

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	LAMB AND GOAT SPECIALITIES 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	GOURMET TANDOOR DELIGHTS 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	SEAFOOD SPECIALITIES
97. Andhra Fish Curry (Tilapia Fish) <i>Fish cooked slowly in spicy tamarind sauce with onions and curry leaves</i>	\$15.95
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>	\$16.95
105. Chilli Shrimp (Baby Shrimp) <i>Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices</i>	\$17.95
	BREADS
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>	\$16.95
108. Onion Naan <i>Unleavened white bread with freshly chopped onions and herbs, baked in tandoor clay oven</i>	\$17.95
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>	\$12.95
113. Assorted Bread Basket <i>Combination of breads (naan, onion naan, garlic naan, and tandoori roti)</i>	\$12.95

114.Basmati Rice <i>Herbed pilaf-style fragrant rice</i>	\$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
	KIDS MENU
120. Chicken Tenders and French Fries	\$8.95
121. Chicken Nuggets and French Fries	\$8.95
122. French Fries	\$5.95
	BEVERAGES
123. Mango Lassi	\$4.95
124. Sweet Lassi	\$3.50
125. Salt Lassi	\$3.50
126. Indian Masala Tea	\$3.00
127. Indian Coffee	\$3.00
128. Soda <i>Coke/Diet Coke/Sprite/Fanta/Limca/Thums Up</i>	\$2.50
129. Mineral Water	\$1.50
	DESSERTS
130. Ras Malai (4 Pieces) <i>Homemade cheese patties cooked in milk and served with pistachios</i>	\$5.95
131. Gulab Jamun (4 Pieces) <i>Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup</i>	\$4.95
132. Carrot Halwa (12 oz) <i>Carrot and milk pudding with nuts and served warm</i>	\$7.95
133. Rice Kheer (12 oz) <i>Traditional Indian rice pudding with sweetened milk</i>	\$6.95
134. Fruit Cream (12 oz)	\$6.95

NOTE

If you have any food allergies or special needs, please let the wait staff know and we can serve you better.

We accept all major cards. No personal checks accepted. A gratuity of 18% is added to the check for parties of 5 or more.