



385 Aviation Blvd  
 Santa Rosa CA 95403  
 707-909-7377

## APPETIZERS

1. Vegetable Pakora .....\$4.25  
*Mixed vegetable fritters in a garbanzo beans batter*
2. Vegetable Samosa ..... \$4.99  
*Crisp patties stuffed with potatoes and peas with mild aromatic spices*
3. Assorted Indian Snacks .....\$7.95  
*Samosa, pakora, kabab, tikka and papadum*
4. Chicken Wings ..... \$7.95  
*Chicken pieces marinated in a yogurt, garlic and cooked in tandoori oven*
5. Chicken Pakora .....\$4.50  
*Pieces marinates in a yogurt, garlic and cooked in tandoori oven*
6. Aloo Chat .....\$4.95  
*Cold potatoes served with a hot spicy dressing*
7. Pakora .....\$4.50  
*Fresh onion and spinach fritters served with a mint tamarind sauce*
8. Artichoke Pakora ..... \$5.50  
*Artichoke heart fritters served with a mint and a tamarind sauce*
9. Fish Pakora ..... \$7.95
10. Seekh kabab App.....\$7.95  
*minced leg of lamb with chief's combination of herbs and spices*
11. Chicken Tikka App.....\$7.95  
*boneless breast of chicken marinated in garam masala & yogurt*
12. Prawn Pakoras.....\$7.95  
*Indian style tempura prawns*
13. Aloo Tikki.....\$4.25  
*Potatoes mashed with fresh herbs, spices and deep fried in garam masala*
14. Paneer Pakora.....\$4.95  
*homemade cottage cheese fritters in a garbanzo batter*

## TID BITS

10. Raita .....\$3.95  
*Cool whipped yogurt with bits of cucumber, tomatoes, potatoes garnished with cilantro and mint*
11. Papadum .....\$2.00  
*Lentil crackers, sun dried served roasted or fried*
12. Mango Chutney .....\$2.50  
*Sweet and spicy*
13. Achar ..... \$2.50  
*Mixed hot pickle*

## SALADAS

14. Kachumber Salads ..... \$4.50  
*Indian style mixed salad: fresh English cucumbers, romaine hearts, carrots served with house yogurt dressing and chaat masala*
15. Onion Salads .....\$4.50  
*Sliced red and white onions topped with greens chilly and wedge of lemon*
16. Organic Spring Greens Salad .....\$5.95  
*Organic baby lettuce, organic baby spinach, organic red and green chard, arugula, organic frisee and organic radicchio served with house yogurt dressing*

## SOUPS

17. Mulligatawny soup .....\$4.50  
*Lentil soup with chicken, herbs, and mild aromatic spices*
18. Vegetable soup ..... \$4.50  
*Homemade soup of vegetable of the season, with herbs and mild spices*
19. Tomato soup ..... \$4.50

## BIRYANIS

20. Vegetable Biryani ..... \$11.95  
*Basmati rice cooked with spices, mixed vegetable & nuts*
21. Chicken Shahi Biryani .....\$13.95  
*Basmati rice flavored with saffron & cooked with chicken, nuts, eggs and 21 exotic spice*
22. Nawabi Lamb Biryani ..... \$14.95  
*Basmati rice flavored with saffron & cooked with lamb, nuts, eggs and 21 exotic spices*
23. Shrimp Biryani ..... \$16.95  
*Basmati rice flavored with saffron & cooked with jumbo shrimp, nuts, eggs and 21 exotic spices*

## PORK

24. Pork Vindaloo ..... \$14.95  
*Boneless pork chops cooked with potatoes in a special blend of sharp tangy sauces and spices*
25. Pork Curry ..... \$14.95  
*Boneless pork chops cooked in onions, tomatoes gravy*
26. Pork Pattia.....\$14.95  
*Pork pieces cooked in sweet, sour tangy sauce*

## KARAHI

*Karahi is a combination of sauteing & braising sauces to reduce a liquid to a dry stage, with ginger, garlic, tomatoes, onions, bell peppers, fresh herbs 21 exotic spices, dried fruits & nuts*

27. Chicken Karahi ..... \$16.95
28. Lamb Karahi .....\$17.95
29. Prawns Karahi .....\$18.99
30. Pork Karahi.....\$15.95

# LAMB

31. Kheema Matter ..... \$16.95

*Finely minced leg of lamb cooked in a chef's special masalawith ginger, garlic, tomatoes and peas*

32. Lamb Curry ..... \$14.95

*Cubes of lamb cooked in mildly spiced gravy and tomatoe*

33. Lamb Pattia ..... \$14.95

*Boneless lamb cooked in sweet and soursauce*

34. Bhoona Lamb .....\$14.95

*Lamb cooked with bell peppers, tomatoes, and green onions in mild spices*

35. Lamb Vindaloo ..... \$15.95

*Extra spiced lamb with potatoes in a tangy sharp sauce*

36. Lamb Saag ..... \$14.95

*Lamb cooked with spinach and a touch ofcilantro*

37. Lamb Boti Kabab Masala ..... \$15.95

*Tender pieces of tandoori lamb in a piquant sauce with tomatoes and onions*

38. Lamb Pasanda ..... \$14.95

*Lamb marinated in yogurt, cream andspices*

39. Lamb Punjabi ..... \$15.95

*Lamb cooked with bell peppers, tomatoes, and green onions in mild spices*

40. Lamb Mushroom Masala .....\$14.95

*Tender pieces of tandoor lamb with ginger, garlic andspices sautééd with fresh tomatoes*

41. Kashmari Rogan Josh .....\$16.95

*Cubes of boneless lamb cooked in a traditional "kashmiri" masala with a hint of saffron, tomatoes and bell peppers*

42. Lamb Tikka Lababdaar ..... \$16.95

*Broiled boneless skinless lamb tikka, simmered in a creamy onion tomato gravy with subtle flavor of coriander, nutmeg and mace*

43. Lamb Sahi Korma ..... \$16.95

*Lamb pieces simmered in creamy sauce with crushed cashews, pistachio and almonds*

44. Khasi Ko Achare Ledo ..... \$15.95

*Lamb cooked with a spicy mango chutneysauce*

# CHICKEN CURRY SPECIALS

45. Chicken Curry ..... \$14.95

*Chicken pieces in tomato, onion sauce and crushed cashew nuts*

46. Chicken Pattia ..... \$14.95

*Chicken pieces cooked in a sweet and sour sauce*

47. Chicken Saag ..... \$14.95

*Chicken cooked in a spinach curry with spices and cilantro*

48. Chicken Tikka Masala ..... \$15.95

*Cubes of chicken tikka cooked tandoori style in a rich creamsauce*

49. Chicken Mushroom Masala ..... \$14.95

*Chicken cooked with ginger, garlic and spices, sautééd with fresh tomatoes in butter with mushrooms*

50. Chicken Vindaloo ..... \$14.95

*Extra spiced chicken with potatoes in a tangy sharp sauce*

51. Chicken Dancin ..... \$14.95

*Chicken cooked with ginger garlic in a lentilcurry*

52. Chicken Shahi Korma ..... \$14.95

*Boneless chicken cooked in a cream sauce and mild spices*

53. Chicken Jalfrazie ..... \$14.95

*Tender chicken pieces marinated with freshly ground spices and sautééd with tomatoes, onion and Capsicum*

54. Chicken Tikka Lababdaar ..... \$15.95

*Broilell boneless skinless chicken tikka, simmered in a creamy onion tomato gravy with subtle flavour of coriander, nutmeg & mace*

55. Chicken Chilli ..... \$15.95

*Lightly breaded chicken pieces in a spicy tomato sauce with onions bell peppers and chilli peppers*

56. Butter Chicken ..... \$15.95

57. Chicken Coconut Curry.....\$14.95

*Bonless skinless chicken pieces cooked in a creamy coconut curry*

# EGG SPECIALS

58. Egg Curry..... \$9.95

*Boiled eggs simmered in an onion, tomato sauce & spices*

59. Egg Vindaloo .....\$9.95

*Boiled eggs simmered in potatoe, extra spices and tangysharp sauce*

60. Egg Shahi Korma .....\$9.95

*Boiled eggs simmered in creamy sauce with pistachio, cashews, & almonds*

61. Egg Saag .....\$9.95

*Boiled eggs cooked in "SAAG"- spinach curry with aromatic spices and a touch ofcilantro*

62. Egg Pattia ..... \$9.95

*Boiled eggs cooked in sweet and sour and tangy sauce*

# VEGETARIAN

63. Paneer Lababdaar ..... \$12.95

*Homemade cheese simmered in tomato cream gravy with a subtle flavour of cilantro and nutmeg*

64. Saag Paneer ..... \$12.95

*Homemade cheese curd curried withspinach*

65. Chani Pandi .....\$12.95

*Chickpeas with spices*

66. Shshi Paneer ..... \$12.95

*Special fresh restaurant - made Indian style cottage cheese curried*

67. Bhindi Masala ..... \$12.95

*Okra (ladies finger) stir fried with onions, tomatoes, dry masala & tempered with cilantro and spices*

68. Aloo Saag ..... \$12.95

*Tender potato slices curried with homemade cottage cheeseand Indian spices*

69. Navrtan Curry or Korma .....\$12.95

*Nine vegetable & nuts cooked in mild sauce with fresh spices,herbs and a dash of saffron*

70. Aloo Matter or Matter Paneer .....\$12.95

*Potatoes or paneer (Indian cheese) peas cooked in a delicious blend of onions, tomatoes, ginger, garlic and spices*

71. Malai Kofta ..... \$12.95

*Deep fried cheese balls & vegetables cooked in a creamsauce with cashews*

72. Baigan Bharta ..... \$12.95

*Tandoor roasted eggplant sautééd in herbs, tomatoes, greenpeas & onions*

73. Aloo Gobi Masala ..... \$12.95

*Florets of cauliflower and potatoes simmered in spices & fresh herbs*

74. Mushroom Matter ..... \$12.95

*Mushroom & peas cooked in a onion gravy &tomatoes*

75. Dal Makhani .....\$12.95

*Black lentils cooked in buttersauce*

76. Vegetable Jhalfrazie ..... \$12.95

*Fresh vegetable sauteed in mild spices & fresh herbs*

77. Punjabi Dal.....\$12.95

*Traditional Punjabi yellow lentil curry with herbs and spices*

78. Veggie Tikka Masala.....\$12.95

*vegetables cooked in a creamy tikka masala sacue*

# THALI SPECIALS

79. Veggie ..... \$16.99

*Samosa, dal makhani, saag paneer, navrattan curry, rice, Nan,*

80. Non-Veggie .....\$17.95

*Chicken pakora, lamb curry, tandoori chicken, saag paneer, rice & Nan*

81. Punjabi Thali.....\$17.95

*Saag, Dal Takha, Chana Masala, raita, onion salad, Rice, Nan or Poori*

82. Bombay Thali.....\$17.95

*Chicken Tikka Masala, Baigan Bharta,Matter Paneer, Rice, Nan, Gulab Juman or kheer*

83. Maharaja Thali.....\$18.95

*Lamb curry,chicken curry,seekh kabab,veggie briyani and NAN*

84. Kids Meal ..... \$11.95

*Rice, chicken cooked in mild creamy sauce, fried potato wedges*

# BOMBAY STYLE INDIAN CHINESE ENTRÉES

- 85. Gobi Manchurian .....\$11.95  
*Vegetable/cauliflowers fritters sautéed in special "INDOCHINFUSION" sauce*
- 86. Chicken Manchuria.....\$13.95  
  
*Chicken fritters sautéed in special "INDOCHINFUSION" sauce*
- 87. Chicken Chilly .....\$14.95  
*Chicken tikka stir fried in peppers Indo-chinstyle*
- 88. Paneer Chilly or Tofu Chilly .....\$11.95  
*Paneer or organic tofu stir fried in peppers Indo-chin style*
- 89. Vegetable Fried Rice .....\$10.95  
*Stir fried rice with vegetables Indo-chinstyle*
- 90. Chicken Fried Rice .....\$12.95  
*Stir fried rice with chicken Indo-chin style mixed in with veggies*

## FISH (MACCHI)

- 91. Fish Badam Masala .....\$15.99  
*Mahi Mahi tandoor grilled and cooked in freshly ground masala almond & cashews*
- 92. Fish Vindaloo .....\$15.99  
  
*Mahi Mahi finets cooked with potatoes in a specialblend of sharp tangy sauce & spices*
- 93. Fish Curry .....\$15.99  
*Mahi Mahi pieces in tomato, onion sauce and crushed cash cashew nuts*

- 94. Fish Coconut curry.....  
*Mahi mahi grilled and cooked in coconut curry sauce*
- 95. Prawn Saag .....\$16.99  
  
*Jumbo prawns cooked in spinach curry*

- 96. Prawn Pattia .....\$16.99  
*Jumbo prawns in a sweet and sour tangysauce*
- 97. Prawns Curry .....\$16.99  
*Jumbo prawns sautéed with spices onions, peppers & cumin*
- 98. Prawns Vindaloo .....\$16.99  
*Jumbo prawns simmered with potatoes, spices and sharptangy sauce*
- 99. Prwans Tikka Masala .....\$17.99  
  
*Jumbo prawns simmered in a creamy sauce withcrushed cashews and scallions garnished with cilantro*

- 100. Prawns Coconut curry.....\$16.99  
  
*Jumbo prawns cooked in creamy coconut curry sauce*

## RICE

- 101. Basmati .....\$3.50  
*Steamed Rice*
- 102. Jasmine Brown Rice.....\$3.50

## TANDOORI BREAD

- 103. Nan .....\$2.50  
*Leavened bread of fine flour*
- 104. Garlic Nan .....\$2.75  
*Nan stuffed with garlic and spices*
- 105. Garlic Basil Nan ..... \$2.75  
*Indian bread made with fresh basil and fresh choppedgarlic*
- 106. Onion Kulcha ..... \$3.25  
*Fluffy Indian bread stuffed with onion andcoriander*
- 107. Aloo Paratha .....\$3.50  
*Fluffy Indian bread stuffed with mashpotatoes/spices*
- 108. Laccha Paratha ..... \$2.99  
*Buttered and leavened whole wheat bread*
- 109. Tandoori Roti ..... \$2.50  
*leavened whole wheat flour bread*
- 110. Kashmiri Nan ..... \$3.25  
*Nan stuffed with nuts and dried fruits*
- 111. Deep Fried Pooris ..... \$2.99  
*Whole wheat flour*
- 112. Kheema Nan ..... \$3.50  
*Fluffy Indian bread stuffed with minced leg of lamb and spices*
- 113. Murgh Nan ..... \$3.50  
*Fluffy Indian bread stuffed with chicken andspices*
- 114. Bread Basket.....\$7.95  
*Choice of three nans*
- 115. Missi Roti ( Vegan & Gluten Free).....\$2.75  
*Made with Garbanzo bean flour*
- 116. Honey Nan.....\$3.75  
*Sweet fluffy Indian bread topped with sweet honey*
- 117. Cheese Nan.....\$3.50  
*fluffy Indian bread stuffed with cheese/ paneer*
- 118. Amritsari Kulcha.....\$3.75  
*Indian bread stuffed potatoes and amritsari spices*

## DESSERTS

- 119. Ice Cream (chocolate or Vanilla) ..... \$3.00
- 120. Mango Ice Cream ..... \$4.25
- 121. Gulab Jamun ..... \$4.25  
*Dry milk and cottage cheese balls deep fried and dipped in light syrup rose water*
- 122. Special Homemade Dessert (*kheer*) ..... \$4.25  
  
*Basmati rice pudding served cold, sprinkled with almond and pistachio*
- 123. Mango Kulfi ..... \$4.25  
  
*Old fashioned-handmade Indian ice cream, mangoflavoured*
- 124. Kulfi ..... \$4.25  
*Old fashioned-handmade Indian ice cream, pistachio and saffron flavoured*
- 125. Gajjar Ka Halwa ..... \$4.25  
  
*Homemade moist carrot cake, served hot*

## BEVERAGES

- 126. Mango Lassi ..... \$3.25  
*yogurt shakes with mangopulp*
- 127. Lassi ..... \$2.75  
*Sweet yogurt shakes*
- 128. Indian Masala Tea ..... \$2.95
- 129. Coffee (hot) ..... \$2.00
- 130. Flavored Iced Tea ..... \$2.95  
*Mango, Passion Fruit, Amaretto, Apple, Guava, Peach, Kiwi,Lemon*
- 131. Milk ..... \$2.00