


APPETIZERS:

Vegetarian:

Samosa <i>Hand rolled pastry with potato and green peas.</i>	6.00
Gobi 65  <i>Spicy batter fried cauliflower fritters.</i>	5.50
Cut Mirchi <i>Deep fried hot peppers stuffed with homemade masala.</i>	5.50
Aloo Tikki <i>Pan seared potato patties served with chhole.</i>	6.00
Paneer Tikka <i>Marinated cottage cheese baked in clay oven.</i>	7.00
Veg Spring Roll <i>Corn crepes rolled with sautéed vegetables.</i>	6.00
Papri Chaat <i>Cold assortment of wafers and house made sauces.</i>	5.50
The Pongal Special Vegetable Platter <i>Combination of samosa, paneer tikka, cut mirchi, spring roll and aloo tikki.</i>	13.00

Non Vegetarian:

Malai Tikka <i>Mildly spiced chicken supreme pit roasted.</i>	7.50
Seekh Kebab <i>Minced lamb, aromatic herbs and spices grilled on tandoori skewers.</i>	8.00
Kozhli Pirattal  <i>Sautéed chicken supreme 'Chennai style'</i>	7.50
Drums Of Heaven  <i>Batter fried chicken wings sautéed in spicy chilli sauce.</i>	7.00
Lasooni Shrimp <i>Garlic flavored sautéed shrimps.</i>	8.00
Fish Kolivada <i>Spiced fish cubes deep fried.</i>	8.00
House Special Non-Vegetarian Platter <i>Combination of malai tikka, drums of heaven, seekh kebab, shrimps and fish kolivada.</i>	16.00

SALADS:

Green Salad <i>Garden fresh vegetables with champaign vinaigrette dressing.</i>	5.00
Kachambar Salad <i>Chopped red onions, tomato, cucumber, lemon and chaat dressing.</i>	5.00

SOUP:

Mysore Rasam			4.00
<i>Tomato broth flavored with roasted cumin and peppercorns.</i>			
Mulligatawny Soup			4.00
<i>A lentil soup made with gram flour, garlic and curry leaves.</i>			
Tomato Cilantro Soup			4.00
<i>Fresh tomato and cilantro soup flavored with garlic.</i>			
Sweet Corn Soup			
Vegetable	4.00	Chicken	5.00
Hot and Sour Soup 			
Vegetable	4.00	Chicken	5.00
SOUTH INDIAN COMBO SPECIALS:			
Madurai Fried Idli			6.50
<i>Diced Idlies sautéed with onion and idli podi.</i>			
Idli Vada			7.00
<i>Combination of steamed rice cakes and lentil donut.</i>			
Pongal Vada			10.00
<i>Cumin and peppercorns infused with raw rice and lentil, with a piece of lentil donut.</i>			
Poori Masala			12.00
<i>Fried wheat bread served with potato masala.</i>			
Channa Bathura			14.00
<i>Deep fried bread served with chickpeas masala.</i>			
Kothu Paratha 			
<i>Scrambled paratha with aromatic flavors. 'A country side favorite'.</i>			
Vegetable	12.00	Goat	15.00
Kara Paniyaram (Aachi's Recipes)			12.00
<i>Shallow fried dumplings.</i>			
Uttapam (Onion/Tomato/Masala)			11.00
<i>Pancake made of rice and lentil.</i>			
Chettinad Dosa			11.00
<i>Thin crepe coated with chettinad sauce and rolled with potatoes.</i>			
Onion Rava Masala Dosa			12.00
<i>Crepe made of semolina sprinkled with onion and stuffed with potatoes.</i>			
Keema Dosa			13.00
<i>Thin crepe folded with minced lamb and green peas.</i>			
Mysore Masala Dosa 			11.00
<i>Thin crepe layered with authentic hot chutneys</i>			
Adai			11.00
<i>Semi crisp pancake made with rice and wild lentils.</i>			

JUST FOR KIDS

<i>Nei Idli</i>	6.00	<i>Veg-Pizza</i>	7.00
<i>Cheese Dosa</i>	8.00	<i>Chicken Pizza</i>	8.00
<i>Poori</i>	6.00		

CHOICE OF SLUSHIES

Pretty in Pink/Mango n Mango/Coco Magic	2.50
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BREADS

Traditional Indian bread baked in clay oven.

Plain Naan	3.00	Kashmiri Naan	5.00
Garlic Naan	3.50	Keema Naan	5.00
Chilli Cheese Naan	4.50	Roti – whole wheat bread	3.00

PARATHA

Layered whole wheat bread.

Plain	4.50	Gobi	4.50
Aloo	4.50	Pudhina	4.50
Bread basket	12.00		

Combination of garlic naan, Peshawari & plain paratha

TANDOOR

From the clay oven.

All kebabs served with rice and tikka masala sauce.

Tandoor Shakahar	14.00
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Marinated garden vegetables grilled on skewers.

Chicken Tikka	16.00
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Cubes of chicken breast grilled to perfection.

Tandoor Chicken	16.00
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Whole chicken roasted with aromatic spices.

Hariyali Kebab	17.00
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Spinach and coriander marinated chicken.

Chicken Steak Masala	18.00
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Spring chicken breast baked in clay oven.

Koyla Boti *	18.00
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Lamb tenderloin with hint of nutmeg, mint, and cardamom.

Adrakhi Lamb Chops*	22.00
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Yogurt and ginger marinated lamb with a touch of mint.

Bengali Fish Tikka	20.00
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Ajwain flavored fish barbecued in clay oven.

Jhinga Kali Mirch	20.00
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Pepper flavored grilled prawns.

Tandoor Mix Grill	22.00
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Combination of tandoor chicken, chicken tikka, koyla boti, lamb chops & prawns

**Consuming raw or undercooked meats may increase your risk of food borne illness.*

ENTRÉE

All Entrée served with choice of Steamed Rice or Brown Rice.

Chettinad Cuisine

Chettinad cuisine named after the overseas traders who resided in Chettinad region. The popular cuisine has unique collection of spices around the world, Masalas made of roasted ground exotic spices peppercorn and coconut.

Veg. Chettinad <i>Sautéed vegetables with chettinad sauce.</i>	12.00
Chicken Chettinad <i>Boneless chicken with chettinad sauce.</i>	14.00
Kozhli Varuval (Dry) <i>Pan sautéed chicken flavored with house spices.</i>	14.00
Mutton Sukha (Dry) <i>Baby goat (with bones) sautéed with curry leaves and spices.</i>	16.00
Karaikudi Goat Curry <i>Fresh young goat meat with bone, simmered in a sealed pot with aromatic spices.</i>	16.00
Masala Fried Fish <i>Grilled tilapia, marinated with mustard oil lemon juice spices and flavored with curry leaves.</i>	18.00
Eral Masala <i>Fresh shrimps served with ground masala and hot sauces.</i>	18.00

Malabar

From the Malabar Hill, highlands of Western ghats, Malabar cuisine consists of hillside spices and coconut based gravy.

Aviyal (Mix vegetables)	12.00	Fish Moily	18.00
Alephy Fish Curry	18.00	Shrimp Moily	18.00

Vindaloo

A spicy sauce made out of ground red chillis, spices and vinegar.

Chicken	14.00	Shrimp	17.00
Lamb	16.00		

Hyderabadi Special

Guthi Vankay Koora <i>Baby eggplant sautéed in sesame flavored sauce.</i>	12.00
Mirchi ka Salan <i>Stir fried long hot peppers in sesame flavored sauce.</i>	12.00
Bhindi Vepudu <i>Crispy fried okra tossed with herbs and spices.</i>	12.00
Royala Vepudu <i>Spiced shrimps tossed with shallots.</i>	18.00
Chepla Pulusu <i>Tilapia fish cooked in tamarind base gravy with aromatic spices.</i>	18.00

Kadai (Wok)

Roasted and crushed whole spices with peppers and onions.

Vegetable	12.00	Mushroom	12.00
Paneer	13.00	Chicken	14.00
Lamb	16.00	Shrimps	18.00

Jalfrezi

Vegetables	12.00	Chicken	14.00
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Khorma

Choice of South Indian coconut based curry.

Choice of North Indian cream based curry.

Vegetable	12.00	Chicken	14.00
Lamb	16.00		

Saag

Simmered spinach with exotic spices.

Paneer	13.00	Chicken	14.00
Aloo	12.00	Lamb	16.00

Staple Punjabi Dishes

Tadka Dal			11.00
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Boiled yellow lentil tempered with cumin and garlic.

Dal Makhani			11.00
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Slow cooked selection of lentils enhanced with butter.

Chana Masala			11.00
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Spiced chickpeas, in ginger infused onion and tomato sauce.

Aloo Gobi Masala			12.00
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Potato and cauliflower stewed with cumin, ginger and tomato.

Paneer Butter Masala			13.00
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Homemade cottage cheese dipped in a creamy tomato sauce.

Malai Kofta			13.00
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Cheese and potato dumplings soaked in rich nut sauce.

Chicken Tikka Masala			15.00
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Chicken kebob in bay leaf flavored creamy tomato sauce.

Mango Chicken			15.00
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Chicken white meat stewed in mango sauce.

Lamb Roganjosh			16.00
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Traditional kashmiri lamb curry with tomato and kashmiri chilli.

RICE VARIETIES

Biryanis

Basmati rice with fresh, cardamom, mint and saffron, slow cooked in sealed pot. All biryanis served with raita.

Vegetable	13.00	Lamb	16.00
Chicken	14.00	Goat	16.00

INDO CHINESE

A fusion of Indian and Chinese.

Manchurian

Gobi	12.00	Vegetable	12.00
Potato	12.00	Paneer	13.00
Tofu	12.00	Chicken	14.00

Chilli Style

Gobi	12.00	Paneer	13.00
Potato	12.00	Chicken	14.00
Tofu	12.00	Fish	17.00

Sichuan Style

Gobi	12.00	Paneer	13.00
Vegetable	12.00	Chicken	14.00

Hot Garlic

Vegetable	12.00	Lamb	16.00
Chicken	14.00		

Kung Bow Style

Eggplant	12.00	Chicken	14.00
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Ginger/Garlic

Vegetable	12.00	Fish	16.00
Chicken	14.00		

Fried Rice/Sichuan Fried Rice

Vegetable	12.00	Egg	12.00
Chicken	13.00	Shrimp	14.00
Mixed	14.00		

Noodles

Vegetable	12.00	Egg	12.00
Chicken	13.00	Chili Garlic	12.00
Mixed	14.00	Singapore	12.00
Shrimp	15.00	Sichuan Veg Noodles	12.00

American Chopsyuey

Vegetable	14.00	Non veg	16.00
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DESSERTS:

Hot Gulab Jamun	4.00
<i>Condensed milk paste fried into round balls and soaked in sugar syrup.</i>	
Rasmalai	5.00
<i>Cottage cheese dumplings soaked in flavored milk.</i>	
Malabar Rolls	6.00
<i>Sugar coated split ripe banana rolled with vanilla ice cream and chocolate sauce.</i>	
Sweet Pongal	5.00
<i>Special dessert for the harvest festival made of raw rice, lentil jaggery and flavored with cardamom.</i>	
Kulfi (Mango/Pista)	5.00
<i>Cardamom flavored homemade ice cream.</i>	
Tiramisu	6.00
<i>Coffee flavored mousse.</i>	
Chocolate Caramel Pyramid	6.00
<i>Chocolate mousse with a molten caramel, dusted with cocoa powder.</i>	
Crème Brulee & Berries	7.00
<i>A layer of raspberry sauce topped with creamy custard and garnished with mixed berries.</i>	
Keylime Cheese Cake	7.00
<i>New York style cheesecake with a splash of keylime juice and coated with lime marmalade.</i>	

LASSI:

Salt/Sweet

Mango	4.00
Rose	4.00
Cardamom	4.00
Pomegranate	5.00
Ginger	5.00
Peach	5.00
Kesar Pista	5.00
Lemon Grass	5.00

BEVERAGES:

Coffee	3.00
Masala Tea	3.00

THANK YOU!

LOOKING FORWARD TO SERVE YOU AGAIN.