

# a la carte

Menu by Avinash Kapoor

\*Chili Meter    1    2    3    4    5  
                    Mild                      Med                      Hot

## Starters

		CM*	
<b>Khatta-Meetha Shrimp</b>	Giant shrimps prepared in hot and sweet spices	4	10.95
<b>Mini Crab Cakes</b>	Blue crab claw meat cakes served with mango chutney	1	10.95
<b>Balchoa Scallops</b>	Sautéed scallops in exotic Indian spices	2	10.95
<b>Machhli Kabab</b>	Wild salmon cake spiced with carom served with fresh mango chutney	2	10.95
<b>Gosht Kachori</b>	Crisp flour pockets stuffed with spiced minced lamb served with homemade plum chutney	3	9.95
<b>Shrimp Pakora</b>	Shrimp fritters coated in coconut	1	6.95
<b>Stuffed Jalapeño</b>	Jalapeño stuffed with spiced cheese served with Hot chutney	5	6.95
<b>Kas-ke-badamjan</b>	Sautéed eggplant in Chef's special sauce	1	6.95
<b>Aloo Aam Tikka</b>	Potato patties stuffed with seasoned green peas and spices served with homemade mango chutney	1	6.95
<b>Chicken Kati Roll</b>	Roti stuffed with spiced diced chicken, onions and tomatoes	3	6.95
<b>Onion Bhaji</b>	Onion Fritters (8)	1	6.95
<b>Papri Chat</b>	Flour crisps, spiced potatoes served with a variety of chutneys, tastes tangy, sweet, spicy	2	6.95
<b>Samosa</b>	Crisp flour patty stuffed with spiced potatoes and peas	2	5.50
<b>Spicy Chicken Wings</b>	Tandoori grilled wings	5	6.95

*Chef suggest these **Accompaniments** to enhance your dinner experience*

<b>Katchumber</b>	Freshly diced tomato, cucumber & onion with lemon dressing	5.95
<b>Mango Lassi</b>	Refreshing mango flavored yogurt drink	3.95
<b>Lassi</b>	Refreshing yogurt drink served sweet or salted	2.95
<b>Raita</b>	Diced cucumber, tomato and potato in a MILDLY SPICED yogurt	3.50
<b>Papadum</b>	Tandoori baked lentil wafer (2)	2.50
<b>Mango Chutney</b>		2.00

*We also offer **Catering** for your convenience.*

*Ask for Details.*

*18% service charge will be added to parties of 6 or more.*

### *Tandoori Grill*

		CM*	
<b>Mint Wahoo Kabab</b>	Wahoo (Hawaiian Ono) marinated in fresh mint and herbs	1	15.95
<b>Tandoori Salmon</b>	Wild salmon marinated in spices, garlic ginger, tandoor grilled	2	15.95
<b>Chicken Tikka</b>	Boneless chicken marinated in spices, tandoor grilled	2	13.50
<b>Chilean Sea Bass</b>	Chilean sea bass marinated in herbs and tandoor grilled	2	Mkt Price
<b>Lamb Chop</b>	Ginger marinated, New Zealand spring tender lamb chops, tandoor grilled (8 ribs)	2	21.95
<b>Mint Chicken Kabab</b>	Boneless chicken marinated in fresh mint and tandoor grilled	4	13.95
<b>Shrimp Tandoori</b>	Jumbo shrimp marinated in oregano, tandoor grilled	1	16.95
<b>Tandoori Chicken</b>	Chicken marinated in spices, tandoor grilled	1	F: 19.95 H: 14.95
<b>Seekh Kebab</b>	Minced lamb prepared with fresh mint, red onions, garlic and ginger in tandoor	1	14.95

### *Vegetables*

<b>Vegetable Bhuna</b>	Fresh farmer's market vegetables sautéed with spices	2	9.95
<b>Akbari Kofta</b>	Delightful potato balls stuffed with nuts prepared in mild sauce	1	9.95
<b>Bengan Aloo</b>	Eggplant and potatoes sautéed in exotic spices	2	9.95
<b>Bhartha</b>	Roasted eggplant sautéed with fresh onion and tomato green peas and exotic spices	1	9.95
<b>Gobi Aloo</b>	Cauliflower and potatoes sautéed in fresh garlic and ginger, steamed in exotic sauce	2	9.95
<b>Gucchi Dhania</b>	Mushrooms cooked in Chef's special sauce highlighting the importance of fresh cilantro in Indian cooking	1	9.95
<b>Saag Paneer</b>	Spinach cooked with homemade cheese	1	9.95
<b>Today's Dal</b>	Lentils – ask your server	1	9.95
<b>Vegetarian Akbari</b>	A variety of vegetables prepared in mild sauce flavored with mace and cardamom – an eloquent tribute to the Emperor's nobles	1	9.95
<b>Channa Masala</b>	Garbanzo prepared in onion and tomato bhuna	2	9.95
<b>Bhindi Masala</b>	Fresh okra sautéed with onions, serano chilies and exotic spices	2	9.95
<b>Mirchi ka Salan</b>	Fiery sautéed jalapeño prepared in coconut-tamarind sauce	5	9.95
<b>Bengan ka Salan</b>	Sautéed eggplant prepared in coconut-tamarind sauce	3	10.95

### *Basmati Rice*

		Side	Entrée
<b>Rice</b>	Aromatic rice suffused with saffron	2.50	4.00
<b>Akbari Biryani</b>	Curried lamb, chicken and shrimp cooked with rice in Moghul style		12.95
<b>Banarasi Pilao</b>	Specialty from Banaras – fresh vegetables, nuts and raisins with Basmati rice		7.95
<b>Gucchi Pillau</b>	Mushrooms cooked with exotic basmati rice – fit for a Maharaja		10.95

Please be patient. Everything is cooked-to-order. Thank you.

### *Lamb*

		CM*	
<b>Akbari Lamb</b>	Lamb prepared in Shahi sauce	1	13.50
<b>Coco Lamb</b>	Lamb cooked in coconut sauce flavored with fennel – a rare romantic combination	3	13.50
<b>Dhaba Lamb</b>	A House Specialty	1	13.50
<b>Lamb Khada Masala</b>	Lamb delicacy prepared with whole spices	3	13.50
<b>Lamb Saag</b>	Spinach and lamb with a touch of ginger – best anywhere	2	13.50
<b>Lamb Vindaloo</b>	Lamb prepared in tangy tomato based sauce with potatoes	4	13.50
<b>Pepper Lamb</b>	Tender lamb cooked in creamy but HOT green peppercorn curry flavored with saffron	5	13.50

### *Chicken*

<b>Chicken Akbari</b>	Chicken prepared in an exotic cashew sauce – best in town	1	12.95
<b>Chicken Aamras</b>	Chicken prepared in a refreshing mango sauce	2	12.95
<b>Chicken Tikka Masala</b>	House favorite – tandoor grilled chicken in a tomato sauce	2	12.95
<b>Chicken Tikka Saag</b>	Diced chicken tikka prepared with spinach	2	12.95

### *Seafood*

<b>Crab Curry</b>	Blue crab claw meat prepared in coconut, tamarind curry	3	15.95
<b>Karahi Shrimp</b>	Jumbo shrimp in freshly chopped tomato sauce prepared in a wok	4	15.95
<b>Prawn Madras</b>	Chili HOT jumbo shrimp curry with a delicate accent of coconut	4	15.95
<b>Shrimp Bhuna</b>	Jumbo shrimp prepared in fresh garlic, ginger, celery, mushroom, bell peppers, onion, tomatoes and cilantro	1	15.95

### *...And our freshly Tandoor baked Breads*

<b>Assorted Bread Platter</b>	Chef's Selection	9.95
<b>Nan</b>	Fresh Tandoor baked white bread	2.95
<b>Cheese Nan</b>	Nan stuffed with cheddar, parmesan and cream cheeses	4.50
<b>Garlic Nan</b>	Nan topped with freshly chopped garlic	3.50
<b>Green Herb Nan</b>	Nan topped with mint, cilantro and basil	3.50
<b>Kabuli nan</b>	Nan stuffed with a variety of minced dry fruits	4.95
<b>Tamattar Nan</b>	Nan stuffed with sun dried tomatoes	3.95
<b>Onion Kulcha</b>	Nan topped with freshly chopped onion	3.50
<b>Paratha</b>	Whole wheat unleavened bread	2.95
<b>Aloo Paratha</b>	Whole wheat bread studded with spiced potatoes	3.50
<b>Keema Paratha</b>	Whole wheat tandoori bread stuffed with minced lamb	5.95

## *Desserts*

<b>Mango Surprise</b>	Crispy wrapper stuffed with mango and chocolate	6.00
<b>Mmm Berry</b>	Crepes stuffed with dark & white chocolate gelato with berries	6.00
<b>Kesari Kheer</b>	Rice pudding infused with saffron, nuts and raisins	6.00
<b>Kulfi</b>	Homemade ice cream with saffron and pistachio	6.00
<b>Mango Cheesecake</b>	Chef's specialty	6.00
<b>Gulab Jamun</b>	Milk balls in honey syrup	6.00