

## Lunch Menu

Dine in	take out	delivery
1. One veg entree over rice and naan		11.99
2. Two veg entree with rice and naan		12.99
3. Any one meat entree over rice and naan		11.99
4. Special tandoori chicken lunch box		13.99
5. Any two meat entree with rice and naan		14.99
6. One meat and one veg entree with rice and naan		13.99
7. One seafood and one veg entree with rice and naan		13.99
8. Any two seafood entree with rice and naan		14.99

### Veg Choices

- Saag Paneer
- Chana Masala
- Mix Veg Curry
- Yellow Tarka Dal
- Chana Sag



### Meat Choices

- Chicken Tikka Masala
- Chicken Curry
- Chicken Vindaloo
- Lamb Curry
- Lamb Vindaloo



### Seafood Choices

- Shrimp Curry
- Shrimp Vindaloo
- Telapia Curry
- Telapia Vindaloo



## Bread From Tandoor

1. Plain Naan (Soft bread of flour baked in tandoor) 3.99
2. Garlic Naan (Soft bread made of flour topped with freshly chopped garlic) 4.99
3. Onion Kulcha (Soft bread made of flour stuffed with chopped onions) 4.99
4. Onion Chilli Naan (Soft bread stuffed with spicy onion) 4.99
5. Garlic Chilli Naan (Soft bread made of flour topped with freshly chopped garlic with chilli) 4.99
6. Cheese Naan (Soft bread made of flour topped with freshly chopped Cheese) 4.99
7. Cheese Chilli Naan (Soft bread made of flour topped with freshly chopped Cheese with Chilli) 4.99
8. Cheese Garlic Naan (Shredded Cheese and Garlic Stuffed Naan) 4.99
9. Peshwari Naan (Soft bread made of flour stuffed with coconut almond and cashews) 4.99
10. Roti (A whole wheat flat bread baked in clay oven) 4.99
11. Poori (Puffed Bread) 4.99
12. Plain Paratha (Multi layered whole wheat bread baked in clay oven) 4.99
13. Rosemerry Naan (Soft bread made with rosemerry) 4.99
14. Keema Naan (Soft bread made with chicken keema) 5.99

## Accompaniments

1. Papadum (Crispy thin lentil wafers seasoned with cumin seeds and black pepper) 3.99
2. Raita (Fresh hung yogurt with a blend of shredded cucumber, chopped coriander and cumin seeds) 3.99
3. Mango or Mixed Pickle 3.99
4. Mango Chutny 3.99
5. Tamarind chutny 3.99
6. Mint Chutny 3.99
7. Onion Chutny 3.99

## Desserts

1. Ras Malai (Soft and spongy cheese patties in cream and milk syrup) 4.99
2. Gulab Jamun (Deep fried cheese balls in sugar syrup, served hot or cold) 4.99
3. Rice Pudding 4.99
4. Mango Ice Cream 4.99
5. Pistachu Ice Cream 4.99

## Beverages

1. Soda (1.Coke or 2.Sprite or 3.Ginger Ale or 4.Selzer Water or 5.Diet Coke) 1.99
2. Mango Lassi 4.99
3. Sweet Lassi 4.99
4. Rose Lassi 4.99
5. Homemade Lemonade 4.99
6. Sparkling Cyder/Water 4.99
7. Craneberry Juice 4.99
8. Snaple Orange/Apple 4.99
9. Masala Chai 4.99
10. Water 2.00



## Rice & Biryani

1. Mumbai Vegetable Biryani (Basmati rice and vegetables cooked in a sealed pot with aromatic spices) 15.99
2. Mumbai Chicken Biryani (Tender slices of juicy chicken prepared with basmati rice and mild spices) 16.99
3. Mumbai Chicken Tikka Biryani (Chicken from Tandoor and basmati rice cooked in a sealed pot with aromatic spice) 16.99
4. Mumbai Lamb Biryani (Pieces of lamb and basmati rice cooked in a sealed pot with aromatic spices) 17.99
5. Mumbai Goat Biryani (Goat and basmati rice cooked in a sealed pot with aromatic spices) 18.99
6. Mumbai Mix Meat Biryani (Chicken, lamb cooked with saffron rice, yogurt, mint, spices, herb) 18.99
7. Mumbai Shrimp Biryani (Shrimp and basmati rice cooked in a sealed pot with aromatic spices served with raita) 18.99
8. Mumbai Mix Seafood Biryani (Shrimp & Salmon cooked with saffron rice, yogurt, mint, spices, herb) 18.99
9. Mumbai Fried Rice (Basmati rice cooked with fresh vegetables, chicken/shrimp with aromatic spices) 15.99
10. Mumbai Peas Pulao (Basmati rice cooked with peas) 6.99
11. Mumbai Lemon Rice (Basmati rice cooked with yellow lentil and lemon) 6.99
12. Mumbai Jeera Rice (Basmati rice flavored with cumin seed) 6.99
13. Plain Basmati Rice 3.99

One Appetizer & One Entree Selection 21.99  
Includes Basmati Rice, naan bread and chutneys  
Delevery & take out

## Appetizers

Vegetarian	Non Vegetarian	Soup
1. Samosa	1. Chicken Tikka	1. Muligatawny
2. Vegetable Pakoras	2. Chicken Malai Kabab	2. Vegetable Soup
3. Papri chaat	3. Lamb Boti kabab	3. Chicken Soup
4. Alu Tikki Chana		4. Salad

## Entrees

Chicken	Lamb	Vegetable
Chicken Tikka Masala	Lamb Curry	Saag Paneer
Chicken Vindaloo	Lamb Vindaloo	Chana Masala
Chicken Curry	Lamb Rogan Josh	Tarka Daal
Chicken Korma	Lamb Saag	Malai Kofta
Chicken Saag	Lamb Madras	Mix Veg Curry
Chicken Madras		Vegetable Bindallo
Chicken Rogan Josh		

### Goat

Goat Curry	Goat Madras	Goat Saag
Goat Vindaloo		Goat Rogan Josh

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## WILLIAMSBURG

493 Grand St.  
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WE ACCEPT:



## Appetisers (Vegetarian)

<b>1. Samosa (vegetable)</b> (Crispy pyramid stuffed with delicately spiced potatoes and vegetables)	<b>5.99</b>
<b>2. Samosa Chaat</b> (Chopped vegetable samosa and chickpeas topped with tamarind chutney Mint chutney and yoghourt).	<b>5.99</b>
<b>3. Papri Chaat</b> Pastry stuffed, chickpeas , yoghourt with sweet 7 sour sauce on the top.	<b>5.99</b>
<b>4. Pakoras (vegetable)</b> (Assorted vegetables deep fried in a specialty seasoned flour batter)	<b>5.99</b>
<b>5. Alu Tikki Chana</b> (Deep fried seasoned potato patties served over curried chickpeas with special mild spices, fresh coriander and chutneys).	<b>6.99</b>
<b>6. Sweet &amp; Sour Eggplant</b> (If you like eggplant tries this)	<b>6.99</b>
<b>7. Cauliflower Manchurian</b> (Cauliflower tossed in a spicy and sweet sauce)	<b>8.99</b>
<b>8. Paneer Tikka</b> (Homemade Cheese marinated in special masala and cooked in tandoor.)	<b>9.99</b>
<b>9. Chana Poori</b> (Chickpeas served with golden poori)	<b>9.99</b>
<b>10. Broccoli Malai</b> (Broccoli florets and onion in creamy almond and herbs sauce)	<b>9.99</b>

## Appetisers (Non Vegetarian)

<b>1. Meat Samosa</b> (Ground meat wrapped in a light pastry)	<b>6.99</b>
<b>2. Chicken Tikka</b> (Marinated in ginger, garlic, yoghourt and spices cooked in tandoor)	<b>10.99</b>
<b>3. Chicken Malai Kabab</b> (Tender chicken marinated in a special creamy sauce with mild spices and herbs and cooked in tandoor)	<b>10.99</b>
<b>4. Chicken Hariyali Kebab</b> (Green herbed with mint marinated Special sauce cooked in tandoor)	<b>10.99</b>
<b>5. Chicken Lollipop</b> (4 pcs, crispy chicken wings served with house dip sauce )	<b>10.99</b>
<b>6. Chilli Chiken</b> (Chilli garlic sauce with indo-Chinese style with peppers with deep fried chicken chunks)	<b>10.99</b>
<b>7. Tandoor Mix Platter</b> (A combination tandori items)	<b>10.99</b>
<b>8. Lamb Shish Kebab</b> (Ground lamb seasoned with special spices and herbs barbecued on rolled skewers in clay oven)	<b>9.99</b>
<b>9. Mumbai Coconut Shrimp</b> (Shrimp pan roasted with coconut sauce)	<b>10.99</b>
<b>10. Grill Salmon Apt</b> (Marinated in chef's choice tandoori masala, cooked in our tandoor)	<b>11.99</b>
<b>11. Fresh Shrimp</b> (Special curry sauce with onion with golden poori) 3pcs	<b>10.99</b>

## Soup & Salad

<b>1. Soup (Mulligatawny/chicken/vegetables)</b>	<b>5.99</b>
<b>2. Mashroom Soup</b>	<b>6.99</b>
<b>3. Fresh Garden Salad</b> (Lettuce, tomato, cucumber, cilantro with red onion)	<b>6.99</b>
<b>4. Chicken Tikka Salad</b> (Lettuce, tomato, cucumber, cilantro with red onion)	<b>9.99</b>
<b>5. Grill Salmon Salad</b> (Lettuce, tomato, cucumber, cilantro with red onion)	<b>14.99</b>
<b>6. Beans Salad</b> (Lettuce, tomato, cucumber, cilantro with red onion)	<b>8.99</b>

## Vegetarian Specialties

<b>1. Mixed Vegetables Curry</b> (Fresh Mix vegetables with spices cooked in onion and tomato sauce)	<b>14.99</b>
<b>2. Navratan Korma</b> (Fresh Mixed vegetables, fruits cooked with cashew creamy sauce)	<b>15.99</b>
<b>3. Vegetable Tikka Masala</b> (Fresh Mix vegetables cooked in tomato and cream sauce)	<b>15.99</b>
<b>4. Vegetable Jalfrezi</b> (Assorted fresh vegetables cooked in tomato sauce or in spicy sauce)	<b>14.99</b>

<b>5. Vegetable Vindaloo</b> (Fresh vegetables cooked in tomato sauce or in spicy sauce).	<b>14.99</b>
<b>6. Saag Paneer</b> (Fresh spinach cooked with homemade cottage cheese in a mildly spiced cream sauce)	<b>15.99</b>
<b>7. Paneer Tikka Masala</b> (Cubes of homemade cottage cheese, cooked in tastefully seasoned delicate onion, tomato and creamy sauce)	<b>15.99</b>
<b>8. Paneer Makhani</b> (Paneer sauteed in tomato, onion & cooked in creamy sauce)	<b>16.99</b>
<b>9. Paneer Bhurji</b> (Homemade indian cheese sauteed with onion, tomato and specially imported spices)	<b>16.99</b>
<b>10. Methi Matar Paneer</b> (Paneer cheese, green peas, fresh fenugreek)	<b>16.99</b>
<b>11. Paneer Karahi</b> (Paneer is cooked with fresh ginger,coriander,tomato,onion & diced peppers)	<b>15.99</b>
<b>12. Chana Masala</b> (Chickpeas cooked with onions, tomatoes, and freshly ground spices)	<b>14.99</b>
<b>13. Malai Kofta</b> (Homemade vegetable Koftas cooked in silky creamy sauce)	<b>15.99</b>
<b>14. Alu Matar Gobi</b> (Potato, green pea, cauliflower cooked with fresh ginger, onion and tomato sauce)	<b>14.99</b>
<b>15. Baingan Bharta</b> (Roasted eggplant mashed and sauteed with onions, tomato and spices)	<b>14.99</b>
<b>16. Bhindi Bhaji</b> (Fresh stir fried okra cooked with tomatoes andonion spices)	<b>15.99</b>
<b>17. Alu Chana Saag</b> (Fresh spinach, potato and chickpeas cooked in delicately spiced curry sauce).	<b>14.99</b>
<b>18. Alu Chana Paneer</b> (Fresh spinach, potato and chickpeas with Panner)	<b>15.99</b>
<b>19. Pumpkin Chana</b> (Fresh red pumpkin, chickpeas, five spices & onion sauce)	<b>14.99</b>
<b>20. Tarka Daal</b> (Yellow lentils blended with herbs and spices)	<b>14.99</b>
<b>21. Daal Makhni</b> (Three types of lentils cooked in delicately tomato flavored sauce)	<b>14.99</b>
<b>22. Daal Saag</b> (Lentil cooked fresh spinach and spices)	<b>14.99</b>
<b>23. Tofu Mushroom Jalfrezi</b> (Tofu and Mushroom cooked with Onions, bell peppers, tangy flavour)	<b>16.99</b>

## Tandoori Main Courses

<b>1. Chicken Tandoori</b> (Chicken marinated overnight in cultured yoghourt and spices then grilled on skewers)	<b>17.99</b>
<b>2. Chicken Tikka</b> (Cubed chicken breast marinated in ginger, yoghourt sauce, bbq skewers in clay oven)	<b>16.99</b>
<b>3. Chicken Malai kabab</b> (Tender chicken marinated in a special creamy sauce with spices and herbs, served with sizzling grilled onion and lemon)	<b>17.99</b>
<b>4. Mumbai Chicken Chops</b> (Marinated with chef special sauce with tandoor)	<b>18.99</b>
<b>5. Tandoori Lamb Chop</b> (Lamb marinated in yoghourt herbs and mildly seasoned with spice and cooked in tandoor)	<b>22.99</b>
<b>6. Tandoori Mixed Grill</b> (A combination of chicken, lamb and seafood marinated in spices and herbs cooked to perfection in the clay oven )	<b>19.99</b>
<b>7. Lamb Boti Kabab</b> (Chunks of lamb marinated in tangy spice blend then BBQ'd to perfection)	<b>18.99</b>
<b>8. Chicken &amp; Lamb Tikka</b> (Half chicken and half lamb tikka special)	<b>18.99</b>
<b>9. Shrimp Tandoori</b> (Freshwater shrimp marinated in mild spices and herbs cooked in the clay oven)	<b>19.99</b>
<b>10. Grill Salmon</b> (Marinated in a special spice and herb served with assorted vegetables. Recommended dish)	<b>19.99</b>



## Chicken Specialties

<b>1. Chicken Tikka Masala</b> (Tender boneless chicken from clay oven cooked in tastefully seasoned in delicate tomato and creamy sauce)	<b>16.99</b>
<b>2. Chicken Makhni (Butter Chicken)</b> (boneless chicken from clay oven cooked in tastefully seasoned with butter in delicate tomato and creamy sauce)	<b>17.99</b>
<b>3. Chicken Curry</b> (Chicken cooked in a traditional spices sauce with onions and tomatoes)	<b>15.99</b>
<b>4. Chicken Alu Curry</b> (Chicken cooked in a traditional spices sauce with potato, onions and tomatoes)	<b>15.99</b>
<b>5. Chicken Saag</b> (Boneless chicken sauteed with fresh spinach and special blend of spices)	<b>15.99</b>
<b>6. Chicken Korma</b> (A dish of royalty, boneless chicken cooked in creamy cashew sauce)	<b>15.99</b>
<b>7. Chicken Vindaloo</b> (Cubes of chicken cooked in a very hot and spicy tomato onion sauce with potato)	<b>15.99</b>
<b>8. Chicken Madras</b> (Chicken cooked with coconut milk madras sauce an curry leaves)	<b>15.99</b>
<b>9. Mango Chicken</b> (fresh mango cooked in mint, onion & Chef's special sauce)	<b>15.99</b>
<b>10. Chicken Rogan josh</b> (Chicken cooked in butter at intense heat with tomatoes and roasted red chillies)	<b>15.99</b>
<b>11. Chicken Karahi</b> (Chicken cooked with fresh ginger,coriander, tomato, onion & diced peppers)	<b>15.99</b>
<b>12. Chicken Jalfrezi</b> (Chicken cooked with Onion and bell papper and tangy flavour)	<b>15.99</b>
<b>13. Chicken Daal Gosht</b> (Chicken cooked with yellow and split lentils)	<b>15.99</b>
<b>14. Chilli Chicken</b> (Chilli garlic sauce with indo-Chinese style with peppers with deep fried chicken chunks)	<b>16.99</b>
<b>15. Pumpkin Chicken</b> (Chicken and Fresh pumpkin cooked with Chef's special spices)	<b>15.99</b>
<b>16. Achari Chicken</b> (Chicken cooked with mango pickle curry & tomtom sauce)	<b>15.99</b>
<b>17. Chicken Bhindi</b> (Fresh Okra and chicken cooked with seasonal spices)	<b>15.99</b>



## Lamb Specialty

<b>1. Lamb Tikka Masala</b> (Tender boneless lamb from clay oven cooked in a tastefully seasoned and delicate onion, tomato and cream sauce)	<b>17.99</b>
<b>2. Lamb Curry</b> (Lambo cooked with tomatoes, onions and spices)	<b>17.99</b>
<b>3. Lamb Alu Curry</b> (Lambo cooked with potato, tomatoes, onions and spices)	<b>17.99</b>
<b>4. Lamb Rogan Josh</b> (Cubes of lamb cooked with onions, herbs and spices)	<b>17.99</b>
<b>5. Lamb Vindaloo</b> (Boneless lamb and potato cooked with hot red chili sauce, garlic, ginger and vinegar species)	<b>17.99</b>
<b>6. Lamb Karahi</b> (Lamb cooked with fresh ginger, coriander, tomato, onion & diced peppers)	<b>17.99</b>
<b>7. Lamb Saag</b> (Succulent pieces of lamb simmered in freshly pureed spinach and spices)	<b>17.99</b>
<b>8. Lamb Shahi Korma</b> (Boneless Lamb cooked in a creamy cashew sauce)	<b>17.99</b>
<b>9. Lamb Madras</b> (Lamb cooked with coconut milk madras sauce and curry leaves)	<b>17.99</b>
<b>10. Lamb Karahi Mirchiwala</b> (Thick brown sauce, onions, green chillis (crazy spicy)	<b>17.99</b>
<b>11. Coconut Lamb</b> (Coconut, curry leaves, Sambar powder)	<b>17.99</b>
<b>12. Lamb Daal Gosht</b> (Lamb cooked with yellow and split lentils)	<b>17.99</b>
<b>13. Lamb Bhindi</b> (Fresh Okra and Lamb cooked with seasonal spices)	<b>17.99</b>
<b>14. Pumpkin Lamb</b> (Lamb and Fresh pumpkin cooked with Chef's special spices)	<b>17.99</b>
<b>15. Achari Lamb</b> (Lamb cooked with mango pickle curry & tomato sauce)	<b>17.99</b>

## Goat Specialty (Goat with Bones)

<b>1. Goat Curry</b> (Goat cooked in house blended lightly spiced curry sauce)	<b>17.99</b>
<b>2. Goat Alu Curry</b> (Goat cooked in potato house blended lightly spiced curry sauce)	<b>17.99</b>
<b>3. Goat Rogan Josh</b> (Goat cooked in butter at intense heat with tomatoes and roasted red chillies)	<b>17.99</b>
<b>4. Goat Vindaloo</b> (Goat and potato cooked with hot red chili sauce, garlic, ginger and vinegar species)	<b>17.99</b>
<b>5. Goat Korma</b> (Goat cooked in a creamy cashew sauce)	<b>17.99</b>
<b>6. Goat Madras</b> (Goat cooked with coconut milk madras sauce and curry leaves)	<b>17.99</b>
<b>7. Goat Saag</b> (Goat cooked with fresh spinach & herbs sauce)	<b>17.99</b>
<b>6. Achari Goat</b> (goat with mango pickle curry & tomato sauce)	<b>17.99</b>
<b>7. Coconut Goat</b> (Coconut, curry leaves, Sambar powder)	<b>17.99</b>
<b>8. Goat Kadai Mirchiwala</b> (Goats cooked in thick brown sauce, onions, green chillis (crazy spicy)	<b>17.99</b>
<b>9. Goat Dal Gosht</b> (Goat cooked with yellow and split lentils)	<b>17.99</b>
<b>10. Pumpkin Goat</b> (Goat and Fresh pumpkin cooked with Chef's special spices)	<b>17.99</b>
<b>11. Goat Bhindi</b> (Fresh Okra and goat cooked with seasonal spices)	<b>17.99</b>
<b>12. Goat karahi</b> (Goat cooked with fresh ginger, coriander, tomato, onion & diced peppers)	<b>17.99</b>
<b>13. Goat Zalfazia</b> (Goat cooked with Onion and bell papper and tangy flavour)	<b>17.99</b>

## Seafood Specialty

<b>1. Shrimp Curry</b> (Seasoned shrimp specially prepared in authentic thick sauce)	<b>18.99</b>
<b>2. Shrimp Tikka Masala</b> (Shrimp from clay oven, cooked in a silky sauce with indian herbs)	<b>18.99</b>
<b>3. Goan Shrimp Curry</b> (Shrimp carefully prepared by our chef in a creamy coconut sauce)	<b>18.99</b>
<b>4. Shrimp Karahi</b> (Shrimp cooked with fresh ginger,coriander,tomato, onion & diced peppers)	<b>18.99</b>
<b>5. Shrimp Saag</b> (A perfect balance of spinach and shrimp cooked with onions and tomatoes)	<b>18.99</b>
<b>6. Shrimp Jalfrezi</b> (Shrimp stir fried with fresh vegetables in a sweet and sour sauce)	<b>18.99</b>
<b>7. Shrimp Korma</b> (Shrimp cooke in a creamy cashew sauce)	<b>18.99</b>
<b>8. Shrimp Vindaloo</b> (Shrimp and potato cooked with hot red chili sauce, garlic, ginger and vinegar species)	<b>18.99</b>
<b>9. Pumpkin Shrimp</b> (Shrimp and Fresh pumpkin cooked with Chef's special spices)	<b>18.99</b>
<b>10. Shrimp Bhindi</b> (Fresh Okra and shrimp cooked with seasonal spices)	<b>18.99</b>
<b>11. Salmon Tikka Masala</b> (Salomn from clay oven cooked in a tastefully seasoned and delicate onion, tomato and cream sauce )	<b>19.99</b>
<b>12. Goan Salmon Curry</b> (Salomn from clay oven cooked in a tastefully seasoned and coconut Milk, coconut , cream sauce )	<b>19.99</b>
<b>13. Salmon Saag</b> (Salomn from clay oven cooked in a tastefully seasoned Spinach & sauce)	<b>19.99</b>
<b>14. Mix Seafood (Curry/Korma)</b> (Choice of curry or korma of both Shrimp & Salmon together. korma with creamy cashew sauce)	<b>19.99</b>
<b>15. Crab Meat Curry/Korma</b> (with black pepper, fiery red chiles, mustard seeds, coconut curry sauce. korma with creamy cashew sauce)	<b>19.99</b>
<b>16. Telapia Fish Curry</b> (with tomato & curry sauce)	<b>17.99</b>
<b>17. Telapia Fish Saag</b> (with tomato, Spinach & curry sauce)	<b>17.99</b>



Price subject to change without notice