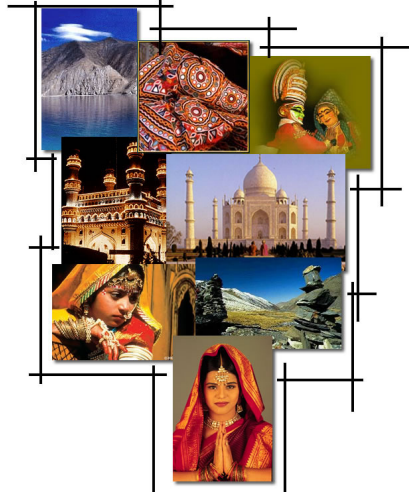


While you are here, our wish is that you experience a culinary and cultural passage to India. From the multiple Indian spices used in our dishes to the dining room decor that represents the distinctive regions and artwork of India, our goal is to surround you with the "Essence of India".



GF = Gluten Free, N = Nuts included

Spice levels can be customized to meet your taste

### APPETIZERS

<b>Vegetable Samosas</b> \$ 4.95 Two deep fried crispy stuffed pastries with potatoes and green peas	<b>Keema Samosas</b> \$ 6.95 Two deep fried crispy stuffed pastries with fresh minced lamb
<b>Vegetable Pakoras</b> (GF) \$ 3.95 Vegetables of the day dipped in a lentil batter and deep fried until crisp and golden	<b>Vegetable Sampler</b> \$ 7.95 Platter includes a vegetable samosa, a vegetable cutlet and vegetable pakoras
<b>Non-Vegetarian Sampler from the Tandoor Oven</b> (GF) \$ 11.95 Platter includes chicken malai kabob, murg tikka, shrimp and seekh kabab	<b>Jhinga Karahi</b> (GF) \$ 6.95 Deep fried shrimp marinated in vinegar and lemon juice along with garlic, ginger, sesame seed, black pepper and corn flour
<b>Paneer Pakoras</b> (GF) \$ 5.75 Homemade batter fried cottage cheese fritters	<b>Vegetable Cutlets</b> \$ 3.95 Two deep fried patties made with seasoned vegetables
<b>Papadum</b> (GF) \$ 1.95 Crispy, delicate thin wafers (4) of seasoned lentil flour	<b>Masala Papadum</b> (GF) \$ 2.50 Papadum topped with onion, cilantro, tomato, spices and masala

### VEGETABLE ESSENCE

<b>Spinach with Chick Peas</b> (GF) \$ 10.95 Homemade spinach simmered in Indian spices, tomatoes and chick peas	<b>Green Beans and Potatoes</b> (GF) \$ 9.95 Mild curry with curry leaf, coconut, mustard seeds, onions and tomatoes
<b>Malai Ka Kofta</b> (GF, N) \$ 10.95 Fresh cottage cheese and potato, dried fruit, and Indian spices in a tomato and cream sauce	<b>Shahi Paneer</b> (GF, N) \$ 11.95 Cubes of fresh cottage cheese in a rich cashew, tomato and cream gravy
<b>Saag Chaman</b> (GF) \$ 11.95 Spinach and homemade cottage cheese simmered in spices	<b>Saag Aloo</b> (GF) \$ 11.95 Spinach and potatoes simmered in spices
<b>Mutter Paneer</b> (GF, N) \$ 11.95 Combination of peas and cheese cooked in a rich creamy sauce	<b>Aloo do Pyaza</b> (GF) \$ 10.75 Potatoes, onion and tomato mixed with Indian spices
<b>Paneer Khurchan</b> (GF) \$ 11.95 Homemade cottage cheese with yellow, red and green bell peppers, onions, tomato and Indian spices	<b>Baigan Bharta</b> (GF) \$ 10.75 Smoked, pureed eggplant cooked with tomatoes and onions
<b>Bhindi Ka Masala</b> (GF) \$ 10.75 Mild curry sauce cooked with fresh okra, tomatoes and onions	<b>Gobhi Gulistan</b> (GF) \$ 10.75 Cauliflower and potatoes cooked with herbs and ginger
<b>Vegetable Korma</b> (GF, N) \$ 10.75 Corn, potatoes, carrots, green peas, green beans and cottage cheese in a curry sauce	<b>Aloo Mutter</b> (GF) \$ 11.95 Combination of peas and potatoes cooked with tomatoes, onion, cumin and a touch of ginger
<b>Chana Masala</b> (GF) \$ 10.75 Chick peas cooked in a curry sauce with onions, tomatoes and Indian spices	<b>Dal Turka</b> (GF) \$ 8.95 Spicy! Yellow lentils sautéed with onion, garlic, ginger, tomato, Indian spices and whole red chilies
<b>Mushroom Mutter</b> (GF, N) \$ 10.75 Sliced mushrooms and peas sautéed in a creamy curry sauce	<b>Dal Makhani</b> (GF) \$ 8.95 Black lentils cooked in a creamy curry sauce

### TANDOOR ESSENCE (Clay/Charcoal Oven)

<b>Tandoori Shrimp</b> (GF) \$ 19.95 Jumbo shrimp marinated in caraway seeds and a flavored yogurt blended with Indian spices	<b>Seekh Kabab</b> (GF) \$ 12.95 Tender rolls of minced lamb mixed with herbs and spices cooked in the tandoor oven
<b>Tandoori Chicken Salad</b> (GF) \$ 7.95 Lettuce, cucumbers, carrot, onion and tandoori chicken (your choice of dark or white meat) with an Indian dressing that includes mango chutney, vinegar and a touch of Indian spice	<b>Indian Chicken Tandoori</b> (GF) \$ 9.95 Skinless chicken marinated in spices and yogurt then barbecued in the clay oven
<b>Murg Tikka</b> (GF) \$ 13.95 Skewered boneless chicken marinated in yogurt, herbs and spices then barbecued in the clay oven	<b>Chicken Malai Kabob</b> (GF) \$ 14.95 Skewered boneless chicken marinated in vinegar, lemon juice, garlic, ginger, egg white, corn flour and cream cheese with a sprinkle of lemon juice, green chili and cilantro
	<b>Lamb Chops</b> (GF) \$ 16.95 Lamb chops marinated in yogurt and spices then barbecued in the tandoor oven

## CHICKEN ESSENCE

<b>Butter Chicken (Chicken Makhani)</b> (GF, N) \$ 12.95 Tandoori chicken simmered in tomato sauce, butter and spices	<b>Murg Lajwab</b> (GF) \$ 11.95 Boneless chicken marinated with herbs and spices in a curry sauce
<b>Chicken Shahi Korma</b> (GF, N) \$ 12.95 Chicken, nuts and spices prepared in a mild creamy curry	<b>Chicken Karahi</b> (GF) \$ 12.95 Masala chicken tossed with bell peppers, tomatoes, onions and fresh garlic
<b>Murg Tikka Masala</b> (GF, N) \$ 13.95 Skewered boneless marinated chicken cooked with Indian spices and herbs in a cream sauce	<b>Achari Murgh</b> (GF) \$ 11.95 Tender pieces of chicken cooked with ground spices such as cumin, rye, fennel and fenugreek
<b>Chicken Vindaloo</b> (GF) \$ 12.95 Spicy! Marinated chicken and potatoes with fresh herbs, vinegar and spices	<b>Bhuna Chicken</b> (GF) \$ 12.95 Spicy! Chicken in a masala sauce with onions, tomatoes, garlic, ginger and green chilies
<b>Chicken Saag</b> (GF) \$ 12.95 Boneless chicken and spinach cooked in a gravy sauce	<b>Madras Curry Chicken</b> (GF) \$ 12.95 Chicken curry South Indian style – marinated chicken in tomato, garlic, coriander, cumin and curry leaves

## LAMB ESSENCE

<b>Gosht Korma</b> (GF, N) \$ 13.95 Cubes of lamb cooked in a sweet saffron sauce combined with finely ground raisins and almonds	<b>Lamb Palak</b> (GF) \$ 13.95 Lamb and fresh spinach leaves cooked in a combination of ginger, coriander, garlic and garam masala
<b>Lamb Pasanda</b> (GF, N) \$ 13.95 Lamb curry cooked with almonds, cashews and Indian spices in a curry sauce	<b>Rogan Josh</b> (GF) \$ 13.95 Lamb curry with an onion and tomato gravy
<b>Achari Gosht</b> (GF) \$ 13.95 Tender pieces of lamb cooked with ground spices such as cumin, rye, fennel and fenugreek	<b>Lamb Vindaloo</b> (GF) \$ 13.95 Spicy! Marinated lamb and potatoes with fresh herbs, vinegar and spices
<b>Goan Lamb</b> (GF) \$ 13.95 Spicy! Lamb curry cooked in a coconut sauce	

## FISH / SEAFOOD ESSENCE

<b>Goan Fish Curry</b> (GF) \$ 14.95 Spicy! Catfish cooked in a spicy coconut curry sauce	<b>North Indian Fish Curry</b> (GF) \$ 14.95 Boneless catfish, cumin and other Indian spices in a curry sauce
<b>Yogurt Fish</b> (GF) \$ 13.95 Catfish cooked in olive oil spiced with cumin, onion, tomato, yogurt and green cardamom	<b>Shrimp Vindaloo</b> (GF) \$ 14.95 Spicy! Marinated shrimp and potatoes with fresh herbs, vinegar and spices
<b>Jhinga Masala</b> (GF) \$ 14.95 Shrimp cooked with onions, ginger and Indian spices	<b>Shrimp with Spinach</b> (GF) \$ 12.95 Spinach simmered with onions, cumin, tomatoes and shrimp
<b>Shrimp in Coconut Masala</b> (GF) \$ 12.95 Shrimp cooked with a touch of Indian spice, onions, tomatoes, coconut milk, green chilies, red wine vinegar and green onions	

## BIRIYANI / RICE ESSENCE

<b>Non-Vegetarian Biryani</b> (GF) Traditional Indian rice dish made with vegetables, herbs and your choice of: <b>Chicken</b> \$ 11.95 <b>Lamb</b> \$ 12.95 <b>Shrimp</b> \$ 13.95	<b>Vegetable Biryani</b> (GF) \$ 10.95 Traditional Indian rice dish made with vegetables and herbs
<b>Peas Pulao</b> (GF) \$ 7.95 Fried rice cooked with peas	<b>Kashmiri Pulao</b> (GF, N) \$ 8.95 Saffron flavored basmati rice with dried fruits and nuts
<b>Saffron Rice</b> (GF) \$ 7.95 Basmati rice cooked with saffron threads, cardamom and cloves	<b>Plain Basmati Rice</b> (GF) \$ 3.95 Long grain steamed basmati rice

## BREAD ESSENCE

<b>Naan</b> \$ 2.50 Leavened bread made in the tandoor	<b>Butter Naan</b> \$ 2.75 Naan with butter
<b>Garlic Naan</b> \$ 2.95 Naan topped with garlic	<b>Keema Naan</b> \$ 3.95 Naan stuffed with ground lamb
<b>Peshwari Naan</b> \$ 2.95 Naan topped with cherries, pistachios and coconut	<b>Onion Kulcha</b> \$ 2.95 Flour bread stuffed with onions
<b>Paneer Kulcha</b> \$ 3.95 Flour bread stuffed with homemade cottage cheese	<b>Pudina Paratha</b> \$ 2.95 Paratha layered with fresh mint
<b>Paratha Tandoori</b> \$ 2.75 Whole-wheat dough twisted and lightly brushed with butter and cooked in the tandoor	<b>Bread Assortment</b> \$ 9.95 1 peshwari naan, 1 garlic naan, 1 onion kulcha and 1 pudina paratha
<b>Aloo Paratha</b> \$ 2.95 Paratha stuffed with potatoes and buttered	<b>Tandoori Roti</b> \$ 1.95 Flat bread cooked in the clay oven
<b>Poori</b> \$ 3.50 Two puffy deep fried breads	

## SIDE ITEMS

<b>Raita</b> \$ 2.50 Plain yogurt mixed with cucumber, herbs and spices	<b>Mango Chutney</b> \$ 2.95 Sweet pickles made from mangoes
<b>Mixed Salad</b> \$ 2.95 Individual lettuce salad with tomato, onion, carrot, and cucumber, garnished with lemon wedges, green chili and cilantro	

## BEVERAGES

<b>Lassi</b> \$ 2.50 Homemade yogurt shake – Choice of sweet or salted	<b>Mango Lassi</b> \$ 3.50 Homemade mango yogurt shake
<b>Masala Tea (Chai)</b> \$ 1.95 Indian style tea boiled with water, milk and herbs	<b>Soft Drinks</b> \$ 1.95 Coke, Diet Coke, Sprite
<b>Coffee/Tea</b> \$1.95	