

## Soups and Appetizers

Dal Curry <i>Lentil soup delicately spiced, topped with cilantro</i>		\$ 6
Tomato Shorba <i>A tomato based soup with garlic, ginger, cilantro</i>		\$ 7
Vegetable Pakoras <i>Bite size pieces of in-season vegetables, crisp fried in a batter</i>		\$ 8
Chicken Pakora <i>Chicken( on the bone) dipped in a spiced batter and then fried to perfection</i>		\$ 10
Samosas <i>Chicken or vegetables with spices wrapped in a light pastry, a specialty of the house</i>	Chicken / Vegetable	\$ 10 / \$ 9
Kathi Kebabs <i>Naan filled with your choice of meats or home made cottage cheese</i>	Mutton or chicken / Cottage cheese	\$ 14 / \$ 11

## Tandoori Kebabs and Curries

Murg (Chicken) tikka <i>Pieces of marinated boneless chicken in yogurt and herbs</i>		\$ 16
Macchli (Fish) tandoori (Whole Snapper served on Friday & Saturday) <i>Fresh caught Red Snapper, delicately marinated with spices and yogurt, cooked in tandoor</i>		\$ 30
Jhinga (Prawns) tandoori <i>King prawns marinated and cooked over charcoal</i>		\$ 22
Aloo (Potato) Tandoori <i>A whole potato stuffed with spiced cottage cheese and potato, cooked in charcoal tandoor</i>		\$ 14
Paneer (Cottage cheese) tikka <i>Home-made cottage cheese with vegetables, marinated &amp; cooked in tandoor</i>		\$ 16
Seekh kebabs <i>Minced meat, spiced delicately and then rolled like a sausage, cooked in tandoor</i>	Chicken / Mutton	\$ 14 / \$ 16
Tandoori beef <i>Short ribs marinated in a yogurt, spices and then tenderized in tandoor</i>		\$ 20
Mix Grill Platter (great to start and share) <i>Chicken tikka, prawns, mutton and chicken seekh, paneer and grilled veggies)</i>		\$ 35

## MUTTON CURRIES

Rogan josh <i>Tender cubes of mutton cooked in yogurt based sauce with herbs and light spices</i>		\$ 18
Mutton Vindaloo <i>Tender pieces of meat cooked with potato – generally in a hot sauce</i>		\$ 19
Palak gosht <i>Boneless lamb cooked with spinach with hint of ginger and garlic</i>		\$ 20
Keema matter <i>Minced mutton &amp; green peas cooked with onion, ginger and fresh herbs</i>		\$ 16

## CHICKEN CURRIES

Murg Korma	\$ 17
<i>Boneless chicken cooked with yogurt based sauce – generally very mild</i>	
Murg Tikka Masala	\$ 18
<i>Marinated and cooked in a creamy tomato sauce and Indian spices</i>	
Murg Kadahi	\$ 19
<i>Cooked with onions, ginger, garlic, red &amp; green peppers in a thick sauce</i>	
Murg Kerala Masala	\$ 18
<i>Chicken cooked with onion, tomatoes, cilantro, ginger, garlic and coconut milk</i>	

## SEAFOOD CURRIES

Jhinga Tikka Masala	\$ 22
<i>King prawns first cooked in tandoor and then added to a rich creamy sauce</i>	
Jhinga Kadahi	\$ 22
<i>King Prawns cooked together with a medley of vegetables in a thick tomato sauce</i>	
Macchli Kerala Masala	\$ 20
<i>Chunks of fish cooked in tandoor first and then added to a light Coconut milk sauce</i>	

## LENTILS

Dal Makhani	\$ 14
<i>A delicacy of 3 lentils (yellow, brown and kidney beans) cooked with spices</i>	
Dal Fry	\$ 10
<i>Yellow lentil tempered with tomatoes, garlic and fresh spices</i>	
Chole Chana Masala - A Punjabi delight	\$ 12
<i>Chickpeas cooked in tomato, onion, ginger n garlic with lots of fresh herbs</i>	

## Sabjiyon ka khazana (Vegetarian Selection)

Palak Paneer	\$ 16
<i>Cottage cheese cooked with silky smooth spinach sauce</i>	
Kadahi Paneer	\$ 16
<i>Cottage cheese served with a medley of vegetables carefully cut and spiced</i>	
Gobhi matter	\$ 14
<i>Cauliflower and green peas tempered with oriental spices</i>	
Sabji Jalfrezzi	\$ 16
<i>Medley of vegetables cooked in tomatoes, onions, cumin</i>	
Baigan Bharta	\$ 15
<i>Eggplant first charred in tandoor &amp; then cooked in Indian spices</i>	
Sabji Kofta	\$ 15
<i>Medley of vegetables rolled in together and then cooked in a rich curry sauce</i>	

New arrival

## BREAD SELECTION

Tandoori Roti or Lacha Paratha	\$ 3 / \$ 4
Naan	\$ 3 / \$ 4
<i>Plain or butter, Garlic</i>	
Bharwan Naan	\$ 7
<i>Mix vegetable, cottage cheese, minced chicken, Peshawari (sweet)</i>	

Rumali Roti

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## RICE DISHES

Plain basmati rice	\$ 0
Zeera rice	\$ 3

<i>White rice tempered with cumin seeds</i>		
<b>Murg biryani</b>		\$ 16
<i>Rice cooked in chicken stock and then mixed with rich chicken curry</i>		
<b>Hyderabadi Biryani</b>		\$ 18
<i>Pieces of mutton cooked with basmati rice tempered with Indian spices</i>		
<b>Sabji Biryani</b>		\$ 18
<i>Vegetables cooked with basmati rice, flavored with saffron, cashews and raisins</i>		
<b>SIDE DISHES</b>		
<b>Raita</b>	<i>Tomato</i>	\$ 3
<i>Yogurt mixed with finely chopped vegetables</i>	<i>Cucumber</i>	
<b>Masala Papad</b>		\$ 5
<i>Papadums cooked in tandoor and topped with a mix of onions, tomatoes, cilantro</i>		
<b>Mix green salad</b>		\$ 7
<i>Tomatoes, onions, cucumber, lettuce, lime and topped with special masala</i>		
<b>Aloo fry</b>		\$ 5
<i>Home cut fries that go with all occasions</i>		
<b>Masala Chai</b>		\$ 5
<i>Tea spiced with Indian whole spices, served with milk</i>		
<b>DESSERT SELECTION</b>		
<b>Gulab Jamun – Made with milk solids and flour, rolled into a ball and deep fried</b>		\$ 6
<b>Gajar Halwa – Pudding made with shredded carrots and milk</b>		\$ 8

## MOCKTAILS

<i>Shirley temple - grenadine, sprite with a splash of lime juice</i>	\$ 4
<i>Fruit punch – orange and pineapple juice with lime</i>	\$ 6
<i>Lemonade – freshly squeezed lime juice topped with soda</i>	\$ 5
<i>Village breeze – orange juice, lime, mint and soda</i>	\$ 6
<i>Lassie – fresh fruit, sweet or cumin salted</i>	\$ 9

## COCKTAILS

<i>Garam Masala's special Mojito – Bacardi, mint, lime, topped with Champagne</i>	\$ 15
<i>Kir Royal – crème de cassis and Champagne</i>	\$ 18
<i>Margarita – tequila, tripe sec and freshly squeezed lime juice</i>	\$ 10
<i>Martini's – shaken or stirred, dirty or dry, you decide and we get it perfect</i>	\$ 13
<i>Pinacolada – pineapple juice, coco lopez, Bambara coconut rum</i>	\$ 14
<i>Cosmopolitan – vodka, cranberry juice and fresh lime juice</i>	\$ 12
<i>Rum Punch – Orange, Pineapple, lime, Campari, topped with two rums</i>	\$ 13
<i>Bloody Mary – Vodka, tomato juice, fresh lime juice, tobasco, salt n pepper</i>	\$ 12

## CHAMPAGNE, WINE AND BEVERAGE LIST

Billecart-Salmon brut reserve	Full Btl	\$ 100
	375 ml Btl	\$ 55
Billecart-Salmon brut rose	Btl	\$ 135
Veuve Cliquot Ponsardin yellow label	Gls – Btl	\$ 16 / \$ 85
Moet n Chandon brut rose	Gls – Btl	\$ 18 / \$ 90

## WHITE WINES

Beringer founders- Chardonnay	Gls – Btl	\$ 8 / \$ 40
Oriel Dylan - Chardonnay	Btl	\$ 75
Grigch Hill- Fume blanc	Gls – Btl	\$ 12 / \$ 75
Peter Michael L'apre midi- Sauvignon blanc	Btl	\$ 125
Oriel Palatina – Reisling	Gls – Btl	\$ 10 / \$ 50
Casa Lapostelle – Sauvignon Blanc	Gls – Btl	\$ 9 / \$ 45
Beringer Cali – Pinot Grigio	Btl	\$ 9 / \$ 45

## RED WINES

Cape Mentelle – Cabernet Sauvignon	Gls – Btl	\$ 14 / \$ 75
Orin Swift- The Prisoner	Btl	\$ 90
La Rioja Alta - Gran Reserva	Btl	\$ 120
Robert Mondavi ' <i>Private Reserve</i> ' – Pinot Noir	Gls – Btl	\$ 11 / \$ 50

## SHERRY

Emilio Lustau- Oloroso Anada	Gls	\$ 7
Emilio Lustau- Pedro Ximinez	Gls	\$ 7

## LIQUOR 'N' BEER SELECTION

Presidente, Heineken, Corona		\$ 5
<b>King Fisher Indian Lager</b>		<b>\$ 8</b>
Henessey	XO	\$ 16
Remy Martin	VSOP	\$ 9
Gin	Bombay	\$ 6
	Tanqueray	\$ 6
Rum	El Dorado 21 yrs	\$ 15
	Zacapa Centenario	\$ 10
	Bacardi & Myers dark	\$ 6
Tequila- Patron	Anejo	\$ 10
	Platinum	\$ 22
	Reposado	\$ 9
Vodka	Grey Goose	\$ 7
	Ketel One	\$ 7
Scotch, Whiskey and Single Malt	Chivas Regal	\$ 7
	JW Black Label	\$ 9
	JW Blue Label	\$ 18
	Macallan Single Malt- 12 yrs	\$ 11
	Crown Royal Special reserve	\$ 10