

## Appetizers

<b>Papad</b> (Gluten Free)	Crispy baked lentil wafers	\$3.50
<b>Daal Soup</b>	Thin mildly spices red and yellow lentil broth with a hint of butter	\$5.95
<b>Samosa</b> (3 pieces)	Fried pastry stuffed with mildly spiced potatoes and green peas	\$7.95

## Bread

<b>Naan</b>	Tandoori baked soft and puffy bread	\$3.50
<b>Roti</b>	Simple plain whole wheat bread baked in Tadoori Oven	\$4.50
<b>Garlic Naan</b>	Naan topped with minced garlic and cilantro	\$4.50
<b>Cheese Naan</b>	Soft and puffy Naan stuffed with cheese	\$4.50
<b>Onion Kulcha</b>	Naan stuffed with onion and cilantro	\$4.50
<b>Keema Naan</b>	Hearty Naan stuffed with ground lamb	\$5.50

## Vegetarian

<b>Malai Kofta</b>	Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream	\$9.95
<b>Saag Paneer</b>	Homemade cheese sautéed in creamy spinach	\$9.95
<b>Alu Kauli Masala</b>	Potatoes & cauliflower cooked in mildly spiced tomato & caramelized onion Sauce with cream	\$9.95
<b>Dal Maharani</b>	Creamy mixed variety of lentils cooked in a hint of butter and spices	\$9.95
<b>Chana Masala</b>	Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onion sauce with cream	\$9.95
<b>Baigan Bharta</b>	Oven roasted eggplant cooked with spices, caramelized onion sauce, green Peas with cream	\$9.95
<b>Alu Mattar</b>	Potatoes and peas cooked with cream, tomato and caramelized onion sauce	\$9.95
<b>Paneer Makhani</b>	Homemade cheese cooked in creamy and savory tomato sauce	\$9.95

## Poultry

<b>Chicken Tikka Masala</b>	Roasted boneless chicken breast cooked in caramelized onions and tomato sauce with cream	\$11.95
<b>Chicken Curry</b> (Thighs)	Traditional Nepali dish delicately seasoned with exotic blend of spices	\$11.95
<b>Chicken Kawab</b>	Boneless chicken breast marinated in yoghurt and herbs overnight then roasted In Tandoori oven	\$11.95

## Lamb

<b>Lamb Kawab</b>	Marinated in yoghurt and spices overnight then cooked in tandoori oven	\$12.95
<b>Lamb Curry</b>	Traditional Nepali dish delicately seasoned with exotic blend of spices	\$12.95
<b>Lamb Masala</b>	Marinated roasted lamb cooked in caramelized onions and tomato sauce with cream	\$12.95

## Beverages

<b>Cheeya</b>	Black tea brewed with milk and Nepali spices	\$2.95
<b>Mango Lassi</b>	A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes	\$3.95
<b>Soft Drinks</b>	Non-alcoholic carbonated beverages	\$ 2.25

*All vegetarian entrées and most meat entrées can be prepared with coconut milk for \$1.00*