

Soup & Salad

1. Chicken Soup 5.95

Chicken stock heightened with flavorful fresh herbs, garnished with shredded chicken and chopped cilantro

2. Mixed Vegetables Soup 5.95

Lentil soup with seasonal vegetables

3. Tomato Soup 5.95

Fresh Tomato Soup

4. Sambar Soup 5.95

A perky clove-flavored lentil soup with seasonal vegetables

5. House Special Garden Salad 4.95

Fresh cucumbers, carrots, onions, lettuce and tomatoes, served with house dressing

6. Kuchumber Salad 5.95

Finely chopped salad with tomatoes, onions, carrots, cucumbers and lettuce, served with house dressing

Vegetarian Appetizers

7. Veg Samosa (2pcs) 4.95

Cone pastry stuffed with green peas, potatoes and

fresh coriander leaves, served with mouth watering tamarind and mint cilantro chutney

8. Cheese Pakora 5.95

Home-made cheese marinated in a mix of spice dipped in a batter of Garbanzo and then deep fried, served with mouth watering tamarind and mint cilantro chutney

9. Mix Pakora 5.95

Crispy assorted vegetables, golden fried with light chickpeas flour batter, served with mouth watering tamarind and mint cilantro chutney

10. Aloo Chat 4.95

Cubed shaped boiled potatoes minced with chopped onions, cucumbers, cilantro, green chilies and chat masala

12. Bombay Bhel Poori 5.95

Rice puffs, chickpea flour, vermicelli diced potatoes & onions mixed with tamarind, mint chutney, served with mouth watering tamarind and mint cilantro chutney

13. Mirchi Pakora 5.95

Hot pepper dipped in batter and deep fried, served with mouth watering tamarind and mint cilantro chutney

14. Aloo Takka with Chole 8.95

Potato cutlets sprinkled with bread crumbs & deep fried served with chole

15. Onion Bhaji 5.95

Sliced onion mixed with spiced chickpeas flour and deep fried, served with mouth watering tamarind and mint cilantro chutney

16. House Special Shrimp 9.95

Jumbo shrimps cooked with chef special sauce, served with steamed basmati rice

17. Vegetable Platter (Recommended for 2) 9.95

Assortments of vegetable appetizers, Veg Samosa,

Chili Pakora & Veg Pakora. Served with mouth watering tamarind and mint cilantro chutney

Non Vegetarian Appetizers

18. Chicken Samosa (2pcs) 4.95

Cone pastry stuffed with spiced minced chicken, served with mouth watering tamarind and mint cilantro chutney

19. Lamb Samosa (2pcs) 5.95

Cone pastry stuffed with spiced minced lamb, served with mouth watering tamarind and mint cilantro chutney

20. Chicken Pakora 5.95

Succulent pieces of chicken marinated overnight in an exquisite blend of masala and cooked in a Tandoori oven then dipped in batter and deep fried, served with mouth watering tamarind and mint cilantro chutney

22. Tandoori Peshkush (Recommended for 2) 15.95

A mixed platter of our chosen Tandoori specialties consisting of chicken Tikka, Lamb Kabab, Malai Kabab, lamb Tikka & Tandoori Chicken, served with mouth watering tamarind and mint cilantro chutney

23. Chicken Chilly (for 2) 9.95

Boneless chicken marinated in yogurt
cooked with chilly and curry leaves

24. Veg MoMo (Nepali Item) 9.95

Mix vegetables with Nepali spices inside the wheat bread and steamed, served with Nepali achaar

25. Chicken MoMo (Nepali Item) 10.95

Minced chicken mixed with Nepali spices and steamed inside the wheat bread served with Nepali achaar

26. Chicken Choela (Nepali Item) 10.95

*Fresh boneless chicken roasted in a clay oven.
Fillet marinated with garlic, ginger,
and a mixture of Himalayan spices*

27. Kukhura ko Pakheta (Nepali Item) 10.95

Marinated chicken wings with Himalayan spices and roasted in tandoor

"Time Out Magazine -December, 2009 Best Dish"

28. Lamb Choela (Nepali Item) 10.95

*Fresh boneless lamb roasted in a clay oven.
Fillet marinated with garlic, ginger,
and a mixture of Himalayan spices*

Accompaniments

29. Masala Papad 4.95

Mildly spiced flat lentil water deep fried, sprinkled with an exquisite blend of masala garnished with chopped onion, tomatoes green chilies and coriander leaves

31. Mix Raita 3.95

*Chilled yogurt mixed with tomatoes,
cucumbers and carrots garnished with cilantro*

Nepali Entrée

32. Aloo Ra Seemi Ko Tarkari 13.95

Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes and herbs. Served with basmati rice

33. Bhuteko Kauli 13.95

Cauliflower sautéed with onion tomatoes and Nepalese spices. Served with basmati rice

34. Palungo Ko Saag 13.95

A combination of fresh spinach cooked over a slow fire with fresh onion and tomatoes. Served with basmati rice

35. Aloo Tama Bodi 13.95

Combination of potatoes, Bamboo shoots and black eyed beans cooked with Himalayan spices.

Served with basmati rice

36. Jhane Ko Dal 13.95

Yellow lentil cooked to perfection in a traditional Nepalese wok with onion, ginger, and garlic.

Served with basmati rice

37. Kukhura Ko Maasu (Chicken With Bone) 13.95

Chicken cooked in typical Nepalese style with herbs and spices. Served with basmati rice

38. Khasi Ko Maasu (Goat Meat With Bone) 13.95

Goat meat cooked in typical Nepalese style with herbs and spices. Served with basmati rice

Vegetable Specialties

44. Paneer Bhurji 14.95

Fresh homemade cheese grated & cooked with green peppers, tomatoes & onions. Served with basmati rice

45. Aloo Mutter 13.95

Green peas and potatoes cooked with spices. Served with basmati rice

46. Sag Chana 13.95

Fresh spinach cooked with chickpeas. Served with basmati rice

47. Mutter Paneer 14.95

Fresh home made cottage cheese cooked with green peas, tomatoes, onion sauce, ginger, garlic paste and cream sauce. Served with basmati rice

48. Palak Paneer 14.95

Fresh Spinach cooked with cottage cheese delicately spiced. Served with basmati rice. Served with basmati rice

49. Kadhai Paneer 14.95

Homemade cheese cooked with bell peppers, garlic, onion, tomatoes and wild chilies. Served with basmati rice

50. Paneer Makhani 14.95

Fresh cottage cheese cooked with a creamy tomato sauce. Served with basmati rice

51. Aloo Gobhi 14.95

Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger. Served with basmati rice

52. Garden Mix Vegetable 14.95

Fresh garden mix vegetables with cottage cheese and tossed with bell peppers. Served with basmati rice

53. Chana Masala 13.95

Delicious chick peas cooked in an exotic blend of North Indian spices. Served with basmati rice

54. Baigan Bharta 14.95

Fresh eggplant roasted in the Tandoori mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of the spices. Served with basmati rice

55. Vegetable Kofta (Malai Kofta) 14.95

Mixed vegetable cheese dumplings in a creamy sauce with herbs and spices. Served with basmati rice

57. Farsi Bhaji 14.95

Green Beans cooked with coconut milk and cream. Served with basmati rice

58. Navratam Korma 14.95

Mixed Vegetables cooked in gravy of cashew nuts and fruits. Served with basmati rice

59. Dal Makhani 12.95

Whole black lentil simmered and tempered with ginger tomatoes and herbs. Served with basmati rice

60. Saag Aloo 14.95

Fresh Spinach cooked with potatoes and delicately spiced. Served with basmati rice

Chicken Specialties (Royal Curries)

61. Chicken Makhani (Butter Chicken) 14.95

Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce. Served with basmati rice

62. Chicken Tikka Masala 14.95

Chunks of chicken (white meat) roasted in a clay oven and folded into cream sauce. Served with basmati rice

63. Chicken Curry 14.95

Boneless dark meat chicken cooked in a delicately spiced curry sauce. Served with basmati rice

64. Chicken Saag 14.95

Tender Boneless chicken cooked in a delicately spiced spinach puree. Served with basmati rice

65. Chicken Sahi Korma (Mild) 14.95

Boneless pieces of chicken cooked in a rich almond

flavored sauce. Served with basmati rice

66. Chicken Vindaloo (Hot) 14.95

A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy. Served with basmati rice

67. Chicken Chilly Masala 14.95

Boneless pieces of chicken cooked with green chilies and hot spices. Served with basmati rice

68. Kadhai Chicken 14.95

A classic Kadhai Dish of chicken delicately cooked with ginger, green pepper and fresh Coriander. Served with basmati rice

Lamb Specialties

69. Lamb Tikka Masala 15.95

Selected pieces lamb delicately spiced and barbecued in our Tandoor then cooked in a chef's special sauce. Served with basmati rice

70. Lamb Curry 15.95

Succulent pieces of lamb cooked in onion and tomatoes with & cardamom flavored sauce. Served with basmati rice

71. Lamb Sahi Korma (Mild) 15.95

Succulent pieces of lamb cooked in a rich cashew nut based gravy with cream, butter and dry fruits. Served with basmati rice

72. Keema Mutter 15.95

Minced lamb cooked with chopped onions, tomatoes and green peas. Served with basmati rice

73. Lamb Vindaloo (Hot) 15.95

*A delicious combination of lamb and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy.
Served with basmati rice*

74. Lamb Saag 15.95

Boneless pieces of lamb in spinach puree. Served with basmati rice

75. Kadhai Lamb 15.95

*Boneless lamb cooked with fresh tomatoes, onions; garlic and mild spice garnished with fresh cilantro and ginger.
Served with basmati rice*

76. Lamb Chily Masala 15.95

*Boneless lamb cooked with green chilies spices.
Served with basmati rice*

Seafood Specialties

91. Shrimp Curry 16.95

Seasonal shrimp cooked in an aromatic sauce.

Served with basmati rice

92. Shrimp Madras 16.95

Shrimp cooked in a mildly spicy gravy along with

the coconut flavor. Served with basmati rice

93. Shrimp Bhuna 16.95

Shrimp cooked in specialty prepared herbs, spices with

a touch of garlic and ginger. Served with basmati rice

94. Shrimp Chili Masala 16.95

Succulent shrimp cooked with green chili with spices.

Served with basmati rice

95. Fish Tikka Masala 16.95

Pieces of Mahi Mahi fillet marinated in yogurt and

first cooked in a Tandoor and then folded into a

chef's special sauce. Served with basmati rice

96. Fish Goa Curry 16.95

Mahi Mah fish cooked with coconut and spicy sauce.

Served with basmati rice

97. Lobster Curry 22.95

Lobster cooked in a specially prepared sauce infused with

herbs, ginger and garlic. Served with basmati rice

Basmati Rice Specialties

98. Steamed Basmati Rice 2.95

99. Saffron Rice 3.95

Basmati rice cooked with Saffron and green peas

100. Mixed Vegetables Biryani 12.95

*Basmati Saffron rice cooked with mixed vegetables
in a mild spice. Served with yogurt sauce*

101. Chicken Biryani 14.95

Basmati rice infused with Saffron, richly flavored with

herbs and spices cooked along with the tender pieces of chicken. Served with yogurt sauce

102. Ghosh Biryani 15.95

Basmati rice infused with Saffron, richly flavored with

herbs and spices cooked along with the tender pieces of Lamb. Served with yogurt sauce

103. Shrimp Biryani 15.95

Basmati saffron rice cooked with shrimp in mild spices.

Served with yogurt sauce

Tandoor

A traditional Tandoor is a barrel-shaped Indian clay oven used for baking bread, vegetable, roasting lamb, chicken, and seafood with charcoal at a temperature of approximately 600 degrees. Tandoori food is a recommended low cholesterol food and recommended for all.

Tandoori Vegetables

77. Tandoor Mixed Vegetables 17.95

Garden fresh broccoli, bell peppers, onions, cauliflowers, tomatoes, potatoes, and paneer marinated in mixed spices and roasted in a clay oven. Served with chef special sauce and steamed basmati rice

78. Paneer Tikka 18.95

Cubes of cottage cheese, green peppers, tomatoes, onions, marinated with yogurt. Served with chef special sauce and steamed basmati rice

Tandoori Chickens

79. Murg Malai Kabab 15.95

Soft & silky boneless pieces of chicken breast supreme

marinated in sour cream and cooked to tender perfection.

Served with chef special sauce and steamed basmati rice

80. Tandoori Chicken (Half) 14.95

Chicken Marinated in yogurt blend of colorful

'Indian herbs and spices and roasted in a clay oven.

Served with chef special sauce and steamed basmati rice

81. Tandoori Chicken (Full) 21.95

Chicken Marinated in yogurt blend of colorful

Indian Herbs and spices and roasted in a clay oven.

Served with chef special sauce and steamed basmati rice

82. Chicken Tikka 15.95

Succulent cubes of boneless chicken breast marinated

in yogurt mild spices and roasted in a clay oven.

Served with chef special sauce and steamed basmati rice

Tandoori Lambs

86. Lamb Tikka 18.95

Boneless cubes of tender lamb marinated with yogurt,

garlic, ginger skewered and roasted in a clay oven.

Served with chef special sauce and steamed basmati rice

87. Lamb Seekh Kabab 18.95

Minced lamb marinated with our own combination

of herbs and spices skewered and roasted in a clay oven.

Served with chef special sauce and steamed basmati rice

Tandoori Seafoods

88. Tandoori Salmon 18.95

Fresh salmon marinated with exotic Indian spices roasted in clay oven

89. Tandoori Prawn 19.95

King size shrimp marinated in mild spices and cooked in a clay oven. Served with chef special sauce and steamed basmati rice

90. Fish Tikka 18.95

Barbecued pieces of MahiMahi with the flavor of Indian herbs and spices. Served with chef special sauce and steamed basmati rice

Tandoori Breads

104. Naan 2.50

Flat leavened bread on the wall lining of the Tandoori oven

105. Kasmiri Naan 3.50

*A light bread made from refined flour,
stuffed with pineapple cherries, & walnuts*

106. Tandoori Roti 2.50

Whole wheat bread baked in the clay oven

107. Piyzi Kulcha 3.50

*Light flat bread stuffed with onion
and fresh green cilantro leaves*

108. Garlic Naan 3.50

Made from dough of refined flour with taste of garlic

109. Lachcha Paratha 3.50

Whole wheat layered bread from Tandoor

110. Masala Naan 3.50

A garlic tomato and chili flavored bread backed in a clay oven

111. Keema (Lamb) Naan 3.95

Naan Baked with tender minced lamb stuffing

112. Til Ka Naan 3.00

Flat leavened bread dotted with sesame seeds

113. Bhatoora 3.00

Leavened and fermented bread fried in hot oil

114. Poori 3.00

Whole wheat puffed bread and deep fried

115. Aloo Paratha 3.50

*Whole wheat bread stuffed with spiced
boiled potatoes and onions*

116. Cheese Naan 3.95

Fresh unleavened bread stuffed with cheese

117. Chicken Naan 3.95

Mouth watering bread stuffed with minced chicken & cilantro leaves

Desserts

118. Gulab Jamun (Served Hot) 4.95

*Golden fried dumplings of milk pastry
soaked in sweet saffron syrup*

120. Rasgulla Che (Served Cold) 5.95

122. Gajar Ka Halwa (Served Hot) 4.95

Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set

123. Kheer (Served Cold) 4.95

Fragrant rice cooked with sweetened with milk, raisins and almonds

Beverages

125. Masala Tea (Indian Style) 3.00

Indian Aromatic tea, made with the highest grade choice-tea leaves boiled with milk and selected spices

129. Soft Drinks 2.00

Coke, Diet Coke, Sprite, Ginger Ale, iced tea and soda water

130. Lassi 2.00

Rich and creamy, churned yogurt served sweet and chilled

131. Mango Lassi 2.00

Churned yogurt with mango puree served chilled

132. Choice of Shake 2.00

Mango, banana and strawberry flavors

133. Choice of Juices 2.00

Cranberry, orange and pineapple

134. Sparkling Water 2.00

Please notify us in advance if you have any food allergies.

TANDOORI CHICKENS

	Half Tray	Medium full	Large Tray
MURG MALAI KABAB	\$75.00	\$120.00	\$140.00
<i>Soft & silky boneless pieces of chicken breast supreme marinated in sour cream and cooked to tender perfection</i>			
TANDOORI CHICKEN	\$55.00	\$70.00	\$105.00
<i>Chicken Marinated in yogurt blend of colorful Indian herbs and spices and roasted in a clay oven</i>			
CHICKEN TIKKA	\$75.00	\$120.00	\$140.00
<i>Succulent cubes of boneless chicken breast marinated in yogurt mild spices and roasted in a clay oven</i>			
LAMB SHEEK KABAB	\$90.00	\$130.00	\$160.00

TANDOORI BREADS

	Half Tray	Medium full	Large Tray
NAAN	\$20.00	\$30.00	\$40.00
<i>Flat leavened bread on fire wall lining of the Tandoori oven</i>			
GARLIC NAAN	\$30.00	\$45.00	\$55.00
<i>Made from dough of refined flour with taste of garlic</i>			
LACHCHA PARATHA	\$30.00	\$45.00	\$55.00
<i>Whole wheat layered bread from Tandoor</i>			
TIL KA NAAN	\$30.00	\$45.00	\$55.00
<i>Flat leavened bread dotted with sesame seeds</i>			

DESSERTS

	Half Tray	Medium full	Large Tray
GULAB JAMUN (Served HOT)	\$45.00	\$60.00	\$120.00
<i>Golden fried dumplings of milk pastry soaked in sweet saffron syrup</i>			
RASGULLA (Served COLD)	\$55.00	\$75.00	\$120.00
<i>Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set</i>			
GAJAR KA HALWA (Served HOT)	\$55.00	\$75.00	\$120.00
<i>Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set</i>			
KHEER (Served COLD)	\$45.00	\$65.00	\$120.00
<i>Fragrant rice cooked with sweetened with milk, raisins and almonds</i>			

BEVERAGES

MASALA TEA (Indian Style)	(Per Cup) \$1.95
<i>Indian Aromatic tea, made with the highest grade choice-tea leaves boiled with milk and selected spices</i>	
SOFT DRINKS	(Per Can) \$1.75
LASSI Per Glass	\$2.50
<i>Rich and creamy, churned yogurt served sweet and chilled</i>	
MANGO LASSI	(Each Glass) \$2.50
<i>Churned yogurt with mango puree served chilled</i>	
Mango Shake	\$2.50

Please notify us in advance if you have any food allergies.



VEGETARIAN PACKAGE

Package 1 \$13.95

House Salad
Mixed Vegetable Pakora
Palak Paneer
Aloo ra Simi Ko Tarakari
Naan
Saffron Rice

Package 2 \$14.95

House Salad
Vegetable Samosa
Palak Paneer
Aloo ra Simi Ko Tarakari
Naan
Saffron Rice
Kheer (Dessert)

Package 3 \$16.95

House Salad
Mixed Vegetable Pakora
Palak Paneer
Aloo ra Simi Ko Tarakari
Naooratan Korma
Naan
Saffron Rice
Gulab Jammune (Dessert)

NON - VEGETARIAN PACKAGE

Package 1 \$13.95

House Salad
Mixed Vegetable Pakora
Palak Paneer
Aloo ra Simi Ko Tarakari
Butter Chicken
Naan
Saffron Rice

Package 2 \$14.95

House Salad
Vegetable Samosa
Palak Paneer
Aloo ra Simi Ko Tarakari
Chicken Tikka Masala
Naan
Saffron Rice
Kheer (Dessert)

Package 3 \$16.95

House Salad
Mixed Vegetable Pakora
Palak Paneer
Aloo ra Simi Ko Tarakari
Chicken Curry
Tandoori Chicken
Naan
Saffron Rice
Gulab Jammune (Dessert)

*The above are sample catering packages, more catering packages are available upon request.

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We Cater All Occasions

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Fine Dining • Nepalese Cuisine



www.NepalHouseOnline.com

www.CurryHouseOnline.com

Contact our catering specialist

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CATERING MENU



SOUP, SALAD & APPETIZERS

	Half Tray	Medium full	Large Tray
HOUSE SPECIAL GARDEN SALAD	\$35.00	\$45.00	\$65.00
<i>Fresh cucumbers, carrots, onions, and lettuce served with house dressing</i>			
VEG SAMOSA (2 Pcs)	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with green peas, potatoes and fresh coriander leaves. Served with mint & tamarind sauce</i>			
CHEESE PAKORA	\$65.00	\$85.00	\$120.00
<i>Home-made cheese marinated in a mix of spice dipped in a batter of Carbanzo and then deep fried. Served with mint & tamarind sauce</i>			
MIX PAKORA (Half)	\$35.00	\$55.00	\$75.00
<i>Crispy assorted vegetables, golden fried with light chickpeas flour batter. Served with mint & tamarind sauce</i>			
ALOO CHAT	\$45.00	\$75.00	\$95.00
<i>Cubed shaped boiled potatoes minced with chopped onions, cucumbers, cilantro, green chilies and chat masala</i>			
BOMBAY BHEL PURI	\$45.00	\$70.00	\$95.00
<i>Rice puffs, chickpea flour, vermicelli diced potatoes & onions mixed with tamarind, mint chutney</i>			
ONION BHAJI	\$55.00	\$70.00	\$95.00
<i>Sliced onion mixed with spiced chickpeas flour and deep fried. Served with mint & tamarind sauce</i>			
CHICKEN SAMOSA (2 Pcs)	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with spiced minced chicken</i>			
LAMB SAMOSA (2 Pcs)	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with spiced minced lamb</i>			
CHICKEN PAKORA	\$75.00	\$95.00	\$140.00
<i>Succulent pieces of chicken marinated overnight in an exquisite blend of masala and cooked in a Tandoori oven then dipped in batter and deep fried. Served with mint & tamarind sauce</i>			
CHICKEN CHILLY	\$75.00	\$95.00	\$120.00
<i>Boneless chicken marinated in yogurt cooked with chilly and curry leaves</i>			
CHICKEN MOMO	<i>(Per Piece) \$1.00</i>		
<i>Minced chicken mixed with Nepali spices and steamed inside the wheat bread served with Nepali achar</i>			
CHICKEN CHOELA	\$75.00	\$90.00	\$130.00
<i>Fresh boneless chicken roasted in a clay oven. Fillet marinated with garlic, ginger, and a mixture of Himalayan spices</i>			
CHICKEN CHOW MEIN NEPALI STYLE	\$75.00	\$90.00	\$130.00
VEGETABLE CHOW MEIN NEPALI STYLE	\$75.00	\$90.00	\$130.00
FRIED PAPADUM	\$15.00	\$25.00	\$35.00
MIX RAITA	\$25.00	\$35.00	\$35.00
<i>Chilled yogurt mixed with tomatoes, cucumbers and carrots garnished with cilantro</i>			

NEPALI ENTRÉE

	Half Tray	Medium full	Large Tray
ALOO RA SEEMI KO TARKARI	\$65.00	\$85.00	\$110.00
<i>Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes and herbs</i>			
ALOO TAMA BODI	\$55.00	\$85.00	\$120.00
<i>Combination of potatoes, Bamboo shoots and black eyed beans cooked with Himalayan spices</i>			
JHANE KO DAL	\$55.00	\$85.00	\$110.00
<i>Yellow lentil cooked to perfection in a traditional Nepalese wok with onion, ginger, and garlic</i>			
KUKHURA KO MAASU (Chicken With Bone)	\$60.00	\$85.00	\$120.00
<i>Chicken cooked in typical Nepalese style with herbs and spices</i>			
KHASI KO MAASU (Goat Meat With Bone)	\$60.00	\$85.00	\$120.00
<i>Goat meat cooked in typical Nepalese style with herbs and spices</i>			

VEGETABLE SPECIALTIES

	Half Tray	Medium full	Large Tray
ALOO MUTTER	\$55.00	\$75.00	\$95.00
<i>Green peas and potatoes cooked with spices</i>			
MUTTER PANEER	\$55.00	\$75.00	\$105.00
<i>Fresh home made cottage cheese cooked with green peas, tomatoes, onion sauce, ginger, garlic paste and cream sauce</i>			
PALAK PANEER	\$55.00	\$70.00	\$105.00
<i>Fresh Spinach cooked with cottage cheese delicately spiced</i>			
KADHAI PANEER	\$75.00	\$105.00	\$140.00
<i>Homemade cheese cooked with bell peppers, garlic, onion, tomatoes and wild chilies</i>			
PANEER MAKHANI	\$75.00	\$105.00	\$140.00
<i>Fresh cottage cheese cooked with a creamy tomato sauce</i>			
ALOO GOBHI	\$55.00	\$70.00	\$95.00
<i>Fresh cauliflower and potatoes cooked to perfection with mild fruitan spices along with ginger</i>			
CHANA MASALA	\$55.00	\$70.00	\$95.00
<i>Delicious chick peas cooked in an exotic blend of North Indian spices</i>			
BAIGAN BHARTA	\$60.00	\$95.00	\$125.00
<i>Fresh eggplant roasted in the Tandoori mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of the spices</i>			
VEGETABLE KOFTA (Makhi Kofta)	\$55.00	\$70.00	\$95.00
<i>Mixed vegetable cheese dumplings in a creamy sauce with herbs and spices</i>			
FARSI BHAJI	\$55.00	\$70.00	\$95.00
<i>Green Beans cooked with coconut milk and cream</i>			
NAVRATAM KORMA	\$55.00	\$70.00	\$95.00
<i>Mixed Vegetables cooked in gravy of cashew nuts and fruits</i>			
DAL MAKHANI	\$45.00	\$65.00	\$85.00
<i>Whole black lentil simmered and tempered with ginger tomatoes and herbs</i>			
SAAG ALOO	\$45.00	\$60.00	\$85.00
<i>Fresh Spinach cooked with potatoes and delicately spiced</i>			



LAMB SPECIALTIES

	Half Tray	Medium full	Large Tray
LAMB TIKKA CHICKEN MASALA	\$95.00	\$125.00	\$170.00
LAMB CURRY	\$95.00	\$125.00	\$170.00
<i>Succulent pieces of lamb cooked in onion and tomatoes with & cardamom flavored sauce</i>			
LAMB SAHI KORMA (MILD)	\$95.00	\$125.00	\$170.00
<i>Succulent pieces of lamb cooked in a rich cashew nut based gravy with cream, butter and dry fruits</i>			
KEEMA MUTTER	\$95.00	\$125.00	\$170.00
<i>Minced lamb cooked with chopped onions, tomatoes and green peas</i>			
LAMB VINDALOO (HOT)	\$95.00	\$125.00	\$170.00
<i>A delicious combination of lamb and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy</i>			
LAMB SAAG	\$95.00	\$125.00	\$170.00
<i>Boneless pieces of lamb in spinach puree</i>			
KADHAI LAMB	\$95.00	\$125.00	\$170.00
<i>Boneless lamb cooked with fresh tomatoes, onions, garlic and mild spice garnished with fresh cilantro and ginger</i>			

BASMATI RICE SPECIALTIES

	Half Tray	Medium full	Large Tray
STEAMED BASMATI RICE	\$25.00	\$35.00	\$45.00
SAFFRON RICE	\$25.00	\$35.00	\$45.00
<i>Basmati rice cooked with Saffron and green peas</i>			
MIXED VEGETABLES BIRYANI	\$45.00	\$65.00	\$75.00
<i>Basmati Saffron rice cooked with mixed vegetables in a mild spice</i>			
CHICKEN BIRYANI	\$55.00	\$75.00	\$110.00
<i>Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of chicken</i>			
LAMB BIRYANI	\$85.00	\$105.00	\$140.00
<i>Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of Lamb</i>			
SHRIMP BIRYANI	\$85.00	\$105.00	\$140.00
<i>Basmati saffron rice cooked with shrimp in mild spices</i>			

CHICKEN SPECIALTIES (Royal Curries)

	Half Tray	Medium full	Large Tray
CHICKEN MAKHANI (Butter Chicken)	\$55.00	\$75.00	\$120.00
<i>Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce</i>			
CHICKEN TIKKA MASALA	\$70.00	\$95.00	\$140.00
<i>Chunks of chicken (white meat) roasted in a clay oven and folded into cream sauce</i>			
CHICKEN CURRY	\$55.00	\$85.00	\$120.00
<i>Boneless dark meat chicken cooked in a delicately spiced curry sauce</i>			
CHICKEN SAAG	\$65.00	\$75.00	\$120.00
<i>Tender Boneless chicken cooked in a delicately spiced spinach puree</i>			
CHICKEN SAHI KORMA (MILD)	\$55.00	\$85.00	\$120.00
<i>Boneless pieces of chicken cooked in a rich almond flavored sauce</i>			
CHICKEN VINDALOO (HOT)	\$55.00	\$95.00	\$120.00
<i>A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy</i>			
KADHAI CHICKEN	\$55.00	\$85.00	\$120.00
<i>A classic Kadhai Dish of chicken delicately cooked with ginger, green pepper and fresh Coriander</i>			

SEAFOOD SPECIALTIES

	Half Tray	Medium full	Large Tray
SHRIMP CURRY	\$75.00	\$120.00	\$140.00
<i>Seasonal shrimp cooked in an aromatic sauce</i>			
SHRIMP MADRAS	\$75.00	\$120.00	\$140.00
<i>Shrimp cooked in a mildly spicy gravy along with the coconut flavor</i>			
SHRIMP CHILI MASALA	\$75.00	\$120.00	\$140.00
<i>Succulent shrimp cooked with green chili with spices</i>			
FISH TIKKA MASALA	\$80.00	\$120.00	\$140.00
<i>Pieces of Mahi Mahi fillet marinated in yogurt and first cooked in a Tandoor and then folded into a chef's special sauce</i>			
FISH GOA CURRY	\$80.00	\$120.00	\$140.00
<i>Mahi Mahi fish cooked with coconut and spicy sauce</i>			

