



## APPETIZERS

<b>Vegetarian Samosa (2 pcs)</b> <i>Pastry turnovers stuffed with a spiced mixture of potatoes and peas.</i>	3.95
<b>Meat Samosa (2 pcs)</b> <i>Pastry turnovers stuffed with minced lamb.</i>	4.99
<b>Aloo Tikki (2 pcs)</b> <i>Patties of potato and spinach deep fried to a golden brown.</i>	3.95
<b>Vegetable Pakoras (7 pcs)</b> <i>Vegetable fritters.</i>	3.95
<b>Chicken Pakoras (6 pcs)</b> <i>Fritters of tender, boneless pieces of chicken.</i>	4.95
<b>Chicken Tikka (6 pcs)</b> <i>Tender pieces of chicken breast marinated in spices and yogurt and cooked on skewers in Tandoor oven.</i>	8.50
<b>Shrimp Til Tinka (7 pcs)</b> <i>Lightly breaded, deep fried jumbo shrimp.</i>	8.95
<b>Paneer Pakoras</b> <i>Deep fried pieces of Indian cheese stuffed with mashed potatoes and spices, coated in chick pea batter.</i>	4.95
<b>Non Vegetarian Platter</b> <i>Delectable assortment consisting of meat samosa, chicken tikka, lamb kebab and chicken pakoras.</i>	8.95
<b>Vegetarian Platter</b> <i>An assortment of vegetable pakoras, samosa, tikki and cheese pakoras for our vegetarian patrons.</i>	7.95

## SALADS

<b>Green Salad</b> <i>Mixed vegetable salad with dressing.</i>	4.95
<b>Desi Salad</b> <i>Vegetable salad topped with Tandoori chicken, Fresh onion, green chill with lemon.</i>	3.95

## SOUP

<b>Mulligatawny Soup</b> <i>Hot and spicy soup, made with lentils and vegetable.</i>	3.25
<b>Tomato Soup</b> <i>Tomato soup made with fresh tomatoes and spices.</i>	3.95
<b>Chicken Soup</b> <i>Chicken soup garnished with herbs and spices.</i>	4.95

## SIDE ORDERS

<b>Mango Chutney</b>	2.25
<b>Raita</b> <i>Yogurt with shredded cucumbers, potatoes and mint.</i>	2.95
<b>Papadum</b> <i>Sun-dried lentil crisps fried or roasted in the Tandoor.</i>	2.50
<b>Plain Yogurt</b>	2.95
<b>Plain Basmati Rice</b>	2.95
<b>Mix Pickle</b>	2.25

## CHAAT

<b>Papri Chaat</b> <i>Wheat chips and chick peas served with tamarind sauce and yogurt.</i>	5.50
<b>Bhel Poori</b> <i>A mixture of puffed rice, gram flour sev, crushed poories, tomatoes and onions. Served with hot and sweet chutneys.</i>	5.95
<b>Samosa Chaat</b> <i>Vegetable samosa served with chick peas, special tamarind sauce and yogurt.</i>	6.95

## BIRYANI

<b>Vegetable Biryani</b> <i>Basmati rice cooked with exotic spices, herbs and fresh vegetables.</i>	13.95
<b>Chicken Biryani</b> <i>Basmati rice cooked with pieces of chicken, nuts and spices.</i>	14.95
<b>Lamb Biryani</b> <i>Basmati rice cooked with juicy pieces of lamb and spices, Garnished with nuts.</i>	14.95
<b>Goat Biryani</b>	16.95
<b>Shrimp Biryani</b> <i>Saffron flavored basmati rice cooked with shrimp and nuts.</i>	14.95
<b>Fried Rice</b> <i>Home style fried rice.</i>	11.95

Before placing your order, please inform your server if anyone in your party has a food allergy.



## VEGETARIAN

Served with rice.

<b>Baingan Bhartha</b> <i>An eggplant specialty baked over open flame, mashed and then sauteed with onions, garlic, ginger and other spices.</i>	12.95
<b>Paneer Saagwala</b> <i>Spicy spinach cooked with pieces of fresh homemade cheese.</i>	13.95
<b>Mutter Paneer or Aloo</b> <i>Fresh green peas cooked with homemade cheese chunks and a variety of herbs and light spices.</i>	12.95
<b>Aloo Gobi</b> <i>Cauliflower and potatoes cooked with tomatoes and spices.</i>	12.95
<b>Kabuli Chana</b> <i>Whole chick-peas cooked with onions and tomatoes.</i>	12.95
<b>Bhindi Masala</b> <i>Fresh okra, cooked with onions, ginger, tomatoes and Indian spices.</i>	12.95
<b>Dal Panchmala</b> <i>Home grown lentils cooked with onions and tomatoes coriander.</i>	12.95
<b>Dal Makhni</b> <i>Lentils cooked with fresh herbs and spices, sauteed in butter and garnished with fresh coriander.</i>	12.95
<b>Vegetable Navratan Korma</b> <i>Fresh garden vegetables cooked in a creamy sauce with nuts and spice.</i>	13.95
<b>Malai Kofta</b> <i>Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices.</i>	13.95
<b>Shahi Paneer Korma</b> <i>Homemade cheese sauteed with fresh ginger, garlic, onion, tomato garnished with nuts and raisins and cooked in a creamy sauce.</i>	13.95
<b>Paneer Tikka Masala</b> <i>Homemade cheese cooked in a creamy tomato sauce.</i>	13.95
<b>Chili Paneer</b> <i>Homemade cheese cooked with bell peppers, onions, tomatoes and freshly ground spices.</i>	13.95
<b>Paneer Burji</b> 🌶️ <i>Fresh green peas cooked with home made cheese chunks.</i>	13.95
<b>Mix Sabzi</b> 🌶️ <i>Mix vegetables with Indian spices.</i>	12.95
<b>Punjabi Kadi Pakora</b> <i>A traditional Punjabi preparation of spiced chickpea dumplings immersed in a spicy lentil and yogurt curry, served with steamed Basmati rice.</i>	12.95

Indicates Spicy 🌶️



## LAMB

Served with rice and chutney.

<b>Gosht Curry</b>	14.95
<i>Cubes of lamb cooked in a thick gravy of exotic herbs and spices.</i>	
<b>Gosht Tikka Saag</b>	15.95
<i>Chunks of boneless lamb cooked with spinach and spices.</i>	
<b>Gosht Vindaloo</b>	14.95
<i>Lamb pieces marinated in vinegar and spices, cooked with potatoes in a tangy tomato sauce.</i>	
<b>Gosht Do Piazza</b>	14.95
<i>Pieces of tandoori lamb cooked with onions, tomatoes and spices.</i>	
<b>Rogan Josh</b>	14.95
<i>Boneless pieces of lamb cooked in a traditional Bombay masala.</i>	
<b>Gosht Korma</b>	15.95
<i>Lamb cooked with exotic spices, herbs, nuts in a mild creamy sauce.</i>	
<b>Gosht Boti Kebab Masala</b>	15.95
<i>Tandoori lamb pieces cooked in a creamy sauce with exotic spices.</i>	
<b>Gosht Sali Boti</b>	14.95
<i>A delicious Parsee favorite from Bombay. Tender cuts of lamb cooked with fresh ginger, ground spices and herbs.</i>	
<b>Achar Gosht</b>	14.95
<i>Tender pieces of lamb roasted with hot peppers, fresh herbs and spices - a specialty from Delhi.</i>	
<b>Lemon Lamb</b>	14.95
<i>Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black peppers.</i>	
<b>Keema Mutter</b>	16.95

## SEAFOOD

Served with rice and chutney.

<b>Fish Curry</b>	16.95
<i>Spiced haddock cooked with onions - a specialty of Bombay Harbor.</i>	
<b>Fish Masala</b>	17.95
<i>From Bengal in eastern India. Pieces of haddock cooked in a mild blend of freshly ground spices in a tangy curry sauce.</i>	
<b>Shrimp Saag</b>	17.95
<i>Spicy jumbo shrimp cooked with puréed spinach.</i>	
<b>Fish Malabar</b>	16.95
<i>From the state of Kerala. Sauteed haddock fish, flavored with coconut, onions and spices.</i>	
<b>Tandoori Prawn Masala</b>	14.95
<i>From the state of Goa. Marinated, barbecued jumbo shrimp tossed with fresh tomatoes, mustard and onions.</i>	
<b>Shrimp Bhuna</b>	16.95
<i>Jumbo shrimp smothered in a blend of Indian spices, onions and green peppers.</i>	
<b>Shrimp Masala</b>	17.95
<b>Scallops Masala</b>	18.00
<b>Scallops Saag</b>	18.00
<b>Scallops korma</b>	18.00



### REMINDER:

Some items are cooked to order and may be served raw or under cooked.

Consuming raw or under cooked meat, seafood, Shellfish or egg may increase risk of food borne illness.

Before placing your order, please inform your server if a person in your party has food allergy.

Subject to Massachusetts & local meal tax.

Prices, item & offers are subject to change without prior notice.



## CHICKEN

*Served with rice and chutney.*

<b>Murg Curry</b> <i>Boneless chicken cooked in a thick curry sauce.</i>	13.95
<b>Murg Vindaloo</b> 🌶️ <i>Boneless chicken cooked with potatoes in a tangy tomato sauce.</i>	13.95
<b>Murg Jalfrezi</b> <i>Boneless chicken pieces with vegetables, fresh herbs and exotic Indian spices.</i>	12.95
<b>Murg Saag</b> <i>Boneless chicken cooked with spinach and freshly ground spices with light cream.</i>	13.95
<b>Murg Tikka Masala</b> <i>All white meat chicken pieces, tandoori style, cooked in a mild tomato cream sauce.</i>	13.95
<b>Murg Makhni</b> <i>Boneless marinated tandoori chicken cooked in a tomato sauce with light cream and spices.</i>	13.95
<b>Murg Korma</b> <i>Boneless chicken cooked with exotic spices, herbs, nuts in a mild cream sauce.</i>	13.95
<b>Murg Do Piazza</b> 🌶️ <i>Boneless tandoori white meat chicken pan roasted with onions, tomatoes and spices.</i>	13.95
<b>Chilli Murg</b> 🌶️ <i>Boneless tender chicken cooked with green peppers, jalapenos, onions, tomatoes in a thick curry sauce, garnished with fresh ginger.</i>	13.95
<b>Madras Murg</b> 🌶️ <i>White meat chicken cooked in chef's special South Indian style spicy coconut.</i>	13.95
<b>Murg Malabar</b> <i>From the state of Kerala - a popular dish of sauteed chicken curry flavored with coconut, onions and spices.</i>	13.95
<b>Tandoori Tikka Saag</b> <i>Tandoori chicken tikka cooked with spinach, herbs and our special mix of spices.</i>	15.95
<b>Mango Murg</b> <i>Boneless pieces of chicken cooked in an exotic mango sauce.</i>	13.95

## HAKKA NOODLES

<b>Hakka Noodles</b>	10.95
<b>Hakka Noodles with Chicken</b>	11.95
<b>Hakka Noodles with Lamb</b>	12.95
<b>Hakka Noodles with Shrimp</b>	13.95
<b>Chicken 65</b>	12.95
<b>Gobi 65</b>	11.95

## GOAT SPECIALS

*Served with bone.*

<b>Goat Curry</b>	16.95
<b>Goat Masala</b>	16.95
<b>Goat Saag</b>	16.95
<b>Goat Korma</b>	16.95
<b>Goat Do Piazza</b>	16.95
<b>Goat Vindaloo</b>	16.95

*Indicates Spicy* 🌶️



## TANDOORI SPECIALTIES

Served with rice.

<b>Tandoori Chicken</b>	Half 12.95   Full 19.95
<i>Tender chicken marinated in a delicately spiced yogurt sauce and grilled on skewers in our Tandoor oven.</i>	
<b>Tandoori Tikka</b> (7 pcs)	13.95
<i>All white meat chicken pieces marinated in a delicately spiced yogurt sauce and grilled on skewers in a Tandoor oven.</i>	
<b>Boti Kebab</b> (8 pcs chopped)	15.95
<i>Kebabs of cubed succulent leg of lamb, marinated in a yogurt sauce and grilled in a Tandoor.</i>	
<b>Seekh Kebab</b> (6 pcs chopped)	15.95
<i>Kebabs of finely minced lamb, seasoned with chopped onions, herbs and spices and grilled on skewers in our Tandoor oven.</i>	
<b>Tandoori Shrimp</b> (9 pcs)	16.95
<i>Fresh jumbo shrimp marinated in a delicately spiced yogurt sauce and grilled on skewers in the Tandoor.</i>	
<b>Tandoori Mixed Grill</b>	17.95
<i>Combination of sizzling tandoori specialties - tandoori chicken, chicken tikka, boti kebab and tandoori shrimp served with sauteed onions and pieces of lemon.</i>	
<b>Kali Mirch Ke Tikkey</b> (10 pcs)	14.95
<i>Succulent chicken pieces dipped in a cream cheese and crushed pepper.</i>	
<b>Tandoori Salmon</b> (4 pcs)	15.95
<i>Delectable cubes of mahi mahi in a marinade of herbs and spices, flavored with carob seeds and mustard.</i>	
<b>Paneer Tikka</b>	13.95
<i>Cottage cheese, marinated in spices, grilled.</i>	
<b>Rack of Lamb</b> (4 pcs)	19.95
<i>Lamb chops grilled in tandoor with special spices.</i>	

## SPECIALS

<b>Dal Gosht</b>	16.95
<i>Blend of Australian lamb tenderloins and black lentil sauce.</i>	
<b>Saffron Chicken</b>	16.95
<i>Marinated white chicken meat finished in a coconut and saffron curry sauce.</i>	
<b>Goan Fish Curry</b>	16.95
<i>Ginger flavored chunks of fresh tilapia fish cooked in coconut tamarind gravy with a touch of fenugreek.</i>	
<b>Keema Saag</b>	17.95
<i>Haderabadi dish of eggplant and green chillies simmered in a sesame peanut and tamarind sauce.</i>	
<b>Lasuni Gubi</b>	16.95
<i>Cauliflower dish cooked with fresh cut garlic and Indian herbs.</i>	
<b>Murg lahari kofta</b> (4 pcs)	14.95
<i>Mainced chicken kofta in a royal gravy.</i>	
<b>Tandoori Tikka Dal</b>	16.95
<i>Chicken and black lentils garnished with cilantro.</i>	

Indicates Spicy 



## BREAD

<b>Naan</b> <i>Unleavened bread baked in a Tandoor oven.</i>	3.25
<b>Aloo Naan</b> <i>Stuffed with potatoes and spices.</i>	3.95
<b>Onion Kulcha</b> <i>Stuffed with onions and baked in a Tandoor.</i>	3.95
<b>Chicken Naan</b> <i>Stuffed with chicken and a special mixture of herbs.</i>	4.95
<b>Peshawari Naan</b> <i>Stuffed with coconut, raisins and nuts and baked in a Tandoor.</i>	4.25
<b>Garlic Naan</b> <i>Stuffed with fresh garlic and spices, cooked in a Tandoor.</i>	3.95
<b>Cheese Naan</b> <i>Naan bread stuffed with crumbled cheese and spices.</i>	3.95
<b>Aloo Paratha</b> <i>Whole wheat bread, stuffed with spiced potatoes.</i>	3.95
<b>Plain Paratha</b> <i>Whole wheat bread, cooked with butter on a griddle.</i>	3.25
<b>Pooris</b> <i>Whole wheat, deep fried puffed bread. (2 pcs)</i>	3.50
<b>Chapati</b> <i>Thin unleavened whole wheat bread. (2 pcs)</i>	3.50
<b>Bread Basket</b> <i>Combination of Naan, Pooris and Garlic Naan.</i>	8.95
<b>Keema Naan</b> <i>White flour bread stuffed with spices and minced lamb.</i>	5.50
<b>Lachha Paratha</b> <i>Layered whole wheat bread.</i>	3.25
<b>Malabari Paratha</b> <i>Flaky multi-layered bread cooked on a griddle. (2 pcs)</i>	3.50
<b>Batura</b> (1 pc cut by 4)	2.99
<b>Tandoori Roti</b> <i>Whole wheat tandoori bread</i>	2.95

## BEVERAGES

<b>Lassi</b> ( Sweet or Salt ) <i>A delicious yogurt smoothie (sweet - with rose water; or savory with mild spices).</i>	3.95
<b>Masala Tea</b> <i>Darjeeling Tea made with flavorful spices and milk.</i>	2.95
<b>Mango Lassi</b> <i>A delicious mango yogurt smoothie.</i>	3.95
<b>Mango Milk Shake</b>	4.50
<b>Mango Juice</b>	2.95
<b>Soda</b> Coke, Diet Coke, Sprite, Ginger Ale.	1.95

## DESSERTS

<b>Gulab Jamun</b> <i>Deep fried balls of condensed milk served in syrup.</i>	3.95
<b>Kheer</b> <i>Rice pudding flavored with cardamom and garnished with pistachio nuts.</i>	3.95
<b>Ice Cream</b> <i>Mango, saffron or pistachio.</i>	3.95
<b>Rasmalai</b> <i>Homemade cottage cheese patties cooked in a milk syrup, with almonds and a nut syrup.</i>	3.95

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