



SEAFOOD

- Fish Curry** \$16.99
Fresh Fish cooked in curry sauce with Indian herbs and spices
- Malabar Fish Curry** \$17.99
Curry leaves, coconut, tomato & exotic herbs
- Shrimp Curry** \$17.99
Fresh Shrimp cooked in curry sauce with Indian herbs & spices
- Fish Tikka Masala** \$16.99
Fresh fish, tandoori style, cooked in a rich creamy tomato sauce
- Shrimp Tikka Masala** \$17.99
Fresh shrimp, tandoori style, cooked in a rich creamy tomato sauce
- Goa Shrimp Curry** \$17.99
Shrimp cooked in mildly spiced coconut milk curry

BIRYANI RICE

All dishes served with raita (yogurt sauce)

- Vegetable Biryani** \$14.99
Basmati rice cooked with exotic spices, herbs, fresh garden vegetables and nuts
- Lamb Biryani** \$21.99
Juicy pieces of lamb cooked with basmati rice and spices, garnished with nuts
- Chicken Biryani** \$14.99
Basmati rice cooked with chunks of chicken, nuts and spices
- Goat Biryani** \$21.99
Basmati rice and chunks of goat cooked with nuts and spices
- Sanjha Chula Biryani** \$21.99
Basmati rice cooked in butter with pieces of goat, chicken, lamb, vegetables, nuts, and raisins

BREAD

- Naan** Unleavened bread baked in tandoor. \$2.99
- Pechawari Naan** Unleavened bread stuffed with raisins, and cashew nuts \$4.99
- Garlic Naan** Unleavened, handmade bread stuffed with fresh garlic and cilantro \$3.99
- Paneer Naan** Unleavened bread stuffed with homemade cheese \$4.99
- Aloo Naan** Unleavened bread stuffed with potato & cilantro \$4.99
- Garlic chilly cheese Naan** Unleavened bread stuffed with fresh garlic, cheese and chilly \$4.50
- Chicken Naan** Handmade bread stuffed with diced chicken, herbs & spices in our tandoor \$4.99
- Tawa Roti** Thin, unleavened wheat bread, griddle-cooked, served with butter \$1.50
- Tandoori Roti** Whole wheat bread baked in our Tandoor \$2.99
- Poori (2)** Deep-fried whole wheat puff bread \$4.99
- Onion Kulcha** Unleavened white bread stuffed with onion \$5.99
- Mix kulcha** Unleavened white bread stuffed with onion, cauliflower, cheese, potatoes, cilantro \$6.99
- Plain Parantha** Multi-layered whole wheat bread, cooked with butter on a griddle \$3.99
- Gobhi Parantha** Multi-layered whole wheat bread, cooked with mashed cauliflower \$4.99
- Aloo Parantha** Multi-layered whole wheat bread, cooked with mashed potatoes \$4.99
- Mix parantha** Multi-layered whole wheat bread, cooked with cheese, potato, cauliflower, onions, cilantro \$5.50
- Paneer parantha** Multi-layered whole wheat bread, cooked with cilantro & cheese \$5.50

VEGETARIAN DISHES

- Saag Paneer** \$13.99
Fresh spinach cooked with cream and homemade cheese
- Paneer Kadai** \$14.99
Fresh homemade cheese cooked with sliced onion, peppers, tomatoes and mushroom in a sauce with exotic spices
- Paneer Balti** \$14.99
Home-made cheese cooked with roasted onions, green pepper, herbs and spices, garnished with fresh coriander
- Baigan Bharta** \$13.99
Eggplant specialty baked over open flame, mashed and sauteed with onions, garlic, ginger & spices
- Malai Kofta** \$13.99
Vegetable balls cooked in a creamy tomato sauce with fresh herbs, exotic spices, nuts and raisins
- Mix Sabzi** \$13.99
Mixed vegetables sauteed with Indian spices
- Paneer Korma** \$14.99
Homemade cheese cubes cooked in a mildly creamy sauce with nuts and raisins
- Aloo Gobhi** \$13.99
Cauliflower cooked w/ginger, garlic, potatoes and Indian spices
- Shahi Navratan Korma** \$13.99
Garden fresh vegetables cooked with mild creamy sauce with nuts and raisins
- Daal Makhni** \$12.99
Lentils sauteed in butter with fresh herbs and spices, garnished w/fresh coriander
- Yellow Daal Tadka** \$13.99
Slow-cooked, creamy yellow lentils sauteed with our special blend of warm and aromatic spices
- Bhindi Masala** \$13.99
Fresh okra cooked with onion, tomatoes and Indian spices
- Channa Masala** \$12.99
Vegetarian curry made with onion, tomato, ginger, garlic & house spices stewed with tender chickpeas
- Paneer Bhurji** \$14.99
Mashed homemade cheese w/ onion, tomato & Indian spices
- Mutter Paneer** \$13.99
Fresh green peas cooked with homemade cheese chunks, herbs and light spices
- Aloo Choley** \$12.99
Chickpeas and potatoes prepared north Indian style
- Aloo Mutter** \$12.99
Potatoes and sweet peas cooked in a rich, thick curry with aromatic spices and herbs
- Aloo Palak** \$12.99
Velvety spinach and diced potatoes simmered together with our special spices and seasonings
- Saag** \$12.99
Spinach sauteed with savory spice
- Malai Methi Mutter** \$13.99
Sweet and tender green peas simmered with aromatic fenugreek in a creamy gravy
- Paneer Makhni** \$14.99
Homemade cheese sauteed in butter with fresh herbs, spices, nuts and raisins
- Paneer Tikka Masala** \$13.99
Rich, thick, creamy tomato and fenugreek-based gravy simmered with house-made yogurt cheese curd

SPECIAL THALI

- Veg** \$11.99
2 sabji, 3 roti, rice, salad, achar & dessert
- Non-Veg** \$13.99
2 sabji, 3 roti, rice, salad, achar & dessert

SIDES

- Raita** Homemade yogurt with grated cucumber and mint \$4.99
- Plain Yogurt** Homemade yogurt \$2.99
- Papad** Light, lacy lentil crisp \$1.99
- Mixed Pickle** Homemade pickle with mango, carrot, and ginger \$3.99
- Mango Chutney** \$3.99
Sweet and tangy condiment made with mango
- Basmati Rice** \$3.99
Fluffy and aromatic rice, perfect accompaniment to any meal

DRINKS

- Pistachio Shake** \$4.99
- Lassi** (sweet/salty/mango) \$4.99
- Jaljeera** \$4.99 glass/\$14.99 quart
Tangy, fragrant, spicy & refreshing flavored water infused with cumin, mint, tamarind, pepper & other herbs & spices
- Masala Tea** \$2.99
- Indian Spice Tea** \$3.99
- Dudh tea** (milk tea) \$1.99
- Bottle of water Soda** \$1.99
Coke, Diet Coke, limca, Ginger Ale, or Sprite

SALADS

- Chicken Salad** \$7.99
White chicken marinated cubes with lettuce, green peppers and cucumbers
- Green Salad** \$4.99
Fresh garden vegetables (Lettuce, cucumber, green peppers and tomatoes)
- Desi Salad** \$4.99
Fresh onions, cucumber, tomatoes and lemon

DESSERT

- Kheer** \$5.99
Rice cooked in sweetened milk, raisins, and almonds
- Raas Malai** \$4.99
Fresh homemade cheese patties, cooked with saffron, almonds, and nuts
- Shahi kulfi** \$2.99
Exotic ice cream made with saffron, almonds, and nuts
- Gulab Jamun (2)** \$4.99
Deep-fried wheat and milk balls, soaked in syrup
- Gajar Halwa** \$4.99
Classic pudding made of grated carrots, nuts and milk

YES, WE CATER DO ALL OCCASIONS

CONSUMER ADVISORY WARNING FOR RAW FOODS:
Please note that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.

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AUTHENTIC DESI CUISINE



VEGETARIAN APPETIZERS

- Vegetable Pakora (10 Pcs)** \$10.99
Mixed vegetable fritters made with spinach, potatoes, onions, and cauliflower
- Small Baby Samosa (5 Pcs)** \$6.99
Small baby turnovers stuffed with potatoes and green peas
- Spring Roll (5 Pcs)** \$6.99
Small roll of pastry filled with shredded vegetables
- Vegetable Samosa (2 Pcs)** \$4.99
Spicy turnovers stuffed with potatoes and green peas
- Paneer Pakora (5 Pcs)** \$9.99
Homemade cheese with spicy deep-fried
- Aloo Tikki (2 Pcs)** \$4.99
Spicy potato patties deep fried
- Chilly Paneer** \$15.99
Homemade paneer strained cottage cheese fried and tossed in a tomato garlic sauce
- Gobi Manchurian** \$15.99
Cauliflower florets stir fried with garlic sauce
- Gobi 65** \$15.99
Crispy South Indian-style cauliflower fry seasoned with aromatic spices
- Soya Chaap (malai, chili & tandoori)** \$15.99
Plant-based, grilled soy simmered in a spicy, creamy masala sauce
- Paneer Tikka (6 Pcs)** \$17.99
Tender pieces of homemade cheese marinated in spices and cooked on skewers in a tandoor
- Sanjha Chula Vegetarian Platter** \$11.99
Assorted combination of vegetable pakoras, samosa, tikki, and paneer pakoras
- Aloo Tikki Chaat** \$8.99
Crispy potato Aloo Tikki smothered in chickpea and garnished with yogurt, tamarind and red onion
- Samosa Chaat** \$9.99
Crispy potato samosas smothered in chickpea curry. Garnished with yogurt, tamarind and onion
- Chole Bhature** \$9.99
Fluffy leavened bread served with spicy tangy chickpea curry



NON-VEG APPETIZERS

- Chicken Manchurian** \$16.99
Tender boneless pieces of white meat chicken, deep fried and cooked with onion, peppers, sweet and tangy sauce
- Shrimp Pakora** \$17.99
A crisp Indian fritter made with tender shrimp coated in a spiced chickpea flour batter.
- Fish Fry** \$16.99
Flaky fish fillet pieces marinated in house masala spices & herbs, battered with chickpeas flour & golden fried
- Chicken 65** \$17.99
Sweet and sour tomatoe sauce, watermelon radish, sour cream
- Chicken Pakoora Fry** \$17.99
Mildly spiced assorted chicken fritters



SOUPS

- Chicken Soup** \$7.99
Soothing chicken broth with tender meat and vegetables
- Mulligatawny Soup** \$6.99
A twist on the traditional mulligatawny soup, made with lentils, tomatoes, and a blend of spices
- Tomato Coconut Soup** \$6.99
Homestyle Tomato & coconut Soup



COLD APPETIZERS

- Chaat Papri** \$7.99
Spiced potatoes, tomatoes and onion with fried wheat wafers with yogurt, sweet & sour sauce
- Dahi Puri** \$5.99
Semolina puffs filled with spiced onion, potatoes, tempered chutney, sweet sour & yogurt sauce
- Bhulpuri** \$5.99
Puffed rice crisp made with cucumber & mix with onions, tomatoes, spices & tamarind sauce
- 8 Pcs Pani Puri** \$7.99
Puffed flour shells, served with spiced potatoes, onion & tangy flavored water

SOUTH INDIAN SPECIAL DOSA

- Masala Dosa** \$12.99
Made with potatoes & onions
- Paneer Dosa** \$13.99
Rolled stuffed with paneer, potatoes & onions
- Chicken Dosa** \$13.99
Rolled & stuffed with barbequed chicken with potatoes & onions
- Sanjha Chula Special Dosa** \$14.99
Rolled and stuffed with onion, paneer, potatoes and green pepper



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CHEF'S SPECIAL CREATION



- Special Goat Karahi (1 lb)** \$37.99
Bone-in goat meat, ripe tomatoes, ginger, garlic, oil or ghee, and a blend
- Special Chicken Karahi (1 lb)** \$24.99
Bone-in chicken pieces, fresh ripe tomatoes, ginger, garlic, green chilies, neutral oil or ghee, and a simple blend of spices
- Mango Chicken** \$17.99
Spicy. Fresh mango cooked with white meat and spices. Served with basmati rice
- Lamb Shank Curry (Bone-in)** \$18.99
Delicately braised lamb shank in a delicious saffron and red onion gravy
- Lamb Kadai** \$18.99
Barbeque boneless lamb cooked with sliced onions, peppers, tomatoes, and mushrooms in a sauce with exotic spices
- Garlic Chicken** \$17.99
Chicken cubes cooked with fresh garlic and spices
- Garlic Shrimp** \$19.99
Shrimp cooked with fresh garlic and spices
- Tofu Bhurji** \$17.99
Mashed tofu cooked with onion, tomatoes, and Indian spices
- Chana Paneer Masala** \$16.99
Whole chick peas, homemade cheese with fresh garlic & ginger cooked in creamy tomato sauce

LAMB



- Lamb Curry** \$18.99
Boneless lamb cubes cooked in curry sauce with exotic Indian herbs and spices
- Lamb Korma** \$18.99
Lamb cooked with nuts and raisins in a mild creamy sauce
- Lamb Coconut Curry** \$18.99
Boneless lamb in a curry sauce with mustard seeds and coconut
- Lamb Tikka Masala** \$18.99
Boneless lamb Tandoori style cooked in rich tomato cream sauce
- Lamb Saag** \$18.99
Chunks of boneless lamb, cooked with spinach & spices
- Lamb Vindaloo** \$18.99
Lamb pieces marinated in vinegar & spices cooked with potatoes in a spicy tomato & onion sauce
- Lamb Balti** \$18.99
Barbeque lamb roasted with onions, mushrooms, green peppers, herbs, and spices, garnished with coriander

GOAT



- Goat Curry** \$17.99
Goat cooked in a delicate gravy of tomatoes, onion, savory spices
- Goat Vindaloo** \$17.99
Tangy, spicy curry made with potatoes and a touch of vinegar
- Goat Masala (Goat Bunna)** \$18.99
Tender marinated pieces simmered in a spicy, earthy sauce made with tomato, onion, garlic, ginger, turmeric and other herbs and spices
- Karahi Goat** \$18.99
Thick and rich ginger, tomato and masala spice curry
- Goat Saag** \$18.99
Fresh spinach and house masala spices simmered

TANDOORI



- Tandoori Chicken** Half (4) \$14.99 / Full (8) \$22.99
Tender chicken, marinated in yogurt and spices, and baked in our tandoor
- Tandoori Mixed Grill** \$22.99
Combination of sizzling tandoori specialties like chicken tikka, chicken kebab, tandoori chicken, seekh kebab and tandoori shrimp
- Tandoori Shrimp (8)** \$20.99
Clay oven roasted shrimp marinated with savory spices
- Tandoori Wings (6)** \$11.99
Fresh marinated in black pepper, yogurt and spices, baked in our tandoor
- Chicken Tikka** \$16.99
Tender pieces of chicken marinated in spices, yogurt, cheese cream, garlic, ginger & cooked on skewers in tandoor
- Malai Chicken Tikka** \$16.99
Tandoor roasted, boneless chicken pieces marinated with ginger, garlic, green chili, cream, coriander & cardamom
- Salmon Tikka (5)** \$20.99
Fresh salmon marinated our chef's secret recipe sauce, baked in our tandoor
- Seekh Kebab (4)** \$11.99
Finely minced lamb seasoned with chopped onions, bell peppers, herbs and spices, baked on skewers in our tandoor
- Chicken Kebab (4)** \$10.99
Finely minced chicken seasoned with chopped onions, bell peppers, herbs and spices, baked on skewers in our tandoor
- Lamb Chop (5)** \$24.99
Tender, succulent rack of lamb marinated with our blend of traditional herbs & spices & roasted in our tandoor oven

CHICKEN DISHES



- Chicken Curry** \$15.99
Boneless chicken cooked in curry sauce with Indian herbs and spices
- Desi Style Murga Curry** \$17.99
Bone in chicken cooked with home style Indian herbs & spices
- Chicken Tikka Masala** \$15.99
Diced, boneless white meat chicken Tandoori style cooked in rich tomato cream sauce
- Butter Chicken** \$15.99
Chicken thighs, cooked Tandoori-style, rogan oil, cilantro
- Coconut Chicken Curry** \$15.99
Boneless chicken in curry sauce with mustard seeds and coconut
- Chicken Saag** \$15.99
Boneless chicken cooked with spinach & spices
- Chicken Vindaloo** \$15.99
Boneless chicken cooked with potatoes and our tangy sauce
- Chicken Korma** \$15.99
Chicken cooked in a mild creamy sauce with nuts and raisins
- Chicken Kadai** \$16.99
Barbecued boneless chicken cooked with sliced onions, pepper in a sauce with exotic spices
- Egg Curry** \$14.99
Cooked eggs with home style gravy, onion & herbs