

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 different in third party website.

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