

## SMALL PLATES

<b>TIKKI CHAAT</b> Crisp Potatoes Patty on the Bed of Punjabi Chickpeas, Laced with Yoghurt, Mint & Tamarind Chutney	\$11
<b>SAMOSA CHAAT</b> Crispy Samosa on the bed of Punjabi Chickpeas, Laced with Yoghurt, Mint & Tamarind Chutney	\$11
<b>PAPARD PLAIN</b> Crispy Spiced Lentil Wafers	\$5
<b>PAPARD MASALA</b> Crispy Spiced Lentil Wafers	\$7
<b>CAULIFLOWER MANCHURIAN</b> Crispy Cauliflower Tossed in Spicy Tomato Sauce	\$10
<b>DILLI TIKKI</b> Crisped Potatoes Patty with Indian Spices	\$8
<b>MIX VEGGIE PAKORA</b> Dipped in Batter and Deep Fried Vegetables	\$7
<b>CAULIFLOWER PAKORA</b> Dipped in Batter and Deep Fried Cauliflower	\$7
<b>PAKORA PANEER</b> Dipped in Batter and Deep Fried Paneer	\$9
<b>SAMOSA POTATO/ LAMB</b> Crispy Patties Stuffed with Spiced Green Peas	\$7/10
<b>FISH PAKORA</b> Batter Fried Pieces of Fish	\$10
<b>CHICKEN PAKORA</b> Batter Fried Pieces of Chicken	\$10

## TANDOORI

Add Rice & Naan to Your Entree \$4.5

<b>CLASSIC TANDOORI CHICKEN 4PCS</b> Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	\$13
<b>CLASSIC TANDOORI CHICKEN 8 PCS</b> Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	\$21
<b>PUNJABI CHICKEN TIKKA TANDOORI / MALAI</b> Delicately Marinated Chicken Tikka Flavored with Fenugreek Leaves	\$17
<b>TAWA FISH PAN</b> Seared Bass Fish Marinated with Onion, Curry Leaves and Spices	\$19
<b>JHINGA DUM TANDOORI / MALAI</b> Prawn Marinated with Yoghurt, Fennel and Carom Seeds	\$22
<b>PANEER TIKKA</b> Cubes of Paneer marinated in Yogurt & Spices	\$17
<b>CHICKEN SEEKH KABAB</b> Cubes of Chicken marinated in Yogurt & Spices	\$17

## TRADITIONAL

## ENTREE VEGETARIAN

Add Rice & Naan to Your Entree \$4.5

<b>SHAHI PANEER</b> Cooked with Rich Gravy of Onions, Tomatoes, Cashews, Herbs and Spices	\$14
<b>KADAI PANEER</b> Indian Cottage Cheese Cooked with Bell Peppers and Onion in Tomato Gravy	\$14
<b>PANEER BHURJI</b> Grounded Indian Cottage Cheese Cooked With Onion, Peas and Spices	\$16
<b>SAAG PANEER</b> Lush Creamy Spinach Surrounds Small Chunks Paneer with Aromatic Fenugreek	\$13
<b>AMRITSARI CHOLLE</b> Garbanzo Beans Cooked in a Mix of Pomegranate Seeds, Ajwain and Kasoori Methi, Flavored with Rock Salt and Tempered with Hot Desi Ghee	\$13
<b>DAL MAHARANI</b> Slow Cooked Black Lentils, Speciality of the North-West India	\$13
<b>KADHI PAKORA</b> Speckled Gram Flour Dumplings, Onion and Potato Roundels, Simmered in Buttermilk Gravy & Tempered with Asafoetida And Cumin	\$13
<b>MALAI KOFTA</b> Robust Veggie Stuffed with Clotted Cream, Pistachios, Sage and Green Chilies, Rolled Into Balls and Simmered in Lip Smacking Gravy	\$13
<b>ALOO GOBI</b> Cauliflower and Potatoes Cooked with Herbs and Spices	\$13
<b>DHABA BHINDI</b> Stir Fried Okra in Onion & Tomato Masala	\$14
<b>BAINGAN BHARTA</b> Eggplant Baked in a Clay-oven and Cooked with Onions, Tomatoes and Spices	\$13
<b>DAL TADKA</b> Yellow Lentils with Ginger, Onion and Cumin	\$13
<b>PANEER TIKKA MASALA</b> Paneer Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	\$14
<b>CHOLE BHATURA</b> Channa Masala served with Bhatura (2) Onion & Pickle	\$12.5
<b>MIX VEGETABLE</b> Delicately marinated mixed vegetable flavored with Onion & Spices	\$13
<b>MATAR PANEER</b> Cubes of homemade cottage cheese and green peas in spicy gravy	\$14

**TUESDAY - THURSDAY**  
11.00 am - 09.30 pm  
**FRIDAY - SATURDAY**  
11.00 am - 10.00 pm  
**SUNDAY**  
11.00 am - 09.00 pm



## FOOD MENU

## ENTREE NON-VEGETARIAN

Add Rice & Naan to Your Entree \$4.5

<b>BUTTER CHICKEN</b> Morsels of Chicken Simmered in a Buttery Tomato Gravy Flavoured with Kasoori Methi	\$15
<b>CHILLI CHICKEN</b> Chicken, Onion, Bell Peppers, Chili and Spices Sauce	\$15
<b>KADAI CHICKEN</b> Cooked with Bell Peppers and Onion in Tomato Gravy	\$15
<b>CHICKEN TIKKA MASALA</b> Charcoal Chicken in Moderately Spiced Sauce	\$17
<b>CHICKEN MUSHROOM</b> Chicken and Mushroom Cooked in Spicy Gravy	\$15
<b>CHICKEN VINDALOO</b> Slow Cooked Chicken and Potatoes in Spicy Gravy	\$15
<b>LAMB ROGAN JOSH</b> Slow Cooked Diced Lamb in an Onion & Tomato Gravy	\$18
<b>LAMB PUNJABI</b> Lamb In a Hot, Spicy Sauce with Garlic, Ginger and Spices	\$18
<b>LAMB KADAI GOSHT</b> Cooked with Bell Peppers and Onion in Tomato Gravy	\$18
<b>GOAT CURRY</b> Goat cooked with onions and spices	\$18
<b>KARAHİ GOAT</b> Goat cooked in butter gravy with bell peppers, onions, tomatoes, and spices	\$18
<b>PRAWN CURRY</b> Cooked with Herbs and Spices	\$19
<b>PRAWN PEPPER MASALA</b> Cooked in Traditional Onion & Tomato Masala with Black Pepper, Coriander and Fennel Seeds	\$18
<b>CHICKEN CURRY</b> Chicken pieces in Tomatoes, Onion sauce and crushed Cashew Nuts	\$15
<b>CHICKEN SAAG</b> Chicken cooked with spiced Cream Spinach	\$14
<b>LAMB SAAG</b> Lamb cooked with spiced creamed spinach	\$18
<b>PRAWN SAAG</b> Prawns cooked in Fresh Spinach & Spices	\$18

## RESTAURANT

## INDIAN BREADS

<b>TANDOORI ROTI</b> Wheat Flour Tandoori Bread	\$3
<b>PLAIN NAAN</b> Refined Flour Tandoori Bread	\$3
<b>GARLIC NAAN</b> Refined Flour Tandoori Bread	\$4
<b>KEEMA NAAN</b> Refined Flour Tandoori Bread	\$7
<b>MURG NAAN</b> Refined Flour Tandoori Bread	\$7
<b>LACHHA PARATHA</b> Buttered and Layered Whole Wheat Bread	\$5
<b>ALOO PARATHA</b> Leavened Flour Bread Stuffed with Aloo	\$6
<b>GOBI PARATHA</b> Leavened Flour Bread Stuffed with Gobi	\$6
<b>PANEER PARATHA</b> Leavened Flour Bread Stuffed with Paneer	\$7
<b>ONION PARATHA</b> Leavened Flour Bread Stuffed with Onion	\$7

## BIRYANI/RICE

<b>BASMATI RICE</b> Basmati Rice Tempered with Cumin and Green Peas	\$7
<b>VEGGIE BIRYANI</b> Basmati Rice, Vegetable cooked with Saffron, Aromatic Spices and Morsels	\$14
<b>CHICKEN BIRYANI</b> Basmati Rice, Chicken cooked with Saffron, Aromatic Spices and Morsels	\$16
<b>LAMB BIRYANI</b> Basmati Rice, Lamb cooked with Saffron, Aromatic Spices and Morsels	\$18
<b>GOAT BIRYANI</b> Basmati Rice, Goat cooked with Saffron, Aromatic Spices and Morsels	\$18
<b>PRAWNS BIRYANI</b> Basmati Rice, Prawns cooked with Saffron, Aromatic Spices and Morsels	\$20

## SPECIAL LUNCH

*Buffet*

**MONDAY TO FRIDAY**  
11.30am to 2.30pm  
**ALL YOU CAN EAT**

**\$19**

## SIDES

<b>GREEN SALAD</b> Sliced Cucumber, Tomato, Onion and Fresh Greens	\$5.5
<b>CUCUMBER RAITA</b> Yoghurt with Cucumber and Roasted Cumin	\$3.5
<b>DAHI</b> Plain Yogurt	\$3.5

## DESSERTS

<b>RASMALAI</b> Saffron Flavored, Milky and Spongy Dumpling	\$6
<b>KHEER</b> Made From Special Rice Cooked with Milk and Sugar, Served Cold with Pistachios	\$5
<b>GULAB JAMUN</b> Sweetened, Golden Milk Dumplings with Sweet Condensed Milk	\$5
<b>KULFI</b> Indian Traditional Ice Cream with Pistachios	\$6

## DRINKS MENU

<b>SWEET LASSI</b>	6
<b>MANGO LASSI</b>	6
<b>SALTED LASSI</b>	6
<b>SHIRLEY TEMPLE</b>	4
<b>MASALA CHAI</b>	4
<b>MASALA SODA</b>	4
<b>SODA</b>	3
<b>COKE</b>	3
<b>DIET COKE</b>	3
<b>SPRITE</b>	3
<b>ORANGE</b>	3
<b>ICE TEA</b>	4
<b>(SWEET/UNSWEETENED)</b>	

## WE MASTER THE ART OF INDOOR OR OUTDOOR

*Catering*

## BOOK YOUR CATERING

We cater from small family gatherings to Extremely Large gatherings, Private Events, corporate events & Banquets

Sales tax will be added.  
We Reserved the right to refuse service to anyone.  
Item & Prices are subject to change without notice.  
We accepted all Credit Cards.  
We are not responsible for Articles left in the Restaurant.

2005, Crow Canyon Place #160, San Ramon, CA 94583

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