

## APPETIZERS

SERVED WITH HOT, MILD AND MINT CHUTNEY

<b>SPINACH PAKORA</b>	<b>\$5.25</b>
Spinach with Chickpea Dumpling	
<b>ONION PAKORA</b>	<b>\$5.25</b>
Onions with Chickpea Dumpling	
<b>POTATO PAKORA</b>	<b>\$5.25</b>
Potatoes with Chickpea Dumpling	
<b>EGGPLANT PAKORA</b>	<b>\$5.25</b>
Eggplant Slices with Chickpea Dumpling	
<b>CHILI PAKORA</b>	<b>\$5.25</b>
Chilies with Chickpea Dumpling	
<b>MIXED VEGETABLE PAKORA</b>	<b>\$6.25</b>
A Mixture of Vegetables	
<b>VEGETABLE SAMOSA</b>	<b>\$4.25</b>
Pastry with Vegetable Stuffing	
<b>LAMB SOMOSA</b>	<b>\$4.25</b>
Pastry with Ground Lamb Stuffing	
<b>CHICKEN PAKORA</b>	<b>\$6.95</b>
Chicken Bites with Chickpea Dumpling	
<b>IDLI SAMBAR</b>	<b>\$3.50</b>
2 Pieces of Steamed Rice Cake with Lentil Soup	
<b>VADA SAMBAR</b>	<b>\$3.50</b>
2 Pieces Deep Fried Pastries Made with Lentil	
<b>CHILI CHICKEN</b>	<b>\$8.50</b>
Fried Chicken Cooked with Chilies and Hot Spices	

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## SOUTH INDIAN SPECIALTIES

SERVED WITH SAMBAR, HOT, MILD AND MINT CHUTNEY

<b>PLAIN DOSA</b>	<b>\$6.00</b>
Plain Crepe Made with Fermented Lentil Flour	
<b>MASALA DOSA</b>	<b>\$7.50</b>
Crepe Stuffed with Vegetable Curry	
<b>RAVA DOSA</b>	<b>\$6.50</b>
Plain Crepe Made with Cream of Wheat and Rice Flour	
<b>RAVA MASALA DOSA</b>	<b>\$7.50</b>
Plain Crepe Stuffed with Vegetable Curry	
<b>MOONG DOSA</b>	<b>\$6.00</b>
Plain Crepe Made with Moong Bean Flour, Onions, Chilies, and Cumin Seeds	
<b>MOONG MASALA DOSA</b>	<b>\$7.50</b>
Crepe Stuffed with Vegetable Curry	
<b>UTTAPAM</b>	<b>\$6.50</b>
Thick Pancake made with Lentil, Rice Flour, Onions and Chilies	
<b>IDLI</b>	<b>\$6.50</b>
4 Piece of Steamed Rice Cake with Lentil Soup	
<b>METHU VADA</b>	<b>\$6.50</b>
4 Piece Deep Fried Pastries with Lentil Flours with Onions and Chilies	
<b>MASALA VADA</b>	<b>\$6.50</b>
4 Piece Deep Fried Pastries Made with Garbanzo Beans	
<b>ABHIRUCHI SPECIAL</b>	<b>\$9.50</b>
Masala Dosa, Idli, Vada, Masal Vada	

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## DINNER

SERVED WITH PADADUM DAL CURRY, VEGETABLE CURRY OF THE DAY, SAMBAR, RAITA, RICE PILAF, NAN, DESSERT, AND WITH ANY OF THE ENTREES BELOW

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## A LA CARTE

AN ENTREE OF YOUR CHOICE SERVED WITH RICE AND NAN

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## CHICKEN ENTREES

	A LA CARTE	THALI DINNER
<b>EGG CURRY</b>	<b>\$11.45</b>	<b>\$13.45</b>
Two Eggs Cooked with Onions, Tomatoes, and Spices		
<b>CHICKEN CURRY</b>	<b>\$11.45</b>	<b>\$13.45</b>
Chicken Cooked in Mild Sauce		
<b>CHICKEN MASALA</b>	<b>\$11.45</b>	<b>\$13.45</b>
CHICKEN COOKED IN SPICY SAUCE		
<b>CHICKEN SAAG</b>	<b>\$11.45</b>	<b>\$13.45</b>
Chicken Cooked in Spinach and Mild Sauce		
<b>CHICKEN VINDALOO</b>	<b>\$11.45</b>	<b>\$13.45</b>
Chicken and Potatoes Cooked in Very Hot and Spicy Sauce		
<b>CHICKEN JALFEGE</b>	<b>\$11.45</b>	<b>\$13.45</b>
Chicken with Tomatoes, Onions, and Bell Peppers in Special Sauce		
<b>GINGER CHICKEN</b>	<b>\$12.45</b>	<b>\$14.45</b>
Fried Chicken Cooked with Onion and Ginger		
<b>CHILI CHICKEN</b>	<b>\$12.45</b>	<b>\$14.45</b>
Fried Chicken Cooked with Chilies and Spicy		

<b>CHICKEN MANCHURIA</b>	<b>\$12.45</b>	<b>\$14.45</b>
Fried Chicken with Spices and Soy Sauce		
<b>CHICKEN 65</b>	<b>\$12.45</b>	<b>\$14.45</b>
Fried Chicken Cubes with Spices		
<b>CHICKEN MAKHANI</b>	<b>\$12.45</b>	<b>\$14.45</b>
Chicken Baked in Clay Oven Cooked in Mild Cream Sauce		
<b>CHICKEN TIKI MASALA</b>	<b>\$12.45</b>	<b>\$14.45</b>
Chicken Baked in Clay OVEN and Cooked in Spicy Sauce		
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LAMB ENTREES		
	A LA CARTE	THALI DINNER
<b>LAMB CURRY</b>	<b>\$12.45</b>	<b>\$14.45</b>
Lamb Cooked in a Curry Sauce		
<b>LAMB SAAG</b>	<b>\$12.45</b>	<b>\$14.45</b>
Lamb Cooked in a Curry Sauce		
<b>LAMB KHARAI</b>	<b>\$12.45</b>	<b>\$14.45</b>
Lamb Cooked with Tomatoes, Onions and Bell Peppers in Special Sauces		
<b>LAMB VINDALOO</b>	<b>\$12.45</b>	<b>\$14.45</b>
Lamb Cooked with Potatoes in Hot and Spicy Sauce		
<b>KIMA CURRY</b>	<b>\$12.45</b>	<b>\$14.45</b>
Minced Lamb Cooked with Spices		
<b>LAMB PASANDA</b>	<b>\$12.45</b>	<b>\$14.45</b>
Lamb Cooked Mild Butter Suace With Nuts and Spices		
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## TANDOORI ENTREES

	A LA CARTE	THALI DINNER
<b>TANDOORI CHICKEN</b>	<b>\$12.45</b>	<b>\$14.45</b>
Half Chicken		
<b>CHICKEN TIKKA KABAB</b>	<b>\$12.45</b>	<b>\$14.45</b>
Chicken Breast		
<b>SEIKH KABAB</b>	<b>\$12.45</b>	<b>\$14.45</b>
Minced and Spiced Lamb		
<b>BOTI KABAB</b>	<b>\$12.45</b>	<b>\$14.45</b>
Cubes of Lamb		
<b>TANDOORI SHRIMP</b>	<b>\$13.45</b>	<b>\$15.45</b>
Pieces of Shrimp Cooked on Skewers		
<b>TANDOORI MIXED GRILL</b>	<b>\$13.95</b>	<b>\$15.95</b>
Assorted Tandoori Items Above		

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## VEGETARIAN ENTREES

	A LA CARTE	THALI DINNER
<b>ALOO MUTTER</b>	<b>\$10.95</b>	<b>\$12.95</b>
Potatos and Green Peas with Special Suace		
<b>DAL CURRY</b>	<b>\$10.95</b>	<b>\$12.95</b>
Lentils Cooked with Spinach and Tomatoes		
<b>SAAG PANEER</b>	<b>\$10.95</b>	<b>\$12.95</b>
Spinach and Homemade Cheese Cubes		
<b>MUTTER PANEER</b>	<b>\$10.95</b>	<b>\$12.95</b>
Green Peas and Homemade Cheese Cubes		
<b>NAVARATAN KOORMA</b>	<b>\$10.95</b>	<b>\$12.95</b>
Mixed Vegetables Cooked with Yogurt Nuts		
<b>VEGETABLE MASALA</b>	<b>\$10.95</b>	<b>\$12.95</b>
Spicy Mixed Vegetables		
<b>CHANA MASALA</b>	<b>\$10.95</b>	<b>\$12.95</b>

Garbonzo Beans Cooked with Onions, Tomatoes and Spices

**ALOO GOBI** **\$10.95** **\$12.95**

Cauliflower, Potatoes and Tomatoes Cooked in Spicy Suace

**EGGPLANT CURRY** **\$10.95** **\$12.95**

Eggplant, Onions and Tomatoes Cooked in Mild Sauce

**PANEER TIKKA MASALA** **\$10.95** **\$13.95**

Homemade Cheese Cubes with Creamy Suace

**MALAI KOFTA** **\$10.95** **\$13.95**

Minced Vegetables and Cheese Balls

**BENDI MASALA** **\$10.95** **\$13.95**

Okra and Other Vegetables

**VEGETABLE VINDALOO** **\$10.95** **\$13.95**

Made with Mixed Vegetables in Spicy Sauce

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### BIRIYANI ENTREES

**A LA CARTE** **THALI DINNER**

**VEGETARIAN BIRIYANI** **\$9.95** **\$11.95**

Served with Vegetable Koorma Curry Suace

**CHICKEN BIRIYANI** **\$10.95** **\$12.95**

Served with Chicken Curry Sauce

**LAMB BIRIYANI** **\$11.95** **\$13.95**

Served with Lamb Curry Sauce

**SHRIMP BIRIYANI** **\$11.95** **\$13.95**

Served with Shrimp Masala Sauce

**EGG BIRIYANI** **\$10.95** **\$12.95**

Served with Egg Curry Sauce

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## SEAFOOD ENTREES

	<b>A LA CARTE</b>	<b>THALI DINNER</b>
<b>FISH MASALA</b>	<b>\$13.45</b>	<b>\$15.45</b>
Sea Bass Cooked in Spicy Sauce		
<b>SHRIMP MASALA</b>	<b>\$13.45</b>	<b>\$15.45</b>
Shrimp in Spicy Sauce		
<b>SHRIMP SAAG</b>	<b>\$13.45</b>	<b>\$15.45</b>
Shrimp Cooked with Spinach in a Mild Sauce		
<b>SHRIMP VINDALOO</b>	<b>\$13.45</b>	<b>\$15.45</b>
Shrimp Cooked with Potatoes in a Hot and Spicy Sauce		
<b>SHRIMP MAKHANI</b>	<b>\$13.45</b>	<b>\$15.45</b>
Shrimp Cooked in Mild Cream Sauce		

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## SIDE ORDERS

### BREADS

<b>GOBI PARATHA</b>	<b>\$3.45</b>
Wheat Bread with Cauliflower Stuffing	
<b>ALOO PARATHA</b>	<b>\$3.45</b>
Wheat Bread with Potatoes and Spices Stuffing	
<b>TANDOORI ROTI</b>	<b>\$1.95</b>
Wheat Bread Cooked in Clay Oven	
<b>KABOLI NAN</b>	<b>\$3.45</b>
Sweet Nan	
<b>NAN</b>	<b>\$1.95</b>
Unleavened Flat Bread Baked in a Clay Oven	
<b>GARLIC NAN</b>	<b>\$2.95</b>
Nan with Fresh Garlic	
<b>ONION NAN</b>	<b>\$2.95</b>
Nan with Onions ("Kulcha")	

<b>KIMA NAN</b>	<b>\$3.45</b>
Nan with Minced Lamb	
<b>PARATHA</b>	<b>\$2.95</b>
Layered Wheat Bread	
<b>PAPADUM</b>	<b>\$1.50</b>
2 Giant Lentil Wafers	
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RICE	
<b>RICE PILAF</b>	<b>\$1.50</b>
<b>FRIED BASAMATI RICE</b>	<b>\$4.50</b>
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SOUPS & SALADS	
<b>SAMBAR</b>	<b>\$1.50</b>
Lentil Soup with Spices	
<b>RASAM</b>	<b>\$2.50</b>
Spicy Tamarind Based Soup	
<b>RAITA</b>	<b>\$2.50</b>
Homemade Yogurt with Onions, Tomatoes and Cucumber	
<b>TOSSED GREEN SALAD</b>	<b>\$2.50</b>
Salad with House Dressing	
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BEVERAGES	
<b>MANGO LASSI</b>	<b>\$2.50</b>
<b>MANGO JUICE</b>	<b>\$2.50</b>
<b>SWEET LASSI</b>	<b>\$2.50</b>
<b>SALT LASSI</b>	<b>\$2.50</b>
<b>MANGO MILK SHAKE</b>	<b>\$2.50</b>
<b>POP</b>	<b>\$1.75</b>
Root Beer, RC, Diet RC, 7UP, Squirt, Orange, Iced Tea	
<b>SPICY INDIAN TEA</b>	<b>\$2.00</b>

<b>SPICY INDIAN TEA</b>	<b>\$2.00</b>
Chai	
<b>MADRAS COFFEE</b>	<b>\$2.00</b>
Boiled with Hot Milk	
<b>BLACK COFFEE</b>	<b>\$1.50</b>
Regular or Decaffeinated	
<b>MILK</b>	<b>\$1.50</b>
<b>HOT TEA</b>	<b>\$1.50</b>
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<b>INDIAN DESSERTS</b>	
<b>GULAB JAMUN</b>	<b>\$2.50</b>
Brown Balls made with White Flowers, Milk and Sweet Syrup, 2 Pieces	
<b>KHEER</b>	<b>\$2.50</b>
Rice Pudding	
<b>MANGO KULFI</b>	<b>\$2.50</b>
Ice Cream with Nuts	
<b>MANGO FRUIT SALAD</b>	<b>\$2.95</b>
<b>VANILLA ICE CREAM</b>	<b>\$2.95</b>
Two Scoops	
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<b>BEERS AND WINES</b>	
<b>DOMESTIC BEERS</b>	<b>\$2.95</b>
Coors. Coors Lite. Budweiser. Bud Lite. Miller Lite. Henrv's Dark and	
<b>IMPORTED BEERS</b>	<b>\$3.95</b>
Grand Pale Ale, Heineken, Corona, and Becks	
<b>INDIAN BEERS</b>	<b>\$6.50</b>
Taj Mahal "22 oz"	
<b>INDIAN BEERS</b>	<b>\$3.95</b>
Kingfisher and Maharaja "12 oz"	
<b>NON-ALCOHOLIC BEERS</b>	<b>\$2.95</b>

**NON-ALCOHOLIC BEERS**

**\$2.95**

Odels

**WINES**

Chablis, Rose, Burgandy

**GLASS**

**\$3.00**

**HALF CARAFE**

**\$6.50**

**FULL CARAFE**

**\$10.50**

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