



main course

tandoori - cooked in a clay oven

Tandoori Shrimp <i>Jumbo prawns marinated in soft creamy sauce served with mixed greens</i>	19.95	Tandoori Murgh <i>A chicken breast & leg marinated in lime, ginger & ground cumin, served with mint chutney</i>	14.95
Tandoori Salmon <i>Fillet of Salmon, tastefully marinated with yogurt, coriander, lemon juice, garlic ginger, cumin, paprika & tumeric</i>	19.95	Chicken Tikka Harayali <i>Cubes of mint flavored chicken</i>	14.95
Tandoori Lobster <i>Lobster tail with tandoori masala</i>	23.95	Tandoori Lamb Chops <i>Juicy lamb chops marinated to perfection</i>	17.95
Wild Sea Bass <i>Chilean Sea bass marinated with creamy coriander, served with sauteed vegetables</i>	23.95	Tandoori Vegetables & Cheese <i>Homemade cottage cheese with assorted vegetables</i>	14.95
	<i>chicken</i>		<i>lamb & goat (con't)</i>
Murgh Tikka Masala <i>Boneless pieces of chicken simmered in tomato & fenugreek sauce</i>	13.95	Lamb Saagwala <i>Tender pieces of lamb cooked with fresh spinach & spices</i>	14.95
Murgh Aangan <i>Boneless pieces of chicken simmered in a tangy tomato sauce & served with lemon rice</i>	13.95	Lamb Pakku <i>Northeast favorite, tender pieces of lamb marinated with asafetida & nutmeg, served with flavored rice</i>	14.95
Murgh Korma <i>Boneless pieces of chicken in rich cashew nut & almond cream sauce</i>	13.95	Goat Rogan Josh <i>A signature dish from Kashmir consisting of lamb in cardamom, anise seed & paprika sauce</i>	15.95
Murgh Xacutti <i>Goan chicken curry cooked with coconut & aromatic spices, served with mint rice</i>	13.95	Bhuna Goat <i>Goat meat cooked in tomato onion gravy with rich masala</i>	15.95
Chicken Curry <i>Home style chicken curry</i>	13.95	Saag Gosht <i>Goat meat cooked with spinach puree & Indian spices</i>	15.95
Murgh Kali Mirch <i>Boneless pieces of chicken served in cracked pepper gravy</i>	13.95		<i>seafood</i>
Murgh Saagwala <i>Boneless pieces of chicken sauteed with fresh spinach & enhanced with spices</i>	13.95	Saffron Shrimp <i>Jumbo prawns simmered in a rich saffron korma sauce, served with white rice</i>	19.95
	<i>lamb & goat</i>	Malai Shrimp <i>Medium shrimp cooked with coconut flavored curry</i>	17.95
Lamb Nilgiri <i>Lamb cooked with mint & coconut sauce</i>	14.95	Goan Fish Curry <i>Sea bass cooked with sauteed onions, lime juice, spices & fresh coconut milk</i>	22.95
Lamb Vindaloo <i>A signature dish from Goa, pieces of lamb cooked with vinegar, hot chilies & spices</i>	14.95	Lobster Masala <i>Lobster tail cooked in spicy tomato sauce, served with lemon rice</i>	22.95