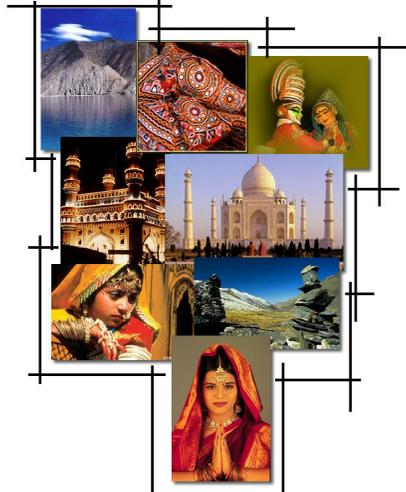


While you are here, our wish is that you experience a culinary and cultural passage to India. From the multiple Indian spices used in our dishes to the dining room decor that represents the distinctive regions and artwork of India, our goal is to surround you with the "Essence of India".



GF = Gluten Free, N = Nuts included

Spice levels can be customized to meet your taste

APPETIZERS

Vegetable Samosas \$ 4.95 Two deep fried crispy stuffed pastries with potatoes and green peas	Keema Samosas \$ 6.95 Two deep fried crispy stuffed pastries with fresh minced lamb
Vegetable Pakoras (GF) \$ 3.95 Vegetables of the day dipped in a lentil batter and deep fried until crisp and golden	Vegetable Sampler \$ 7.95 Platter includes a vegetable samosa, a vegetable cutlet and vegetable pakoras
Non-Vegetarian Sampler from the Tandoor Oven (GF) \$ 11.95 Platter includes chicken malai kabob, murg tikka, shrimp and seekh kabab	Jhinga Karahi (GF) \$ 6.95 Deep fried shrimp marinated in vinegar and lemon juice along with garlic, ginger, sesame seed, black pepper and corn flour
Paneer Pakoras (GF) \$ 5.75 Homemade batter fried cottage cheese fritters	Vegetable Cutlets \$ 3.95 Two deep fried patties made with seasoned vegetables
Papadum (GF) \$ 1.95 Crispy, delicate thin wafers (4) of seasoned lentil flour	Masala Papadum (GF) \$ 2.50 Papadum topped with onion, cilantro, tomato, spices and masala

VEGETABLE ESSENCE

Spinach with Chick Peas (GF) \$ 10.95 Homemade spinach simmered in Indian spices, tomatoes and chick peas	Green Beans and Potatoes (GF) \$ 9.95 Mild curry with curry leaf, coconut, mustard seeds, onions and tomatoes
Malai Ka Kofta (GF, N) \$ 10.95 Fresh cottage cheese and potato, dried fruit, and Indian spices in a tomato and cream sauce	Shahi Paneer (GF, N) \$ 11.95 Cubes of fresh cottage cheese in a rich cashew, tomato and cream gravy
Saag Chaman (GF) \$ 11.95 Spinach and homemade cottage cheese simmered in spices	Saag Aloo (GF) \$ 11.95 Spinach and potatoes simmered in spices
Mutter Paneer (GF, N) \$ 11.95 Combination of peas and cheese cooked in a rich creamy sauce	Aloo do Pyaza (GF) \$ 10.75 Potatoes, onion and tomato mixed with Indian spices
Paneer Khurchan (GF) \$ 11.95 Homemade cottage cheese with yellow, red and green bell peppers, onions, tomato and Indian spices	Baigan Bharta (GF) \$ 10.75 Smoked, pureed eggplant cooked with tomatoes and onions
Bhindi Ka Masala (GF) \$ 10.75 Mild curry sauce cooked with fresh okra, tomatoes and onions	Gobhi Gulistan (GF) \$ 10.75 Cauliflower and potatoes cooked with herbs and ginger
Vegetable Korma (GF, N) \$ 10.75 Corn, potatoes, carrots, green peas, green beans and cottage cheese in a curry sauce	Aloo Mutter (GF) \$ 11.95 Combination of peas and potatoes cooked with tomatoes, onion, cumin and a touch of ginger
Chana Masala (GF) \$ 10.75 Chick peas cooked in a curry sauce with onions, tomatoes and Indian spices	Dal Turka (GF) \$ 8.95 Spicy! Yellow lentils sautéed with onion, garlic, ginger, tomato, Indian spices and whole red chilies
Mushroom Mutter (GF, N) \$ 10.75 Sliced mushrooms and peas sautéed in a creamy curry sauce	Dal Makhani (GF) \$ 8.95 Black lentils cooked in a creamy curry sauce

TANDOOR ESSENCE (Clay/Charcoal Oven)

Tandoori Shrimp (GF) \$ 19.95 Jumbo shrimp marinated in caraway seeds and a flavored yogurt blended with Indian spices	Seekh Kabab (GF) \$ 12.95 Tender rolls of minced lamb mixed with herbs and spices cooked in the tandoor oven
Tandoori Chicken Salad (GF) \$ 7.95 Lettuce, cucumbers, carrot, onion and tandoori chicken (your choice of dark or white meat) with an Indian dressing that includes mango chutney, vinegar and a touch of Indian spice	Indian Chicken Tandoori (GF) \$ 9.95 Skinless chicken marinated in spices and yogurt then barbecued in the clay oven
Murg Tikka (GF) \$ 13.95 Skewered boneless chicken marinated in yogurt, herbs and spices then barbecued in the clay oven	Chicken Malai Kabob (GF) \$ 14.95 Skewered boneless chicken marinated in vinegar, lemon juice, garlic, ginger, egg white, corn flour and cream cheese with a sprinkle of lemon juice, green chili and cilantro
	Lamb Chops (GF) \$ 16.95 Lamb chops marinated in yogurt and spices then barbecued in the tandoor oven

CHICKEN ESSENCE

Butter Chicken (Chicken Makhani) (GF, N) \$ 12.95 Tandoori chicken simmered in tomato sauce, butter and spices	Murg Lajwab (GF) \$ 11.95 Boneless chicken marinated with herbs and spices in a curry sauce
Chicken Shahi Korma (GF, N) \$ 12.95 Chicken, nuts and spices prepared in a mild creamy curry	Chicken Karahi (GF) \$ 12.95 Masala chicken tossed with bell peppers, tomatoes, onions and fresh garlic
Murg Tikka Masala (GF, N) \$ 13.95 Skewered boneless marinated chicken cooked with Indian spices and herbs in a cream sauce	Achari Murgh (GF) \$ 11.95 Tender pieces of chicken cooked with ground spices such as cumin, rye, fennel and fenugreek
Chicken Vindaloo (GF) \$ 12.95 Spicy! Marinated chicken and potatoes with fresh herbs, vinegar and spices	Bhuna Chicken (GF) \$ 12.95 Spicy! Chicken in a masala sauce with onions, tomatoes, garlic, ginger and green chilies
Chicken Saag (GF) \$ 12.95 Boneless chicken and spinach cooked in a gravy sauce	Madras Curry Chicken (GF) \$ 12.95 Chicken curry South Indian style – marinated chicken in tomato, garlic, coriander, cumin and curry leaves

LAMB ESSENCE

Gosht Korma (GF, N) \$ 13.95 Cubes of lamb cooked in a sweet saffron sauce combined with finely ground raisins and almonds	Lamb Palak (GF) \$ 13.95 Lamb and fresh spinach leaves cooked in a combination of ginger, coriander, garlic and garam masala
Lamb Pasanda (GF, N) \$ 13.95 Lamb curry cooked with almonds, cashews and Indian spices in a curry sauce	Rogan Josh (GF) \$ 13.95 Lamb curry with an onion and tomato gravy
Achari Gosht (GF) \$ 13.95 Tender pieces of lamb cooked with ground spices such as cumin, rye, fennel and fenugreek	Lamb Vindaloo (GF) \$ 13.95 Spicy! Marinated lamb and potatoes with fresh herbs, vinegar and spices
Goan Lamb (GF) \$ 13.95 Spicy! Lamb curry cooked in a coconut sauce	

FISH / SEAFOOD ESSENCE

Goan Fish Curry (GF) \$ 14.95 Spicy! Catfish cooked in a spicy coconut curry sauce	North Indian Fish Curry (GF) \$ 14.95 Boneless catfish, cumin and other Indian spices in a curry sauce
Yogurt Fish (GF) \$ 13.95 Catfish cooked in olive oil spiced with cumin, onion, tomato, yogurt and green cardamom	Shrimp Vindaloo (GF) \$ 14.95 Spicy! Marinated shrimp and potatoes with fresh herbs, vinegar and spices
Jhinga Masala (GF) \$ 14.95 Shrimp cooked with onions, ginger and Indian spices	Shrimp with Spinach (GF) \$ 12.95 Spinach simmered with onions, cumin, tomatoes and shrimp
Shrimp in Coconut Masala (GF) \$ 12.95 Shrimp cooked with a touch of Indian spice, onions, tomatoes, coconut milk, green chilies, red wine vinegar and green onions	

BIRIYANI / RICE ESSENCE

Non-Vegetarian Biryani (GF) Traditional Indian rice dish made with vegetables, herbs and your choice of: Chicken \$ 11.95 Lamb \$ 12.95 Shrimp \$ 13.95	Vegetable Biryani (GF) \$ 10.95 Traditional Indian rice dish made with vegetables and herbs
Peas Pulao (GF) \$ 7.95 Fried rice cooked with peas	Kashmiri Pulao (GF, N) \$ 8.95 Saffron flavored basmati rice with dried fruits and nuts
Saffron Rice (GF) \$ 7.95 Basmati rice cooked with saffron threads, cardamom and cloves	Plain Basmati Rice (GF) \$ 3.95 Long grain steamed basmati rice

BREAD ESSENCE

Naan \$ 2.50 Leavened bread made in the tandoor	Butter Naan \$ 2.75 Naan with butter
Garlic Naan \$ 2.95 Naan topped with garlic	Keema Naan \$ 3.95 Naan stuffed with ground lamb
Peshwari Naan \$ 2.95 Naan topped with cherries, pistachios and coconut	Onion Kulcha \$ 2.95 Flour bread stuffed with onions
Paneer Kulcha \$ 3.95 Flour bread stuffed with homemade cottage cheese	Pudina Paratha \$ 2.95 Paratha layered with fresh mint
Paratha Tandoori \$ 2.75 Whole-wheat dough twisted and lightly brushed with butter and cooked in the tandoor	Bread Assortment \$ 9.95 1 peshwari naan, 1 garlic naan, 1 onion kulcha and 1 pudina paratha
Aloo Paratha \$ 2.95 Paratha stuffed with potatoes and buttered	Tandoori Roti \$ 1.95 Flat bread cooked in the clay oven
Poori \$ 3.50 Two puffy deep fried breads	

SIDE ITEMS

Raita \$ 2.50 Plain yogurt mixed with cucumber, herbs and spices	Mango Chutney \$ 2.95 Sweet pickles made from mangoes
Mixed Salad \$ 2.95 Individual lettuce salad with tomato, onion, carrot, and cucumber, garnished with lemon wedges, green chili and cilantro	

BEVERAGES

Lassi \$ 2.50 Homemade yogurt shake – Choice of sweet or salted	Mango Lassi \$ 3.50 Homemade mango yogurt shake
Masala Tea (Chai) \$ 1.95 Indian style tea boiled with water, milk and herbs	Soft Drinks \$ 1.95 Coke, Diet Coke, Sprite
Coffee/Tea \$1.95	