

monsoon

FINE INDIAN CUISINE

APPETIZERS

ONION BHAJIA

Mixed onion and spinach friters 4.5

VEGETABLE SAMOSA

Crisp pastry stuffed with spiced peas and potatoes 5

ALOO PAPRI CHAAT

Lentil wafers topped with spiced potatoes, chickpeas and a perfect blend of sauces 5.5

PANEER TIKKA

Cottage Cheese cubes delicately flavored to perfection 7

TANDOORI GOBHI

Baked cauliflower florets coated with special marinade 5

AMRITSARI FISH

Fried tilapia chunks battered in chefs special recipe 7

TANDOORI WINGS

Chicken wings flavored in a traditional marinade, cooked in the tandoor 7

LASOONI TIKKA

Chicken breast infused with garlic and saffron 7

VEGETABLE PLATTER

Samosa, onion bhajia, onion pakora, aloo tikki, gobhi pakora, aloo pakora 10

MIXED KEBAB PLATTER

Chicken Tikka, seekh kebab, shrimp, sautéed with onions and capcium 12



TANDOORI WINGS

SOUP, SALADS & SIDES

AAJ KA SHORBA

soup of the day 4

RAITA 2

HOUSE SALAD 4

MANGO CHUTNEY 2

SAUTÉED VEGETABLES 5

SAUTÉED SPINACH 5

BEVERAGES

TANDOORI DELIGHTS

SERVED WITH BASMATI RICE

TANDOORI VEG GRILL

Mixed tandoori vegetables 12

TANDOORI CHICKEN

A barbeque delight, marinated overnight 14

CHICKEN TIKKA

Delicately spiced cubes of chicken breast 14

MALAI KEBAB

Chicken breast flavored with almonds and garlic 14

MONSOON MIXED PLATTER

Shrimp, lamb chops, tandoori chicken, mixed kebabs 24

SEEKH KEBAB

Minced lamb cooked on skewers in the clay oven 15

RACK OF LAMB

Tender lamb marinated over night in a special sauce 23

SALMON TIKKA

Salmon marinated in ginger, garlic and spices 19

MIRCHI TIKKA

Spicy Chicken marinated in chilies and coriander 14

TANDOORI SHRIMP 19

NON-VEG MAIN COURSE

SERVED WITH BASMATI RICE

BUTTER CHICKEN

Tandoori chicken simmered in a creamy tomato gravy 15

CHICKEN TIKKA MASALA

Chicken tikka in a herb infused tomato gravy 15

CHICKEN SAAGWALA

Chicken cooked in a creamed spinach 15

KADAI CHICKEN

Chicken cooked with onions and peppers 15

CHICKEN MADRAS

South Indian hot and spicy curry 15

CHICKEN KORMA

Chicken cooked with subtle spices in a light yogurt gravy 15

CHILI CHICKEN

Indo-Chinese Style chicken simmered in a spicy gravy 18

LAMB ROGANJOSH

Lamb curry cooked with cardamom 18

LAMB CHETTINAD

Lamb cooked with roasted coconuts and chilies 18

LAMB KORMA

Lamb cooked with spices in a light yogurt gravy with fresh hot chilies and onions 15

GOAN FISH CURRY

Goan style fish curry with coconut and fresh curry leaves 19

LAMB SALI BOTI

Lamb cooked with potatoes and apricots 20

LAMB VINDALOO

Lamb cooked in a very hot goan gravy 18

SOUTH INDIAN SHRIMP CURRY

Spicy shrimp traditional to the region 19



LAMB VINDALOO

VEGETARIAN MAIN COURSE

SERVED WITH BASMATI RICE

BHINDI MASALA

Okra cooked with onions and tomatoes 12

ALOO GOBHI

Cauliflower combined with potatoes and herbs 12

BAINGAN BHARTHA

Roasted eggplant cooked in chef's special spices 12

DAL MAKHANI

Black lentils simmered in a tomato sauce 10

DAL MONSOON

Spicy yellow lentils 10

CHANA MASALA

Chickpeas cooked Punjabi style 11

GOBHI MANCHURIAN

Fresh cauliflower prepared in a rich Manchurian sauce 12

PANEER TIKKA MASALA

Paneer tikka cooked in our famous makhani gravy 14

SAAG PANEER

Cubes of paneer in an herb enriched creamed spinach 14

MALAI KOFTA

Vegetable dumplings stuffed with fresh basil and herbs 14

VEGETABLE KORMA

Mixed vegetables in a traditional gravy 12

MATTAR PANEER

Cheese cubes and peas slow cooked in a creamy tomato gravy 14

KADAI PANEER

Paneer cooked with onions and peppers 14

CHILI PANEER

Indo-Chinese style paneer simmered in spicy gravy with fresh hot chilies and onions 14

PANEER TIKKA MASALA



BREADS

NAAN

Soft textured, leavened white flour bread 2.5

TANDOORI ROTI

Whole wheat flat bread 2.5

LASOONI NAAN

Garlic flavored naan 3.5

KASHMIRI NAAN

Stuffed with dried fruits and nuts 3.5

GARLIC CHEESE NAAN 3.5

ROSEMARY NAAN 3.5

ONION KULCHA

Naan stuffed with spiced onions 3.5

LACHEDAR PARANTHA

Home style layered whole wheat bread 3.5

ALOO PARANTHA

Whole wheat stuffed bread with potatoes 3.5

ASSORTED BREAD BASKET

Naan, garlic naan, tandoori roti and parantha 10

BIRYANI

**LONG GRAIN RICE COOKED IN
AROMATIC SPICES.
SERVED WITH RAITA**

VEGETABLE BIRYANI 12

LAMB BIRYANI 18

CHICKEN BIRYANI 15

SHRIMP BIRYANI 19