

**pakoras:***veggies coated with chick pea batter and fried*

spinach pakoras

onion pakoras

potato pakoras

eggplant pakoras

hot chili pakoras

mild chili pakoras

**appetizers***served with hot & mild sauce*

5.50

assorted vegetable pakoras

6.00

5.50

masala vada

*four deep-fried pastries made with split pea flour*

5.50

5.00

vegetable samosa

*two crisp patties stuffed with potatoes & green peas*

4.50

5.00

lamb samosa

*two crisp patties stuffed with ground lamb & green peas*

5.00

5.00

chicken pakoras

*diced chicken breast pieces battered & fried*

7.00

5.00

chili chicken

*shredded boneless chicken sauteed with hot chilies*

7.95

**soups and salads**

sambar

*lentil and mixed vegetable soup*

2.50

idli sambar

*lentil soup served with two rice dumplings*

3.25

fresh green salad

*served with house dressing*

5.00

vada sambar

*lentil soup served with two deep-fried pastries made with urad flour*

3.25

raita

*homemade yogurt with onions, tomatoes & cucumbers*

2.00

idli &amp; vada sambar

*one of each of the above*

3.25

**madras specialties***dosas are crepes made with different lentil flours and stuffed with vegetable curry and served with sambar & hot or mild sauces.*

methu vada

*lentil soup served with four deep-fried pastries made with urad flour*

5.50

rava dosa

*crepe made with cream of wheat & rice flour*

6.50

plate idli

*lentil soup served with four steamed rice dumplings*

5.50

rava masala dosa

*crepe made with cream of wheat & rice flour stuffed with vegetable curry*

7.00

plain dosa

*made with fermented lentil & rice flour*

4.50

utappam

*thick pancake with onions & chilies*

6.00

masala dosa

*crepe stuffed with vegetable curry*

5.50

mysore masala dosa

*crepe topped with special sauces*

6.00

andhra dosa

*crepe made with moong bean flour with onions and chilies*

6.00

swagat south Indian combo

*masala dosa served with one idli one urad vada & sambar*

8.95

andhra masala dosa

*crepe made with moong bean flour & stuffed with vegetable curry*

6.50

**vegetarian dishes****a la carte** - served with rice**thali dinner** - served with vegetable curry of the day, dal, sambar (soup), raita, rice, nan, papadam & dessert of the day.

a la carte    thali dinner

a la carte    thali dinner

aloo gobi

*potatoes & cauliflower cooked with special spices*

9.95

13.95

malai kofta

*cheese & vegetable patties cooked in a creamy sauce*

11.95

15.95

vegetable masala

*spicy mixed vegetable curry*

9.95

13.95

navratan koorma

*nine kinds of vegetables in a mildly spiced creamy sauce*

11.95

15.95

dal curry

*lentils made with spinach & tomatoes*

8.95

12.95

paneer tikka masala

*homemade cheese cubes cooked in a spicy butter sauce*

11.95

15.95

mutter paneer

*green peas & homemade cheese cube with spices*

10.95

14.95

aloo saag

*potato cooked in our famous spinach sauce*

10.95

14.95

palak paneer

*spinach & homemade cheese cubes with spices*

10.95

14.95

aloo mutter

*potato and peas in mild spices*

10.95

14.95

chana masala

*garbonzo beans cooked with tomatoes, onions & spices*

10.95

14.95

bhendi masala

*cut okra cooked with onion and tomatoes*

11.95

15.95

eggplant curry

*eggplant, onions & tomatoes cooked in mild spices*

9.95

13.95

## non-vegetarian dishes

	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
<b>chicken curry</b> <i>boneless chicken cooked in a mildly spiced sauce</i>	9.95	13.95	<b>lamb pasanda</b> <i>boneless lamb cooked in a mild butter sauce with nuts &amp; spices</i>	11.95	15.95
<b>chicken masala</b> <i>boneless chicken cooked in a specially spiced sauce</i>	9.95	13.95	<b>lamb saag</b> <i>boneless lamb cooked spinach &amp; mild spices</i>	11.95	15.95
<b>chicken tikka masala</b> <i>boneless chicken tikka cooked in a spicy sauce</i>	10.95	14.95	<b>lamb karai</b> <i>boneless lamb cooked with tomatoes, onions &amp; bell pepper in spices</i>	11.95	15.95
<b>chicken saag</b> <i>boneless chicken cooked in spinach &amp; mild spices</i>	10.95	14.95	<b>lamb vindaloo</b> <i>boneless lamb &amp; potatoes cooked in a very hot &amp; spicy sauce</i>	11.95	15.95
<b>chicken vindaloo</b> <i>boneless chicken &amp; potatoes cooked in a very hot &amp; spicy sauce</i>	10.95	14.95	<b>shrimp masala</b> <i>shrimp cooked in a spicy sauce</i>	12.95	16.95
<b>chicken makhani</b> <i>boneless chicken cooked in a mild butter sauce</i>	10.95	14.95	<b>shrimp saag</b> <i>shrimp cooked with spinach</i>	12.95	16.95
<b>kima curry</b> <i>minced lamb cooked with spices</i>	10.95	14.95	<b>shrimp vindaloo</b> <i>shrimp and potatoes cooked in a very hot &amp; spicy sauce</i>	12.95	16.95
<b>lamb curry</b> <i>boneless lamb cooked in a mild curry sauce</i>	10.95	14.95	<b>fish masala</b> <i>fillet fish cooked in spicy tamarind sauce</i>	12.95	16.95

## tandoori dishes

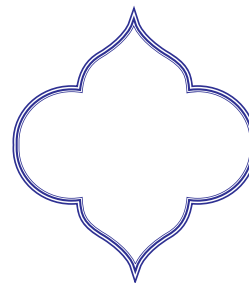
	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
<b>tandoori chicken</b> <i>half a chicken marinated in yogurt with special spices</i>	11.95	15.95	<b>tandoori shrimp</b> <i>jumbo shrimp cooked on skewers</i>	13.95	17.95
<b>tandoori chicken tikka kabab</b> <i>boneless chicken marinated in yogurt with herbs &amp; spices</i>	11.95	15.95	<b>tandoori mixed grill</b> <i>combination of above tandoori dishes</i>	13.95	17.95
<b>tandoori boti kabab</b> <i>boneless lamb marinated in yogurt, herbs &amp; spices</i>	12.95	16.95	<b>tandoori fish tikka</b> <i>fillet of halibut marinated in spices &amp; herbs, cooked on skewers</i>	15.95	19.95
<b>tandoori seekh kabab</b> <i>ground lamb mixed with herbs &amp; spices</i>	12.95	16.95			

## biriyani dishes

	<i>a la carte</i>	<i>thali dinner</i>		<i>a la carte</i>	<i>thali dinner</i>
<b>vegetable biriyani</b> <i>mixed vegetables cooked in basmati rice</i>	10.95	14.95	<b>lamb biriyani</b> <i>lamb cooked with basmati rice</i>	11.95	15.95
<b>chicken biriyani</b> <i>chicken cooked with basmati rice</i>	10.95	14.95	<b>shrimp biriyani</b> <i>shrimp cooked with basmati rice</i>	12.95	16.95

## sides & desserts

<b>paratha</b> <i>whole wheat dense bread</i>	2.00	<b>gulab jamun</b> <i>pastry ball in a honey and rosewater syrup</i>	2.00
<b>aloo paratha</b> <i>potato stuffed bread</i>	3.00	<b>rice kheer</b> <i>rice pudding</i>	2.00
<b>kima nan</b> <i>nan stuffed with ground lamb</i>	3.50	<b>mango malai</b> <i>mango pudding</i>	4.00
<b>garlic nan</b>	3.00		
<b>onion nan</b>	3.00		
<b>nan</b>	2.00		
<b>rice</b>	1.00		
<b>fried basmati rice</b>	4.00		



daily all you can eat lunch buffet 8.95 11:30 am to 2:30 pm

18% gratuity will be added to parties of 8 or more