



APPETIZERS

SPINACH PAKORAS	4.95
ONION PAKORAS.....	4.95
POTATO PAKORAS	4.95
EGGPLANT PAKORAS.....	4.95
HOT CHILI PAKORAS	4.95
MILD CHILI PAKORAS	6.50
ASSORTED VEGETABLE PAKORAS	5.95
VADA SAMBAR.....	3.95
Two deep fried pastries made with lentils	
IDLI SAMBAR	3.95
Two steamed rice cakes with sambar	
VEGETABLE SAMOSA	3.95
Two crisp patties stuffed with potatoes, green peas and spices	
CHICKEN PAKORAS	5.95
Boneless chicken fried with spices	
CHILI CHICKEN.....	6.95
Shredded boneless chicken sauteed with hot chilis, onions, and soy sauce	

MADRAS SPECIALTIES

Dosas are crepes made with lentil flour stuffed with vegetable curry. Served with sambar and sauces.

PLATE IDLI	6.95
4 steamed rice cakes served w/ lentil soup	
METHU VADA.....	6.95
4 deep fried lentil donuts with lentil soup	
PLAIN DOSA	6.95
Made with fermented lentils and rice flour	
MASALA DOSA	6.95
Plain Dosa stuffed with potato curry	
RAVA DOSA.....	7.95
Crepe made with rice flour	
RAVA MASALA DOSA.....	7.95
Rava Dosa stuffed with potato curry	
EGG DOSA.....	7.95
Plain Dosa smeared with egg	
EGG MASALA DOSA	7.95
Egg Dosa stuffed with potato curry	

VEGETARIAN ENTREES

Served with plain Basmati Rice and Nan

ALOO SAAG.....	10.95
Potatoes in spinach and spices	
ALOO VINDALOO.....	10.95
Potatoes cooked in a creamy sauce	
ALOO GOBI.....	10.95
Potatoes and cauliflower cooked with special spices.	
MUSHROOM MUTTER.....	10.95
Mushrooms with green peas and spices	
VEGETABLE MASALA	10.95
Vegetables in mild spiced sauce	
DAL CURRY	10.95
Lentils cooked with spinach and tomatoes	
MUTTER PANNER.....	10.95
Green peas and cheese cubes	
PALAK PANNER.....	10.95
Spinach and cheese cubes	
PANNER MASALA.....	10.95
Cheese cubes in creamy onion sauce	
SHAI PANNER.....	10.95
Cheese cubes in creamy tomato sauce	
EGGPLANT CURRY	10.95
Eggplant cooked with onions and tomato	
MALAI KOFTA	10.95
Vegetable patties in a creamy tomato sauce	
NAVRATAN KURMA.....	10.95
Vegetables in a spiced creamy sauce	
OKRA MASALA.....	10.95
Okra cooked with onions and tomatoes	
CHANA MASALA	10.95
Gabanzo beans in tomato and onion sauce	
CHOLE BATURA	10.95
Garbanzo bean curry served with a batura	

MAKE ANY ENTREE A COMPLETE THALI DINNER

for only \$3.00, your entree will include:

- **DAL CURRY** - Yellow split lentils cooked with spinach, onions & tomatoes
- **SAMBAR** - Thick lentil vegetable soup
- **VEGETABLE CURRY of the DAY**
 - **RAITA** - Homemade yogurt with cucumber & onion
 - **PLAIN BASMATI RICE**
 - **PLAIN TANDOORI NAN**
 - **CHOICE OF DESERT**

NON-VEGETARIAN ENTREES

CHICKEN CURRY	11.95
Boneless chicken cooked in mild sauce	
CHICKEN KARAI	11.95
Chicken cooked in onions and bell peppers	
CHICKEN TIKKA MASALA.....	11.95
Chicken cooked in onion sauce and spices	
CHICKEN SAAG	11.95
Boneless chicken cooked with spinach and light cream	
CHICKEN TIKKA SAAG	11.95
Chicken breast cooked with spinach and mild spices	
CHICKEN VINDALOO	11.95
Cooked with potatoes in mild onion sauce	
BUTTER CHICKEN.....	11.95
Chicken cooked in mild butter sauce	
LAMB CURRY	12.95
Lamb cooked in mild curry sauce	
LAMB PASANDA	12.95
Lamb cooked in mild butter sauce	
LAMB MASALA.....	12.95
Lamb cooked in onion sauce and spices	
LAMB KARAI	12.95
Lamb cooked with onions and bell peppers	
LAMB VINDALOO	12.95
Cooked with potatoes in mild onion sauce	
LAMB SAAG	12.95
Lamb cooked with spinach in mild spices	
FISH CURRY	12.95
Mahi Mahi cooked in a mild sauce w/spices	
FISH KARAI	12.95
Mahi Mahi cooked with onions and bell peppers in onion sauce	
FISH MASALA.....	12.95
Mahi Mahi cooked in spicy sauce	
FISH VINDALOO	12.95
Mahi Mahi cooked w/ potatoes, mild sauce	
SHRIMP CURRY	12.95
Shrimp cooked in mild sauce with spices	
SHRIMP KARAI	12.95
Shrimp cooked with onions and bell peppers in a mild sauce	
SHRIMP MASALA.....	12.95
Shrimp cooked in onion sauce and spices	
SHRIMP SAAG	12.95
Cooked with spinach in a mild sauce	
SHRIMP VINDALOO.....	12.95
Cooked with potatoes in a mild onion sauce	

TANDOORI ENTREES

TANDOORI CHICKEN	11.95
Half chicken marinated in yogurt with herbs and spices	
TANDOORI CHICKEN TIKKA KABAB	12.95
Boneless chicken breast	
TANDOORI BOTI KABAB.....	12.95
Boneless lamb marinated in yogurt, herbs and spices	
TANDOORI SHEEK KABAB.....	12.95
Ground lamb w/ spices cooked on skewers	
TANDOORI SHRIMP.....	12.95
Shrimp cooked on skewers	
TANDOORI MIXED GRILL.....	12.95
Fish, shrimp, chicken & lamb	

BIRYANI ENTREES

Served with curry sauce and Raita yogurt.
All Biryani entrees are cooked with Royal Basmati Rice, spices and herbs

VEGETABLE BIRYANI	10.95
CHICKEN BIRYANI	11.95
CHICKEN TIKKA BIRYANI	12.95
LAMB BIRYANI	12.95
SHRIMP BIRYANI	12.95

SOUPS & SALADS

SAMBAR	2.95
Thick lentil vegetable soup	
FRESH GREEN SALAD	4.95
RAITA	2.00
Homemade yogurt w/ cucumbers & onions	
PLAIN YOGURT.....	2.00

SIDES & BREADS

PARATHA OR ROTI.....	2.00
Tandoori wheat bread	
ALOO PARATHA.....	3.00
Bread made with wheat flour and stuffed with potatoes, peas and spices	
NAN	2.00
Bread made in tandorri oven	
GARLIC or ONION NAN	3.00
KIMA NAN.....	4.00
Nan with ground lamb	
CHICKEN NAN	4.00
Made with boneless breast meat	
POORIES.....	3.00
2 pieces of fried bread made w/ wheat flour	
PAPADUM	2.00
4 pieces of fried bread made w/ lentil flour	
PLAIN BASMATI RICE	3.00
VEGETABLE FRIED RICE	5.95
Basmati rice cooked with mixed vegetables	

DESSERTS

GALUB JAMUN, RICE KHEER OR FRUIT SALAD.....	3.00
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