

pakoras:*veggies coated with chick pea batter and fried*

spinach pakoras

onion pakoras

potato pakoras

eggplant pakoras

hot chili pakoras

mild chili pakoras

appetizers*served with hot & mild sauce*

4.50

assorted vegetable pakoras

5.00

masala vada

four deep-fried pastries made with split pea flour

5.00

vegetable samosa

two crisp patties stuffed with potatoes & green peas

4.00

lamb samosa

two crisp patties stuffed with ground lamb & green peas

4.50

chicken pakoras

diced chicken breast pieces battered & fried

6.50

chili chicken

shredded boneless chicken sauteed with hot chilies

6.95

soups and salads

sambar

lentil and mixed vegetable soup

2.50

idli sambar

lentil soup served with two rice dumplings

3.25

fresh green salad

served with house dressing

5.00

vada sambar

lentil soup served with two deep-fried pastries made with urad flour

3.25

raita

homemade yogurt with onions, tomatoes & cucumbers

2.00

idli & vada sambar

one of each of the above

3.25

plain yougurt

homemade yogurt

2.25

madras specialties*dosas are crepes made with different lentil flours and stuffed with vegetable curry and served with sambar & hot or mild sauces.*

methu vada

lentil soup served with four deep-fried pastries made with urad flour

5.00

rava dosa

crepe made with cream of wheat & rice flour

6.00

plate idli

lentil soup served with four steamed rice dumplings

5.00

rava masala dosa

crepe made with cream of wheat & rice flour stuffed with vegetable curry

6.50

plain dosa

made with fermented lentil & rice flour

4.50

utappam

thick pancake with onions & chilies

6.00

masala dosa

crepe stuffed with vegetable curry

5.00

mysore masala dosa

crepe topped with special sauces

6.00

andhra dosa

crepe made with moong bean flour with onions and chilies

5.50

onion dosa

dosa stuffed with onions & chillies

5.50

andhra masala dosa

crepe made with moong bean flour & stuffed with vegetable curry

6.00

swagat south Indian combo

masala dosa served with one idli one urad vada & sambar

7.95

vegetarian dishes**a la carte** - served with rice or nan**thali dinner** - served with vegetable curry of the day, dal, sambar (soup), raita, rice, nan, papadam & dessert of the day.

aloo gobi

potatoes & cauliflower cooked with special spices

a la carte thali dinner

9.95

12.95

vegetable masala

spicy mixed vegetable curry

9.95

12.95

dal curry

lentils made with spinach & tomatoes

8.95

11.95

mutter paneer

green peas & homemade cheese cube with spices

9.95

12.95

palak paneer

spinach & homemade cheese cubes with spices

9.95

12.95

chana masala

garbonzo beans cooked with tomatoes, onions & spices

9.95

12.95

eggplant curry

eggplant, onions & tomatoes cooked in mild spices

9.95

12.95

malai kofta

cheese & vegetable patties cooked in a creamy sauce

a la carte thali dinner

10.95

13.95

navratan koorma

nine kinds of vegetables in a mildly spiced creamy sauce

9.95

12.95

paneer tikka masala

homemade cheese cubes cooked in a spicy butter sauce

9.95

12.95

aloo saag

potato cooked in our famous spinach sauce

9.95

12.95

aloo mutter

potato and peas in mild spices

9.95

12.95

bhendi masala

cut okra cooked with onion & tomatoes

10.95

13.95

vegetable koorma

mixed veggies cooked with a blend of mild spices & nuts

9.95

12.95

non-vegetarian dishes

	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
egg curry <i>two eggs cooked with onions and tomatoes</i>	9.95	12.95	homestyle goat curry <i>diced goat cooked with spices and nuts just the way mom makes it</i>	11.95	14.95
chicken curry <i>boneless chicken cooked in a mildly spiced sauce</i>	9.95	12.95	lamb curry <i>boneless lamb cooked in a mild curry sauce</i>	10.95	14.95
homestyle chicken curry <i>diced full range chicken cooked with nuts and spices homestyle</i>	11.95	14.95	lamb saag <i>boneless lamb cooked spinach & mild spices</i>	11.95	15.95
chicken masala <i>boneless chicken cooked in a specially spiced sauce</i>	9.95	12.95	lamb karai <i>boneless lamb cooked with tomatoes, onions & bell pepper in spices</i>	11.95	15.95
chicken tikka masala <i>boneless chicken tikka cooked in a spicy sauce</i>	10.95	13.95	lamb vindaloo <i>boneless lamb & potatoes cooked in a very hot & spicy sauce</i>	11.95	15.95
chicken saag <i>boneless chicken cooked in spinach & mild spices</i>	10.95	13.95	lamb pasanda <i>boneless lamb cooked in a mild butter sauce with nuts & spices</i>	11.95	15.95
chicken vindaloo <i>boneless chicken & potatoes cooked in a very hot & spicy sauce</i>	10.95	13.95	fish masala <i>fillet fish cooked in spicy tamarind sauce</i>	12.95	16.95
ginger chicken <i>boneless chicken cooked in a special ginger sauce</i>	10.95	13.95	shrimp saag <i>shrimp cooked with spinach</i>	12.95	16.95
chicken makhani <i>boneless chicken cooked in a mild butter sauce</i>	10.95	13.95	shrimp vindaloo <i>shrimp and potatoes cooked in a very hot & spicy sauce</i>	12.95	16.95
kima curry <i>minced lamb cooked with spices</i>	10.95	13.95	shrimp masala <i>shrimp cooked in a spicy sauce</i>	12.95	15.95

tandoori dishes

	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
tandoori chicken <i>half a chicken marinated in yogurt with special spices</i>	11.95	14.95	tandoori shrimp <i>jumbo shrimp cooked on skewers</i>	13.95	16.95
tandoori chicken tikka kabab <i>boneless chicken marinated in yogurt with herbs & spices</i>	11.95	14.95	tandoori mixed grill <i>combination of above tandoori dishes</i>	13.95	16.95
tandoori boti kabab <i>boneless lamb marinated in yogurt, herbs & spices</i>	12.95	15.95	tandoori fish tikka <i>fillet of halibut marinated in spices & herbs, cooked on skewers</i>	15.95	18.95
tandoori seekh kabab <i>ground lamb mixed with herbs & spices</i>	12.95	15.95			

biriyani dishes

	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
vegetable biriyani <i>mixed vegetables cooked in basmati rice</i>	9.95	12.95	lamb biriyani <i>lamb cooked with basmati rice</i>	11.95	14.95
chicken biriyani <i>chicken cooked with basmati rice</i>	10.95	13.95	shrimp biriyani <i>shrimp cooked with basmati rice</i>	12.95	15.95

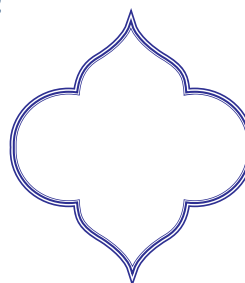
desi meal

our biriyani rice served with choice of homestyle goat or chicken curry and yogurt kuchamber. Feel free to use your hands, but please dont ask for a finger bowl. :)

17.95

sides & desserts

paratha <i>whole wheat dense bread</i>	2.00	gulab jamun <i>pastry ball in a honey and rosewater syrup</i>	2.00
aloo paratha <i>potato stuffed bread</i>	3.00	rice kheer <i>rice pudding</i>	2.00
kima nan <i>nan stuffed with ground lamb</i>	3.50	mango malai <i>mango pudding</i>	3.50
poories <i>deep fried whole wheat bread</i>	3.00		
onion nan	3.00		
garlic nan	3.00		
nan	2.00		
fried basmati rice	4.00		
rice	1.00		



daily all you can eat lunch buffet 7.95 (11:30 am to 2:30 pm)

lunch box: 5.95

15% gratuity will be added to parties of 6 or more