

appetizer

veg. samosas

two triangular pies stuffed with potatoes and peas with spices 4

veg. pakora

assorted vegetables lightly seasoned in lentil batter and fried. 4

paneer pakora

pieces of home made cheese dipped in lentil flour and fried 6

chicken pakora

boneless chicken lightly seasoned and deep fried 5

fish pakora

salmon fish lightly seasoned and deep fried 6

shrimp pakora

shrimp lightly seasoned and deep fried 7

tikki chole

pan fried spiced potatoes over chickpeas 6

gobi munchurians

cauliflower pan fried and then sautéed with onions and bell peppers in a spicy paste 10

grand sampler

2 shrimp, 2 fish and 2 chicken pakora 10

chat papri

spiced potatoes and chickpeas tipped with yogurt and tamarind sauce 5

assorted veg. bites

served with 1 samosa 2 tikki 2 paneer pakora and 4 veg. pakora 8.5

mussels porials

mussels steamed in aromatic coconut broth. south indian style 10

soups & salads

tomato soup

tomato soup simmered with ginger, garlic and other spices 4

chicken soup

a lightly seasoned with spice and herbs chicken soup 4

lentil soup

traditional blend of lentil and spices 4

saffron special seafood soup

chopped salmon, shrimp, scallop and crabmeat made with special spices 10

cucumber salad

chopped cucumber, tomatoes, onion and peppers tossed with tangy spices 4

house salad

assorted greens, tomatoes and onion with special dressing 4

from the tandoor oven

chicken tikka

boneless chicken breast marinated with special sauce and broiled in tandoor 14

tandoori chicken half

half spring skinless chicken marinated in special indian spices and broiled in tandoor 12

tandoori chicken full

full skinless chicken marinated in special indian spices and broiled in tandoor 20

malai kabab

chicken breast pieces marinated in a cashew nut and special seasoning and broiled in tandoor 14

boti kabab

boneless chunks of lamb marinated in yogurt and spices 15

fish tikka

chunks of salmon marinated in aromatic spices and grilled 15

tandoor shrimp

jumbo shrimp marinated in herbes and fresh ground spices 16

hariyali chicken (mint)

made with fresh spearmint and herbs 14

seekh kabab

skewered rolls of minced chicken broiled in tandoor 15

the tandoor breads

naan

a traditional soft white bread baked in our clay oven 2.50

garlic naan

naan bread topped with garlic and herbs 3

chilly garlic naan

naan bread topped with garlic, chiily, cilantro and herbs 3

keema naan

scrumptious naan break stuffed with minced chicken and herbs 3.50

roti

whole-wheat bread baked in tandoor oven 2.50

palak kulcha

bread stuffed with sautéed, lightly spiced spinach and herbs 3.50

onion and panner kulcha

bread filled with homemade cheese and spiced onions 3.50

aloo pratha

pratha bread stuffed with mildly spiced potatoes 3.25

kashmiri bread

naan bread stuffed with slightly sweet coconut, cherries and resin cashews 4

bread basket

an assortment of garlic naan, aloo naan and plain naan 8.50

accompaniments

raita

homemade yogurt with chopped cucumbers, tomatoes and herbs 3

mango chutney

sweet and mildly spiced mangos and herbs 3

achar

mixed vegetables pickled hot and spicy 3

roasted papad

two thin and crispy lentil flour bread, roasted in our tandoor 2

poultry

butter chicken

cubed chicken simmered in a tomato, ground cashew and cream sauce 15

chicken tikka masala

chicken tikka cooked in a tomato and cream sauce with spices 14.5

jeera chicken

diced boneless chicken simmered in a curry and cumin seed sauce 14

chicken-e-bahar (cilantro)

cooked with freshly chopped cilantro, herbs, cashew paste and spices 14

methi chicken

cooked with fenugreek and spices 14

curry chicken

chicken cooked in a classic curry sauce 14

tawa chicken

pan-seared, cooked in a curry sauce with peppers, onion and tomatoes 14

madras chicken

a delicious curry from south of india 14.50

HOT vindaloo chicken

from goa, chicken cooked in a tangy spicy curry sauce 14

chicken korma

curry from north india, cooked in aromatic sauce with nuts and raisins 15

chicken saagwala

chicken cooked with spinach and herbs 14.5

kerla pepper chicken

chicken sautéed in a spicy coconut based sauce with black pepper 15

seafood

coconut curry masala

choice of salmon fish or scallop or shrimp baked in the tandoor and then cooked to perfection in a creamy coconut 16

scallop mango

scallop cooked in a special mango and ginger sauce 16

shrimp mango

shrimp cooked in a special mango and ginger sauce 16

tikka masala

choice of shrimp or scallop or salmon fish cooked in a tomato and cream sauce 17

madras curry masala

a delicious curry from south of the india choice of shrimp or scallop or salmon fish 17

crab curry

bluecrab meat cooked in a mild curry sauce 18

meat

achari gost

choice of lamb,goat cooked in an authentic spicy Indian herbsl and pickle sauce 16

achari beef

beef cooked in a authentic indian herbs and pickle sauce 15

beef saagwala

beef cooked with spinach and curry sauce 15

gost saagwala

choice of lamb or goat cooked with spinach and curry sauce 16

beef curry masala

beef cooked in a curry sauce 15

gost curry

choice of lamb or goat cooked in a classic curry sauce 16

HOT gost vindallo

from goa, choice of lamb or goat cooked in a tangy spicy curry sauce 16

HOT beed vindallo

from goa, beef cooked in a tangy spicy curry sauce 15

gost korma

choice of lamb, goat cooked in a aromatic sauce with nuts and raisins 16

beef korma

beef cooked in a korma sauce 15

grilled ribeye steak

thick ribeye steak cooked in indian spices and served with potatoes or vegetables 24

grilled sirloin steak

sirloin steak cooked in indian spices and served with potatoes or vegetables 20

rice specialities

gost biryani

a traditional rice dish made from basmati rice, saffron cardamom and spices choice of lamb or goat 16

chicken biryani

basmati rice cooked with boneless chicken, freshly ground spices, saffron, cashews and rasins 14

shrimp biryani

basmati rice cooked with shrimp, frshly ground spices, saffron, cashews and raisins 16

navarattan biryani

a vegetarian treat, basmati rice with fresh seasonal vegetables, saffron, nuts, raisins and cashews, mildy spiced 12

coconut rice

basmati rice cooked with a coconut and herbs 10

vegetarian

dal makhani

lentils delicacy tossed with onions, tomatoes, ginger, garlic, butter and spices 11

dal tarka

yellow lentils cooked Indian style 11

malai kofta

cheese and vegetable dumplings cooked in a cream sauce, garnished with almonds and raisins 12

baingan aloowala

eggplant and potato cooked with onion, garlic, ginger, spices and herbs 11

paneer tikka masala

paneer cooked in a tomato cream sauce 12

vegetable korma

fresh vegetables cooked with mild cream sauce 12

palak (spinach) paneer

homemade indian cheese cooked in a curry sauce and spinach 12

chana masala

chickpeas and diced potatoes cooked in a curry sauce 11

shahi paneer

homemade cheese cooked in a tomato and cream sauce 12

bhindi masala

okra sautéed with onions peppers tomatoes spice and herbs 11

paneer methi

homemade cheese cooked with fenugreek and curry sauce 12

tawa paneer

pan-seared, cooked in a curry sauce with peppers, onions and tomatoes 12

aloo gobi

potatoes and cauliflower cooked in spices 11

matar (peas) paneer

homemade indian cheese cooked in a curry sauce and peas 12

baingan bhartha

eggplant roasted in tandoor oven then mashed and sautéed with garlic, onions, tomatoes and spices 12

HOT vegetable vindallo

mixed vegetable cooked in a tangy spicy curry sauce 12

children's menu

chicken nuggets

tender chicken nuggets with fries 6

tandoori kid's

tandoori chicken, fish and shrimp served with rice 8

dessert

malai kulfi

homemade ice cream made with milk and nuts 4

mango kulfi

homemade ice cream made with
milk, nuts and mangoes 4

faluda

malai kulfi served with rose-infused
vermicelli 5

gulab jamun

light pastry balls soaked in sugar
syrup, served hot 3.50

kheer

traditional Indian rice pudding with
nuts flavored with cardamom and
rose 3.50

mango pudding

homemade mango custard 3.50

ice cream

choice of mango or vanilla ice cream
3.50

beverages

salted lassi (yogurt shake)
made with yogurt salted 3

mango lassi (yogurt shake)
made with yogurt and mango 3

sweet lassi (yogurt shake)
made with yogurt and sugar 3

Indian hot tea
(free-refills) 2

chai

traditional Indian tea made with
milk, cardamom and spices 2.50

soft drinks

Coke, Diet Coke, Sprite, coke zero
(free refills) 2

iced tea

sweet or unsweetened iced tea (free
refills) 2

iced tea

raspberry or green iced tea (free
refills) 2

strawberry daiquiri

non-alcoholic 3.50

pina colada

non-alcoholic 3.50

coffee

regular or decaf free refills 2

special request

if you have a special request for our
chef please ask, if we have the
ingredients we will make it for you.
some items may contain nuts. please
ask your server. thanks.