

Appetizers

Vegetable Samosa	6
Stuffed pastry with seasoned potatoes and green peas	
Lamb Samosa	7
Stuffed pastry with seasoned minced lamb	
Chicken Pakora	7
Crispy fritters in chickpea flour batter stuffed with chicken breast	
Aloo Tikki Chat	7
Potato and green pea's cakes served with chickpea, yogurt and tamarind sauces	
Aloo Papri Chat	7
Flour crispies topped with potatoes, chickpea, flour straws and mint, yogurt and tamarind sauces	
Lasuni Gobi	6
<i>Crispy cauliflower tossed in tangy garlic & tomato sauce</i>	
Pakorras	7
<i>Crispy fritters in chickpea flour batter – choice of onion/cauliflower/spinach</i>	
Samosa Chat	7
<i>Vegetable samosa with onions, chickpeas, yogurt and tamarind sauces</i>	
Shrimp Balchao	9
<i>Shrimps with mustard seeds and curry leaves in a tangy sauce</i>	
Tava Fry Mahi Mahi	10
<i>Mahi Mahi marinated with Indian spices and lightly fried</i>	

Soups and Salads

Tomato Soup	5
Homemade creamy soup with fresh vegetable and spices	
Mulgutwanni Soup	5
Mildly spiced traditional Indian soup of lentils and herbs	
Chicken Palak Shorba (Soup)	6
Chicken broth with spinach & chicken cooked in tandoor, with Indian herbs and spices	
Green Salad	5
Finely chopped tomatoes, cucumber, carrots and mixed greens in a tangy balsamic vinegar dressing	
Chicken Mesculn	7
<i>Mesclun salad topped with chicken strips and served with our house dressing.</i>	

Accompaniments

Raita	4
Whipped homemade yogurt with spices, herbs, tomatoes and cucumber	
Mango Chutney	3
Indian Pickles	3
Choice of mango, lemon or mixed	
Papad	3
Crispy lentil wafers	
Onion Relish	3
Seasoned chopped onions marinated with lemons and tomatoes	
Tikka Masala Sauce	5

Tandoori Main Courses

Chicken Tandoori	14
Chicken served on the bone	
Chicken Malai Kebab	15
Cubes of chicken breast marinated in yogurt and cream cheese, flavored with fresh coriander and fenugreek leaves	
Chicken Tikka Kebab	15
Cubes of chicken breast marinated in ginger, garlic and herbs slowly cooked on skewers in tandoor	
Achhari Chicken Tikka Kebab	15
Boneless pieces of chicken breast marinated in ginger, garlic, herbs and Indian pickles	
Kandhari Seekh Kebab	15
Juicy rolls of minced lamb seasoned with spices cooked on skewers in tandoor	
Lamb Boti Kebab	16
Boneless chunks of lamb marinated in herbs and spices, cooked on skewers in Tandoor,	
Adrak (Ginger) Lamb Chops	25
Imported lamb chops marinated in red wine, yogurt, ginger and spices	
Jhinga (Shrimp) Samarkand	25
Jumbo shrimp marinated in ginger, garlic, herbs and yogurt cooked on skewers in tandoor	
Fish Tikka	19
Cubes of fresh salmon marinated in yogurt, ginger and garlic cooked on skewers in tandoor	
Tandoori Grill Vegetable	14
Seasonal assorted vegetables marinated with Indian herbs & spices, cooked in Tandoori	
Tandoor Mixed Grill	23
An assortment of tandoori chicken, lamb kebabs and seafood delicacies	

Seafood Curries \$18

Bombay Shrimp Masala

Shrimp cooked in a rich curry blended with exotic spices

Shrimp Makhani

Shrimp cooked in creamy tomato sauce with herbs and spices

Shrimp Vindaloo

Shrimp prepared with red chilies, hot spices and vinegar (very spicy)

Shrimp Saagwala

Shrimp cooked in mild spinach gravy

Garlic Shrimp Bhuna

Marinated Shrimp cooked with onion, ginger, garlic, tomato, and herbs in a thick rich sauce

Shahi Shrimp Korma

Shrimp cooked in a mildly spiced almond, cashew & saffron flavored gravy

Goan Fish Curry

Fillet of salmon marinated in tamarind & simmered in a delicately spiced gravy

Fish Tikka Masala

Cubes of Salmon cooked in Tandoor & finished in a mild tomato sauce.

Lamb/Goat Curries \$16

Lamb/Goat Rogan Josh

Marinated boneless cubes of lamb cooked on slow fire with ungrounded whole spices

Lamb/Goat Vindaloo

Boneless cubes of lamb prepared with red chilies, hot spices and vinegar (very spicy)

Lamb/Goat Saagwala

Boneless cubes of lamb in mild spinach gravy

Lamb/Goat Pasanda

Boneless cubes of lamb cooked with tomatoes, onions, freshly ground spices and herbs

Lamb/Goat Balti

Boneless cubes of lamb cooked with onion, tomato, bell pepper, green peas, broccoli and aromatic spices and herbs

Lamb Shahi Korma

Boneless cubes of tender lamb cooked in mildly spiced almond, cashew and saffron flavored creamy gravy

Lamb/Goat Bhuna

Lamb or Goat cooked with onion, ginger, garlic, tomato and herbs in a thick rich curry sauce

Lamb/Goat Chettinad

Cubes of boneless lamb cooked with tomato, onion, mustard, coconut, black pepper, tamarind sauce & curry leaves

Chicken Curries \$15

Chicken Tikka Masala

Cubes of chicken breast cooked in tandoor and finished in a mild tomato sauce

Chicken Makhani (Butter Chicken)

Cubes of boneless chicken breast cooked in creamy tomato sauce with herbs and spices

Chicken Mangowala

A very delicate combination of boneless cubes of curried chicken and chef's special mango sauce

Chicken Vindaloo

Boneless cubes of chicken prepared with red chilies, hot spices and vinegar (very spicy)

Home- Style Chicken Curry

Swagat special chicken curry cooked with whole garam masala

Chicken Saagwala

Cubes of boneless chicken breast cooked in mildly spiced creamy *spinach gravy*

Chicken Shahi Korma

Cubes of boneless Chicken breast cooked in mildly spiced almond, cashew and saffron flavored creamy gravy

Chicken Balti

Cubes of boneless chicken breast cooked with onion, tomato, bell pepper, green peas, broccoli and aromatic spices

Chicken Manglorean

Cubes of boneless chicken breast with green chilies, ginger and fresh curry leaves

Chicken Jalfrezi

Cubes of boneless chicken breast tossed with green peppers and onion in a tangy sauce.

Biryanis and Basmati Rice

Shrimp	18
Lamb/ Goat	16
Chicken	15
Vegetables	13
Green peas and Mushrooms	6
Lemon Rice Lemon Flavored	5
Rice Pulao	3

Vegetarian Curries \$13

Kadhai Paneer

Cubes of homemade cheese cooked with bell pepper, tomatoes & onions

Paneer Makhani

Cubes of homemade cheese cooked in mild tomato and creamy gravy

Shabnam Curry

Mushroom and green peas cooked in mild tomato and onion gravy

Mattar Paneer

A combination of green peas and cubes of homemade cheese in a thick and rich sauce

Saag (Spinach)/ Chickpeas/ Potatoes/ Paneer

Choice of any one topping cooked with spinach puree and fresh ginger

Sarson Ka Saag

Mustard greens cooked with onions, ginger, herbs and spices.

Navrattan Korma

A medley of fresh vegetables cooked with mildly spiced almond, cashew sauce

Vegetable Makhani

A medley of fresh vegetables cooked in creamy tomato sauce with herbs and spices

Malai Kofta

Cheese and vegetable crockets cooked in mild creamy sauce

Potato Eggplant

Fresh eggplant and potatoes cooked with onions, ginger and tomato in herbs and spices

Bhindi (Okra) Masala

Stir fried okra, onions and tomatoes with fresh herbs and spices

Bharta (Eggplant) Bahar

Tandoor roasted eggplant pulp sautéed with tomatoes, onions & spices

Hyderabad Bhagare Baingan (Baby Eggplant)

Whole baby eggplants stuffed with spices and simmered in coconut milk

Kaju Cauliflower

Fresh cauliflower cooked in yogurt cashew sauce

Aloo Gobi

Fresh cauliflower and potatoes cooked with onions, ginger and tomato in herbs and spices

Channa Masala

Chickpeas cooked with onions, tomatoes and freshly ground spices

Bombay Aloo

Potatoes sauté with cumin, onions, turmeric and garam masala

Dal Swagat

Mixture of whole black lentil and kidney beans slowly cooked with ginger, garlic and tomatoes

Dal Tadka

Mixture of yellow lentils

BREADS

Nan <i>White flour soft bread with or without rosemary, most popular</i>	3
Roti <i>Whole wheat bread</i>	3
Garlic Naan <i>Naan stuffed with garlic</i>	4
Onion Kulcha <i>Naan stuffed with onion</i>	4
Keema Naan <i>Stuffed with minced lamb</i>	6
Parantha <i>Whole wheat bread Choice of: Lachedar (multilayered)/Mint/Fenugreek</i>	4
Maki Ki Roti <i>Corn bread. Specialty of Northern India</i>	4
Peshawri Nan <i>Stuffed with almonds, cashews, cranberry and raisins</i>	5
Cheese & Spinach Nan <i>Stuffed with cheddar cheese and spinach / Homemade Indian Cheese Nan</i>	5
Poori <i>Whole-wheat fried bread puffed like a balloon (recommended with chickpeas curry)</i>	5
Aloo Parantha <i>Whole wheat bread stuffed with potatoes</i>	4

Beverages

Lassi Refreshing homemade yogurt drink. Choice of Plain/Salted/Sweet/Mango	4
Soda Coke, Diet Coke, Sprite, Ginger Ale	3
Bottled Water	6
Sparkling Water	6
Juice Orange Juice/ Cranberry Juice	3
Masala Chai Tea flavored with cardamom and cloves	3
Coffee Freshly brewed coffee served hot or cold	3
Tea Freshly brewed tea served hot or cold	3