

5 **59. Channa Saag** \$

60. Paneer Kurchan <i>Shredded cottage cheese cooked with onions, tomatoes, spices, and herbs</i>
61. Paneer Tikka Masala <i>Cottage cheese cubes cooked with green peppers and onions in a rich, creamy gravy</i>
62. Palak Paneer <i>Cottage cheese cubes cooked in a creamy gravy of spinach with spices</i>
63. Mutter Paneer <i>Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices</i>
64. Kadai Paneer <i>Cottage cheese cubes, bell peppers, and tomatoes pan-finished in a special sauce and spices</i>
65. Paneer Butter Masala <i>Cottage cheese cubes and pan-finished in special sauce and spices</i>
66. Malai Kofta <i>A true Mughlai delight! Vegetable balls simmered in a creamy sauce</i>
67. Gongura Paneer <i>Shredded paneer cooked in creamy sauce with gongura (red sorrel leaves)</i>
68. Chilli Paneer (Gravy) <i>Cottage cheese cubes lightly fried and cooked in housemade special sauce with butter</i>

CHICKEN SPECIALITIES

Your choice of entree served with flavored basmati rice
69. Chicken Tikka Masala/Butter Chicken <i>Chicken breast seared in tandoor (clay oven) and sautéed in a rich creamy sauce</i>
70. Chicken Korma <i>A Mughlai delight! Sweet, spicy curried chicken in creamy sauce</i>
71. Abhiruchi Special Chicken Roast <i>Boneless chicken cooked with curry leaves, green chillies, onions, and special spices on slow fire</i>
72. Andhra Chicken Curry <i>A speciality from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce</i>
73. Gongura Chicken <i>Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce</i>
74. Chicken Chettinad <i>Marinated chicken cooked in dry roasted spices, coconut, and coriander leaves</i>
75. Chicken Vindaloo <i>South Indian favorite! Boneless chicken with potatoes in a spicy and tangy sauce</i>
76. Kadai Chicken <i>Chicken, bell peppers, onion, and tomatoes cooked in a kadai (skillet) with traditional spices and herbs</i>
77. Ginger Chicken <i>Boneless chicken sautéed with special ginger sauce with herbs and spices</i>
78. Chicken Saag (Spinach Chicken) <i>Tender pieces of chicken sautéed with seasoned spinach and fresh herbs</i>
79. Chicken do Pyaza <i>Tender pieces of chicken cooked with shredded onions, yogurt, and special light creamy sauce</i>

\$15.95	<u>LAMB AND GOAT SPECIALITIES</u> Your choice of entree served with flavored basmati rice
\$15.95	80. Lamb Curry <i>Tender lamb marinated and cooked in a curry sauce of fresh herbs and spices</i>
\$15.95	81. Lamb Rogan Josh <i>Juicy tender pieces of lamb cooked in traditional spices with yogurt</i>
\$15.95	82. Lamb Vindaloo <i>For the one with true passion for spicy food - lamb and potatoes cooked in fiery red chili and vinegar sauce</i>
\$15.95	83. Lamb Do Pyaza <i>Tender pieces of lamb cooked with shredded onions, yogurt, and special light creamy sauce</i>
\$15.95	84. Lamb Korma <i>A Mughlai delight! Cardamom flavored sweet, spicy curried lamb in creamy sauce</i>
\$15.95	85. Lamb Saag (Spinach Lamb) <i>Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs</i>
\$15.95	86. Lamb Gongura <i>Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce</i>
\$15.95	87. Lamb Tikka Masala <i>Tender pieces of lamb seared in tandoor (clay oven) and sautéed in a rich creamy tomato sauce</i>
\$16.95	88. Lamb Roast <i>Succulent pieces of lamb pan-roasted on low heat with traditional spices and curry leaves</i>
\$16.95	89. Goat Curry <i>Goat (with bone) marinated and cooked in curry sauce with fresh herbs and spices</i>
\$16.95	90. Goat Gongura <i>Goat with gongura (red sorrel leaves) cooked with special spicy curry sauce</i>
\$15.95	91. Goat Chettinad <i>Marinated goat cooked in dry roasted spices, coconut, and coriander leaves</i>
\$15.95	92. Abhiruchi Special Goat Roast <i>Goat (with bone) pan-roasted on low heat with special spices, curry leaves, green chillies, and onion</i>
\$15.95	<u>GOURMET TANDOOR DELIGHTS</u> Your choice of entree served with flavored basmati rice
\$15.95	93. Tandoori Chicken <i>Chicken with bones marinated in yogurt, fresh spices and lemon juice, then barbecued in tandoor</i>
\$15.95	94. Chicken Tikka <i>Boneless chicken charbroiled to perfection in tandoor, to bring out intricate flavor</i>
\$15.95	95. Lamb Boti Kabab <i>Juicy chunks of lamb marinated in our house special recipe sauce and cooked on skewers in tandoor</i>
\$15.95	96. Fish Tikka Kabab <i>Salmon cubes marinated in yogurt, herbs, and spices, then barbecued in tandoor</i>

Your choice of entree served with flavored basmati rice	<u>SEAFOOD SPECIALITIES</u>
\$15.95	97. Andhra Fish Curry (Tilapia Fish) <i>Fish cooked slowly in spicy tamarind sauce with onions and curry leaves</i>
\$16.95	98. Fish Masala (Salmon Fish) <i>Fish cooked in a hearty blend of tangy tomatoes and onions with aromatic herbs and spices</i>
\$16.95	99. Andhra Shrimp Curry (Baby Shrimp) <i>A specialty from coastal Andhra Pradesh. Baby shrimp cooked in special spicy curry sauce</i>
\$16.95	100. Ginger Shrimp <i>Shrimp marinated with ginger and spices, cooked with tomatoes and onions</i>
\$16.95	101. Kadai Shrimp <i>Stir-fried shrimp, bell peppers, onions, and tomatoes in kadai (skillet) with traditional spices and herbs</i>
\$16.95	102. Shrimp Vindaloo <i>South Indian favorite! Shrimp with potatoes in a spicy and tangy sauce</i>
\$16.95	103. Shrimp Masala <i>Marinated shrimp cooked in yogurt, tomatoes, and onions with mild creamy sauce</i>
\$16.95	104. Shrimp Saag <i>Shrimp sautéed with deliciously seasoned spinach and fresh herbs</i>
\$17.95	105. Chilli Shrimp (Baby Shrimp) <i>Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices</i>
\$16.95	<u>BREADS</u>
\$16.95	106. Naan <i>Unleavened white bread baked in tandoor clay oven</i>
\$16.95	107. Garlic Naan <i>Unleavened white bread with freshly minced garlic and herbs, baked in tandoor clay oven</i>
\$17.95	108. Onion Naan <i>Unleavened white bread with freshly chopped onions and herbs, baked in tandoor clay oven</i>
\$16.95	109. Kashmiri Naan <i>Unleavened white bread stuffed with cashew paste, almonds, and raisins, baked in tandoor clay oven</i>
\$15.95	110. Aloo Paratha <i>Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven</i>
\$15.95	111. Lacha Paratha <i>A multi-layered whole wheat bread, baked in tandoor clay oven</i>
\$17.95	112. Tandoori Roti <i>Whole wheat bread, baked in tandoor clay oven</i>
\$17.95	113. Assorted Bread Basket <i>Combination of breads (naan, onion naan, garlic naan, and tandoori roti)</i>

114.Basmati Rice <i>Herbed pilaf-style fragrant rice</i>	<u>CONDIMENTS AND SIDES</u>
\$3.00	
115. Raita <i>Yogurt with carrot, tomatoes, red onions, and herbs</i>	\$3.00
116. Sambar <i>Vegetable lentil soup</i>	\$6.50
117. Spicy Mango Pickle <i>Indian style spicy mango pickle</i>	\$1.50
118. Plain Yogurt <i>Indian style yogurt</i>	\$3.00
119. Extra Chutney <i>Mint / Tamarind / Tomato / Coconut</i>	\$1.50
	<u>KIDS MENU</u>
\$16.95	120. Chicken Tenders and French Fries
\$16.95	121. Chicken Nuggets and French Fries
\$16.95	122. French Fries
	<u>BEVERAGES</u>
\$16.95	123. Mango Lassi
\$16.95	124. Sweet Lassi
\$17.95	125. Salt Lassi
\$17.95	126. Indian Masala Tea
\$17.95	127. Indian Coffee
\$3.00	128. Soda <i>Coke/Diet Coke/Sprite/Fanta/Limca/Thums Up</i>
\$4.00	129. Mineral Water
	<u>DESSERTS</u>
\$4.00	130. Ras Malai (4 Pieces) <i>Homemade cheese patties cooked in milk and served with pistachios</i>
\$4.00	131. Gulab Jamun (4 Pieces) <i>Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup</i>
\$5.00	132. Carrot Halwa (12 oz) <i>Carrot and milk pudding with nuts and served warm</i>
\$4.00	133. Rice Kheer (12 oz) <i>Traditional Indian rice pudding with sweetened milk</i>
\$4.00	134. Fruit Cream (12 oz)
\$3.00	
\$12.95	
	<u>NOTE</u>
	<i>If you have any food allergies or special needs, please let the wait staff know and we can serve you better.</i>
	<i>We accept all major cards. No personal checks accepted. A gratuity of 18% is added to the check for parties of 5 or more.</i>