



appetizers

non-vegetarian

Shrimp Balchao <i>Medium shrimp marinated in Goan balchao sauce</i>	10.95
Fish Chilli <i>Tilapia coated with corn flour & sauteed with bell peppers, onion & chilli sauce</i>	9.95
Crab Pancakes <i>Crab cakes marinated in spices served with mint & tamarind chutney</i>	9.95
Murgh Malai Kebab <i>Cheese flavored chicken kebab, cooked in a tandoor</i>	9.95
Chicken Samosas <i>Ground chicken turnovers with mint & tamarind chutney</i>	8.95
Grilled Scallops <i>Seasoned scallops, cooked on tawa, served on a bed of rosemary with tomato chutney</i>	9.95
Seekh Kebab <i>Skewered minced lamb with onions & masala, cooked in a tandoor</i>	9.95
Aangan Platter <i>An exotic sampler consisting of: Malai Kebab, Salmon, Seekh Kebab, Mint Chicken & Chicken Tikka</i>	15.95

vegetarian

Aloo Tikki <i>Potato medallions topped with chick peas</i>	6.95
Bhel in Phyllo Dough Cups <i>Spiced crispy rice & lentil flour savories served in pastry cups</i>	6.95
Dahi Kebab <i>Hung yogurt curd roundels deep fried with onion, cilantro & chili filling</i>	7.95
Masala Pao <i>Mashed vegetables served on pao bread, a Bombay favorite</i>	7.95
Paneer Pakora <i>Cottage cheese fritters served with mint & tamarind chutney</i>	7.95
Paneer Tikka <i>Marinated homemade cottage cheese, skewered & cooked in a tandoor</i>	8.95
Lahsooni Gobhi <i>Crispy cauliflower tossed in tomato garlic sauce</i>	8.95
Subji Mawa Seekh <i>Mixed ground vegetables, cheese & dry fruits on a skewer, cooked in a tandoor</i>	8.95
Vegetable Samosa <i>Triangular turnovers filled with potatoes & green peas</i>	6.95



soups, salads & papadum

Mulligatawny Soup <i>Classic lentil soup</i>	5.95
Palak Ka Shorba <i>Spinach Soup</i>	5.95
Tomato Soup <i>Fresh tomato soup</i>	5.95

Chicken Tikka Salad <i>Chicken tikka with romaine lettuce tossed in honey mustard dressing</i>	6.95
Organic Green Salad <i>Assorted fresh greens with balsamic vinegar</i>	5.95
Papadum <i>Lentil flour crispy bread served with mint & tamarind chutney</i>	2.95

lunch platter (thali)



(per person)

vegetarian lunch

\$10.95

Platter Consists of:

- *Basmati Rice*
- *Dahi Kebab or Samosa (Choice of one)*
- *Paneer Makhani or Malai Kofta (Choice of one)*
- *Dal Makhani*
- *Vegetable of the Day*
- *Raita*
- *Gulab Jamun or Rice Pudding (Choice of one)*
- *Naan, Pickle & Papad or Salad*

non-vegetarian lunch

\$11.95

Platter Consists of:

- *Basmati Rice*
- *Chicken Malai Kebab or Lamb Seekh Kebab (Choice of one)*
- *Chicken Makhani or Lamb Vindaloo (spicy) (Choice of one)*
- *Dal Makhani*
- *Vegetable of the Day*
- *Raita*
- *Gulab Jamun or Rice Pudding (Choice of one)*
- *Naan, Pickle & Papad or Salad*

seafood lunch

\$12.95

Platter Consists of:

- *Basmati Rice*
- *Fish Koliwada or Tandoori Shrimp (Choice of one)*
- *Goan Fish Curry or Malai Shrimp (Choice of one)*
- *Dal Makhani*
- *Vegetable of the Day*
- *Raita*
- *Gulab Jamun or Rice Pudding (Choice of one)*
- *Naan, Pickle & Papad or Salad*

main course

Tandoori Shrimp 19.95
Jumbo prawns marinated in soft creamy sauce served with mixed greens

Tandoori Salmon 19.95
Fillet of Salmon, tastefully marinated with yogurt, coriander, lemon juice, garlic ginger, cumin, paprika & turmeric

Tandoori Lobster 29.95
Lobster tail with tandoori masala

Wild Sea Bass 23.95
Chilean Sea bass marinated with creamy coriander, served with sauteed vegetables

Murgh Tikka Masala 14.95
Boneless pieces of chicken simmered in tomato & fenugreek sauce

Murgh Aangan 14.95
Boneless pieces of chicken simmered in a tomato & yogurt sauce and served with lemon rice

Murgh Korma 14.95
Boneless pieces of chicken in rich cashew nut and almond cream sauce

Murgh Jalfrezi 14.95
Boneless pieces of chicken and fresh assorted vegetables in special sauce

Lamb Nilgiri 15.95
Lamb cooked with mint & coconut sauce

Lamb Vindaloo 15.95
A signature dish from Goa, pieces of lamb cooked with vinegar, hot chillies & spices

Lamb Saagwala 15.95
Tender pieces of lamb cooked with fresh spinach & spices

Lamb Rogan Josh 15.95
A signature dish from Kashmir, consists of succulent pieces of lamb in cardamom, anise seed & paprika flavored sauce

Raan 24.95
Braised Lamb Shanks with spices in a chef special sauce

Saffron Shrimp 20.95
Jumbo prawns simmered in a rich saffron korma sauce, served with white rice

Malai Shrimp 18.95
Medium shrimp cooked with coconut flavored curry

tandoori - cooked in a clay oven

Tandoori Murgh 15.95
A chicken breast & leg marinated in lime, ginger & ground cumin, served with mint chutney

Chicken Tikka Harayali 15.95
Cubes of mint flavored chicken

Tandoori Lamb Chops 19.95
Juicy lamb chops marinated to perfection

Tandoori Vegetables & Cheese 14.95
Homemade cottage cheese with assorted vegetables

chicken

Murgh Xacutti 14.95
Goan chicken curry cooked with coconut & aromatic spices, served with mint rice

Chicken Curry 14.95
Home style chicken curry

Murgh Kali Mirch 14.95
Boneless pieces of chicken served in cracked pepper gravy

Murgh Saagwala 14.95
Boneless pieces of chicken sauteed with fresh spinach & enhanced with spices

lamb & goat

Lamb Pakku 15.95
Northeast favorite, tender pieces of lamb marinated with asafetida & nutmeg, served with flavored rice

Goat Rogan Josh 16.95
A signature dish from Kashmir consisting of goat meat with bone in cardamom, anise seed & paprika sauce

Goat Bhuna 16.95
Goat meat with bone cooked in tomato onion gravy with rich masala

Rezala Goat 16.95
Slow cooked goat meat with bone cooked in onion, yogurt, saffron and cardamom

seafood

Goan Fish Curry 22.95
Sea bass cooked with sauteed onions, lime juice, spices & fresh coconut milk

Lobster Masala 27.95
Lobster tail cooked in chef special sauce

main course

Aloo Gobhi <i>Potato & cauliflower cooked with cumin seeds & spices</i>	12.95
Bhindi Do Piazza <i>Fresh cut okra with butter onions , spiced & pan fried</i>	12.95
Baingan Bhartha <i>Eggplant roasted on fire, cooked with onion tomato gravy & garnished with peas</i>	12.95
Malai Kofta <i>Vegetable dumpling in tomato & cream sauce</i>	12.95
Kaju Gobhi <i>Cauliflower cooked in cashew curry sauce</i>	12.95
Navratan Korma <i>Assorted vegetables in a special sauce with nuts & fruits</i>	12.95
Paneer Makhani <i>Cottage Cheese cubes cooked with tomato makhani sauce</i>	13.95

Saag Paneer <i>Puree of spinach cooked with homemade cottage cheese</i>	12.95
Saag Channa <i>Sauteed spinach cooked with chickpeas</i>	12.95
Diwan-e-Handi <i>Assorted vegetables and cheese cooked in spinach curry sauce</i>	13.95
Dal Makhani <i>Black lentils cooked in butter & tomato gravy</i>	12.95
Yellow Spinach Dal <i>Yellow lentils & spinach slow roasted & finished with tempered herbs & spices</i>	12.95
Amritsari Chole <i>Chickpeas cooked in a tomato & onion gravy</i>	12.95
Baingan Mirch Ka Salan <i>Baby eggplant simmered in coconut, peanut, curry leaves flavored gravy</i>	12.95

vegetarian

bread

Naan	2.95
Roti	3.95
Parantha	4.95
Parantha Lachha/ Mint	4.95
Poori	3.95
Garlic Naan	3.95
Rosemary Naan	3.95
Peshawari Naan <i>Naan stuffed with coconut, almond & dry fruits</i>	4.95
Filled Kulcha <i>Choose from Onion, Potato or Paneer</i>	4.95
Chicken Tikka & Cheddar Cheese Kulcha	5.95
Bread Basket <i>Make your own basket, choose any three: Garlic Naan, Keema Naan, Paneer Naan, Onion Kulcha, Lachha Parantha, Aloo Parantha or Mint Parantha</i>	11.95

raita / chutney / pickle

Tomato Chutney	3.95
Eggplant & Garlic Chutney	3.95
Mango Chutney / Lemon Pickle	2.95
Combintaion Chutney Platter	5.95
Onion Tomato Raita	3.95
Boondi Raita	3.95
Cucumber Raita	3.95

rice & biryani

Basmati Rice	2.95
Aangan Rice (Mint flavored)	4.95
Lemon Rice (Curry Leaves & Mustard Seeds)	4.95
Vegetable Biryani	13.95
Chicken Biryani	14.95
Lamb Biryani	15.95
Goat Biryani	16.95
Shrimp Biryani	17.95

desserts

Cassatta Ice Cream <i>3 Flavors of Ice Cream with soft bread corners</i>	4.95
Malgova Pudding <i>Mango souffle with a touch of coconut</i>	4.95
Rasmalai <i>Condensed milk patty, soaked in creamy syrup</i>	4.95
Gulab Jamun <i>Cheese dumplings, deep fried & dipped in sugar syrup</i>	4.95
Narangi Kheer <i>Orange flavored rice pudding</i>	4.95
Chocolate Layer Cake	4.95
Gajar Halwa <i>Traditional Indian carrot pudding</i>	4.95
Rice Pudding	4.95