

APPETIZERS & SOUPS

DAAL SOUP	\$5.50
(Lentil soup with indian spices) (G.F)	
ALOO TIKKI CHAT	\$6.95
(Spiced potato patties garnished in yogurt, tamarind and mint chutney)	
SAMOSA CHAAT	\$6.95
(2 samosa served with chickpea curry ,tamarind chutney and yogurt, garnished with fresh onions and cilantro)	
VEGETABLE PAKORAS	\$5.95
(delicious indian spiced fritters marinated in Chickpea batter, served with tamarind chutney) (G.F & D.F)	
ONION BHAJI	\$5.95
Sliced onions battered, spiced and fried) (G.F & D.F)	
AMRITSARI FISH PAKORA	\$9.95
(Boneless fish marinated in chickpea flour and spices, fried) (G.F)	
MEHFILS MIXED PLATTER	\$8.50
(samosas, pakoras, onion bhajis)	
MULLIGATAWAY SOUP	\$5.95
(Lentil soup with chicken and indian spices) (G.F)	
VEGETABLE SAMOSA	\$4.50
(spiced potatoes and peas stuffed in savory pastry served with tamarind chutney - 2 per order)	
PAPADUM	\$1.25
(G.F & D.F)	
PANEER PAKORA	\$9.95
(Paneer squares filled with mint sauce hen battered and fried) (G.F)	
SHRIMP PAKORA	\$10.95
Shrimp marinated in spiced chickpea batter) (G.F)	

TANDOORI SPECIALS

(All Tandoori dishes are served with plain basmati rice)

	(HALF FULL)
TANDOORI CHICKEN	\$13.95 \$23.95
(Tender chicken pieces marinated in yogurt and spices, roasted in the tandoor) (G.F)	
CHICKEN TIKKA	\$15.95
(Boneless chicken pieces marinated in spices and roasted in the tandoor) (G.F)	
PANEER TIKKA	\$14.95
(Paneer cubes marinated in spices and roasted in the tandoor) (G.F)	
TANDOORI SHRIMP	\$18.95
(Jumbo shrimp pieces marinated in yogurt and spices, roasted in the tandoor) (G.F)	
FISH TIKKA	\$17.95
(Chunks of basa fish marinated in spices and roasted in the tandoor) (G.F)	

HAKKA STYLE DISHES

(Indo-Asian inspired)

CHILLI CHICKEN	\$15.95
(Boneless chicken pieces battered, fried and tossed in an indian version of schezwan sauce with onions & bell peppers)	
CHILLI PANEER	\$14.95
(Paneer cubes battered, fried and tossed in an indian version of schezwan sauce with onions & bell peppers)	
CHILLI SHRIMP	\$17.95
(Shrimp pieces battered, fried and tossed in an indian version of schezwan sauce with onions & bell peppers)	
VEGETABLE MANCHURIAN	\$14.95
(Minced Cauliflower, green cabbage, and balls fried, and cooked in a spicy manchurian gravy)	
HAKKA NOODLES	Vegetarian \$11.95
(Noodles stir fried in a soy based sauce infused with various spices and green peppers Onions, green cabbage)	
FRIED RICE	Chicken\$13.95
(Fried rice cooked with mixed vegetables in a schezwan style sauce)	
	Shrimp\$14.95
	Egg \$11.95

VEGETARIAN DISHES

SHAHI PANEER	\$14.95
(Paneer cubes cooked in in mild cream sauce)	
MATAR PANEER	\$14.50
Paneer and peas cooked in a creamy onion and turmeric curry (G.F)	
PANEER MAKHANI	\$14.95
(Paneer cubes cooked in creamy tomato and butter sauce) (G.F)	
KADAI PANEER	\$14.50
(Paneer cubes tossed with bell peppers in a thick tomato, onion, ginger and garlic curry (G.F)	
SAAG PANEER	\$14.95
(Paneer cubes cooked in fresh spinach pure with mild spices) (G.F)	
MALAI KOFTA	\$14.95
(Dumplings made with paneer and mashed vegetables cooked in a tomato and butter sauce) (G.F)	
DAAL MAKHNI	\$14.50
(A variety of lentils, slow simmered and cooked in a creamy sauce with fresh garlic ginger, tomatoes, herbs, and spices) (G.F)	
DAAL TADKA	\$14.50
(Yellow lentils cooked with fresh garlic, ginger, tomato, cumin and spices) (G.F Vegan)	
CHANA MASALA	\$14.50
(Chickpeas delicately cooked in a special blend of spices) (G.F & vegan)	
ALOO GOBI	\$14.50
(Fresh cauliflower, potatoes, onions, tomatoes, cooked with indian spices) (G.F & Vegan)	
NAVRATAN KORMA	\$14.50
(Variety of fresh vegetables cooked in a creamy sauce) (G.F)	
AMRITSARI BAINGAN BHARTA	\$14.50
(Fire roasted eggplant,cooked with onion,tomatoes and spices)G.F & Vegan)	
MIXED VEGETABLE	\$14.50
Mixed vegetables cooked with onion, ginger and spices) (G.F)	
BHINDI MASALA	\$14.50
(Fresh okra cooked with onions, totatoes, and spices)(G.F)	

MUSHROOM MASALA.....\$14.50

(Fresh Mushrooms cooked with onion, tomato, ginger, garlic (G.F & Vegan))



NON - VEGETARIAN DISHES

BUTTER CHICKEN	\$16.50
(Boneless chicken broiled in the tandoor, then cooked in butter cream sauce) (G.F)	
CHICKEN TIKKA MASALA	\$15.50
(Tandoori broiled chicken tikka cooked in a rich tomato and onion curry) (G.F)	
CURRY	Chicken/BEEF/FISH...\$15.50
(Tender meat pieces cooked in a heavenly curry sauce with onions, ginger,garlic, and Spices - Spiced to your taste) (G.F)	
	SHRIMP.....\$18.95
	LAMB.....\$16.95
KORMA	CHICKEN/BEEF.....\$15.50
(Tender meat pieces cooked in a nutty korma sauce and spices)t (G.F)	
	SHRIMP.....\$18.95
	LAMB.....\$16.95
SAAG	CHICKEN.....\$15.50
(Boneless meat pieces cooked in a spiced spinach gravy) (G.F)	
	SHRIMP.....\$18.95
	LAMB.....\$16.95
MADRAS	CHICKEN.....\$15.50
(Boneless meat pieces cooked in a tangy coconut curry sauce) (G.F)	
	SHRIMP.....\$18.95
	LAMB.....\$16.95
VINDALOO	CHICKEN/BEEF.....\$15.50
(Boneless meat pieces cooked in a Spicy gravy with fresh ginger, garlic, Tomatoes, and potatoes) (G.F)	
	SHRIMP.....\$18.95
	LAMB.....\$16.95
KADAI	CHICKEN.....\$15.50
(Boneless meat pieces cooked in a High flamed wok with fresh sliced onions, ginger, bell peppers, tomatoes and, spices) (G.F)	
	LAMB.....\$16.95
MEHFIL SHRIMP(HOUSE SPECIAL)	\$18.95
(Fried jumbo shrimps tossed in a sweet and savoury sauce)	

BIRYANI AND PULAO

VEGETABLE BIRYANI	\$11.95
(Delicately spiced basmati rice cooked with a variety of vegetables, topped with fresh cilantro (G.F)	
CHICKEN BIRYANI	\$15.50
(Delicately spiced basmati rice cooked with tender marinated chicken pieces, topped with nuts and raisins) (G.F)	
LAMB BIRYANI	\$16.95
(Delicately spiced basmati rice cooked with tender marinated lamb pieces, (G.F)	
SHRIMP BIRYANI	\$17.95
Delicately spiced basmati rice cooked with marinated shrimp pieces) (G.F)	
PLAIN BASMATI RICE	\$3.50
RICE PULAO	\$5.95
Spiced basmati rice fried with peas and vegetables) (G.F)	