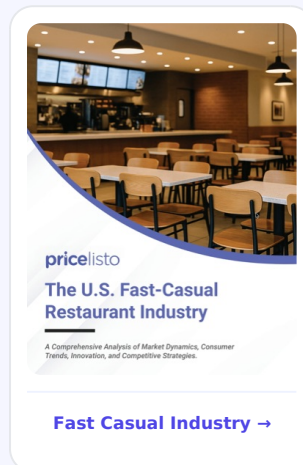




Little India

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
1. Cucumber Salad (Cold) Indian style salad with freshly chopped cucumber and tomato lightly seasoned.	\$7.95
3. Dahi Papri (Cold) Special chips, skieed to your taste, served with chickpeas, potatoes and topped with yogurt and tamarind sauce.	\$7.95
4. Allo Chaat (Cold) Cubes of potatoes in a spicy sauce with chickpeas and tomatoes.	\$7.95
5. Chicken Chaat (Cold) Cubes of marinated boneless chicken cooked in clay oven and tossed in spicy sauce with cubes of cucumbers and tomatoes.	\$8.95
6. Vegetable Samosa (2) (Hot) Crispy patties stuffed with mildly spiced vegetables.	\$6.95
7. Vegetable Pakora (Hot) Mildly spiced vegetable fritters.	\$6.95
8. Aloo Tikki (Hot) Mashed potato patty dipped in chick peas batter.	\$5.95
9. Onion Bhajia (Hot) Fresh onion fritters.	\$6.95
10. Paneer Pakora (Hot) Fresh homemade cheese fritters.	\$6.95
11. Meat Samosa (Hot) Crispy turnover stuffed with ground lamb and chicken	\$7.95
12. Chicken Wings Kalmi Kabab (Hot) Indian style buffalo wings.	\$7.95
13. Chicken Pakora (Hot) Finger shaped boneless chicken fritters.	\$7.95
14. Vegetable Platter (Hot) Assorted vegetarian appetizers.	\$10.95
15. House Special Platter (For 2) (Hot) Assorted veg and no-veg appetizer, recommended for two.	\$11.95

Beverages

ITEM	PRICE
903. Indian Iced Tea	\$2.95
Coke	\$1.95
Diet Coke	\$1.95
Pepsi	\$1.95
Sprite	\$1.95
Water Bottle	\$1.25
904. Sweet Lassi Cool refreshing and delicious yogurt drink.	\$4.95
905. Mango Lassi Mango flavored yogurt drink.	\$3.95
906. Mango Shake	\$4.95

ITEM	PRICE
907. Indian Tea (Hot)	\$2.95
Hot Soups	
16. Lentil Soup	\$5.95
An old favorite, made with lentils.	
17. Mullugatwany Soup	\$6.95
Lentil soup with rice and mixed vegetables.	
18. Tomato Soup	\$5.95
Tomato soup with exotic spices.	
19. Chicken Soup	\$6.95
Chicken soup with our chef's special spices.	
Breads	
20. Tandoori Roti (Bread)	\$3.95
Leavened whole wheat soft bread baked in clay oven.	
Cheesy Garlic Nan	\$6.95
Nan bread stuffed with mozzarella cheese, topped with garlic and cilantro cooked in clay oven	
21. Butter Nan (Bread)	\$2.95
Leavened fine flour (white) soft bread baked in clay oven.	
22. Paratha (Bread)	\$3.95
Traditional grill baked multi-layered whole wheat bread.	
23. Garlic Nan (Bread)	\$3.95
Clay oven baked white bread, stuffed with garlic and cilantro.	
24. Pudina Nan (Bread)	\$4.95
Clay oven baked white bread stuffed with fresh mint.	
25. Pudina Paratha (Bread)	\$4.95
Traditional grill baked whole wheat bread stuffed with fresh mint.	
26. Aloo Nan (Bread)	\$4.95
Clay oven baked white bread stuffed with potatoes and green peas.	
27. Aloo Paratha (Bread)	\$5.95
Traditional grill baked whole wheat bread stuffed with potatoes and green peas.	
28. Onion Kulcha (Bread)	\$4.95
Clay oven baked white bread stuffed with fresh onion and cilantro.	
29. Poori (Bread)	\$4.95
Whole wheat puffy bread, deep-fried in vegetable oil.	
30. Chicken Nan (Bread)	\$5.95
Clay oven baked white bread, stuffed with chicken and cilantro.	
31. Peshawari Nan (Bread)	\$4.95
Nan stuffed with nuts and grated coconuts.	
32. Bread Basket	\$10.95
Vegetarian Lunch Specials	
ITEM	PRICE

40. Aloo Gobi (Lunch)	\$7.95
Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	
41. Chana Masala (Lunch)	\$7.95
A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	
42. Dal Makhni (Lunch)	\$7.95
Black lentils and kidney beans cooked in onions and tomatoes.	
43. Aloo Mattar (Lunch)	\$7.95
Garden fresh green peas and potatoes with fresh spices.	
44. Mattar Paneer (Lunch)	\$7.95
Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	
45. Palak Paneer (Lunch)	\$7.95
Fresh homemade cheese smothered in freshly ground spinach.	
46. Aloo Palak (Lunch)	\$7.95
Potatoes cooked in ground spinach with a special blend of spices.	
47. Navrattan Korma (Lunch)	\$7.95
Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	
48. Baingan Bharta (Lunch)	\$7.95
Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	
49. Bhindi Masala (Lunch)	\$7.95
Garden fresh okra sautéed with onions, tomatoes, and spices.	
50. Malai Kofta (Lunch)	\$9.95
Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	
51. Shahi Mughlai Paneer (Lunch)	\$7.95
Fresh homemade cottage cheese simmered in a tangy tomato sauce.	
52. Yellow Tadka Dal (Lunch)	\$7.95
Yellow lentils with cumin seeds, ginger, and garlic.	
53. Vegetable Madrass (Lunch)	\$7.95
Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	
54. Spinach Kootu (Lunch)	\$8.95
Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	

Vegetarian Specials

ITEM	PRICE
40. Aloo Gobi	\$12.95
Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	
41. Chana Masala	\$11.95
A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	
42. Dal Makhni	\$12.95
Black lentils and kidney beans cooked in onions and tomatoes.	
43. Aloo Mattar	\$11.95
Garden fresh green peas and potatoes with fresh spices.	
44. Mattar Paneer	\$12.95
Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	
45. Palak Paneer	\$13.95
Fresh homemade cheese smothered in freshly ground spinach.	
46. Aloo Palak	\$12.95
Potatoes cooked in ground spinach with a special blend of spices.	

ITEM	PRICE
47. Navrattan Korma Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	\$13.95
48. Baingan Bharta Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	\$13.95
49. Bhindi Masala Garden fresh okra sautéed with onions, tomatoes, and spices.	\$12.95
50. Malai Kofta Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	\$14.95
51. Shahi Mughlai Paneer Fresh homemade cottage cheese simmered in a tangy tomato sauce.	\$13.95
52. Yellow Tadka Dal Yellow lentils with cumin seeds, ginger, and garlic.	\$11.95
53. Vegetable Madrass Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	\$13.95
54. Spinach Kootu Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	\$13.95

Chicken Lunch Specials

ITEM	PRICE
55. Chicken Curry (Lunch) Boneless chicken cooked in our mildly spiced curry sauce.	\$8.95
56. Melagu Chettinad Chicken (Lunch) A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	\$8.95
57. Chicken Vindaloo (Lunch) Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	\$8.95
58. Andhra Chicken (Lunch) Spicy chicken coconut, onion, curry leaves, green chilies.	\$8.95
59. Chicken Madrass (Lunch) Boneless chicken cooked with coconut and tomatoes.	\$8.95
60. Chicken Saag (Lunch) Boneless chicken cooked in fresh creamed spinach.	\$8.95
61. Chicken Korma (Lunch) Boneless chicken cooked in mild cashew sauce with fruits.	\$8.95
62. Chicken Mango (Lunch) Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	\$8.95
63. Chicken Makhni (Lunch) Broiled chicken pieces cooked in a creamy tomato sauce.	\$8.95
64. Chicken Tikka Masala (Lunch) BBQ chicken cooked in tomato sauce with exciting herbs and spices.	\$8.95
65. Chicken Kadai (Lunch) Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	\$8.95

Chicken Specials

ITEM	PRICE
55. Chicken Curry Boneless chicken cooked in our mildly spiced curry sauce.	\$15.95

ITEM	PRICE
56. Melagu Chettinad Chicken A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	\$15.95
57. Chicken Vindaloo Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	\$15.95
58. Andhra Chicken Spicy chicken coconut, onion, curry leaves, green chilies.	\$15.95
59. Chicken Madrass Boneless chicken cooked with coconut and tomatoes.	\$15.95
60. Chicken Saag Boneless chicken cooked in fresh creamed spinach.	\$15.95
61. Chicken Korma Boneless chicken cooked in mild cashew sauce with fruits.	\$15.95
62. Chicken Mango Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	\$15.95
63. Chicken Makhni Broiled chicken pieces cooked in a creamy tomato sauce.	\$15.95
64. Chicken Tikka Masala BBQ Chicken cooked in tomato sauce with exciting herbs and spices.	\$15.95
65. Chicken Kadai Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	\$15.95

Lamb Lunch Specials

ITEM	PRICE
66. Cochin Coconut Lamb (Lunch) A must try! Spiced lamb, potatoes, curry leaves, dry red chilies, and coconut sauce.	\$9.95
67. Lamb Mango (Lunch) Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	\$9.95
68. Lamb Pepper Fry (Lunch) Sautéed lamb coconut, dry red chilies, peppercorn and browned onion and tomatoes.	\$9.95
69. Kheema Mattar (Lunch) Spiced ground lamb, green peas, cumin-infused onion sauce.	\$9.95
70. Lamb Madras (Lunch) lamb cooked with coconut and flavored with mustard seeds and curry leaves.	\$9.95
71. Lamb Curry (Lunch) Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	\$9.95
72. Lamb Roganjosh (Lunch) Lamb cubes from Kashmir cooked with yogurt and saffron.	\$9.95
73. Lamb Vindaloo (Lunch) Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	\$9.95
74. Lamb Saag (Lunch) Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	\$9.95
75. Lamb Korma (Lunch) Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	\$9.95
76. Lamb Boti Kabab Masala (Lunch) A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in a light sauce with yogurt, onion, and mild...	\$9.95

Lamb Specials

ITEM	PRICE
66. Cochin Coconut Lamb A must try! Spiced lamb, potatoes, curry leaves, dry red chillies, and coconut sauce.	\$17.95
67. Lamb Mango Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	\$17.95
68. Lamb Pepper Fry Sautéed lamb coconut, dry red chillies, peppercorn and browned onion and tomatoes.	\$17.95
69. Kheema Mattar Spiced ground lamb, green peas, cumin-infused onion sauce.	\$17.95
70. Lamb Madras lamb cooked with coconut and flavored with mustard seeds and curry leaves.	\$17.95
71. Lamb Curry Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	\$17.95
72. Lamb Roganjosh Lamb cubes from Kashmir cooked with yogurt and saffron.	\$17.95
73. Lamb Vindaloo Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95
74. Lamb Saag Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	\$17.95
75. Lamb Korma Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	\$17.95
76. Lamb Boti Kabab Masala A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in light sauce with yogurt, onion, and mild s...	\$17.95

Tandoori Sizzlers

ITEM	PRICE
33. Tandoori Chicken An international favorite - marinated overnight in yogurt and freshly ground spices, broiled in tandoor.	\$15.95
34. Chicken Tikka Boneless chunks of chicken subtly flavored and broiled in tandoor.	\$15.95
35. Malai Kabab Succulent chunks of white chicken marinated in sour cream with white peppers, cashews, and barbecued on a skewer in tand...	\$16.95
36. Boti Kabab Cubes of lamb marinated in yogurt and spices, broiled in a clay oven.	\$19.95
37. Seekh Kabab Ground lamb seasoned with herbs and spices, grilled on skewers.	\$16.95
38. Shrimp Tandoori Jumbo shrimp seasoned with fresh herbs and spices broiled on charcoal.	\$19.95
39. Tandoori Mixed Grill Chef recommended an exciting assortment of tandoori specialties.	\$19.95

Seafood Lunch Specials

ITEM	PRICE
77. Shrimp Curry (Lunch) Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	\$9.95

ITEM	PRICE
78. Shrimp Saag (Lunch) Shrimp cooked with mildly spiced spinach.	\$9.95
79. Shrimp Malai Curry (Lunch) Shrimp, raisins, ginger, fennel and coconut tomato sauce.	\$9.95
80. Shrimp Vindaloo (Lunch) Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$9.95
81. Shrimp Madrass (Lunch) Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	\$9.95
82. Shrimp Tandoori Masala (Lunch) Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	\$9.95
83. Goan Fish Curry (Lunch) Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	\$9.95
84. Fish Vindaloo (Lunch) Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$9.95
85. Fish Masala (Lunch) Fresh fish smothered in rich tomato masala sauce.	\$9.95
86. Meen Moilee (Lunch) A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	\$9.95

Seafood Specials

ITEM	PRICE
77. Shrimp Curry Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	\$17.95
78. Shrimp Saag Shrimp cooked with mildly spiced spinach.	\$17.95
79. Shrimp Malai Curry Shrimp, raisins, ginger, fennel and coconut tomato sauce.	\$17.95
80. Shrimp Vindaloo Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95
81. Shrimp Madrass Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	\$17.95
82. Shrimp Tandoori Masala Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	\$17.95
83. Goan Fish Curry Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	\$17.95
84. Fish Vindaloo Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95
85. Fish Masala Fresh fish smothered in rich tomato masala sauce.	\$17.95
86. Meen Moilee A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	\$18.95

Biryani Lunch Specials

ITEM	PRICE
87. Vegetable Biryani (Lunch) Mixed vegetables cooked in mild spices with aromatic basmati rice.	\$7.95

ITEM	PRICE
88. Chicken Biryani (Lunch) Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	\$8.95
89. Lamb Biryani (Lunch) Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	\$10.95
90. Shrimp Biryani (Lunch) Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	\$10.95
91. Mixed Biryani (Lunch) Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	\$11.95

Biryani Specials

ITEM	PRICE
87. Vegetable Biryani Mixed vegetables cooked in mild spices with aromatic basmati rice.	\$13.95
88. Chicken Biryani Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	\$14.95
89. Lamb Biryani Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	\$17.95
90. Shrimp Biryani Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	\$17.95
91. Mixed Biryani Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	\$17.95
92. Lemon Rice Basmati rice tempered with mustard seeds, curry leaves, and lemon juice.	\$9.95
93. Coconut Rice A basmati rice specialty, tempered with mustard seeds, curry leaves, and freshly grated coconut.	\$10.95
94. Basmati Rice House specials tender chicken, juicy lamb, and jumbo shrimp smothered in different traditional sauces.	\$3.95

Mixed Specials

ITEM	PRICE
Mixed Curry Chicken, Lamb, Shrimp and Paneer cooked in our curry sauce.	\$19.95
Mixed Masala Chicken, Lamb, Shrimp, and Paneer cooked in tomato sauce with exciting herbs and spices.	\$19.95
Mixed Korma Chicken, Lamb, Shrimp and Paneer cooked in cashew sauce with fruits.	\$19.95
Mixed Madrass Chicken, Lamb, Shrimp and Paneer cooked with coconut and tomatoes.	\$19.95
Mixed Vindaloo Chicken, Lamb, Shrimp, and Paneer with potatoes in a sharply spiced tangy sauce with a touch of vinegar.	\$19.95

Accompaniments

ITEM	PRICE
101. Mango Chutney (Sweet)	\$3.95

ITEM	PRICE
102. Mixed Pickle Mixed vegetable in oil with exotic spices.	\$2.95
103. Raita Homemade yogurt with cucumbers, tomatoes and mint leaves.	\$3.95
104. Papadam	\$2.95
Desserts	
105. Kheer Badami Homemade rice pudding with cardamon, almonds, and raisins. Served cold.	\$5.95
106. Gulab Jamun Cinnamon flavored pastry sponge, soaked in honey and rose water. Served warm.	\$5.95
107. Mango Kulfi Homemade ice-cream with crushed nuts and saffron.	\$5.95
108. Carrot Halawa Homemade carrot pudding with cardamom, raisins, and almonds. Served warm.	\$5.95
Appetizers	
1. Cucumber Salad (Cold) Indian style salad with freshly chopped cucumber and tomato lightly seasoned.	\$7.95
3. Dahi Papri (Cold) Special chips, skieed to your taste, served with chickpeas, potatoes and topped with yogurt and tamarind sauce.	\$7.95
4. Allo Chaat (Cold) Cubes of potatoes in a spicy sauce with chickpeas and tomatoes.	\$7.95
5. Chicken Chaat (Cold) Cubes of marinated boneless chicken cooked in clay oven and tossed in spicy sauce with cubes of cucumbers and tomatoes.	\$8.95
6. Vegetable Samosa (2) (Hot) Crispy patties stuffed with mildly spiced vegetables.	\$6.95
7. Vegetable Pakora (Hot) Mildly spiced vegetable fritters.	\$6.95
8. Aloo Tikki (Hot) Mashed potato patty dipped in chick peas batter.	\$5.95
9. Onion Bhajia (Hot) Fresh onion fritters.	\$6.95
10. Paneer Pakora (Hot) Fresh homemade cheese fritters.	\$6.95
11. Meat Samosa (Hot) Crispy turnover stuffed with ground lamb.	\$7.95
12. Chicken Wings Kalmi Kabab (Hot) Indian style buffalo wings.	\$7.95
13. Chicken Pakora (Hot) Finger shaped boneless chicken fritters.	\$7.95
14. Vegetable Platter (Hot) Assorted vegetarian appetizers.	\$10.95

ITEM	PRICE
15. House Special Platter (For 2) (Hot)	\$11.95
Assorted veg and no-veg appetizer, recommended for two.	

Beverages

ITEM	PRICE
903. Indian Iced Tea	\$2.95
Coke	\$1.95
Diet Coke	\$1.95
Pepsi	\$1.95
Sprite	\$1.95
Water Bottle	\$1.25
904. Sweet Lassi	\$4.95
Cool refreshing and delicious yogurt drink.	
905. Mango Lassi	\$3.95
Mango flavored yogurt drink.	
906. Mango Shake	\$4.95
907. Indian Tea (Hot)	\$2.95

Hot Soups

ITEM	PRICE
16. Lentil Soup	\$5.95
An old favorite, made with lentils.	
17. Mullugatwany Soup	\$6.95
Lentil soup with rice and mixed vegetables.	
18. Tomato Soup	\$5.95
Tomato soup with exotic spices.	
19. Chicken Soup	\$6.95
Chicken soup with our chef's special spices.	

Breads

ITEM	PRICE
20. Tandoori Roti	\$3.95
Leavened whole wheat soft bread baked in clay oven.	
Cheesy Garlic Nan	\$6.95
Nan bread stuffed with mozzarella cheese, topped with garlic and cilantro baked in clay oven	
21. Butter Nan	\$2.95
Leavened fine flour (white) soft bread baked in clay oven.	
22. Paratha	\$3.95
Traditional grill baked multi-layered whole wheat bread.	
23. Garlic Nan	\$3.95
Clay oven baked white bread, stuffed with garlic and cilantro.	
24. Pudina Nan	\$4.95
Clay oven baked white bread stuffed with fresh mint.	

ITEM	PRICE
25. Pudina Paratha Clay oven baked whole wheat bread stuffed with fresh mint.	\$4.95
26. Aloo Nan Clay oven baked white bread stuffed with potatoes and green peas.	\$4.95
27. Aloo Paratha Clay oven baked whole wheat bread stuffed with potatoes and green peas.	\$5.95
28. Onion Kulcha Clay oven baked white bread stuffed with fresh onion and cilantro.	\$4.95
29. Poori Whole wheat puffy bread, deep-fried in vegetable oil.	\$4.95
30. Chicken Nan Clay oven baked white bread, stuffed with chicken and cilantro.	\$5.95
31. Peshawari Nan Nan stuffed with nuts and grated coconuts.	\$4.95
32. Bread Basket	\$10.95

Vegetarian Specials

ITEM	PRICE
40. Aloo Gobi Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	\$12.95
41. Chana Masala A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	\$11.95
42. Dal Makhni Black lentils and kidney beans cooked in onions and tomatoes.	\$12.95
43. Aloo Mattar Garden fresh green peas and potatoes with fresh spices.	\$11.95
44. Mattar Paneer Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	\$12.95
45. Palak Paneer Fresh homemade cheese smothered in freshly ground spinach.	\$13.95
46. Aloo Palak Potatoes cooked in ground spinach with a special blend of spices.	\$12.95
47. Navrattan Korma Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	\$13.95
48. Baingan Bharta Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	\$13.95
49. Bhindi Masala Garden fresh okra sautéed with onions, tomatoes, and spices.	\$12.95
50. Malai Kofta Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	\$14.95
51. Shahi Mughlai Paneer Fresh homemade cottage cheese simmered in a tangy tomato sauce.	\$13.95
52. Yellow Tadka Dal Yellow lentils with cumin seeds, ginger, and garlic.	\$11.95
53. Vegetable Mdrass Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	\$13.95

ITEM	PRICE
54. Spinach Kootu Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	\$13.95

Chicken Specials

ITEM	PRICE
55. Chicken Curry Boneless chicken cooked in our mildly spiced curry sauce.	\$15.95
56. Melagu Chettinad Chicken A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	\$15.95
57. Chicken Vindaloo Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	\$15.95
58. Andhra Chicken Chilli Spicy chicken coconut, onion, curry leaves, green chillies.	\$15.95
59. Chicken Madrass Boneless chicken cooked with coconut and tomatoes.	\$15.95
60. Chicken Saag Boneless chicken cooked in fresh creamed spinach.	\$15.95
61. Chicken Korma Boneless chicken cooked in mild cashew sauce with fruits.	\$15.95
62. Chicken Mango Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	\$15.95
63. Chicken Makhni Broiled chicken pieces cooked in a creamy tomato sauce.	\$15.95
64. Chicken Tikka Masala BBQ Chicken cooked in tomato sauce with exciting herbs and spices.	\$15.95
65. Chicken Kadai Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	\$15.95

Lamb Specials

ITEM	PRICE
66. Cochin Coconut Lamb A must try! Spiced lamb, potatoes, curry leaves, dry red chillies, and coconut sauce.	\$17.95
67. Lamb Mango Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	\$17.95
68. Lamb Pepper Fry Sautéed lamb coconut, dry red chillies, peppercorn and browned onion and tomatoes.	\$17.95
69. Kheema Mattar Spiced ground lamb, green peas, cumin-infused onion sauce.	\$17.95
70. Lamb Madras lamb cooked with coconut and flavored with mustard seeds and curry leaves.	\$17.95
71. Lamb Curry Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	\$17.95
72. Lamb Roganjosh Lamb cubes from Kashmir cooked with yogurt and saffron.	\$17.95
73. Lamb Vindaloo Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95

ITEM	PRICE
74. Lamb Saag Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	\$17.95
75. Lamb Korma Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	\$17.95
76. Lamb Boti Kabab Masala A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in light sauce with yogurt, onion, and mild s...	\$17.95

Tandoori Sizzlers

ITEM	PRICE
33. Tandoori Chicken An international favorite - marinated overnight in yogurt and freshly ground spices, broiled in tandoor.	\$15.95
34. Chicken Tikka Boneless chunks of chicken subtly flavored and broiled in tandoor.	\$15.95
35. Malai Kabab Succulent chunks of white chicken marinated in sour cream with white peppers, cashews, and barbecued on a skewer in tand...	\$16.95
36. Boti Kabab Cubes of lamb marinated in yogurt and spices, broiled in a clay oven.	\$19.95
37. Seekh Kabab Ground lamb seasoned with herbs and spices, grilled on skewers.	\$16.95
38. Shrimp Tandoori Jumbo shrimp seasoned with fresh herbs and spices broiled on charcoal.	\$19.95
39. Tandoori Mixed Grill Chef recommended an exciting assortment of tandoori specialties.	\$19.95

Seafood Specials

ITEM	PRICE
77. Shrimp Curry Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	\$17.95
78. Shrimp Saag Shrimp cooked with mildly spiced spinach.	\$17.95
79. Shrimp Malai Curry Shrimp, raisins, ginger, fennel and coconut tomato sauce.	\$17.95
80. Shrimp Vindaloo Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95
81. Shrimp Madrass Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	\$17.95
82. Shrimp Tandoori Masala Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	\$17.95
83. Goan Fish Curry Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	\$17.95
84. Fish Vindaloo Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	\$17.95
85. Fish Masala Fresh fish smothered in rich tomato masala sauce.	\$17.95
86. Meen Moilee A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	\$18.95

Mixed Specials

ITEM	PRICE
Mixed Curry Chicken, Lamb, Shrimp and Paneer cooked in our curry sauce.	\$19.95
Mixed Korma Chicken, Lamb, Shrimp and Paneer cooked in cashew sauce with fruits.	\$19.95
Mixed Madrass Chicken, Lamb, Shrimp and Paneer cooked with coconut and tomatoes.	\$19.95
Mixed Masala Chicken, Lamb, Shrimp, and Paneer cooked in tomato sauce with exciting herbs and spices.	\$19.95
Mixed Vindaloo Chicken, Lamb, Shrimp, and Paneer with potatoes in a sharply spiced tangy sauce with a touch of vinegar.	\$19.95

Biryani Specials

ITEM	PRICE
87. Vegetable Biryani Mixed vegetables cooked in mild spices with aromatic basmati rice.	\$13.95
88. Chicken Biryani Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	\$14.95
89. Lamb Biryani Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	\$17.95
90. Shrimp Biryani Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	\$17.95
91. Mixed Biryani Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	\$17.95
92. Lemon Rice Basmati rice tempered with mustard seeds, curry leaves, and lemon juice.	\$9.95
93. Coconut Rice A basmati rice specialty, tempered with mustard seeds, curry leaves, and freshly grated coconut.	\$10.95
94. Basmati Rice Our traditional Basmati Rice.	\$3.95

Accompaniments

ITEM	PRICE
101. Mango Chutney (Sweet)	\$3.95
102. Mixed Pickle Mixed vegetable in oil with exotic spices.	\$2.95
103. Raita Homemade yogurt with cucumbers, tomatoes and mint leaves.	\$3.95
104. Papadam	\$2.95

Desserts

ITEM	PRICE
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105. Kheer Badami	\$5.95
Homemade rice pudding with cardamon, almonds, and raisins. Served cold.	
106. Gulab Jamun	\$5.95
Cinnamon flavored pastry sponge, soaked in honey and rose water. Served warm.	
107. Mango Kulfi	\$5.95
Homemade ice-cream with crushed nuts and saffron.	
108. Carrot Halawa	\$5.95
Homemade carrot pudding with cardamom, raisins, and almonds. Served warm.	