



Welcome to



Indian Cuisine

TASTE THE DIFFERENCE ...



STARTERS

Idly \$3.95

Steamed Rice Cake served with Chutney and Sambar.

Idly-Vada Combo \$4.75

2 Idly's & 1 donut served with chutney and sambar.

Chilli Bhaji \$2.95

Jalappinos chilli dipped in chick pea flour & deep fried.

Mixed Veggie Bhajji \$2.95

Mixed Vegetable fritters cooked in chick pea flour batter.

Vegetable Samosa \$2.95

Traditional patties stuffed with potatoes and peas. (2 to an order).

Medu Vada \$4.50

Deep Fried Lentil donuts served with Chutney and Sambar.

Dahi Vada \$4.75

Deep Fried Lentil Donuts dipped in special yogurt sauce.

Chicken Bhajji \$4.75

Deep fried tender pieces of chicken in chick peas flour.

Chicken 65 \$9.95

Boneless chicken marinated in spicy yogurt sauce and deep fried.

SOUPS

Cream of Tomato \$4.50

Fresh tomato soup mildly spiced.

Sweet Corn (Veg/Chicken) .. \$4.50

Corn and veggies/chicken delicately spiced.

Rasam \$4.50

Prepared with tamarind juice & tomato, pepper and other spices, served hot.

KIDS CORNER

Cone Dosa \$3.95

Plain crepe made of rice and lentils.

Cheese Dosa \$4.95

Plain crepe made of rice and lentils spread with cheese.

UTHAPPAM

Sada Uthappam \$6.95

Thick pan cake served with Chutney and Sambar.

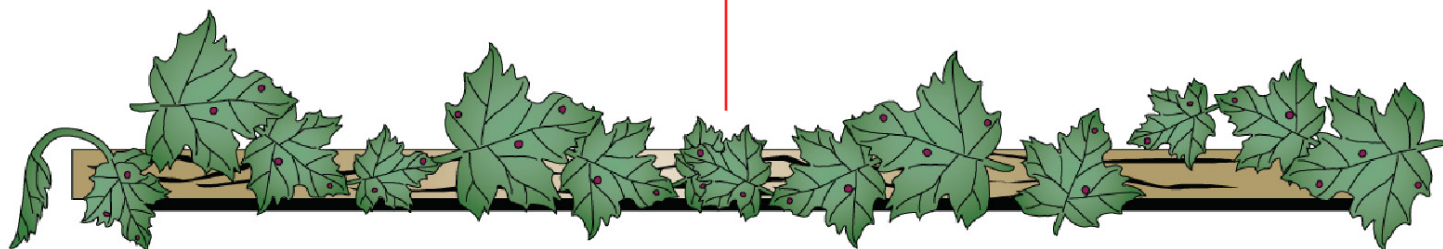
Onion & Hot Chilli \$7.95

Uthappam

Thick pan cake topped with Onion and Green chilli.

Mixed Veg Uthappam \$7.95

Thick pan cake topped with mildly spiced mixed vegetables.



DOSAS

Sada Dosa \$4.95

Plain crepe made of rice and lentils.

Ghee Roast \$5.95

Ghee (Clarified Butter) used instead of oil while frying the dosa.

Podi Dosa \$6.95

Plain crepe made of rice and lentils, spread with urad dal powder.

Onion Dosa \$6.95

Rice and lentil crepe stuffed with onions.

Masala Dosa \$6.95

Crepe stuffed with spiced potatoes & peas.

Mysore Masala Dosa \$7.95

Crepe spread with spicy chutney and stuffed with spiced potatoes & peas.

Chole Dosa \$7.95

Plain crepe made of rice and lentils, served with Chole(spicy chick peas).

Pesarattu Upma \$8.95

Plain crepe made of rice and green lentils, stuffed with upma (semolina).

Spinach Dosa \$7.95

Crepe spread with spinach and stuffed with potatoes.

Paper Masala Dosa \$7.95

Large paper thin crispy crepe stuffed with potatoes and peas.

Cheese Masala Dosa \$7.95

Crepe stuffed with cheese and potatoes.

Rava Masala Dosa \$7.95

Crepe made from rice flour and semolina stuffed with potatoes and peas.

Muttai Dosa \$7.95

Crepe layered with egg.

Set Dosa \$6.95

Crepe served with chutney & sambar. (Add \$1.00 for chicken).

Keema Dosa \$7.95

Crepe stuffed with spiced minced meat. (Add \$1.00 for Lamb).

RICE SPECIALITIES

Pongal \$6.95

Rice and moong dal cooked and tempered with whole black pepper, cumin seeds and garnished with cashew/curry leaves.

Bisibelle Bath \$6.95

Rice lentil and vegetables cooked and seasoned with special spices.

Tamarind/Yogurt \$5.95

Rice flavoured and seasoned with tamarind/ yogurt and served with lemon/mango pickle.

Fried Rice (veg/egg) \$8.95
(chicken add \$1.00)

Steamed basmati rice sautéed with egg/carrots, peas, spring onions, potatoes.



INDO-CHINESE

Chilli Gobi \$8.95

Fried cauliflower floretes tossed in spicy sauce with diced onion & peppers.

Gobi Manchurian (dry/gravy).. \$8.95

Fried cauliflower floretes tossed in hot chilli & soya base Manchurian sauce.

Chilli Paneer (dry/gravy) \$10.95

Home made cottage cheese cubes fried with spices along with soya sauce and vinegar.

Chilli Chicken (dry/gravy) \$9.95

Fried boneless chicken tossed in hot chilli & soya base sauce.

Chicken Manchurian \$9.95
(dry/gravy)

Fried boneless chicken tossed in hot chilli & soya base manchurian sauce.

Noodles (veg/egg) \$8.95
(chicken add \$1.00)

Wheat flour noodles, stir fried with vegetables/egg/chicken & other seasonings.

BIRYANI

Veg Biryani \$8.95

Basmati rice cooked with carrots, peas, cauliflower, tomatoes and flavored with saffron.

Egg Biryani \$9.95

Basmati rice cooked with eggs and garnished with cilantro/fried onions.

Chicken Biryani \$10.95

Basmati rice cooked with mildly spiced chicken meat,, flavored with saffron, aromatic combination of spices and garnished with cilantro/fried onions.

Lamb Biryani \$12.95

Succulent lamb cubes cooked with nuts, eggs and exotic spices with basmati Indian rice.

Shrimp Biryani \$14.95

Jumbo prawns marinated in yogurt, tomatoes, herbs, spices and cooked with basmati rice.

Goat Biryani \$12.95

Basmati rice cooked with aromatic spiced goat meat, flavored with Indian spices, herbs & garnished with cilantro/fried onions.

HOT OUT OF TANDOOR

Chicken Tikka \$11.95

Boneless chicken marinated in spicy yogurt sauce & cooked in Indian clay oven.

Shrimp Tikka \$14.95

Jumbo shrimp marinated in spicy yogurt/tandoori sauce & cooked in Indian clay oven.

Tandoori Chicken \$12.95

Chicken leg quarters marinated in spicy yogurt/tandoori sauce & cooked in clay oven.

Malai Kebab \$12.95

Mughal garam masala blended with cardamom, cream & yogurt for this Malai Kabab.



VEGETARIAN DELIGHTS

Dal of the day \$8.95

Yellow and red lentils simmered with tomatoes, onions, grounded spices with touch of ginger.

Channa Masala \$8.95

Garbanzo beans cooked in mildly spiced onion and tomato gravy.

Mushroom Chettinad \$8.95

A burst of chillies, black pepper, mingling with the aroma of curry leaves & mustard seeds.

Bhendi Masala \$9.95

Okra cooked with tomatoes, herbs and spices.

Egg Masala \$9.95

Curry made with Eggs, poondu, vengaya, kuzhambu to get the hot & sour taste of the gravy.

Navratan Korma \$10.95

Mixed vegetables cooked in mild spice gravy garnished with dry fruits and nuts.

Palak Paneer \$10.95

Fresh farmer's cheese cooked in a flavorful spinach curry.

Paneer Tikka Masala \$10.95

Homemade cheese cubes cooked in mildly spiced gravy.

Mutter Paneer \$10.95

Green peas and Indian cottage cheese cooked in creamy onion and tomato sauce.

Kadai Paneer \$10.95

The blend of green bell peppers, home made cheese cubes cooked in onion, tomatoes sauce.

Guthi Vankaya Koorra \$10.95

Indian egg plant cooked in peanuts gravy with andhra spices.

BREADS

Naan \$1.95

Leavened fine flour bread baked in the "Tandoor."

Garlic Naan \$2.45

Leavened fine flour bread stuffed with fresh garlic and herbs.

Onion Naan \$2.45

Nan stuffed with Onions.

Lacha Paratha \$1.95

Multi-layered whole wheat bread.

Keema Naan \$2.95

Nan stuffed with ground lamb.

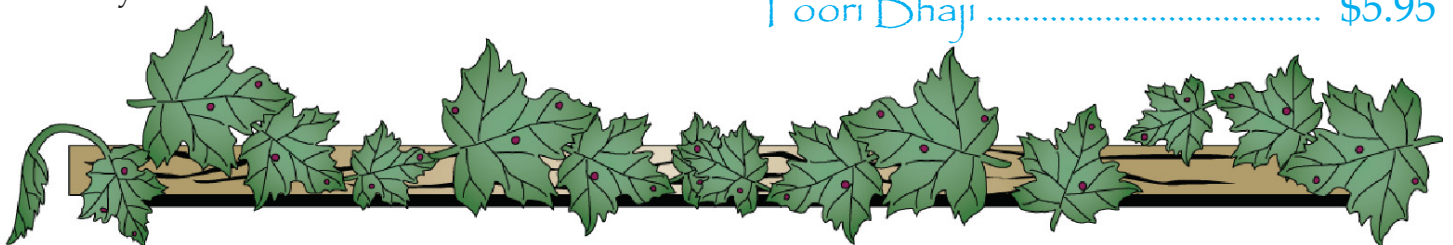
Tandoori Roti \$1.95

Leavened whole wheat bread baked in the "Tandoor."

Chappathi (1) \$1.95

Phulka (2) \$1.95

Poori Bhaji \$5.95



CHICKEN DELICACIES

Andhra Chicken Curry \$10.95

Tender chicken cooked in special Andhra masala.

Chicken Chettinaad \$10.95

Tender chicken cooked in finely grounded traditional Tamil Nadu Chettinaad spices

Chicken Korma \$10.95

Chicken very mildly spiced, flavored with coconut and cashewnut sauce.

Butter Chicken \$10.95

Boneless thigh chicken barbecued first in the tandoor and then cooked in a tomato & creame based sauce.

Chicken Pepper Fry \$10.95

Pieces of tender chicken sauteed in a pan with black pepper.

Kadaí Chicken \$10.95

Chicken cooked with garam masala, green peppers and tomatoes in a wok.

Chicken Tikka Masala \$10.95

Boneless breast chicken cubes barbecued first in the tandoor and then cooked in a tomato & creame based sauce.

GOAT/LAMB TREATS

Andhra Goat Curry \$11.95

Traditional goat curry cooked in spl. Andhra sauce with fresh herbs and Andhra spices.

Goat Chettinaad \$11.95

South delight, soft goat pieces cooked in finely grounded Tamil Nadu Chettinaad spices.

Goat Pepper Fry \$11.95

Pieces of goat fried in pan with spices and black pepper.

Goat Korma \$11.95

Pieces of goat cooked in creamy cashew, coconut sauce blended with mild spices.

Kadaí Ghost \$11.95

Goat, cooked with onions, green peppers and tomatoes in a wok.

Lamb Saag \$12.95

Succulent cubes of delicious lamb in a spinach based curried sauce.

Lamb Kadaí \$12.95

Chunks of lamb cooked in special Kadaí masala with onions and bell peppers.

Lamb Korma \$12.95

Lamb very mildly spiced, flavored with coconut, in cashewnut sauce.

Lamb Vindaloo \$12.95

Hot and spicy recipe with boneless lamb and potatoes cooked in a tangy sauce.

Lamb Chettinad \$12.95

South Indian delight, chunks of lamb cooked in finely grounded Chettinaad spices.



SEAFOOD SPECIALITIES

Chepala Pulusu \$12.95

Very popular dish from coastal Andhra & Eastern Ghats. Fish cooked in spicy tamarind sauce.

Fish Chettinad \$12.95

Fillet of fish cooked in finely ground chettinad spices.

Madras Fish Curry \$12.95

Fillet of fish cooked in special tangy tomato & coconut sauce.

Kadaí Shrimp \$14.95

Shrimp cooked closely on low heat with traditional spices & kadai masala.

Shrimp Chettinaad \$14.95

Shrimp cooked in finely ground Tamilnadu Chettinaad masala.

Shrimp Masala \$14.95

Shrimp cooked with hearty blend of herbs & spices.

DESSERTS

Ras Malai \$2.95

Patties made with fresh homemade cottage cheese served cold in a sweetened milk sauce with pistachios.

Gulab Jamoon \$2.95

Deepfried plum colored dumblings of dried milk and refined flour soaked in sugar syrup.

Gajar ka Halwa \$2.95

Grated carrots cooked with milk, sugar and dry fruits.

BEVERAGES

Soda \$1.50

Regular Coke, Diet Coke, Sprite.

Masala Tea \$1.50

Refreshing Indian tea with touch of ginger and spices.

Coffee \$2.00

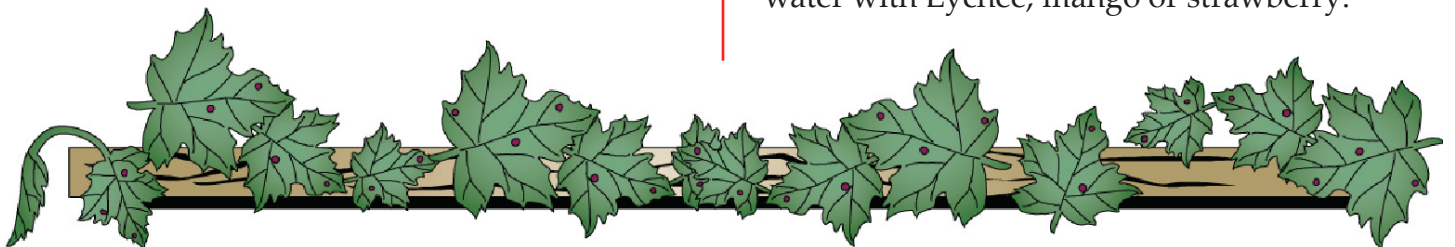
Auromatic coffee brewed with hot milk.

Lassi (Sweet/Salt) \$2.00

Cool churned yogurt drink with sugar or salt

Fruit Lassi \$2.25
(Mango/Lychee/Strawberry)

Thinned yogurt drink sweetly flavored in rose water with Lychee, mango or strawberry.





Fine Dining, Take Out and Catering

Lunch Buffet

Tue - Fri (11:30 AM - 02:30 PM)..... \$9.95

Sat - Sun (12:00 PM - 03:00 PM)..... \$12.95

Dinner

Tue - Sun (6:00 PM - 9:30 PM)

**We charge 15% gratuity for a group of 6 or more guests.*

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We specialize in Catering

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