

69. Paneer Tikka Masala Cottage cheese cubes cooked with green peppers and onions in a rich, creamy gravy		LAMB AND GOAT SPECIALITIES		SEAFOOD SPECIALITIES		CONDIMENTS AND SIDES	
	Your choice of entree served with flavored basmati rice		Your choice of entree served with flavored basmati rice		Your choice of entree served with flavored basmati rice		128.Basmati Rice
\$16.95	70. Paneer Butter Masala Cottage cheese cubes pan-finished in special sauce and spices	\$17.95	89. Lamb Curry Tender lamb marinated and cooked in a curry sauce of fresh herbs and spices	\$16.95	108. Andhra Fish Curry (Tilapia Fish) Fish cooked slowly in spicy tamarind sauce with onions and curry leaves	\$16.95	Herbed pilaf-style fragrant rice
\$16.95	71. Mutter Paneer Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices	\$17.95	90. Lamb Vindaloo Lamb and potatoes cooked in a spicy chilli and vinegar sauce	\$16.95	109. Fish Chettinad (Tilapia Fish) Marinated fish cooked in dry roasted spices, coconut, and coriander leaves	\$16.95	129. Raita Yogurt with carrot, tomatoes, red onions, and herbs
\$16.95	72. Palak Paneer (Saag Paneer) Cottage cheese cubes cooked in a creamy gravy of spinach with spices	\$17.95	91. Lamb Korma A Mughlai delight! Cardamom flavored sweet, spicy curried lamb in creamy sauce	\$17.95	110. Fish Masala (Salmon Fish) Fish cooked in a rich creamy sauce	\$17.95	130. Sambar Vegetable lentil soup
\$16.95	73. Paneer Kurchan Shredded cottage cheese cooked with onions, tomatoes, spices, and herbs	\$17.95	92. Lamb Saag (Spinach Lamb) Tender pieces of lamb sautéed with seasoned spinach and fresh herbs	\$17.95	111. Andhra Shrimp Curry (Baby Shrimp) A specialty from coastal Andhra Pradesh. Baby shrimp cooked in special spicy curry sauce	\$17.95	131. Spicy Mango Pickle Indian style spicy mango pickle
\$16.95	74. Gongura Paneer Shredded paneer cooked in creamy sauce with gongura (red sorrel leaves)	\$17.95	93. Lamb Rogan Josh Juicy tender pieces of lamb cooked in traditional spices with yogurt	\$17.95	112. Kadai Shrimp Stir-fried shrimp, bell peppers, onions, and tomatoes in kadai (skillet) with traditional spices and herbs	\$17.95	132. Plain Yogurt Indian style yogurt
\$16.95	75. Kadai Paneer Cottage cheese cubes, bell peppers, and tomatoes pan-finished in a special sauce and spices	\$17.95	94. Lamb Do Pyaza Tender pieces of lamb cooked with shredded onions, yogurt, and special light creamy sauce	\$17.95	113. Shrimp Vindaloo South Indian favorite! Shrimp with potatoes in a spicy and tangy sauce	\$17.95	133. Extra Chutney Mint / Tamarind / Tomato / Coconut / Red Onion
\$16.95	76. Chilli Paneer (Gravy) Cottage cheese cubes lightly fried and cooked in housemade special sauce with butter	\$17.95	95. Lamb Gongura Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce	\$17.95	114. Shrimp Masala Marinated shrimp cooked in yogurt, tomatoes, and onions with mild creamy sauce	\$17.95	134. Roasted Papad (3 Pieces)
\$16.95	77. Egg Bhurji Indian-style scrambled eggs seasoned with spices	\$17.95	96. Lamb Boti Kabab Masala Tender pieces of lamb seared in tandoor (clay oven) and sautéed in a rich creamy tomato sauce	\$17.95	115. Gongura Shrimp (Baby Shrimp) Shrimp cooked with gongura (red sorrel leaves) and herbs	\$17.95	KIDS MENU
CHICKEN SPECIALITIES		\$18.95	97. Lamb Roast Succulent pieces of lamb pan-roasted on low heat with traditional spices and curry leaves	BREADS			
\$17.95	78. Chicken Tikka Masala / Butter Chicken Chicken breast seared in tandoor (clay oven) and sautéed in a rich creamy sauce	\$18.95	98. Abhiruchi Special Goat Roast Goat (with bone) pan-roasted with special spices, curry leaves, green chillies, and onion	\$13.95	116. Assorted Bread Basket Combination of breads (naan, onion naan, garlic naan, and tandoori roti)		
\$17.95	79. Chicken Korma A Mughlai delight! Sweet, spicy curried chicken in creamy sauce	\$17.95	99. Goat Curry Goat (with bone) marinated and cooked in curry sauce with fresh herbs and spices	\$17.95	117. Naan Unleavened white bread baked in tandoor	\$3.50	138. Mango Lassi
\$17.95	80. Abhiruchi Special Chicken Roast Boneless chicken cooked with curry leaves, green chillies, onions, and special spices on slow fire	\$17.95	100. Goat Gongura Goat with gongura (red sorrel leaves) cooked with special spicy curry sauce	\$17.95	118. Garlic Naan Unleavened white bread with freshly minced garlic and herbs, baked in tandoor	\$4.00	139. Sweet Lassi
\$16.95	81. Andhra Chicken Curry A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce	\$17.95	101. Goat Chettinad Marinated goat cooked in dry roasted spices, coconut, and coriander leaves	\$17.95	119. Bullet Naan Unleavened white bread with freshly minced garlic and green chillies, baked in tandoor	\$4.00	140. Salt Lassi
\$16.95	82. Chicken Mughlai Boneless chicken cooked in a creamy yogurt sauce with herbs and spices	GOURMET TANDOOR DELIGHTS		\$17.95	120. Onion Naan Unleavened white bread with freshly chopped onions/chillies and herbs, baked in tandoor	\$4.00	141. Indian Masala Tea
\$16.95	83. Chicken Chettinad Marinated chicken cooked in dry roasted spices, coconut, and coriander leaves		Your choice of entree served with flavored basmati rice	\$17.95	121. Cheese Naan Unleavened white bread stuffed with cheese, baked in tandoor	\$5.00	142. Indian Coffee
\$16.95	84. Chicken Vindaloo South Indian favorite! Boneless chicken with potatoes in a spicy and tangy sauce	\$16.95	102. Tandoori Chicken Chicken with bones marinated in yogurt, fresh spices and lemon juice, then barbecued in tandoor	\$16.95	122. Kashmiri Naan Unleavened white bread stuffed with cashew paste, almonds, and raisins, baked in tandoor	\$5.00	143. Soda Coke / Diet Coke / Sprite / Fanta / Ginger Ale / Limca / Thums Up / Masala Jeera
\$16.95	85. Kadai Chicken Chicken, bell peppers, onions, and tomatoes cooked in a kadai (skillet) with spices and herbs	\$16.95	103. Chicken Tikka Boneless chicken charbroiled to perfection in tandoor, to bring out intricate flavor	\$16.95	123. Aloo Paratha Whole wheat bread stuffed with mashed potatoes and spices cooked on tawa	\$5.00	144. Goli Soda Lime Lemon / Clear Lemon / Ginger Lime / Mango / Rose / Virgin Mojito / Orange / Jeera
\$16.95	86. Gongura Chicken Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce	\$16.95	104. Chicken Malai Kabab Cubes of chicken breast marinated in yogurt, herbs, and spices, cooked on skewers in tandoor	\$16.95	124. Lacha Paratha A multi-layered whole wheat bread cooked on tawa	\$5.00	145. Mineral Water/Sparkling Water
\$16.95	87. Chicken Saag (Spinach Chicken) Tender pieces of chicken sautéed with seasoned spinach and fresh herbs	\$16.95	105. Chicken Reshmi Kabab Finely minced chicken seasoned with chopped onions, herbs, and spices, cooked on skewers in tandoor	\$18.95	125. Chapathi Whole wheat bread, baked in tandoor	\$5.00	146. Carrot Halwa (12 oz) Carrot and milk pudding with nuts and served warm
\$16.95	88. Chicken do Pyaza Tender pieces of chicken cooked with shredded onions, yogurt, and special light creamy sauce	\$16.95	106. Lamb Boti Kabab Juicy chunks of lamb marinated in special sauce and cooked on skewers in tandoor	\$18.95	126. Tandoori Roti Whole wheat bread, baked in tandoor	\$4.00	147. Double Ka Meetha (12 oz) Traditional Hyderabad! dessert made with deep-fried bread and cooked in sweetened milk
		\$18.95	107. Fish Tikka Kabab Salmon cubes marinated in yogurt, herbs, and spices, then barbecued in tandoor	\$5.00	127. Poori Crispy, deep-fried puffy whole wheat bread	\$5.00	148. Ras Malai (5 Pieces) Homemade cheese patties cooked in milk and served with pistachios
							149. Gulab Jamun (4 Pieces) Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup
							150. Rice Kheer (12 oz) Traditional Indian rice pudding with sweetened milk
							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.