

## Suggested Combinations\*

### AJANTA DINNER

*(for one)*

*Samosa*  
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*Bhoona Chicken*  
*Vegetable Curry*  
*Palao Rice*  
*Pappadum*  
*Dessert*

\$ 21.95

### NATRAJ DINNER

*(for one)*

*Samosa*  
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*Bhoona Gosht*  
*Sag Aloo*  
*Palao Rice*  
*Pappadum*  
*Dessert*

\$ 21.95

### KOHINOOR DINNER

*(for two)*

*Shami Kebab*  
*Onion Bhaji*  
*Half Chicken Tandoori*  
*Beef Curry*  
*Aloo Peas*  
*Palao Rice*  
*Naan*  
*Pappadum*  
*Dessert*

\$ 43.99

### NOORJAHAN DINNER

*(for two)*

*Samosa*  
*Sheek Kebab*  
*Lamb Curry*  
*Bhoona Shrimp*  
*Vegetable Bhaji*  
*Palao Rice*  
*Naan*  
*Pappadum*  
*Dessert*

\$ 43.99

### TAJMAHAL DINNER

*(for two)*

*Sheek Kebab*  
*Samosa*  
*Half-Chicken Tandoori*  
*Shrimp Pasanda*  
*Saag Paneer*  
*Palao Rice*  
*Naan*  
*Pappadum*  
*Dessert*

\$ 43.99

### MAHARAJA DINNER

*(for two)*

*Shami Kebab*  
*Onion Bhaji*  
*Chicken Tikka Masala*  
*Bhoona Lamb*  
*Aloo Gobi*  
*Palao Rice*  
*Naan*  
*Pappadum*  
*Dessert*

\$ 42.99

# Gandhi's Favourite

## (DINNER FOR VEGETARIANS)

<i>For one Person</i>	<i>For two Person</i>
<i>Onion Bhaji</i> <i>Mixed Vegetables</i> <i>Tarka Dal</i> <i>Palao Rice</i> <i>Pappadum</i> <i>Chapati</i> <i>Dessert</i>  \$ 20.99	<i>Onion Bhaji</i> <i>Samosa</i> <i>Cauliflower Bhaji</i> <i>Matar Paneer</i> <i>Vegetable Biryani</i> <i>Pappadum</i> <i>Chapati</i> <i>Dessert</i>  \$ 36.99

## Soups

DAL SOUP Yellow lentil soup.	3.95
MULLIGATAWNY SOUP A traditional Anglo-Indian-style spicy soup.	3.95

## Appetizers

SHEEK KEBAB Ground beef marinated with oriental herb and spices	4.99
SHAMI KEBAB Minced tender beef ground to a tender paste together with various spices, formed into hamburgers and fried	4.99
ONION BHAJI Sliced onions dipped in Indian batter and deep-fried.	3.00
VEGETABLE SAMOSA (2 PIECES) Deep fried spiced vegetables stuffed in triangular thin pastry	3.00
CHICKEN TIKKA Mildly marinated diced chicken roasted on skewers in the tandoor	6.25
CHICKEN TIKKA WRAP Chicken tikka wrapped in a naan bread, with lettuce, cucumber, tomato and with our spicy mint sauce.	7.99
SHEEK KEBAB WRAP 1 whole sheek kebab wrapped in a naan bread, lettuce, cucumber, tomato and with our spicy mint.	6.99

## From our Incredible Tandoor

*A tandoor is a cylindrical clay oven fired by hardwood charcoal, which heats the sides also, thus enabling Indian breads to be cooked on the inside walls and skewered meats to be barbecued at the same time by our experienced tandoor chef. All Tandoori dishes are marinated in a spiced yoghurt mixture for twenty-four hours.*

<b>CHICKEN TANDOORI</b>	13.99
Tender half of a chicken marinated in our own special recipe, barbecued over charcoal in the tandoor and served with salad and basmati rice	
<b>CHICKEN TIKKA</b>	14.95
Tender pieces of juicy chicken barbecued on skewers in the tandoor and served with salad and vegetable basmati rice	
<b>SHRIMP TANDOORI</b>	15.95
Specially spiced king-size fresh shrimps barbecued in the tandoor served with salad and vegetable basmati rice	
<b>LAMB TIKKA</b>	15.95
Cubes of lamb marinated in a select mixture of exotic spices and served with salad and vegetable basmati rice	
<b>MUKUT TANDOORI PLATTER</b>	16.95
A delicious combination of our famous dishes: Chicken Tandoori, Shrimp Tandoori and Lamb Tikka	

## Biryanis

*These dishes consist of rice, fried together with meats, shrimp or vegetables whereby the flavour of the meat, etc. permeates the rice. Biryanis are garnished with almonds, fried onions and raisins*

<b>CHICKEN BIRYANI</b>	13.99
<b>LAMB BIRYANI</b>	14.99
<b>SHRIMP BIRYANI</b>	14.99
<b>VEGETABLE BIRYANI</b>	10.99

## Shrimp Dishes

<b>SHRIMP CURRY</b>	12.99
A medium-hot fresh shrimp dish cooked with tomatoes, green peppers, onions sauce – a real delight.	
<b>BHOONA SHRIMP</b>	12.99
Fresh succulent shrimp delicately spiced, served in its own thick sauce.	
<b>SAG SHRIMP</b>	12.99
Fresh shrimp and spinach cooked with spices, served in a sauce.	
<b>SHRIMP PASANDA</b>	12.99
Shrimp cooked with the chef's special marinated spices, mashed homemade cheese, and herbs.	
<b>SHRIMP PHATIA (SPICY)</b>	12.99
A hot and sour shrimp curry prepared in the Parsee (Persian) style	

## Curry Dishes/Chicken

<b>CHICKEN TIKKA MASALA</b>	12.99
Boneless chicken roasted on skewers in the tandoor then cooked sliced tomatoes, cream, yogurt, coconut etc. in a thick sauce	
<b>BUTTER CHICKEN</b>	12.99
Boneless chicken roasted on skewers in the tandoor then cooked with cream and yogurt garnished with almonds	
<b>CHICKEN CURRY</b>	12.99
Boneless chicken cooked with onions and spices, served in its own thick sauce	
<b>BHOONA CHICKEN</b>	12.99
Boneless chicken breast sautéed with tomatoes, pimentos, onion and spices and served in its own sauce.	
<b>MADRAS CHICKEN CURRY</b>	12.99
Chicken curry prepared with extra red chilies and spices in the Madras or Southern Indian style.	
<b>KASHMIRI CHICKEN CURRY</b>	12.99
A mild curry of boneless chicken breast cooked in the Kashmiri style, with almonds, sultanas and dry fruits.	
<b>CHICKEN DANSAK</b>	12.99
A sweet, sour and hot chicken curry in the Parsee (Persian) style, prepared with mashed lentils	
<b>CHICKEN DOPEYAZA</b>	12.99
Chicken with a lot of onions, spices and chef special sauce	

## Curry Dishes/Beef

<b>BEEF CURRY (REQUEST MILD OR SPICY)</b>	12.99
Chunks of lean and tender beef cooked with tomatoes, pimentos, onion and spices served in its own sauce.	
<b>BHOONA GOSHT</b>	12.99
Chunks of lean and tender beef sautéed with tomatoes, pimentos, onion and spices served in its own thick sauce.	
<b>MADRAS BEEF CURRY</b>	12.99
Beef curry prepared with extra hot red chilies and other spices, in the style of Madras or Southern Indian style.	
<b>BEEF VINDALOO (VERY SPICY)</b>	12.99
Beef curry prepared with extra red chilies and lemon juice	
<b>METHI GOHST</b>	12.99
A beef curry made with fenigreek leaves.	
<b>BEEF DANSAK</b>	12.99
A sweet, sour and hot beef curry prepared in the Parsee (Persian) style with lentils	

## Curry Dishes / Lamb

<b>LAMB CURRY</b>	12.99
Cubes of lamb with tomatoes, pimentos, onion and spices served in its own sauce.	
<b>BHOONA LAMB</b>	12.99
Cubes of lean, tender lamb sautéed with tomatoes, pimentos, onion and spices served in its own thick sauce	
<b>LAMB VINDALOO</b>	12.99
Lamb prepared with extra red chilies and made slightly sour. It has a special “bite” – hot.	
<b>LAMB KOORMA</b>	12.99
Cubes of Lamb mildly spiced and cooked in a yogurt and garnished with raisins and almonds	
<b>SAG LAMB</b>	12.99
Cubes of lamb moderately spiced and cooked with fresh leaf spinach.	
<b>LAMB PASANDA</b>	12.99
Lamb cooked with the chef’s special marinated spices, mashed homemade cheese and herbs and served with tandoori sauce	
<b>ROGAN JOSH</b>	12.99
Chunks of lean, tender lamb sautéed with tomatoes, pimentos, onion and spices garnished with fried tomatoes	

# Vegetables

<b>ALOO GOBI</b>	10.99
A curry of cauliflower and potato, with onions and tomatoes.	
<b>ALOO PEAS</b>	10.99
A curry of potato and peas, with onions and other spices.	
<b>SAG ALOO BHAJI</b>	10.99
A curry of potato and fresh leaves of spinach.	
<b>TARKA DAL</b>	10.99
Purée of lentils cooked with some spices and garnished with fried onions.	
<b>BEGUN BHAJI</b>	10.99
A curry of eggplant and tomatoes, onions and spices.	
<b>MIXED VEGETABLE BHAJI</b>	10.99
Mixed vegetables sautéed together with spices and served in their own rich gravy.	
<b>CAULIFLOWER BHAJI</b>	10.99
A curry of cauliflower with onions and tomatoes	
<b>SAG PANEER</b>	10.99
Spinach made with the chef's special homemade cheese.	
<b>MATAR PANEER</b>	10.99
Garden-fresh peas with homemade cheese.	
<b>CHANA MASALLA</b>	10.99
Chick peas with onions, potatoes, tomatoes and chef special sauce.	
<b>MOMBAY ALOO</b>	10.99
Potatoes, tomatoes, green peppers and the chef special spices.	

## Rice Dishes

PALAO RICE	2.50
The most refined and very aromatic; best quality Basmati rice	
VEGETABLE RICE	5.95
Best quality basmati rice, fried with fresh vegetables, onions and spices.	

## Indian Breads

PARATHA	2.50
White flour rolled out and fried in butter into a crisp and flaky flat disk.	
STUFFED PARATHA	4.99
A paratha with a “sandwich filling” of peas, potato and other vegetables	
CHAPATI (1 PIECE)	1.50
Whole-wheat flour rolled out very thin and baked on a griddle	
NAAN (1 PIECE)	2.50
Bread made out of self-rising flour and baked on the tandoor walls.	
GARLIC NAAN	3.50
A bread made out of self-rising flour and baked on the tandoor walls with butter and garlic garnish	
PAPPADUM (EACH)	1.00
India’s answer to the giant potato chip: a thin, crisp-fried wafer made from ground lentils.	
PUREE	2.50
Whole wheat flour rolled into a disc shape and deep-fried in a butter-oil	

## Raetas, Pickles & Chutneys

YOGURT	2.50
Very cooling and an antidote to most spices.	
CUCUMBER RAETA	2.50
Yoghurt with grated cucumber, and some spices.	
ONION SALAD	2.50
Salad with onions, tomatoes, cucumbers, and red chilies.	
MANGO CHUTNEY	1.75
Sweet and sour.	
LIME PICKLE	1.75
Sour and very hot	
MANGO PICKLE	1.75
Sour and very hot	

## Non-Alcoholic Beverages

COFFE AND TEA	1.50
SPICE TEA	2.75
A typical Indian tea flavored with fine and delicate herbs	
LASSI	3.50
An exotic yogurt drink (cold)	
JUICE	2.50
Tomato juice, Orange juice and Mango juice	
SOFT DRINKS	2.25
Coke, Diet Coke, Sprite, or Ginger Ale	

## Indian Desserts

GULAB JAMUN	2.50
Fried cheese balls in a cardamom flavored syrup	
BORFI	2.50
A dessert made from fresh coconut and home-made cheese	
MANGO AND ICE-CREAM	3.95
Alphonso sliced mangoes served with vanilla ice cream	
KULFI	2.50
Indian style home-made ice cream served with pistachios, almonds, etc.	
RASHMALAY	3.95
Indian style home-made ice cream served with pistachios, almonds, etc.	