


## APPETIZERS:

### Vegetarian:

<b>Samosa</b> <i>Hand rolled pastry with potato and green peas.</i>	<b>6.00</b>
<b>Gobi 65</b>  <i>Spicy batter fried cauliflower fritters.</i>	<b>5.50</b>
<b>Cut Mirchi</b> <i>Deep fried hot peppers stuffed with homemade peanut masala.</i>	<b>5.50</b>
<b>Butta Seekh Kebab</b> <i>Panseared corn,cheese and potato kebab.</i>	<b>7.00</b>
<b>Paneer Tikka</b> <i>Marinated cottage cheese baked in clay oven.</i>	<b>7.00</b>
<b>Paneer Kathi Roll</b> <i>Sautéed cottage cheese and vegetables rolled in thin bread.</i>	<b>8.00</b>
<b>Papri Chaat</b> <i>Cold assortment of wafers and house made sauces.</i>	<b>5.50</b>
<b>The Pongal Special Vegetable Platter</b> <i>Combination of samosa, paneer tikka, cut mirchi, butta kebab &amp; gobi 65.</i>	<b>13.00</b>

### Non Vegetarian:

<b>Reshmi Kebab</b> <i>Mildly spiced cheese flavored chicken supreme pit roasted.</i>	<b>7.50</b>
<b>Seekh Kebab</b> <i>Minced lamb, aromatic herbs and spices grilled on tandoori skewers.</i>	<b>8.00</b>
<b>Chicken 65</b> <i>Spicy batter fried boneless tender chicken.</i>	<b>8.50</b>
<b>Drums of Heaven</b>  <i>Batter fried chicken wings sautéed in spicy chilli sauce.</i>	<b>7.50</b>
<b>Shrimp Nilgiris</b> <i>Grilled shrimp marinated with Nilgiri Hills special green chutney.</i>	<b>9.00</b>
<b>Fish Kolivada</b> <i>Spiced fish cubes deep fried.</i>	<b>8.50</b>
<b>House Special Non-Vegetarian Platter</b> <i>Combination of reshmi kebab, seekh kebab, chicken 65, shrimp &amp; drums of heaven.</i>	<b>16.00</b>

## SALADS:

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

**SOUP:****Mysore Rasam** 4.00*Tomato broth flavored with roasted cumin and peppercorns.***Mulligatawny Soup** 5.00*A lentil soup made with gram flour, garlic and curry leaves.***Spicy Coriander Soup***Cilantro flavored spicy soup.***Tomato** 5.00 **Chicken** 5.50 **Shrimp** 6.00**Sweet Corn Soup***Vegetable* 5.00 *Chicken* 5.50**Hot and Sour Soup/Tom Yum/Man chow***Vegetable* 5.00 *Chicken* 5.50 *Seafood* 6.00**SOUTH INDIAN COMBO SPECIALS:****Madurai Fried Idli** 7.00*Diced Idlis sautéed with onion and idli podi.***Idli Vada** 7.00*Combination of steamed rice cakes and lentil donut.***Pongal Vada** 10.00*Cumin and peppercorns infused with raw rice and lentil, with a piece of lentil donut.***Poori Masala** 14.00*Fried wheat bread served with potato masala.***Channa Bathura** 14.00*Deep fried bread served with chickpeas masala.***Kothu Paratha** *Scrambled paratha with aromatic flavors. 'A country side favorite.'***Vegetable** 14.00 **Chicken** 15.00 **Goat** 16.00**Veechu Paratha and Korma***Grilled thin flat bread. A country side favorite***Vegetable** 14.00 **Chicken** 15.00 **Goat** 16.00**Uttapam (Onion/Tomato/Masala)** 11.00*Pancake made of rice and lentil.***Dosa****Plain** 10.00 **Masala** 11.00 **Keema** 14.00**Chettinad** 11.00 **Mysore** 11.00 **Neeru** 11.00**Onion Rava Masala Dosa** 12.00*Crepe made of semolina sprinkled with onion and stuffed with potatoes.*

### JUST FOR KIDS

<i>Nei Idli</i>	6.00	<i>Cheese Kathi Roll</i>	7.00
<i>Cheese Dosa</i>	8.00	<i>Chicken Kathi Roll</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.*

<b>Plain Naan</b>	<b>3.00</b>	<b>Kashmiri Naan (nuts)</b>	<b>5.00</b>
<b>Garlic Naan</b>	<b>3.50</b>	<b>Keema Naan</b>	<b>5.00</b>
<b>Chilli Cheese Naan</b>	<b>5.00</b>	<b>Onion Kulcha</b>	<b>5.00</b>

### PARATHA

*Layered whole wheat bread.*

<b>Plain</b>	<b>4.50</b>	<b>Gobi</b>	<b>4.50</b>
<b>Aloo</b>	<b>4.50</b>	<b>Pudhina</b>	<b>4.50</b>
<b>Bread basket</b>	<b>12.00</b>	<b>Roti</b>	<b>3.00</b>

*Combination of garlic naan, Peshawari & plain paratha*

### TANDOOR

*From the clay oven.*

*All kebabs served with rice and tikka masala sauce.*

<b>Tandoor Gobi</b>	<b>14.00</b>
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*Marinated cauliflower grilled on skewers.*

<b>Chicken Tikka</b>	<b>17.00</b>
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*Cubes of chicken breast grilled to perfection.*

<b>Tandoor Chicken</b>	<b>17.00</b>
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*Whole chicken roasted with aromatic spices.*

<b>Dakshin Kebab</b>	<b>19.00</b>
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*Whole chicken marinated with South Indian aromatic spices.*

<b>Khyber Kebab Masala</b>	<b>20.00</b>
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*Mughal special chicken kebab stuffed with saffron and nuts*

<b>Koyla Boti *</b>	<b>20.00</b>
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*Lamb tenderloin with hint of nutmeg, mint, and cardamom.*

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

<b>Bengali Fish Tikka</b>	<b>20.00</b>
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*Ajwain flavored salmon fish barbecued in clay oven.*

<b>Jhinga Kali Mirch</b>	<b>20.00</b>
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*Pepper flavored grilled prawns.*

<b>Tandoor Mix Grill</b>	<b>22.00</b>
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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.

<b>Veg. Chettinad</b> <i>Sautéed vegetables with chettinad sauce.</i>	<b>13.00</b>
<b>Chicken Chettinad</b> <i>Boneless chicken with chettinad sauce.</i>	<b>15.00</b>
<b>Kozhli Varuval (Dry)</b> <i>Pan Sautéed chicken flavored with house spices.</i>	<b>15.00</b>
<b>Mutton Sukha (Dry)</b> <i>Baby goat (with bones) sautéed with curry leaves and spices.</i>	<b>17.00</b>
<b>Karaikudi Goat Curry</b> <i>Fresh young goat meat with bone, simmered in a sealed pot with aromatic spices.</i>	<b>17.00</b>
<b>Masala Fried Fish</b> <i>Grilled tilapia marinated with mustard oil lemon juice spices and flavored with curry leaves.</i>	<b>18.00</b>
<b>Eral Masala</b> <i>Fresh shrimps served with ground masala and hot sauces.</i>	<b>18.00</b>

### Hyderabadi Special

<b>Guthi Vankay Koora</b> <i>Baby eggplant sautéed in sesame, peanut flavored sauce.</i>	<b>13.00</b>
<b>Mirchi ka Salan</b> <i>Stir fried long hot peppers in sesame, peanut flavored sauce.</i>	<b>13.00</b>
<b>Vepudu</b> <i>Hyderabadi style dry masala with exotic spices.</i>	
<b>Bhindi</b> <b>13.00</b> <b>Kodi</b> <b>15.00</b> <b>Shrimp</b>	<b>18.00</b>
<b>Chepla Pulusu</b> <i>Tilapia fish simmered in tamarind base gravy with aromatic spices.</i>	<b>18.00</b>

### Malabar

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

<b>Aviyal (Mix vegetables)</b>	<b>13.00</b>	<b>Malabar Mutton Curry</b>	<b>17.00</b>
<b>Alephy Fish Curry</b>	<b>18.00</b>	<b>Shrimp Moily</b>	<b>18.00</b>

### Coorg (Northern Karnataka) Specials

The hilly district of Kodagu (Coorg) has its own unique spices.

<b>Vegetable</b>	<b>13.00</b>	<b>Chicken</b>	<b>15.00</b>	<b>Goat</b>	<b>17.00</b>
<b>Rava Fried Fish</b>	<b>17.00</b>	<b>Lamb</b>	<b>17.00</b>	<b>Shrimp</b>	<b>18.00</b>

## Vindaloo

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

<b>Chicken</b>	<b>14.00</b>	<b>Shrimp</b>	<b>18.00</b>
<b>Lamb</b>	<b>17.00</b>	<b>Goat</b>	<b>17.00</b>

## Balti

Northern Pakistani favorite with British style.

<b>Paneer</b>	<b>13.50</b>	<b>Mushroom</b>	<b>13.00</b>	<b>Chicken</b>	<b>14.00</b>
<b>Lamb</b>	<b>17.00</b>	<b>Goat</b>	<b>17.00</b>	<b>Shrimp</b>	<b>18.00</b>

## Balchao

Balchao is a method of cooking in a dark red and fiery tangy sauce.

<b>Okra</b>	<b>13.00</b>	<b>Chicken</b>	<b>14.00</b>	<b>Shrimp</b>	<b>18.00</b>
<b>Lamb</b>	<b>17.00</b>	<b>Goat</b>	<b>17.00</b>	<b>Fish</b>	<b>18.00</b>

## Kadai (Wok)

Roasted and crushed whole spices with peppers and onions.

<b>Vegetable</b>	<b>13.00</b>	<b>Mushroom</b>	<b>13.00</b>
<b>Paneer</b>	<b>13.50</b>	<b>Chicken</b>	<b>15.00</b>
<b>Lamb</b>	<b>17.00</b>	<b>Shrimps</b>	<b>18.00</b>

## Bhuna

Bhuna is a cooking process where meat is added to the spices and then cooked in its own juices.

<b>Lamb</b>	<b>17.00</b>	<b>Chicken</b>	<b>15.00</b>
<b>Shrimp</b>	<b>18.00</b>	<b>Goat</b>	<b>17.00</b>

## Korma

Choice of South Indian coconut based curry.

Choice of North Indian cream based curry.

<b>Vegetable</b>	<b>13.00</b>	<b>Chicken</b>	<b>15.00</b>
<b>Lamb</b>	<b>17.00</b>	<b>Goat</b>	<b>17.00</b>

## Saag

Simmered spinach with exotic spices.

<b>Paneer</b>	<b>13.50</b>	<b>Chicken</b>	<b>15.00</b>
<b>Aloo</b>	<b>13.00</b>	<b>Lamb</b>	<b>17.00</b>

## Staple Punjabi Dishes

<b>Tadka Dal</b>	<b>12.00</b>
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Boiled yellow lentil tempered with cumin and garlic.

<b>Dal Makhani</b>	<b>12.00</b>
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Slow cooked selection of lentils enhanced with butter.

<b>Chana Masala</b>	<b>12.00</b>
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Spiced chickpeas, in ginger infused onion and tomato sauce.

<b>Methi Malai Mutter</b>	<b>13.00</b>
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Green peas fenugreek leaves simmered in a mild creamy sauce.

<b>Aloo Gobi Masala</b>	<b>13.00</b>
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Potato and cauliflower stewed with cumin, ginger and tomato.

<b>Paneer Butter Masala</b> <i>Homemade cottage cheese dipped in a creamy tomato sauce.</i>	<b>13.50</b>
<b>Malai Kofta</b> <i>Cheese and potato dumplings soaked in rich nut sauce.</i>	<b>13.50</b>
<b>Chicken Tikka Masala</b> <i>Chicken kebob in bay leaf flavored creamy tomato sauce.</i>	<b>15.00</b>
<b>Mango Chicken</b> <i>Chicken white meat stewed in mango sauce.</i>	<b>15.00</b>
<b>Lamb Roganjosh</b> <i>Traditional kashmiri lamb curry with tomato and kashmiri chilli.</i>	<b>17.00</b>

## **RICE VARIETIES**

### *Biryanis*

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

<b>Vegetable</b>	<b>13.00</b>	<b>Lamb</b>	<b>16.00</b>
<b>Chicken</b>	<b>14.00</b>	<b>Goat</b>	<b>16.00</b>

## **INDO CHINESE**

*A fusion of Indian and Chinese.*

### *Manchurian*

<b>Gobi</b>	<b>13.00</b>	<b>Vegetable</b>	<b>13.00</b>	<b>Potato</b>	<b>13.00</b>
<b>Paneer</b>	<b>13.50</b>	<b>Okra</b>	<b>13.00</b>	<b>Chicken</b>	<b>15.00</b>

### *Chilli Style/Sichuan Style/Hot Garlic*

<b>Gobi</b>	<b>13.00</b>	<b>Paneer</b>	<b>14.00</b>	<b>Potato</b>	<b>13.00</b>
<b>Vegetable</b>	<b>13.00</b>	<b>Chicken</b>	<b>15.00</b>	<b>Fish</b>	<b>18.00</b>

### *Five Spiced* */Fiery Spiced*

*A common ingredient of Indian and Chinese spices influenced.*

<b>Vegetable</b>	<b>13.00</b>	<b>Gobi</b>	<b>13.00</b>	<b>Okra</b>	<b>13.00</b>
<b>Paneer</b>	<b>13.50</b>	<b>Chicken</b>	<b>15.00</b>	<b>Shrimp</b>	<b>17.00</b>

### *Fried Rice/Noodles (Sichuan Style/Chilli Garlic Style)*

<b>Vegetable</b>	<b>12.00</b>	<b>Egg</b>	<b>13.00</b>
<b>Chicken</b>	<b>14.00</b>	<b>Shrimp</b>	<b>15.00</b>
<b>Mixed</b>	<b>15.00</b>		

### *American Chopsuey*

<b>Vegetable</b>	<b>14.00</b>	<b>Non veg</b>	<b>16.00</b>
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*\*Before placing your order, please inform your server if a person in your party has a food allergy.*

**THANK YOU! LOOKING FORWARD TO SERVE YOU AGAIN.**