

Full pan deep -- 12 13/16x20 7/8x 3 3/16 deep, - Recommended – 30 to 50 pax – Depending upon no of dishes  
Full pan medium —12 13/16 x20 7/8 x 2 3/16, - Recommended – 12 to 25 pax – Depending upon no of dishes  
Half size deep – 12 13/16 x 10 7/16 x 2 9/16. - Recommended – 8 to 16 pax – Depending upon no of dishes

## SOUP, SALAD & APPETIZERS

Half	Medium	Large
Tray	full	Tray

HOUSE SPECIAL GARDEN SALAD \$35.00 \$45.00 \$65.00

Fresh cucumbers, carrots, onions, and lettuce served with house dressing

VEG SAMOSA *(Per Piece)* \$2.00

Cone pastry stuffed with green peas, potatoes and fresh coriander leaves. Served with mint & tamarind sauce

CHEESE PAKORA \$65.00 \$85.00 \$120.00

Home-made cheese marinated in a mix of spice dipped in a batter of Garbanzo and then deep fried. Served with mint & tamarind sauce

MIX PAKORA \$35.00 \$55.00 \$75.00

Crispy assorted vegetables, golden fried with light chickpeas flour batter. Served with mint & tamarind sauce

ALOO CHAT \$45.00 \$75.00 \$95.00

Cubed shaped boiled potatoes minced with chopped onions, cucumbers, cilantro, green chilies and chat masala

BOMBAY BHEL PURI \$45.00 \$70.00 \$95.00

Rice puffs, chickpea flour, vermicelli diced potatoes & onions mixed with tamarind, mint chutney

ONION BHAJI \$55.00 \$70.00 \$95.00

Sliced onion mixed with spiced chickpeas flour and deep fried. Served with mint & tamarind sauce

CHICKEN SAMOSA *(Per Piece)* \$2.00

Cone pastry stuffed with spiced minced chicken

LAMB SAMOSA *(Per Piece)* \$2.00

Cone pastry stuffed with spiced minced lamb

CHICKEN PAKORA \$75.00 \$95.00 \$140.00

Succulent pieces of chicken marinated overnight in an exquisite blend of masala and cooked in a Tandoori oven then dipped in batter and deep fried. Served with mint & tamarind sauce

CHICKEN CHILLY            \$75.00 \$95.00 \$120.00

Boneless chicken marinated in yogurt cooked with chilly and curry leaves

CHICKEN CHOELA            \$75.00 \$90.00 \$130.00

Fresh boneless chicken roasted in a clay oven. Fillet marinated with garlic, ginger, and a mixture of Himalayan spices

CHICKEN CHOW MEIN NEPALI STYLE        \$75.00 \$90.00 \$130.00

VEGETABLE CHOW MEIN NEPALI STYLE        \$75.00 \$90.00 \$130.00

FRIED PAPADUM            \$15.00 \$25.00 \$35.00

MIX RAITA            \$25.00 \$35.00 \$35.00

Chilled yogurt mixed with tomatoes, cucumbers and carrots garnished with cilantro

#### NEPALI ENTRÉE

Half    Medium        Large

Tray    full        Tray

ALOO RA SEEMI KO TARKARI        \$65.00 \$85.00 \$110.00

Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes and herbs

ALOO TAMA BODI            \$55.00 \$85.00 \$110.00

Combination of potatoes, Bamboo shoots and black eyed beans cooked with Himalayan spices

JHANE KO DAL    \$45.00 \$75.00 \$90.00

Yellow lentil cooked to perfection in a traditional Nepalese wok with onion, ginger, and garlic

KUKHURA KO MAASU *(Chicken With Bone)*        \$60.00 \$75.00 \$110.00

Chicken cooked in typical Nepalese style with herbs and spices

KHASI KO MAASU *(Goat Meat With Bone)*        \$60.00 \$75.00 \$120.00

Goat meat cooked in typical Nepalese style with herbs and spices

#### VEGETABLE SPECIALTIES

Half    Medium        Large

Tray full Tray

ALOO MUTTER \$55.00 \$75.00 \$95.00

Green peas and potatoes cooked with spices

MUTTER PANEER \$55.00 \$75.00 \$105.00

Fresh home made cottage cheese cooked with green peas, tomatoes, onion sauce, ginger, garlic paste and cream sauce

PALAK PANEER \$45.00 \$70.00 \$95.00

Fresh Spinach cooked with cottage cheese delicately spiced

KADHAI PANEER \$75.00 \$105.00 \$140.00

Homemade cheese cooked with bell peppers, garlic, onion, tomatoes and wild chilies

PANEER MAKHANI \$75.00 \$105.00 \$140.00

Fresh cottage cheese cooked with a creamy tomato sauce

ALOO GOBHI \$45.00 \$60.00 \$85.00

Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger

CHANA MASALA \$55.00 \$70.00 \$95.00

Delicious chick peas cooked in an exotic blend of North Indian spices

BAIGAN BHARTA \$60.00 \$95.00 \$125.00

Fresh eggplant roasted in the Tandoori mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of the spices

VEGETABLE KOFTA (*Malai Kofta*) \$45.00 \$60.00 \$95.00

Mixed vegetable cheese dumplings in a creamy sauce with herbs and spices

FARSI BHAJI \$55.00 \$70.00 \$95.00

Green Beans cooked with coconut milk and cream

NAVRATAM KORMA \$45.00 \$60.00 \$85.00

Mixed Vegetables cooked in gravy of cashew nuts and fruits

DAL MAKHANI \$45.00 \$65.00 \$85.00

Whole black lentil simmered and tempered with ginger tomatoes and herbs

SAAG ALOO \$45.00 \$60.00 \$85.00

Fresh Spinach cooked with potatoes and delicately spiced

#### LAMB SPECIALTIES

Half Medium Large

Tray full Tray

LAMB TIKKA CHICKEN MASALA \$95.00 \$125.00 \$150.00

LAMB CURRY \$95.00 \$115.00 \$150.00

Succulent pieces of lamb cooked in onion and tomatoes with & cardamom flavored sauce

LAMB SAHI KORMA (MILD) \$95.00 \$125.00 \$170.00

Succulent pieces of lamb cooked in a rich cashew nut based gravy with cream, butter and dry fruits

KEEMA MUTTER \$95.00 \$115.00 \$150.00

Minced lamb cooked with chopped onions, tomatoes and green peas

LAMB VINDALOO (HOT) \$75.00 \$95.00 \$120.00

A delicious combination of lamb and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy

LAMB SAAG \$85.00 \$105.00 \$150.00

Boneless pieces of lamb in spinach puree

KADHAI LAMB \$85.00 \$115.00 \$150.00

Boneless lamb cooked with fresh tomatoes, onions; garlic and mild spice garnished with fresh cilantro and ginger

#### BASMATI RICE SPECIALTIES

Half Medium Large

Tray full Tray

STEAMED BASMATI RICE \$20.00 \$25.00 \$35.00

SAFFRON RICE \$25.00 \$35.00 \$45.00

Basmati rice cooked with Saffron and green peas

MIXED VEGETABLES BIRYANI \$45.00 \$55.00 \$75.00

Basmati Saffron rice cooked with mixed vegetables in a mild spice

CHICKEN BIRYANI \$55.00 \$75.00 \$110.00

Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of chicken

LAMB BIRYANI \$75.00 \$95.00 \$130.00

Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of Lamb

SHRIMP BIRYANI \$85.00 \$105.00 \$140.00

Basmati saffron rice cooked with shrimp in mild spices

CHICKEN SPECIALTIES (Royal Curries)

Half Medium Large

Tray full Tray

CHICKEN MAKHANI (*Butter Chicken*) \$45.00 \$65.00 \$110.00

Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce

CHICKEN TIKKA MASALA \$70.00 \$95.00 \$140.00

Chunks of chicken (white meat) roasted in a clay oven and folded into cream sauce

CHICKEN CURRY \$55.00 \$85.00 \$110.00

Boneless dark meat chicken cooked in a delicately spiced curry sauce

CHICKEN SAAG \$45.00 \$65.00 \$90.00

Tender Boneless chicken cooked in a delicately spiced spinach puree

CHICKEN SAHI KORMA (*MILD*) \$55.00 \$85.00 \$120.00

Boneless pieces of chicken cooked in a rich almond flavored sauce

CHICKEN VINDALOO (*HOT*) \$55.00 \$65.00 \$90.00

A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy

KADHAI CHICKEN \$55.00 \$85.00 \$120.00

A classic Kadhai Dish of chicken delicately cooked with ginger, green pepper and fresh Coriander

SEAFOOD SPECIALTIES

Half	Medium	Large
Tray	full	Tray

SHRIMP CURRY \$75.00 \$120.00 \$140.00

Seasonal shrimp cooked in an aromatic sauce

SHRIMP MADRAS \$95.00 \$130.00 \$160.00

Shrimp coked in a mildly spicy gravy along with the coconut flavor

SHRIMP CHILI MASALA \$95.00 \$130.00 \$160.00

Succulent shrimp cooked with green chili with spices

FISH TIKKA MASALA \$90.00 \$130.00 \$160.00

Pieces of Mahi Mahi fillet marinated in yogurt and first cooked in a Tandoor and then folded into a chef's special sauce

FISH GOA CURRY \$90.00 \$130.00 \$160.00

Mahi Mahi fish cooked with coconut and spicy sauce

## TANDOORI CHICKENS

Half	Medium	Large
Tray	full	Tray

MURG MALAI KABAB \$75.00 \$120.00 \$140.00

*Soft & silky boneless pieces of chicken breast supreme marinated in sour cream and cooked to tender perfection*

TANDOORI CHICKEN \$45.00 \$65.00 \$95.00

*Chicken Marinated in yogurt blend of colorful Indian herbs and spices and roasted in a clay oven*

CHICKEN TIKKA \$75.00 \$120.00 \$140.00

*Succulent cubes of boneless chicken breast marinated in yogurt mild spices and roasted in a clay oven*

LAMB SHEEK KABAB \$90.00 \$130.00 \$160.00

## TANDOORI BREADS

Half	Medium	Large
Tray	full	Tray

NAAN \$15.00 \$25.00 \$35.00

*Flat leavened brad on fee wall lining of the Tandoori oven*

GARLIC NAAN \$30.00 \$45.00 \$55.00

*Made from dough of refined flour with taste of garlic*

LACHCHA PARATHA \$30.00 \$45.00 \$55.00

*Whole wheat layered bread from Tandoor*

TIL KA NAAN \$30.00 \$45.00 \$55.00

*Flat leavened bread dotted with sesame seeds*

## DESSERTS

Half Medium Large

Tray full Tray

GULAB JAMUN *(Served HOT)* \$45.00 \$60.00 \$120.00

*Golden fried dumplings of milk pastry soaked in sweet saffron syrup*

RASGULLA *(Served COLD)* \$55.00 \$75.00 \$120.00

GAJAR KA HALWA *(Served HOT)* \$55.00 \$75.00 \$120.00

*Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set*

KHEER *(Served COLD)* \$35.00 \$55.00 , \$90.00

*Fragrant rice cooked with sweetened with milk, raisins and almonds*

## BEVERAGES

MASALA TEA *(Indian Style) (Per Cup)* \$1.95

*Indian Aromatic tea, made with the highest grade choice-tea leaves boiled with milk and selected spices*

SOFT DRINKS Choice of bottled water, coke, diet coke or Sprite. *(Per Can)* \$1.75

LASSI Per Glass \$2.00

*Rich and creamy, churned yogurt served sweet and chilled*

MANGO LASSI *(Each Glass)* \$2.00

*Churned yogurt with mango puree served chilled*

Mango Shake \$2.00

Utensil - \$ .50 (cents each. person )

Servers, Dishes etc. available up on request.

Delivery fee and tax not included. Price may differ in third party website.

*Please notify us in advance if you have any food allergies.*