

## Bombay Delivery Special \$17.95

Delivery and take out only  
Choose one Appetizer + one entrée

Served with naan bread,  
basmati rice, raita and chutneys

### A LA CARTE MENU

#### Veg- Appetizer

<b>Veg Samosa</b> .....	\$ 6.95
Mild spice potatoes & green peas wrapped in light pastry	
<b>Vegetable Pakora</b> .....	\$ 6.95
Chickpeas batter fried mix veg fritters	
<b>Bhel Puri</b> .....	\$ 6.95
Puffed rice and crispy noodle with onion, tomato & sauce	
<b>Lasooni Gobhi</b> .....	\$ 7.95
Battered fried cauliflower tossed with garlic sauce	
<b>Tandoori Mix Vegetables</b> .....	\$ 8.95
Season mixed vegetables marinated in sour cream with mild spice	
<b>Paneer Ke Sooley</b> .....	\$ 8.95
Home made cottage cheese marinated with whole spiced cooked in tandoor	
<b>Katta Mitta Baingan</b> .....	\$ 7.95
Crispy sliced eggplant seasoned spice with tamarind and mint sauce	
<b>Onion Bhajia</b> .....	\$ 6.95
Fried onion fritters battered with rice & chickpeas flour	

#### Non-Veg Appetizers

<b>Chicken Tikka</b> .....	\$ 9.95
Chicken breast marinated with yogurt ginger garlic paprika powder cooked in tandoor	
<b>Chicken Malai Kabab</b> .....	\$ 9.95
White meat chicken with mild spice marinated in sour cream from tandoor	
<b>Lamb Sheek Kabab</b> .....	\$ 9.95
Ground spiced lamb skewers cooked in tandoor	
<b>Lamb Cafreal</b> .....	\$ 9.95
Tender leg of lamb marinated and cooked in tandoor	
<b>Shrimp Piri Piri</b> .....	\$ 9.95
Jumbo shrimp sauted with ginger, garlic and tossed with spicy barbeque	
<b>Salmon Tikka</b> .....	\$ 9.95
Fresh salmon marinated with ginger, garlic, lemon juice and cooked in tandoor	

#### Soup

<b>Mulligatawny Soup (chicken)</b> .....	\$ 6.95
Ground yellow lentil, slices of chicken and pepper powder garnished with rice	
<b>Vegetable Mulligatawny Soup</b> .....	\$ 6.95
Lentil soup with fresh vegetables and pepper powder garnish with rice	

#### Salad

<b>Mixed Green Salad</b> .....	\$ 5.95
Carrot, cucumber, lettuce, onion, tomato & lemon	
<b>House Salad</b> .....	\$ 5.95
Mix greens, apples, fig, chick peas shredded cheese with vignette dressing	

#### Veg Entrée

<b>Mix Vegetable Curry</b> .....	\$ 13.95
Mix vegetable cooked in Bombay style curry sauce	
<b>Malai Kofta</b> .....	\$ 14.95
Vegetable balls cooked in cream sauce with nuts	
<b>Paneer Makhani</b> .....	\$ 14.95
Home made cottage cheese cooked with buttered creamy tomato sauce	
<b>Saag Paneer</b> .....	\$ 14.95
Baby spinach cooked with home made cottage cheese	

<b>Bagara Baingan</b> .....	\$ 13.95
Baby eggplant cooked with coconut milk and nuts sauce and aromatic spices	
<b>Aloo Gobhi Mutter</b> .....	\$ 13.95
Potatoe & cauliflower cooked in fresh ginger, garlic, tomatoe & herbs	
<b>Bhindi Masala</b> .....	\$ 13.95
Fresh okra cooked with ginger, garlic, onion & tomato masala sauce	
<b>Chana Masala</b> .....	\$ 13.95
Garbanzo beans cooked in traditional Indian style	
<b>Chana Saag</b> .....	\$ 13.95
Garbanzo beans with home cooked spinach, whole spices	
<b>Dal Tadka</b> .....	\$ 12.95
Yellow mix lentils,spices and herbs	
<b>Dal Makhani</b> .....	\$ 12.95
Slow cooked mixed black lentils, fresh ginger with garlic & cream	

#### Chicken Entrée

<b>Chicken Pistha Korma</b> .....	\$ 15.95
Breast chicken braised in Onion based cream sauce with nuts	
<b>Kadai Chicken</b> .....	\$ 15.95
Pan seared chicken Traditional Desi style with onion pepper and tomatoes	
<b>Chicken Tikka Masala</b> .....	\$ 15.95
Tandoori smoked breast chicken cooked in creamy velvet sauce	
<b>Garwali Chicken Makhani</b> .....	\$ 15.95
Breast chicken cooked with creamy butter sauce	
<b>Chicken Vindaloo</b> .....	\$ 15.95
Goan special chicken simmered in fiery hot sauce with potato	
<b>Chicken Saag</b> .....	\$ 15.95
Marinated Chicken with spinach pureed & spices	
<b>Chicken Madras</b> .....	\$ 15.95
Breast chicken cooked in coconut milk, mustard seeds & curry leaves.	
<b>Chicken Curry</b> .....	\$ 15.95
Traditional home style chicken curry	

#### Lamb Entrée

<b>Lamb Pistha Korma</b> .....	\$ 16.95
Lamb cooked with creamy onion sauce with nut flavor	
<b>Lamb Curry</b> .....	\$ 16.95
Handi Lamb cooked in onion, tomato & curry sauce	
<b>Kadai Lamb</b> .....	\$ 16.95
baby lamb cooked with fresh ginger, garlic and onion tomato	
<b>Lamb Madras</b> .....	\$ 16.95
marinated lamb tempered with mustard seeds herbs and coconut	
<b>Lamb Tikka Masala</b> .....	\$ 16.95
tandoori grilled lamb cooked with creamy velvety sauce	
<b>Lamb Vindaloo</b> .....	\$ 16.95
goan special lamb simmered in fiery hot sauce	
<b>Lamb Saag</b> .....	\$ 16.95
spinach Cooked with marinated lamb and spices	
<b>Goat Curry</b> .....	\$ 16.95
traditional home style goat curry	

#### Sea Food

<b>Kerala Fish Curry</b> .....	\$ 17.95
home style fish tempered with mustard seeds cooked in kokum and tomato	
<b>Kerala Shrimp Curry</b> .....	\$ 17.95
goan style salmon cooked in coconut curry sauce	

#### Tandoor (Charcoal clay oven)

<b>Chicken Tikka</b> .....	\$ 16.95
White meat marinated over night cooked in clay oven	
<b>Malai Chicken Kabab</b> .....	\$ 16.95
White meat chicken marinated with ginger garlic cream cooked in clay oven	
<b>Half of Tandoori Chicken</b> .....	\$ 16.95
Half chicken cooked in clay oven with fresh herbs	
<b>Seekh Kabab</b> .....	\$ 17.95
Minced spiced lamb cooked in skewers	

<b>Lamb Boti Kabab</b> .....	\$ 17.95
tandoori Lamb cube cooked in spice and herbs	
<b>Tandoori Mix Grill</b> .....	\$ 18.95
Assortment of chicken, lamb and seafood kabab	
<b>Tandoori Salmon Tikka</b> .....	\$ 18.95
Fresh salmon cooked in clay oven marinated in ginger, garlic and lemon juice	

#### Biryani

<b>Bombay Chicken Biryani</b> .....	\$ 16.95
Chicken cooked with aromatic rice and spices	
<b>Hydrabadi Goat Biryani</b> .....	\$ 17.95
South Indian style biryani cooked with spices and herbs	
<b>Shrimp Biryani</b> .....	\$ 17.95
Jumbo shrimp cooked with aromatic rice & spices	
<b>Lamb Biryani</b> .....	\$ 17.95
Boneless cubes of lamb cooked with aromatic rice	
<b>Vegetable Biryani</b> .....	\$ 14.95
Assortments of vegetables served with aromatic rice	
<b>Peas Pulao</b> .....	\$ 6.95
Basmati rice tossed with green peas	
<b>Basmati Rice</b> .....	\$ 2.95
Cumin flavored rice.	

#### Bread

<b>Plain Naan</b> .....	\$ 3.00
<b>Plain Roti (whole wheat)</b> .....	\$ 3.00
<b>Garlic Naan</b> .....	\$ 4.00
<b>Cheese Naan</b> .....	\$ 5.00
<b>Peshawari Naan</b> .....	\$ 4.00
<b>Aloo Paratha</b> .....	\$ 4.00
<b>Mint Paratha</b> .....	\$ 4.00
<b>Onion Kulcha</b> .....	\$ 4.00
<b>Lachha Paratha</b> .....	\$ 4.00

#### Sides

<b>Mango chutney</b> .....	\$ 2.00
<b>Raita</b> .....	\$ 3.00
<b>Pickle</b> .....	\$ 2.00

#### Dessert

<b>Rice Pudding</b> .....	\$ 4.95
<b>Gulab Jamun</b> .....	\$ 4.95
<b>White Chocolate Rasmalai</b> .....	\$ 4.95
<b>Cheese Cake</b> .....	\$ 5.95

## Lunch Special \$12.95 For Dine In Only Monday - Friday

Choose Your Entree + Slice of Bread & Rice

### Take out and Delivery Special

All boxes are served with vegetable of the day + Naan + Rice

<b>Vegetable Lunch Box</b> – Any Vegetable Entrée .....	\$ 12.95
<b>Chicken Lunch Box</b> – Any Chicken Entrée .....	\$ 12.95
<b>Lamb Lunch Box</b> – Any Lamb Entrée .....	\$ 12.95
<b>Sea food Lunch Box</b> – Any Sea Food Entrée .....	\$ 12.95