

APPETIZERS

(Served with Tamarind and Mint Chutney)

BREADS (Freshly Baked Breads)

Roti (V) \$4.50 or **Naan \$4.95** or **Garlic Naan \$5.50**

VEGETABLE SAMOSA

(V) \$5.95

Potato / Peas / Stuffed Turnovers

MIXED VEGETABLE PAKORA

(GF/V) \$5.95

Bite Size / Vegetables / Crispy Fritters

SPINACH PAKORA

(GF/V) \$6.95

Bite Size Spinach / Crispy Fritters

CHANA CHAAT PAPRI

\$6.95

Chickpeas / Onions / Tomatoes / Yogurt / Mint Chutney

Tamarind Chutney / Topped Flour Crisps

SPINACH CHAAT

(GF/V) \$7.95

Crisp Spinach / Onions / Tomatoes / Cilantro / Tamarind / Mint Chutney

SAMOSA CHAAT

\$7.95

Veg Samosa / Topped / Chickpeas / Onions / Tomatoes / Yogurt / Mint / Tamarind Chutney

HUMMUS

\$7.95

Naan Bread / Pureed Chickpeas

VEGETABLE TREAT

(V) \$9.95

Veg Samosa / Vegetable Fritters / Spinach Fritters

CHICKEN SATAY

(GF) \$9.95

Tandoori Chicken Kebab / Peanut Sauce

RAJPUT 'CURTAIN RAISER'

\$10.95

Veg Samosa / Chicken Tikka / Vegetable Bites / Spinach Bites

(GF)

TANDOORI CHICKEN WINGS

\$11.95

Chicken Wings / Ranch Dressing

STREET FOOD (SMALL PLATE)

VEGETABLE MOMOS (HIMALAYAN)

(V) \$11.95

Fried / Vegetable / Dumplings

CAULIFLOWER MANCHURIAN (HIMALAYAN)

(V) \$11.95

Battered / Tossed / Sweet Sour / Sauce / Peppers / Onions

VEGGIE JALFREZI NAAN PIZZA (FUSION)

\$12.95

CHICKEN MOMOS (HIMALAYAN)

\$13.95

Fried / Chicken / Dumplings

CHICKEN BUTTER (Makhni) NAAN PIZZA (FUSION)

\$14.95

CHICKEN 65 (SOUTH INDIAN)

\$15.95

Crispy Fried / Chicken / Tossed / Yogurt / Curry Leaves / Spices

CHILLY (HIMALAYAN)

\$15.95

Battered / Paneer or Chicken / Tossed / Sweet Sour / Sauce / Peppers / Onions

APOLLO (SOUTH INDIAN)

\$18.95

Marinated / Crispy / Fish or Shrimp / Tempered / Onions / Curry Leaves / Ginger / Garlic

SOUPS, SALADS, CONDIMENTS & SIDES

TOMATO SHORBA	(GF/V)	\$5.95
Pureed Tomato / Garlic Flavor / Cilantro		
RAJPUTANI SHORBA	(GF)	\$5.95
Chicken / Spinach Broth		
DAL SHORBA	(GF/V)	\$5.95
Pureed Lentil		
KACHUMBER SALAD	(GF/V)	\$4.95
Cucumber / Tomato / Onion / Cilantro / Chaat Masala		
MIXED SPICY PICKLE	(GF/V)	\$2.95
RAITA	(GF)	\$3.95
Herb Yogurt / Carrot / Cucumber		
MANGO or MINT or TAMARIND CHUTNEY	(GF/V)	\$3.95
PAPAD	(GF/V)	\$3.95
Roasted / Lentil Crackers		
GOURMET WHITE BASMATI RICE	(GF/V)	\$2.95
BROWN RICE	(GF)	\$4.95
MASALA SAUCE SMALL	(GF/V)	\$4.95
RICE PEAS PILAU or RICE TAMARIND	(GF)	\$6.95

BREADS (FRESHLY BAKED TANDOORI BREADS)

ROTI	(V)	\$3.50
Whole Wheat / Brushed / Vegan Butter		
NAAN		\$3.95
White Flour / Brushed / Butter		
PRATHA	(V)	\$4.50
Layered / Whole Wheat / Brushed / Vegan Butter		
NAAN TOPPED		\$4.95
Garlic Cilantro or Basil or Rosemary or Chilly or Garlic Chilly or Olive / Butter		
PRATHA TOPPED	(V)	\$4.95
Garlic Cilantro or Basil or Chilly or Garlic / Brushed / Vegan Butter		
NAAN STUFFED		\$5.50
Potato Peas or Onion or Onion Cheese or Peas or Dry Fruits and Nuts / Butter		
PRATHA STUFFED	(V)	\$5.50
Potato Peas or Onion or Onion Cheese or Dry Fruits and Nuts / Vegan Butter		
BESAN ROTI	(GF/V)	\$5.95
Chickpeas Flour / Flatten / Brushed / Vegan Butter		
CHICKEN STUFFED NAAN		\$7.95
ASSORTED BREAD BASKET		\$11.95
Naan / Garlic Naan / Potato Peas Paratha (No Substitute)		

BIRYANI (RICE SPECIALTIES)

(Savory Basmati Rice Dish made with Spices, Fresh Herbs include Meat or Vegetables and other Source of Protein Topped with Egg Except Veggies) Served with Raita

Egg \$14.95 / Potato \$14.95 / Tofu \$15.95 / Vegetables \$15.95 / Paneer \$17.95
Chicken \$17.95 / Goat on Bone \$21.95 / Lamb \$21.95 / Salmon Fish \$21.95
Jumbo Shrimp \$21.95 / Blue Crab Meat \$23.95 / Lamb Chops \$27.95

REGIONAL SPECIALTIES

(Entrée Served with Choice of Classic Basmati Rice or Substitute Brown Rice \$1.95)

Egg \$14.95 / Potato \$14.95 / Tofu \$15.95 / Vegetables \$15.95 / Paneer \$17.95
Chicken \$17.95 / Goat on Bone \$21.95 / Lamb \$21.95 / Salmon Fish \$21.95
Jumbo Shrimp \$21.95 / Blue Crab Meat \$23.95 / Lamb Chops \$27.95

TIKKA MASALA (EVERYONE'S FAVORITE)	(GF)
Pureed Tomato / Cream Sauce / Peppers / Onions	
BUTTER (PUNJABI FAVORITE)	(GF/N)
Makhni Tomato / Cream Sauce / Cashew Paste	
KORMA (ROYAL SPECIALITY)	(GF/N)
Mugali Fare / Curry / Cream / Spices / Nuts	
PASANDA (MUGAL FAVORITE)	(GF/N)
Simmered Curry / Coconut Milk / Cashew Paste	
CURRY (NORTHERN INDIAN)	(GF)
Northern Curry / Aromatic Spices	
ROGAN JOSH (KASHMIRI TRADITION)	(GF)
Kashmiri Curry / Spices	
KADHAI (LAHORI)	(GF)
Curried / Flavorful Spices	
VINDALOO (GOAN RED CURRY)	(GF)
Goan / Tangy Curry / Aged Vinegar	
MADRAS (SOUTH INDIAN)	(GF)
Classic Curry / Tamarind / Coconut	
PATIA (BRITISH INSPIRE)	(GF)
Sweet Sour / Mango Curry	
DHANSAK (PARSI FAVORITE)	(GF)
Lentil Curry / Traditionally Flavor / Goat or Lamb	
JALFREZI (BENGAL POPULAR)	(GF)
Garden Fresh / Vegetables / Sautéed / Flavorful Spices	
SAAG (GREEN CURRY)	(GF)
Creamed Spinach / Fenugreek Herb / Aromatic Spices	

(Vegetables or Potatoes or Tofu are Available in Vegan Entrees too)

Addons:

Half Paneer or Chicken \$9 / Half Goat or Lamb or Shrimp or Fish \$11

MILD



MEDIUM



MEDIUM HOT



HOT



INDIAN HOT

(V) Vegan (GF) Gluten Free (N) Nuts

TANDOOR (CLAY OVEN) SPECIALTIES

(Baked in Clay Oven. Served with Sauté Veggies, Basmati Rice or Brown Rice \$1.95 & Masala Sauce)

TANDOORI TOFU TIKKA	(V/GF)	\$15.95
Skewered / Tofu Cubes / Vegetables / Mint Chutney		
TANDOORI PANEER TIKKA	(GF)	\$16.95
Skewered / Cheese Cubes / Vegetables		
TANDOORI TURMERIC CHICKEN	(GF)	\$17.95
Chicken on Bone / Turmeric Spice		
TANDOORI CHICKEN TANGDI KEBAB	(GF)	\$17.95
Marinated / Tenderize / Drumsticks		
TANDOORI CHICKEN TIKKA	(GF)	\$18.95
Boneless / Chicken Breast / Cubes		
TANDOORI CHICKEN MALAI	(GF)	\$18.95
Succulent / Creamy / Kebab / Melange of Spices		
TANDOORI NASHILA CHICKEN	(GF)	\$19.95
Chicken on Bone / Beer Marinated / Spices		
TANDOORI LAMB TIKKA	(GF)	\$22.95
Chunks / Lamb Leg / Aromatic Spices		
TANDOORI GARLIC FISH TIKKA	(GF)	\$22.95
Garlic / Marinated / Salmon Cubes		
TANDOORI TAMARIND SHRIMP	(GF)	\$22.95
Sweet Sour / Jumbo Shrimp		
TANDOORI MIXED GRILL	(GF)	\$24.95
Assortment / Chicken / Lamb / Fish / Shrimp		
TANDOORI LAMB CHOPS	(GF)	\$27.95
Lamb Chops / Tender / Delicately Flavored		

TOFU OR PANEER SPECIALTIES

(Served with Basmati Rice, Substitute for Brown Rice \$1.95)

TOFU BROCCOLI KADHAI	(GF/V)	\$15.95
Saute / Tofu / Broccoli / Peppers / Onions / Tomatoes / Curry Flavor		
TOFU PALAK CURRY	(GF/V)	\$15.95
Pureed Spinach / Tofu Cubes / Spices		
TOFU MANGO	(GF/V)	\$15.95
Sweet Sour / Mango Curry		
PANEER BUTTER MASALA	(GF/N)	\$17.95
Zesty Tomato / Cream Sauce / Cashew Paste / Touch of Butter		
SAAG PANEER	(GF)	\$17.95
Creamed Spinach / Cottage Cheese / Cubes / Spices		
SHAHI PANEER	(GF/N)	\$17.95
Cottage Cheese / Morsels / Tomato / Cream Curry / Spices / Cashews		
MALAI KOFTA	(GF/N)	\$17.95
Vegetable Croquettes / Curry / Cream / Cashew Gravy		

MILD



MEDIUM



MEDIUM HOT



HOT



INDIAN HOT

CLASSIC VEGGIE & VEGAN SPECIALTIES

(Served with Choice of Basmati Rice)

DAAL TADKA Yellow Lentils / Tempered / Garlic / Cumin	(GF/V)	\$14.95
DAAL MAKHNI Stewed / Black Lentils / Onions / Tomatoes / Ginger / Garlic / Spices	(GF)	\$14.95
CHANA MASALA Chickpeas / Onion / Tomatoes / Traditional Punjabi Style	(GF/V)	\$14.95
CHANA OR POTATO PALAK Spinach / Flavorful Spices / Chickpeas or Potatoes	(GF/V)	\$15.95
POTATO EGGPLANT OR CAULIFLOWER Curried / Potatoes / Eggplant or Cauliflower	(GF/V)	\$15.95
MUSHROOM GREEN PEAS MASALA Sauté / Mushroom / Peas / Onions / Tomatoes	(GF/V)	\$15.95
BHINDI MASALA Cut Okra / Onions / Tomatoes / Ginger / Garlic / Flavorful Masalas	(GF/V)	\$15.95
METHI MALAI CORN Corn Kernels / Fenugreek / Pureed Cashews / Touch of Cream	(GF/N)	\$16.95
VEGETABLE KORMA Simmered Curry / Cream / Cashew Paste	(GF/N)	\$16.95

MILD



MEDIUM



MEDIUM HOT



HOT



INDIAN HOT

DESSERTS

Kheer Rice Pudding / Topped / Nuts / Raisins	\$5.00
Gulab Jamun Pastry Balls / Soaked / Sugar Syrup	\$5.00
Mango or Pistachio Kulfi Indian Ice cream / Mango or Pistachio Nuts	\$5.00
Mango Cheesecake Cheesecake Slice / Topped / Mango Puree	\$6.00

- 18% Gratuity may be added for Dining Group of 5 or more
- HALAL or JAIN Entrees Can Be Ordered For Extra \$1.50
- If you Don't See You Favorite Bread Or Entree, will Be Glad To Cook If We Have Rights Ingredients
- Food Allergy "Food May Contain Soy, Treenuts, Peanuts, Wheat and others, so instruct us accordingly"
Gluten Free are not intended for people with celiac disease

BEVERAGES

Beverages

Spring Water / Sparkling Water / Soda / Iced Tea / Hot Tea

\$3

Chai

Spice Tea Made with Ginger, Milk and Spices

\$4

Juice

Mango / Pineapple / Orange / Cranberry / Apple

\$4

Mango Lassi

Mango Yogurt Shake

\$5

MIXED DRINKS

Straight Drinks

Mixed Drinks

Specialty Mixed Drinks

Manhattan / Martini / Mai Tai / Long Island Iced Tea

Premium

\$9

Top Shelf

\$11

\$10

\$12

\$10

\$12

BEERS

Domestic

Coors Light / Yuengling / Sam Adams / Blue Moon / Miller Lite

\$4

Imported

Amstel Light / Corona / Heineken / Modelo / Dos Equis

\$5

Draft

Michelob Ultra \$5 / Stella \$6 / IPA \$6

Indian

Kingfisher (12oz) / Taj Mahal (12oz)

\$5

Rupee Basmati Rice Lager (16oz) / Rupee India Pale Ale (16oz) / Rupee Mango Wheat Ale (16oz)

\$8

Flying Horse (22oz)

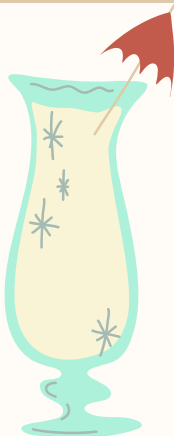
\$10

HOUSE WINES

Please ask the server for a full Wine List

	Glass	Sm Carafe	Lg Carafe	Bottle
Wine of the Day (Ask Server)	\$8	\$13	\$26	\$29
Mango Sangria (White or Red)	\$9	\$15	\$30	N/A

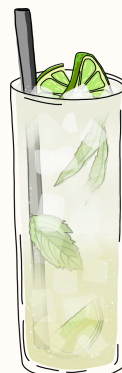
8 Signature Specialty Mixed Drinks



Pina or Mango Colada
Rum, coconut cream and pineapple or mango



Regular or Tamarind Margarita
Tequila, lime juice or tamarind and ginger



Regular or Jaljeera Indian Mojito
White rum, fresh lime juice and mint



Strawberry or Mango Daiquiri
Rum or Vodka, strawberry or mango puree