



appetizers

non-vegetarian

Shrimp Balchao <i>Medium shrimp marinated in Goan balchao sauce</i>	10.95
Fish Koliwada <i>Tilapia coated with chickpea flour & spices served with tamarind & mint chutney</i>	9.95
Crab Pancakes <i>Crab cakes marinated in spices served with mint & tamarind chutney</i>	9.95
Murgh Malai Kebab <i>Cheese flavored chicken kebab, cooked in a tandoor</i>	9.95
Chicken Samosas <i>Ground chicken turnovers with mint & tamarind chutney</i>	8.95
Grilled Scallops <i>Seasoned scallops, cooked on tawa, served on a bed of rosemary with tomato chutney</i>	9.95
Seekh Kebab <i>Skewered minced lamb with onions & masala, cooked in a tandoor</i>	9.95
Aangan Platter <i>An exotic sampler consisting of: Malai Kebab, Salmon, Seekh Kebab & Mint Chicken</i>	15.95

vegetarian

Aloo Tikki <i>Potato medallions topped with chick peas</i>	6.95
Bhel in Phyllo Dough Cups <i>Spiced crispy rice & lentil flour savories served in pastry cups</i>	6.95
Dahi Kebab <i>Hung yogurt curd roundels deep fried with onion, cilantro & chili filling</i>	7.95
Masala Pao <i>Mashed vegetables served on pao bread, a Bombay favorite</i>	7.95
Paneer Pakora <i>Cottage cheese fritters served with mint & tamarind chutney</i>	7.95
Paneer Tikka <i>Marinated homemade cottage cheese, skewered & cooked in a tandoor</i>	8.95
Lahsooni Gobhi <i>Crispy cauliflower tossed in tomato garlic sauce</i>	8.95
Subji Mawa Seekh <i>Mixed ground vegetables, cheese & dry fruits on a skewer, cooked in a tandoor</i>	8.95
Vegetable Samosa <i>Triangular turnovers filled with potatoes & green peas</i>	6.95



soups & salads

Mulligatawny Soup <i>Classic lentil soup</i>	5.95
Palak Ka Shorba <i>Spinach Soup</i>	5.95
Tomato Soup <i>Fresh tomato soup</i>	5.95

Chicken Tikka Salad <i>Chicken tikka with romaine lettuce tossed in honey mustard dressing</i>	6.95
Organic Green Salad <i>Assorted fresh greens with balsamic vinegar</i>	5.95
Papadum	2.95