

## Indian and Nepalese Food

<b>APPETIZER</b>		<b>Qt.</b>
Chicken Chilli or Roast Pork Chilli	Boneless chicken or roast pork simmered in tomato sauce and Fried with onion, green chillies, ginger and garlic	10.50
Momo	Nepalese dumplings marinated chicken with exotic spices	6.95
Veggie Momo	Nepalese dumplings marinated in vegetables with exotic spices	6.95
Vegetable Pakoda	Assorted Fresh Vegetables Deep Fried in Chick pea batter served hot.	4.95
Chicken Pakoda	Boneless chicken marinated and deep fried in chick pea batter.	4.95
Vegetable Samosa	Crispy Patties w. potatoes and Pea w. Subtle Touch on Indian Spices.	3.95
Paneer Chilli	Paneer marinated with spices and served with capsicum	10.95

<b>BIRAYANI SPECIALITIES</b>	<b>RICE</b>	<b>Qt.</b>
Chicken Biryani	Aromatic Basmati Rice Cooked with Tender Pieces of Chicken, fresh herbs and spices topped with nuts.	10.50
Vegetables Biryani	Aromatic Basmati Rice Cooked with assorted seasonal vegetables, fresh herbs and spices topped with nuts.	10.50
Lamb Biryani	Aromatic Basmati Rice Cooked with Tender Pieces of lamb, fresh herbs and spices topped with nuts.	11.50
Shrimp Biryani	Aromatic Basmati Rice Cooked with jumbo shrimp, fresh herbs and spices topped with nuts.	11.50

<b>CHICKEN AND LAMB SPECIALITIES</b>	<b>All entrees served w. steamed rice</b>	<b>Qt.</b>
Nepalese Dishes	(Curry chicken, lentil, vegetable curry and chutney sauce)	9.95
Chicken Curry and Rice	Bone in Chicken cooked in mildly spiced curry sauce	6.95
Boneless Chicken Curry	Boneless Chicken cooked in mildly spiced curry sauce	10.95
Chicken jalfrezi	Tender chicken pieces and freshly ground herbs and spices Sautéed with tomatoes, onion green, peppers)	9.95
Lamb Curry/W bone	Tender Morsels of Lamb served in a robust curry of tomatoes, Ginger, garlic, onion and spices	9.95

<b>SHAHI DASTER KHWAN</b>	<b>Qt.</b>
Korma Lamb	Popular Rich Creamy Indian Dish cooked in light cream to golden brown in color having yogurt and sauce with few ground cashews to make it rich & tasty

Lamb Curry Boneless	The Origin of the spices	12.95
Chicken Korma	Popular Rich Creamy Indian Dish cooked in light cream to golden brown in color having yogurt and sauce with few ground cashews to make it rich & tasty	11.95
Chicken Vindaloo Style	Spice hot dishes prepared with potatoes in tangy vinegar sauce.	11.95
Lamb Vindaloo Style	Spice hot dishes prepared with potatoes in tangy vinegar sauce.	12.95
<b>VEGETARIAN DELIGHTS</b>		<b>Qt.</b>
Baingan Ka Bhartha	Egg plant tempered with onions, tomatoes and simmered with fresh herbs.	9.95
Mutter Paneer, Tofu or Aloo	Peas curry with homemade cheese or potatoes	10.95
Palak Paneer or Aloo	Fresh Spinach cooked with homemade cheese	10.95
Malai Kofta	Homemade cheese globules stewed in a creamy tomato sauce	11.95
Paneer Makhani	Cubed homemade cheese cooked in delicate gravy with a hint of mint	11.95
Dhaba Daal Makhani	Lentils Delhi Style.	8.95
Pindi Chana Masala	Chickpeas cooked in an exotic rawal pindi style	8.95
Vegetables Korma	Popular Rich Creamy Indian Dish cooked in light cream to golden brown in color having yogurt and sauce with few ground cashews to make it rich & tasty	10.95
<b>DESSERT</b>		<b>Qt.</b>
Gulab jamun	Sweet Pastry ball served in honey-flavored syrup	3.00
Raita		2.50