

MIENU



APPETIZERS

Samosa (vegetable, chicken or lamb) **5.95/6.95**

crisp turnover stuffed with choice of vegetables or protein

Onion Bhaje or Veg Pakora **5.95**

dipped in garbanzo butter and deep-fried

Mixed vegetarian appetizer **15.95**

Onion Bhaje, veggie samosa, cutlet & veggie pakora

Chicken 65 **17.95**

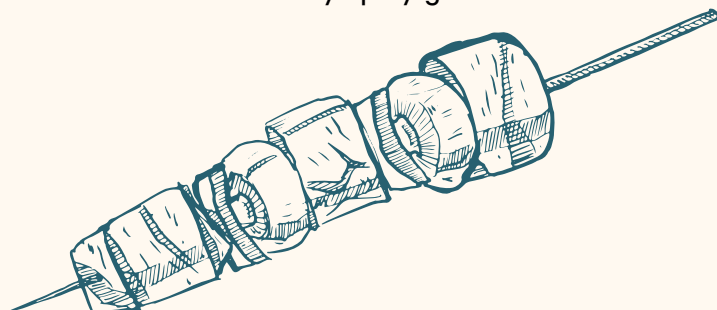
Spicy, deep-fried chicken with lemon, tomato and garlic sauce

Curried Mussels **11.95**

mussels steamed in garlic butter curry sauce

Gobe Manchurian **16.95**

Cauliflower fritters in dry spicy garlic sauce



SOUPS & SALADS

Mixed Green Salad **9.95**

Assorted mixed greens, tomatoes, olives, carrots and cucumbers

Mulligatawny Soup **7.95**

Made with lentils and mixed vegetables.

Grilled Chicken Salad **12.95**

Assorted mixed greens, shredded tandoori chicken, tomatoes and cucumbers

TANDOORI (CHARBOIL IN CLAY PIT)

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Chicken Tandoori **17.95**

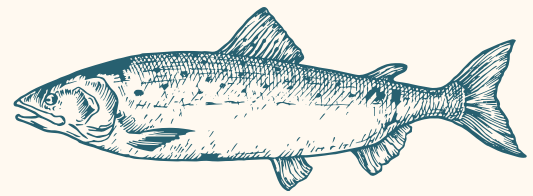
1/2 Chicken marinated in yogurt & spices, then charboil in the clay pit

Mixed Tandoori Grill **28.95**

Assorted protein (chicken tandoori, chicken tikka, lamb tikka, & seekh kabab

Chicken or Lamb Tikka **16.95/18.95**

marinated in yogurt & spices, then roast in the oven



Shrimp or Fish Tandoori 22.95/25.95

Fish or shrimp thread on a metal skewer cooked in tandoori

Seekh Kabab 19.95

Spice ground lamb form into skewers & charboil

Lamb Chops 34.95

Sweet and sour glaze baby lamb chops charboil in tandoori

FISH / 24.95

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Fish Vindaloo

Fish curry flavor with potatoes, garlic & vinegar in spicy curry sauce

Fish korma

Yogurt & ginger marinated fish poached in cashew nut cream sauce

Fish Tikka Masala

Salmon tikka cooked in cashew nut tomato base cream sauce

Coconut Curry

Cooked marinated fish poached in coconut carry sauce

Fish Jalfrazi

Charboil salmon tossed with julienne cut veggies cooked in mustard curry sauce

CHICKEN / 17.95

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Chicken Curry

Boneless chicken breast stewed in traditional curry sauce.

Chicken Vindaloo

Chicken curry flavor with potatoes, garlic, and vinegar in spicy curry sauce.

Chicken Karahi

Wok-seared chicken and capsicums, onion ginger curry.

Butter Chicken

Butter tossed chicken strips, in tomato, cashew nut, cream sauce.

Chicken Tikka Jalfrezi

Stir-fry chicken strips with julienne cut veggies tossed in mustard curry sauce.

Chicken Korma

Yogurt & ginger marinate chicken breast poached in cashew nut cream sauce.

Chicken Tikka Masala

Charbroiled chicken simmered in cashew nut creamy tomato gravy.

Chicken Coconut Curry

Chicken breast stewed in coconut curry sauce.



SHRIMP / 19.95

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Shrimp Jalfrazi

Stir-fry shrimp tossed with julienne cut veggies cooked in mustard curry sauce.

Shrimp Curry

Tiger Shrimp cooked in traditional bangle style curry sauce.

Shrimp Coconut Curry

Coconut flavor shrimp poached in coconut curry sauce.

Shrimp korma

Yogurt & ginger marinate Shrimp poached in cashew nut cream sauce.

Shrimp Vindaloo

Shrimp curry flavor with potatoes, garlic, and vinegar in spicy curry sauce.

LAMB / 18.95

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Lamb Tikka Masala

Boneless lamb cooked in cashew nut and tomato base cream sauce.

Lamb Korma

Yogurt & ginger marinade tender lamb cooked in cashew nut cream sauce.

Lamb Curry

Boneless lamb stewed in traditional curry sauce.

Lamb Karahi

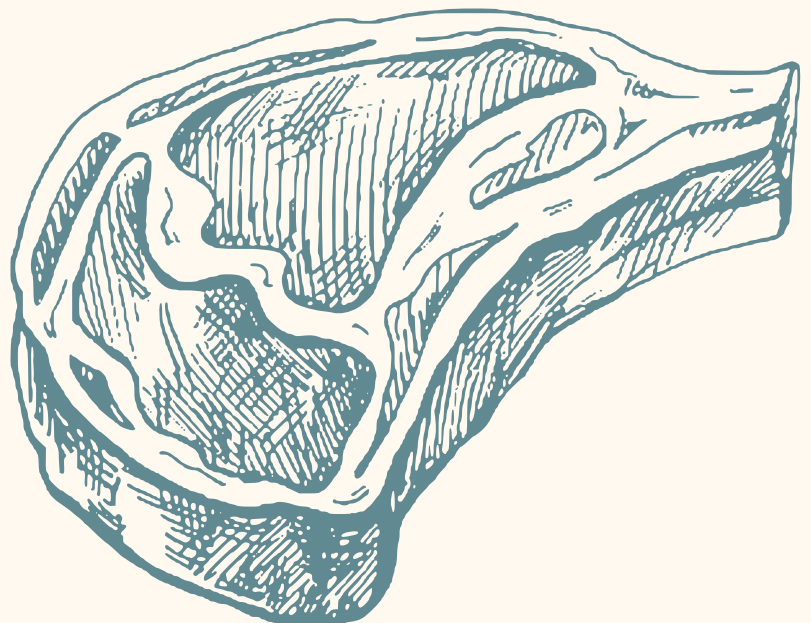
Stewed lamb cooked with stir-fried onions and bell peppers, in thick curry sauce.

Lamb Coconut Curry

Lamb stewed in coconut curry sauce.

Lamb Vindaloo

Lamb curry flavor with vinegar, garlic, and potatoes in spicy curry sauce.



VEGETABLES 16.95

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Chana Masala

Garbanzo beans cooked in Punjabi-style curry sauce

Mushroom Bhaje

Mushrooms sauteed in onions, herbs & mild sauce

Bhindi Bhaje

Fried okra cooked in curry.

Vegetable Korma or Paneer Korma

Ginger, garlic cashew nut cream sauce.

Vegetable Coconut Curry

Season vegetables coconut flavored curry sauce

Malai Kofta

Vegetable balls deep in onion base cream sauce

Eggplant Bharta

Roasted eggplant sauteed with onions, tomatoes and herbs

Saag Paneer

Spinach and cheese cooked in creamy curry sauce

Aloo Gobi

Potato and cauliflower infused with curry & herbs

Dall Tarka or Dall Makhani

Lentils cooked with garlic butter.

BIRYANI . RICE . NAAN

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Chicken Biryani 16.95

Chicken cooked with rice and flavored with saffron.

Lamb Biryani 17.95

Lamb cooked with rice and flavored with saffron.

Shrimp Biryani 19.95

Shrimp cooked with rice and flavored with saffron.

Vegetable Biryani 15.95

Vegetables cooked with rice and flavored with saffron.

Basmati Rice 3.95

Rice flavored with saffron.

Biryani Rice 12.95

Peas with butter and saffron.

Brown Rice 3.95

Naan 3.95

Garlic Basil Naan 4.95

Onion Kulcha 4.95

Cheese Naan 6.95
(stuffed w/ cheese)

Aloo Naan 6.95
(stuffed w/ potatoes)

Chicken Naan 6.95

Peshwari Naan 6.95
(cashew nuts, coconut, raisin, and sugar)

Paratha 4.95
(buttered and layered)

Roti 4.95
(whole wheat)

CONDIMENTS

MADE ACCORDING TO YOUR CHOICE:
MILD, MEDIUM, HOT OR VERY HOT.

Mango Chutney 3.95

Mango Pickle 3.95

Raita 3.95

Mixed Condiments 8.95
(Mango Chutney, Raita and Pickle)

A N A R B A G H
B E V E R L Y H I L L S

