



THALI DINNER - One Main Entree Listed Below Vegetable Curry of the Day, Dal, Sambar (soup), Raita, Rice, Nan and Desert of the Day ALA CARTE - Served with Rice or Nan

LAMB ENTREES

All the Entrees are Gluten Free

- LAMB CURRY
- LAMB MASALA
- LAMB PASANDA

(Boneless Lamb cooked in spicy curry sauce)
(Boneless Lamb cooked in spiced cream sauce)
(Boneless Lamb cooked in Mild Butter sauce with Nuts & Spices)

- LAMB SAAG
- LAMB VINDALOO
- LAMB KARAI

(Boneless Lamb cooked in creamed spinach)
(Boneless Lamb cooked with potatoes & spicy sauce)
(Boneless Lamb cooked with Tomatoes onions & Bell Pepper in Special Sauce)

- LAMB KOORMA
- GOAT CURRY
- COCONUT LAMB

(Boneless Lamb cooked with coconut & yogurt)
(Goat durry with bones Cooked in curry sauce)
(Lamb cooked with coconut & spices)

Ala carte

Thali Dinner



SEAFOOD ENTREES

- FISH TIKKA MASALA
- FISH MASALA
- SHRIMP CURRY
- SHRIMP MASALA
- SHRIMP MAKHANI
- SHRIMP KOORMA
- SHRIMP VINDALOO
- COCONUT SHRIMP

(Fish cooked in Special Creamy Sauce)
(Fish cooked in Special Tamarind Sauce)
(Shrimp cooked in Spicy Sauce)
(Shrimp cooked in Masala Sauce)
(Shrimp cooked in Tomato Sauce)
(Shrimp cooked in Yogurt & Coconut)
(Shrimp cooked with Potatoes & Spicy Sauce)
(Shrimp cooked with Coconut)

Ala carte

Thali Dinner



BIRYANI ENTREES

- VEGETABLE BIRYANI
- CHICKEN BIRYANI
- LAMB BIRYANI
- GOAT BIRYANI
- SHRIMP BIRYANI

(Basmati Rice with Mixed Vegetables)
(Basmati Rice with Chicken Spices)
(Basmati Rice with Lamb & Spices)
(Basmati Rice with Goat & Spices)
(Basmati Rice with Shrimp & Spices)

Ala carte

Thali Dinner



CONTAINS



VEGAN



GLUTEN FREE



APPETIZERS

- ✓ 🍷 ONION PAKORA (Onion with Chick Pea Dumpling)
- ✓ 🍷 SPINACH PAKORA (Spinach with Chick Pea Dumpling)
- ✓ 🍷 MUSHROOM PAKORA (Mushroom with Chick Pea Dumpling)
- ✓ 🍷 EGGPLANT PAKORA (Eggplant Sliced with Chick Pea Dumpling) 4 piece
- ✓ 🍷 POTATO PAKORA (Potato Sliced with Chick Pea Dumpling) 4 piece
- ✓ 🍷 HOT CHILLI PAKORA (Chilli with Chick Pea Dumpling) 4 piece
- ✓ 🍷 MIXED VEG. PAKORA (Vegetables with Chick Pea Dumpling)
- ✓ 🍷 GOBI MANCHURIA (Shredded Cauliflower Sauted with Green Chilli)
- ✓ 🍷 VEGETABLE SAMOSA (Pastry Stuffed with Vegetable Stuffing) 2 Pieces
- ✓ 🍷 LAMB SAMOSA (Pastry Stuffed with Ground Lamb & Veg.) 2 Pieces
- ✓ 🍷 CHICKEN PAKORA (Chicken Bites with Chick Pea Dumpling)
- ✓ 🍷 CHICKEN CHICKEN (Shredded Boneless Chicken Sauted with Green Chilli)



SOUTH INDIAN SPECIALITIES

Served with Sambar, Hot & Mild Sauce

- ✓ 🍷 MASALA DOSA (Thin Rice Crepe with Vegetable Stuffing)
- ✓ 🍷 SADA DOSA (Thin Rice Crepe)
- ✓ 🍷 IDLI (Steamed Rice Cake) 4 piece
- ✓ 🍷 RAVVA MASALA DOSA (Rice/Wheat Crepe with Vegetables Stuffing)
- ✓ 🍷 RAVVA DOSA
- ✓ 🍷 UTTAPAM (Thick Pancake with Onions & Chilli)
- ✓ 🍷 EVERGREEN COMBO (Masala Dosa, Idli) 2 piece



SOUPS AND SALADS



- ✓ 🍷 SAMBAR (Thick Lentil Vegetable Soup)
- ✓ 🍷 RAITA (Homemade Yogurt with Onions, Tomatoes & Cucumber)
- ✓ 🍷 FRESH GREEN SALAD (Lettuce, Tomatoes & Cucumbers)



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VEGETABLE ENTREES

All the Curries are Gluten Free



Ala carte Thali

	ALOO GOBI	(Potatoes & Cauliflower Cooked with Special Spices)
●	VEG KOORMA	(Mixed Veg Cooked with Coconut & Yogurt)
●	MIXED VEG. MASALA	(Spicy Mixed Veg Curry)
●	MUTTER PANEER	(Green peas & Homemade Cheese Cubes)
✓	CHANNA MASALA	(Garbanzo Beans in Special Herbs & Spices)
✓	SPINACH DAL CURRY	(Lentils Cooked with Spinach & Tomatoes)
✓	EGGPLANT CURRY	(Eggplant Cooked with Onions, Tomatoes & Spices)
✓	ALOO MUTTER	(Peas & Potato Curry)
●	NAVARATAN KOORMA	(Vegetable, Cheese & Nuts in a Mild Cream Sauce)
	ALOO SAAG	(Potatoes cooked with creamed spinach)
	SAAG PANEER	(Creamed Spinach & Cheese with Spices)
	PANEER BUTTER MASALA	(Homemade Cheese cooked in Cream & Mild Spice)
●	MALAI KOFTA	(Vegetable Rolls stuffed with Nuts & Spices)
	MUSHROOM MUTTER	(Peas & Mushroom Curry)
	TOFU MUTTER	(Green Peas & Tofu Curry)



CHICKEN ENTREES

All the Entrees are Gluten Free

Ala carte Thali

●	CHICKEN CURRY	(Boneless Chicken Cooked in Curry Sauce)
●	CHICKEN MASALA	(Boneless Chicken Cooked in Special Masala Sauce)
	CHICKEN TIKKA MASALA	(Boneless Chicken Breast Cooked in Spl. Cream Sauce)
	CHICKEN MAKHANI	(Boneless Chicken Cooked in Tomato Sauce)
	CHICKEN SAAG	(Boneless Chicken Cooked in Creamed Sauce)
	CHICKEN TIKKA SAAG	(Boneless Chicken Breast Cooked in Creamed Spinach)
●	CHICKEN VINDALOO	(Boneless Chicken & Potatoes Cooked in Spicy Sauce)
●	CHICKEN KARAI	(Boneless Chicken Cooked with Tomatoes & Bell Pepper in Spl. Sauce)
●	CHICKEN KOORMA	(Boneless Chicken Cooked with Coconut & Yogurt)
	EVERGREEN CHICKEN	(Boneless Breast Cooked with Coconut & Vegetables in Spl. Creamed Sauce)
	COCONUT CHICKEN	(Boneless Breast Cooked with Coconut)



CONTAINS



VEGAN



GLUTEN FREE



TANDOORI SPECIALITIES

THALI DINNER - One Main Entree Listed Below Vegetable Curry of the Day, Dal, Sambar(Soup), Raita, Masala Sauce, Rice, Nan & Desert of the Day ALA CARTE - Served with Rice or Nan & Masala Sauce
Tandoori items are prepared in the Famous Tandoori Clay Oven & Served Sizzling Hot. All the Entrees are Gluten Free

Alacarte Thali



- TANDOORI CHICKEN (Half a Chicken Marinated in Yogurt Herbs & Spices)
- CHICKEN TIKKA KABAB (Boneless Chicken Marinated in Yogurt Herbs & Spices)
- SEEKH KABAB (Ground Lamb Mixed with Herbs & Spices, Baked on Skewers)
- BOTI KABAB (boneless Lamb Marinated in Yogurt with special Herbs & baked)
- TANDOORI MIXED GRILL (combination of all the above Tandoori Dishes)



SIDE ORDERS BREADS



- NAN (Nan Stuffed with Ground Lamb)
- PAPADAM(2) (Buttered & Layered Wheat Bread)
- GARLIC NAN (Nan Stuffed with Cheese)
- KEEMA NAN (Stuffed with Potatoes & Peas)
- PARATHA
- CHEESE NAN
- ALOO PARATHA
- POORIS
- RICE
- MANGO CHUTNEY



DESSERTS



- GULAB JAMUN (2)
- RICE KHEER (Rice Pudding)



BEVERAGES



- MANGO LASSI
- MANGO JUICE
- SWEET LASSI
- SALT LASSI
- MILK
- PEPSI,DIET PEPSI,SIERAMIST,MOUNTAIN DEW,Dr PEPPER,ICED TEA & LEMONADE
- SPICY INDIAN TEA (CHAI)
- HOT TEA
- MADRAS COFFEE (Boiled with Hot Milk)



BEERS & WINES AVAILABLE



CONTAINS



VEGAN



GLUTEN FREE