



## Appetizers

All Appetizers served with Mint and Tamarind Chutneys.

<b>Vegetable Samosa (g)</b> potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried	<b>3.95</b>	<b>Onion Bhaji</b> mildly spiced sliced onions, mixed in chickpea batter and deep fried	<b>4.95</b>
<b>Vegetable Pakora</b> seasoned mixed vegetables mixed with chickpea flour and deep fried	<b>4.95</b>	<b>Chicken Pakora</b> boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried	<b>5.95</b>
<b>Assorted Snacks</b>		<b>7.95</b>	
vegetable samosa, onion bhaji, chicken pakora, and vegetable pakora			

## Soups

<b>Saag Shorba</b> delicious soup made from spinach, onions, tomatoes, and cream	<b>3.50</b>	<b>Mulligatawny</b> a South Indian creation made with lentils, onions, potatoes, tamarind, and spices	<b>3.50</b>
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## Tandoori Specialties



*A tandoor is a clay oven in which coal is at a glow at all times. Lamb, Chicken, and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Some of the Indian breads are baked in the tandoor by slapping them on the hot internal wall of the Tandoor. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.*

<b>Chicken Tikka</b> boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	<b>13.95</b>	<b>Lamb Boti Kabob</b> tender chunks of lamb marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	<b>14.95</b>
<b>Chicken Tandoori</b> boneless chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	<b>12.95</b>	<b>Shrimp Tandoori</b> jumbo shrimp marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	<b>16.95</b>

## Accompaniments

<b>Papadam</b> wafers made from lentil flour and flavored with black pepper and cumin seed baked in tandoori oven	<b>2.95</b>	<b>Cucumber Raita</b> (a tangy mixture of cucumber, and spices mixed with fresh homemade yogurt)	<b>2.95</b>
<b>Onion Salad</b> (sliced onions, sliced hot peppers, and lemon seasoned with spices )	<b>1.50</b>	<b>Kachumbar (New!)</b> (diced onion, tomato & cucumber mixed with cilantro, lemon juice and spices)	<b>2.95</b>
<b>Mango, Mint, or Tamarind Chutneys</b> (condiment of fruit or vegetables, spices, and herbs blended together is chutney)	<b>1.50</b>	<b>Basmati Rice</b> (special aromatic long grain rice imported from India)	<b>2.50</b>

**Let us know of any food allergy or intolerance or any dietary restrictions.**



## Chicken Specialties

<b>Chicken Tikka Masala</b> breast meat barbecued in tandoor oven, then cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices	12.95	<b>Chicken Coconut Kurma</b> boneless chicken cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	12.95
<b>Raj's Chicken</b> boneless chicken batter fried and sautéed with mangos, onions, tomatoes, and spices	12.95	<b>Chicken Makhani</b> boneless tandoori chicken cooked with onions, garlic, ginger, tomatoes, cream, cashew nuts, and spices	12.95
<b>Chicken Saag</b> boneless chicken cooked with spinach, onions, garlic, ginger, cream, and spices	12.95	<b>Chicken Curry</b> traditional dish cooked with boneless chicken,, onions, garlic, ginger, tomatoes and curry spices	11.95
<b>Bollywood Chicken</b> breast meat cooked with potatoes, pineapple, tomatoes, onions, garlic, ginger, coconut milk and spices	12.95	<b>Chicken Mushroom</b> boneless chicken cooked with mushrooms, tomatoes, garlic, ginger, onions, and spices	12.95
<b>Chicken Briyani</b> basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita.	13.95	<b>Chettinad Kozhi (New!)</b> south India preparation of chicken cooked with onions, garlic, ginger tomatoes, and spices.	12.95

## Lamb Specialties

<b>Lamb Boti Kabob Masala</b> boneless lamb barbecued in tandoor oven, then cooked with onions, garlic, ginger, tomatoes, cream, and spices	13.95	<b>Lamb Coconut Kurma</b> boneless lamb cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	13.95
<b>Lamb Saag</b> boneless lamb cooked with spinach, onions, garlic, ginger, cream, and spices	13.95	<b>Lamb Curry</b> traditional dish cooked with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices	13.95
<b>Rogan Josh</b> boneless lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and curry spices	13.95	<b>Lamb Vindaloo</b> boneless lamb cooked with potatoes, onions tomatoes, garlic, ginger, vinegar, and spices	13.95
<b>Lamb Mushroom</b> boneless lamb cooked with fresh mushrooms, tomatoes, onions, garlic, ginger, and spices	13.95	<b>Lamb Briyani</b> basmati rice cooked with lamb, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita	14.95
<b>Nimbu Gohst (New!)</b> boneless lamb cooked with potatoes onions, garlic, ginger, lemon and spices.		14.95	

## Seafood Specialties

<b>Shrimp Tikka Masala</b> shrimp barbecued in tandoor oven, then cooked with bell pepper, onions, tomatoes, garlic, ginger, cream, and spices	14.95	<b>Shrimp Coconut Kurma</b> shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	14.95
<b>Tezpur Pineapple Shrimp (New!)</b> shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream, and spices	14.95	<b>Shrimp Curry</b> traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes, and curry spices	14.95
<b>Shrimp Mushroom</b> shrimp cooked with fresh mushrooms, tomatoes, onions, garlic, ginger, and spices	14.95	<b>Fish Curry</b> Halibut cooked with curry spices, onions, garlic, ginger coconut milk, and tamarind	15.95

Entrees served mild, medium, hot, or very hot with side of rice and garnished with cilantro.



## Vegetarian Specialties

Most Vegetarian Specialties available in Vegan, upon request.

<b>Vegetable Masala</b> mixed vegetables, cooked with onions, garlic, ginger, tomatoes, cream, and spices	<b>10.95</b>	<b>Vegetable Coconut Kurma (v)</b> mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk, and spices	<b>10.95</b>
<b>Saag Aloo</b> spinach cooked with potatoes, onions, garlic, ginger, cream, and spices	<b>9.95</b>	<b>Saag Paneer</b> spinach cooked with homemade cheese, onions, garlic, ginger, cream, and spices	<b>10.95</b>
<b>Malai Kofta</b> veggie balls deep fried and cooked with onions, tomatoes, cashew nuts, cream, and spices	<b>10.95</b>	<b>Baygan Bharta</b> roasted eggplant cooked with green peas, onions, herbs, spices, and a touch of cream	<b>10.95</b>
<b>Mixed Vegetable Curry (v)</b> traditional dish cooked with mixed vegetables, onions, garlic, ginger, tomatoes, and spices	<b>9.95</b>	<b>Bombay Paneer</b> Homemade cheese sauteed with onions, carrots bell pepper and spices served on a Sizzling platter.	<b>12.95</b>
<b>Rajmah (New!) (v)</b> kidney beans cooked with onions, garlic, ginger, tomatoes and spices	<b>9.95</b>	<b>Channa Raja (v)</b> garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce	<b>9.95</b>
<b>Daal Maharani (v)</b> lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	<b>9.95</b>	<b>Yellow Daal (v)</b> whipped toor daal (yellow lentils) cooked with onions, tomatoes, and spices	<b>9.95</b>
<b>Aloo Gobi (v)</b> potatoes and cauliflower cooked with onions, garlic, ginger, tomatoes, and spices	<b>9.95</b>	<b>Aloo Mattar (v)</b> potatoes and green peas cooked with onions, garlic, ginger, tomatoes, and spices to a sauce	<b>9.95</b>
<b>Mattar Tofu (v)</b> tofu cooked with green peas, onions, garlic ginger, tomatoes, and spices	<b>9.95</b>	<b>Bhindi Aloo (v)</b> okra cooked with potatoes, onions, garlic, ginger, tomatoes, and spices	<b>11.95</b>
<b>Vegetable Briyani (v)</b> basmati rice cooked with mixed vegetables, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita	<b>11.95</b>	<b>Mushroom Mattar (v)</b> fresh mushrooms and green peas cooked with onions, garlic, ginger, tomatoes, and spices	<b>10.95</b>
<b>Paneer Masala</b>		<b>11.95</b>	
homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spices			

## Indian Flat Breads

<b>Naan (g)</b> (teardrop-shaped flat bread baked in tandoor (clay oven)	<b>1.95</b>	<b>Garlic Naan (g)</b> (teardrop-shaped white bread baked in tandoor (clay oven) with a touch of garlic)	<b>2.50</b>
<b>Paratha (g)</b> (multi-layered whole wheat bread baked in the tandoor (clay oven)	<b>2.50</b>	<b>Tandoori Roti (g)</b> (round-shaped whole wheat bread baked in the tandoor (clay oven)	<b>1.95</b>
<b>Onion Naan (g)</b> (Indian bread with seasoned onions and baked in tandoor (clay oven)	<b>2.95</b>	<b>Aloo Paratha (g)</b> (paratha, stuffed with mildly seasoned mashed potatoes, baked in tandoor (clay oven)	<b>3.50</b>
<b>Peshawari Naan (g)</b> Indian bread stuffed with a mix of coconut, raisins and cashews, and baked in tandoor (clay oven)	<b>4.50</b>		

v=vegan g=gluten



## Desserts

<b>Mango Ice Cream</b> favorite homemade Indian ice cream made with Indian mango pulp, vanilla and cream	<b>3.95</b>	<b>Gulab Jamun</b> a light pastry made from dry milk and flour, and soaked in thick sugary syrup garnished with coconut	<b>2.95</b>
<b>Kheer</b> cardamom-flavored rice pudding garnished with cashew nuts and golden raisins	<b>2.95</b>	<b>Kulfi</b> homemade Indian ice cream with pistachios, cashew nuts, cardamom seeds and cream	<b>3.95</b>
<b>Gajjar Halwa (New!)</b>		<b>3.50</b>	
shredded carrots cooked with coconut milk, saffron cardamom and garnished with nuts and raisins			

## Beverages

<b>Mango Lassi</b> refreshing yogurt drink blended with mangoes and homemade yogurt	<b>3.95</b>	<b>Strawberry Lassi</b> refreshing yogurt drink blended with strawberries and homemade yogurt	<b>3.95</b>
<b>Rose Lassi</b> refreshing yogurt drink blended with rose water, sugar, and homemade yogurt	<b>2.95</b>	<b>Rose Milk</b> a sweetened milk drink made with milk and a touch of rose water	<b>2.95</b>
<b>Mango Soy Shake</b> shake made with mangoes and soymilk.	<b>3.95</b>	<b>Fruit Juices</b> mango juice, or cranberry juice	<b>2.95</b>
<b>Mango Lemonade (New!)</b>	<b>2.95</b>	<b>Ginger Beer (Non alcoholic)</b>	<b>2.95</b>
<b>Indian Coffee</b> special coffee made with hot milk	<b>2.50</b>	<b>Indian Tea</b> special tea boiled with milk and spices	<b>2.50</b>
<b>Soft Drinks</b> Coke, Diet Coke, Dr. Pepper, Sprite, Ice Tea, Root Beer, and Lemonade (free refills)	<b>2.50</b>	<b>Mineral Water / Bottled Water</b>	<b>2.00</b>

## Beer

<b>Domestic Beer</b>		<b>Imported Beer</b>	
Samuel Adams Light	<b>4.00</b>	Taj Mahal, 22oz., India	<b>7.95</b>
Budweiser, Bud Lite,	<b>3.50</b>	Kingfisher, India	<b>4.50</b>
<b>Local Microbrews</b>	<b>4.50</b>	Pinkus Hefe Weizen 18.6 oz.Germany	<b>6.50</b>
Squatters India Pale Ale (6% Alcohol)		St. Pauli Girl (dark), Germany	<b>4.50</b>
<b>Non Alcoholic Beer</b>	<b>3.50</b>	<b>House Wines by the glass</b>	<b>4.00</b>
Haake-Beck, Germany		Merlot	
		Chardonnay	
		White Zinfandal	

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**Salt Lake City Location** 2731 East Parleys Way, SLC, UT  
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