

Appetizers

Vegetable Samosa <i>Cumin, Ginger, Seasoned Potato & Pea in Turnovers</i>	4.00
Vegetable Bhajia <i>Friters of Onions, Potato & Spinach</i>	6.00
Aloo Tiki <i>Potato Patties Stuffed with Spiced Peas</i>	6.00
Karwari Zinga <i>Shrimps Marinated in Hot Sauce Pan Seared</i>	10.00
Balchow Shrimp <i>Pan Grilled in Tangy Tomato Sauce</i>	10.00
Basil Scallops <i>Grilled Scallops over Cumin Coriander, Basil</i>	10.00
Chimbori Tikki <i>Fresh Crab Cakes</i>	14.00
Katori Kabab <i>Lamb Kababs</i>	9.00
Mung Machi <i>Seckh Fish Kababs</i>	10.00
Reshmi Kabab <i>Chicken Kababs</i>	8.00

Tandoori

Bhukini Kabab <i>Red Chilli, Mustard Flavored</i>	16.00
Jaane Man <i>Marinated Chicken Breast Grilled with Apricot, Mint Chutney</i> ..	16.00
Tandoori Chicken <i>Marinated Chicken, Saffron</i>	16.00
Kharra Meeta Mach <i>Sweet and Sour Fish</i>	16.00
Motacha Zinga <i>Jumbo Prawns in Mango and Roasted Cumin, Ajwain</i>	24.00
Lasuni Malai Lobster <i>Garlic Lobster</i>	25.00
Khandari Chop <i>Lamb Chops in Herbs & Spices</i>	24.00
Tandoori Subz <i>Assorted Vegetables (Grilled with Herbs & Spices)</i>	15.00

Vegetarian

Guchi Kofta <i>Mushroom Spinach Dumplings in Onion Sauce</i>	13.00
Dum Gobi Bahar <i>Cauliflower Florets, Seasoned Roasted Idaho Potatoes</i>	13.00
Bagharey Baiyan <i>Eggplant in Peanut, Sesame, Tamarind & Coconut Sauce</i>	13.00
Saag Paneer <i>Cottage Cheese in Spinach</i>	13.00
Bhindi Do Piazza <i>Okra with Red Onions & Ginger Tomatoes</i>	13.00
Paneer Pasand <i>Cottage Cheese in Special Tomato Sauce</i>	13.00

Chicken

Lagan Ka Murg <i>Stuffed Chicken Breasts in Poppy Seeds, Curd Saffron Sauce</i>	15.00
Kozhi Vartha Curry <i>Chicken in Onion, Tomato, Mustard & Curry Leaf</i>	14.00
Murgh Mirch Korma <i>Chicken in Hot Spicy Sauce</i>	14.00
Chicken Tikka Masala <i>Grilled Chicken in Tomato Sauce</i>	14.00

Lamb

Shabdeg Ghost <i>Lamb Kofta with Turnips in Tomato Sauce Stuffed with Grilled Lamb</i>	16.00
Dalcha Palak Ghost <i>Lambshank in Spinach Lentil</i>	16.00
Khode Mirchka Ghost <i>Lamb in Hot & Spicy Sauce</i>	16.00
Nariyal Ghost <i>Lamb with Coconut</i>	17.00
Rogan Josh <i>Goat in Onion & Tomato Sauce</i>	17.00

Seafood

Erha Curry <i>Shrimp with Cumin, Fenugreek</i>	16.00
Zinga Jahanara <i>Jumbo Prawn Pan Seared with Fennel</i>	21.00
Chingri Malaikari <i>Shrimp with Coconut</i>	17.00
Zanain Doz <i>Fish Stuffed with Spices in Poppy Seed & Coconut</i>	17.00
Tawa Tamatar Machli <i>Seasoned Fish, Pan Seared over Ripe Vine Tomatoes</i>	17.00
Kerala Fish Curry <i>Fish in Chilli Sauce</i>	16.00
Posta Mach <i>Fish in Poppypeeds, Mustard with Eggplant</i>	16.00

Rice

Steamed Rice.....	3.00
Bhagare Rice.....	4.00
Biriyani <i>Chicken or Lamb or Goat Shrimp</i>	15.00
	16.00

Bread

Naan <i>Garlic, Rosemarry, and Onion</i>	2.50
Roti.....	2.00
Paratha <i>Mint, Aloo</i>	3.50

Luncheons

Sarson Ka Saag <i>Delicious Spinach Dish</i>	8.00
Chole Bhatara <i>Chickpeas in Mouth Watering Sauce</i>	8.00
Aloo Bojpuri Kachori <i>Potato Spl Bojpuri Dish</i>	8.00
Chicken Tikka Masala/Kozhi Vartha Curry.....	11.00
Bukhini Kabab/Jaane Man.....	11.00
Nariyal Ghost/Khade Mirchka Ghost/Rogan Jhosh.....	12.00
Tawa Tamatar Machi/Kerala Fish Curry.....	12.00
Erha Curry/Chingri Malai Kari.....	12.00
Saag Paneer/Gucchi Kofta/Aloo Gobi/Tandoori Vegetables.....	9.00

Dakshin Special

Served with Chutney & Sambar

Masala Dosa.....	10.00
Mysore Masala.....	10.00
Chicken Masala.....	11.00
Baby Shrimp Masala.....	12.00
Medu Vada <i>Lentil Donuts</i>	4.00
Masala Vada <i>Lentil Patty</i>	4.00
Idly <i>Steamed Rice Cake</i>	4.00
Kanchipuram Idly <i>Steamed Rice & Spice Cake</i>	4.50

Dessert

Gulab Jamoon.....	4.00
Rasmalai <i>Cottage Cheese Dumpling in Saffron Sauce</i>	6.00
Kulfi <i>Mango or Pistacio Flavors</i>	5.00
Malpua <i>Rabrib Pancakes with Nuts</i>	6.00
Annunuska Muzaafar <i>Pineapple Flavored Rice Pudding</i>	6.00

