



813-907-MEAL (6325)  
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# Tikka Masalaa Indian

## Vegetarian Appetizers

1. Vegetable Samosa (Vegan) \$5.95  
*A pyramid shaped pastry stuffed with potatoes, green peas and spices.*
2. Onion Bhaji (Vegan) \$6.95  
*Sliced onions binded with chickpea flour and deep fried till golden and crispy.*
3. Masala Pappad (Vegan) \$4.95  
*Deep fried crispy lentil wafers topped with chopped onions, cilantro, tomato, green chilli, chat masala and lemon juice.*
4. Cauliflower Bezule (Vegan) \$8.95  
*Deep fried cauliflower florets with south Indian spices.*
5. Vegetable Cutlet (Vegan) \$6.95  
*Oval shaped minced mix veg patties tossed in bread crumbs and deep fried.*
6. Kale Chaat \$7.95  
*Deep fried fresh kale topped with sweetened yogurt, spices and tamarind chutney.*
7. Brussel Sprouts Bhaji (Vegan) \$7.95  
*Fresh brussels sprouts dipped in chickpea flour deep fried with spices.*
8. Hara Bhara Kabab (Vegan) \$8.95  
*Deep fried spiced potato patties with mint, cilantro, spinach, spices, raisins and nuts.*
9. Gobi Manchurian (Vegan) \$9.95  
*Cauliflower deep fried with corn flour batter tossed with onions, bell peppers in a spicy Indo Chinese chilli sauce.*
9. Baby Corn Manchurian \$9.95 (Vegan)  
*Baby corn deep fried with corn flour batter tossed with onions, bell peppers in a spicy Indo Chinese chilli sauce.*
10. Chilli Paneer \$12.95  
*Stir fried home made cottage cheese tossed in an Indo Chinese chilli sauce with bell peppers and onions.*
11. Ragada / Samosa Chaat \$7.95  
*Spiced potato patties or Veg samosas layered with chickpeas and herbs drizzled with yogurt, mint chutney and tamarind chutney.*
12. Paneer Pakoda \$12.95  
*Home made cottage cheese cubes deep fried with spiced chickpeas batter.*
13. Papdi Chaat \$7.95  
*Crispy dough crackers tossed with chickpeas, herbs and potatoes drizzled with yogurt, mint chutney & tamarind chutney.*
14. Stuffed Crispy Mushrooms \$9.95  
*Medium sized mushrooms stuffed with cheese raisins and potatoes deep fried with chickpeas batter*
15. Imli Baigan (Vegan) \$6.95

## Indo Chinese

- I 1. Vegetable Fried Rice \$13.95  
*Basmati rice tossed in a wok with fresh vegetables, spices, onions, garlic, scallions and soy sauce*
- I 2. Egg Fried Rice \$14.95  
*Basmati rice tossed in a wok with scrambled eggs, cabbage, bell peppers, carrots, spring onions and soy sauce*
- I 3. Chicken Fried Rice \$15.95  
*Boneless chicken breast pieces tossed in a wok with basmati rice, cabbage, carrots, bell peppers, spring onions and soy sauce*
- I 4. Chilli Shrimps \$16.95  
*Shrimps sauteed with bell peppers onions and spices with garlic and soy sauce in a Indo Chinese spicy manchurian sauce*
- I 5. Chilli Fish \$14.95  
*Deep fried Boneless Tilapia pieces sauteed with bell peppers onions, garlic and soy sauce in a spicy Indo Chinese spicy manchurian sauce*
- I 6. Mushroom Manchurian \$14.95  
*Button mushrooms sauteed with bell peppers onions, garlic, and soy sauce in a hot and spicy Indo Chinese manchurian sauce*

## Flavored Rice & Biryanis

- R1. Lemon Rice \$7.95  
*Basmati rice cooked turmeric powder, freshly squeezed lemon juice tempered with mustard seeds, curry leaves and dried red chillies and lentils*
- R2. Peas Pulao \$8.95  
*Fresh Garden Peas with a combination of spices cooked with aromatic basmati rice*
- R3. Coconut Rice \$7.95  
*Basmati rice cooked with coconut powder and coconut milk tempered with dried red chillies, curry leaves and mustard seeds*
- R4. Jeera Rice \$6.95  
*Aromatic basmati rice cooked with cumin seeds, cilantro, onions and spices*
- R5. Kashmiri Pulao \$10.95  
*Aromatic basmati rice cooked with saffron, cherries, raisins, dates and dry fruits and nuts*
- R6. Mushroom Pulao \$9.95  
*Aromatic basmati rice cooked with Mushrooms, onions, cilantro, green peas, tomatoes and spices*
- R7. Begetable Biryani \$13.95  
*Aromatic basmati rice slow cooked with selective spices, mint, onions and assortment of vegetables, nuts and raisins*
- R8. Chicken Biryani \$15.95  
*Boneless chicken breast pieces cooked with fresh mint, onions cilantro nuts and raisins in slow cooked Aromatic basmati rice*

## Vegetarian Specialties

- V1. Paneer Butter Masala \$14.95  
*Home made cottage cheese cubes cooked in creamy tomato sauce with bell peppers and onions*
- V2. Vegetable Malai Kofta \$15.95  
*Mixed vegetable croquettes stuffed with nuts and raisins in a creamy cashew sauce*
- V3. Methi Malai Mutter \$13.95  
*Garden peas cooked with dried fenugreek leaves, cashew paste and spices in a light onion tomato gravy finished with heavy cream*
- V4. Saag Paneer \$14.95  
*Homemade cottage cheese cubes cooked in a grated spinach paste, with onions, cumin, ginger & garlic finished with cream*
- V5. Navratan Korma \$14.95  
*Mixed vegetables cooked in a mildly spiced cashew and almond sauce*
- V6. Kadai Paneer \$14.95  
*Home made cottage cheese cubes tossed in a light onion tomato sauce with fresh ground spices, cilantro, ginger, bell peppers and onions*
- V7. Paneer Pasanda \$14.95  
*Home made cottage cheese cubes cooked in a mild cashew and almond creamy sauce*
- V8. Mutter Mushroom Paneer \$14.95  
*Fresh garden peas, mushrooms and homemade cottage cheese cubes cooked in a onion tomato base curry sauce with a touch of cream*
- V9. Dal Makhani \$12.95  
*Whole black lentils soaked overnight cooked with butter, tomatoes, onions, ginger, garlic tempered with cumin seeds and finished with a touch of fresh cream*
- V10. Paneer Kurchan \$15.95  
*Grated homemade cottage cheese, bell peppers and onions cooked in a buttery creamy tomato sauce with spices*
- V11. Veg Makhani \$12.95  
*Mix vegetables cooked in a mild creamy tomato sauce with spices*
- V12. Paneer Chutney Wala \$14.95  
*Homemade cottage cheese cubes cooked curried in mango mint sauce with fresh ginger, coriander finished with cream*
- V13. Khoya Kaju \$16.95  
*Cashew nuts cooked in a mildly spiced creamy cashew almond sauce*
- V14. Kashmiri Dum Aloo \$15.95  
*Whole potatoes stuffed with raisins, nuts and ground veggies cooked in tandoor finished in yogurt based cashew creamy curry sauce with a blend of spices*

## Vegan Specialties (Pure Vegan)

*Baby eggplant tossed with spices deep fried , served on chopped lettuce with tamarind chutney.*

## **Special Appetizer Platters**

- A16. Mix Veg Platter \$14.95  
*Samosa, Bhajis, Veg cutlet and cauliflower bezule served with chutneys*
- A17. Non Veg Platter \$18.95  
*Lamb chops, Tandoori chicken, chicken hariyali & Chicken cutlet, chutneys*
- A18. Seafood Platter \$19.95  
*Shrimp tandoori, fish tikka, calamari rings & amritsari fish with chutneys*

## **Non-Vegetarian Appetizers**

- NV 1. Lamb Chops (3pc) \$14.95  
*Rack of lamb marinated with spices cooked in tandoor*
- NV 2. Butter Garlic Shrimp \$15.95  
*Jumbo Shrimps sauteed in butter with bell peppers, onions & garlic*
- NV 3. Chicken 65 \$9.95  
*Small chunks of Boneless chicken breast marinated in spices and deep fried*
- NV 4. Chicken Cutlet \$8.95  
*Minced chicken mixed with potatoes, ginger garlic and spices tossed in*
- NV 5. Chicken Cafreal \$12.95  
*A Portuguese influenced Goan dish of chicken legs marinated with cilantro, green chillies , lemon juice and spices served shallow fried.*
- NV 6. Masala Calamari \$12.95  
*Fried calamari rings saut ed with onions, bell peppers & South Indian spices.*
- NV 7. Podi Chemmeen Roast \$14.95  
*A handful of tiny shrimps cooked with curry leaves, ginger, chillies, and roasted with onions tomatoes and spices, a flavor of Kerala.*
- NV 8. Amritsari Fish (Tilapia) \$10.95  
*Boneless chunks of tilapia dipped in chickpeas batter deep fried with spices.*
- NV 9. Lamb Pepper Fry \$16.95  
*Grilled Boneless Lamb with South Indian spices, bell peppers, onions and fresh coconut served with a touch of black pepper*
- NV 9. Goat Pepper Fry \$16.95  
*Bone-in Goat with South Indian spices, bell peppers, onions and fresh coconut served with a touch of black pepper*
- NV 10. Chilli Chicken \$10.95  
*Boneless chicken deep fried with a corn flour batter saut ed with onions and bell peppers tossed with Indo Chinese chilli sauce.*

## **Chef Special Appetizers**

- TM 1. Tikka Masalaa Grilled Chicken \$14.95  
*Boneless chunks chicken breast grilled with spices, onions and bell peppers*
- TM 2. Shrimp Rava Fry \$16.95  
*Jumbo shrimps marinated in spices and deep fried with a batter of eggs, semolina and bread crumbs, served crispy and crunchy.*
- TM 3. Assorted Paneer Tikka \$17.95  
*Cubes of homemade cottage cheese in 4 different marination with spices*
- TM 4. Malai Chicken Tikka \$18.95

- R9. Egg Biryani \$14.95  
*Boiled eggs cooked with fresh mint, onions, cilantro , nuts, raisins in slow cooked aromatic basmati rice .*
- R10. Lamb or Goat Biryani \$18.95  
*Boneless lamb or Bone in Goat cooked with fresh mint, onions, cilantro, nuts , raisins in a slow cooked aromatic basmati rice*
- R11. Shrimp Biryani \$19.95  
*Jumbo Shrimps cooked with a slow cooked aromatic basmati rice with fresh mint, onions, cilantro, nuts and raisins.*
- R12. Fish Biryani - Salmon or Tilapia \$22.95  
*Salmon or Tilapia cubes in a Aromatic basmati rice cooked with fresh mint, onions, cilantro, nuts, raisins*

## **Chicken Specialties**

- C1. Chicken Tikka Masala \$15.95  
*Boneless chunks of marinated chicken breast grilled in tandoor (clay oven) cooked in a creamy tomato sauce*
- C2. Butter Chicken (Dark Meat) \$15.95  
*Shredded tandoori chicken pieces cooked with bell peppers and onions in a creamy tomato sauce. White meat option available on request*
- C3. Chicken Korma \$16.95  
*Boneless chicken breast pieces cooked in a mild cashew sauce with fresh cream*
- C4. Chicken Vindaloo \$15.95  
*Chicken breast pieces cooked in a very hot and sour goan red chilli sauce with cubes of potatoes*
- C5. Methi Chicken \$15.95  
*Boneless chicken breast pieces cooked with fenugreek leaves and spices with a touch of cream*
- C6. Saag Chicken \$16.95  
*Boneless chicken tikka pieces tossed in a delicately spiced creamy spinach sauce*
- C7. Chicken Madras \$15.95  
*Chicken breast pieces cooked in a hot coconut curry tempered with curry leaves mustard seeds and whole red chillies*
- C8. Chicken Jalfreze \$15.95  
*Chicken breast pieces saut ed with mushrooms and vegetables in a medium spiced sweet tomato sauce*
- C9. Pepper Chicken Curry \$15.95  
*Boneless chicken breast pieces cooked in coconut milk, with onions , tomatoes, ginger , spices and crushed black pepper tempered with curry leaves and mustard seeds*
- C10. Kadai Chicken \$15.95  
*Chicken breast pieces cooked with selected freshly ground spices with bell peppers, onions, cilantro in tomato onion gravy*
- C11. Chicken Xacutti \$15.95  
*A traditional GOAN chicken dish cooked with coconut milk , roasted spices, poppy seeds and dried red chillies*
- C12. Chicken Chettinad \$15.95  
*A authentic chicken recipe from the state of Tamil Nadu - India , cooked with roasted coconut spices , crushed black pepper tempered with curry leaves and mustard seeds*
- C14. Shabnam Chicken \$15.95  
*Boneless chicken breast pieces cooked with spices , mushrooms with a touch of cream in a authentic curry sauce*

- V15. Chana Masala \$12.95  
*Chickpeas (Garbanzo beans) cooked in a tomato, onion sauce with ginger, chopped tomatoes, cilantro tempered with cumin seeds*
- V16. Dal Tadka \$12.95  
*Assorted lentils cooked with turmeric, cumin seeds, chopped onions, tomatoes, ginger, garlic and cilantro*
- V17. Aloo Gobi Masala \$12.95  
*Potatoes and cauliflower cooked with onions, bell peppers tomatoes, ginger and spices*
- V18. Baghare Baigan \$12.95  
*Baby eggplant cooked in thick coconut curry with mustard seeds, curry leave, tamarind, and roasted spices*
- V19. Bhindi Masala \$12.95  
*Fresh okra cooked with onions, tomatoes, bell peppers and spices*
- V20. Methi Aloo \$12.95  
*Fresh potatoes sauteed with dried fenugreek seeds, cumin seeds, chopped onions, cilantro and spices*
- V21. Kurkure Bhindi \$14.95  
*Finely sliced, crispy fried & tossed fresh okra, onion, lemon & chaat masala*
- V22. Mushroom Chettinad \$14.95  
*Fresh mushrooms cooked with roasted coconut , crushed black pepper, and tempered with curry leaves*
- V23. Balti Baigan \$12.95  
*Cubes of eggplant cooked with bell peppers, tomatoes, mushrooms and onions, tempered with spices*
- V24. South Indian Veg Korma \$12.95  
*Mixed vegetables cooked in coconut milk, cashew sauce tempered with curry leaves and mustard seeds*
- V25. Kadai Vegetables \$12.95  
*Assorted fresh veggies cooked with coriander, ground spices in a thick onion tomato sauce*
- V26. Saag Aloo/Chana/Daal/Mushroom \$12.95  
*Potatoes / Chickpeas-Garbanzo / Lentils / Mushrooms cooked in a thick creamy spinach sauce with onion , garlic and spices*
- V27. Tofu Jalfreze \$12.95  
*Tofu sauteed with bell peppers onions and mushrooms in a sweet and sour sauce with ginger, garlic, cilantro*
- V28. Veg Xacutti \$12.95  
*A Goan delicacy of Mix vegetables cooked in coconut milk , roasted spices, red chillies and poppy seeds*
- V29. Veg Madras \$12.95  
*Seasonal fresh vegetables cooked in a spiced coconut gravy, tempered with curry leaves, mustard seeds, red chillies and ginger*
- V30. Bombay Aloo \$12.95  
*Cubes of potatoes sauteed with onions, ginger, tomatoes with a blend of spices*

## **Seafood Specialties**

- SF 1. Shrimp Tikka Masalaa \$16.95  
*Jumbo Shrimps grilled & gently simmered in a creamy tomato sauce*
- SF 2. Shrimp Mango Curry \$16.95  
*Jumbo Shrimps cooked in with fresh mangoes, simmered in coconut milk, tempered with curry leaves mustard seeds and fresh ginger*
- SF 3. Shrimp Korma \$17.95  
*Jumbo Shrimps cooked in a very*

Boneless chunks of chicken breast marinated in yogurt, cashew & almond paste with a touch of saffron and white pepper sprinkled with mozzarella cheese

TM 5. Meen Pollichathu (King Fish) \$14.95

Marinated king fish steak grilled with spices, tossed in a South Indian spiced coconut milk and wrapped in steamed banana leaves.

## Chef Special Entrees (Mains)

TM 6. Fish Kofta Curry (Tuna) \$22.95

Fish balls cooked in a delicious thick gravy with a blend of spices

TM 7. Mughlai Chicken \$19.95

Malai chicken pieces cooked in cashew almond paste with spices, egg & cream

TM 8. Lamb Shank \$28.95

Masalaa/Korma/Saag/Rogan

Josh

Lamb shanks slow cooked with spices until meat is tender & falling of bone

TM 9. Lamb Chops Masalaa \$24.95

(4pc)

Rack of lamb cooked in tandoor simmered in creamy tomato sauce & spices

TM 10. Chingri Malai Curry \$21.95

(Tiger Shrimps)

Tiger shrimps cooked with spices and coconut milk in Bengali recipe

## Soups

### Vegetarian and Non-Vegetarian

S1. Mulligatawny Soup (Vegan) \$5.95

A tangy lentil soup with spices

S2. Tomato Rasam (Vegan) \$4.95

A clear spicy soup with tomatoes, garlic, ginger, chillies, curry leaves and spices

S3. Veg Clear Soup (Vegan) \$5.95

A mix veg clear soup with a blend of spices

S4. Hot & Sour Chicken Soup \$6.95

\*Spicy\* A spicy chicken soup in Indo Chinese recipe

S5. Chicken Soup \$6.95

A house special soup with chicken, mushrooms, spices & coconut milk

## Salads

S6. Garden Salad \$6.95

Mix salad with olive oil, lemon & vinaigrette dressing

S7 Indian Salad \$5.95

Cucumbers, onions, carrots, tomatoes, dressing on side.

S8 Greek Salad \$7.95

Cucumbers, onions, bell peppers, olives and feta cheese

S9. Chickpeas Salad \$4.95

Chickpeas, onions, cilantro and lemon juice.

S10. Onion Salad \$2.95

Sliced onion rings, lemon, chillies and chat masala.

## Side Dishes

S11. Papadums \$3.95

Crispy deep fried lentil wafers served with chutneys

S12. Raita \$2.95

A yogurt dip with cucumber, carrots and cilantro

S13. Mango Chutney \$3.95

Sweet mango relish with small

C15. Chicken Dhansak \$15.95

Chicken breast pieces cooked in a curry sauce with a combination of spices, yellow lentils with a touch of spinach

C16. Kerala Chicken Roast \$16.95

Chicken breast pieces marinated with spices, fried and sauteed with sliced onions, tomatoes, and ginger garlic tempered with curry leaves

C17. Egg Curry \$14.95

Boiled eggs cooked in a Chef Special curry sauce with spices.

C18. Chicken Chutney Wala \$15.95

Boneless chicken tikka cooked with fresh ginger, mint, cilantro in a mango flavored creamy sauce

## Lamb or Goat Specialties

L1. Lamb Rogan Josh \$17.95

Lamb / Goat cooked in a dry ginger and aniseed flavored curry sauce

L2. Lamb Madras \$17.95

Lamb / Goat cooked in a hot coconut based curry tempered with mustard seeds, coconut, whole red chillies, curry leaves

L3. Lamb Korma \$18.95

Lamb / Goat cooked in a rich creamy cashew almond sauce with spices

L4. Lamb Vindaloo \$17.95

Lamb / Goat cooked in red hot chilli vinaigrette curry with potatoes and spices

L5. Lamb Masala \$17.95

Lamb / Goat cooked in a creamy tomato sauce with Indian spices

L6. Lamb Chettinad \$17.95

Lamb / Goat cooked in a authentic curry sauce with roasted spices, coconut, crushed black pepper tempered with curry leaves and mustard seeds

L7. Lamb Kadai \$17.95

Lamb / Goat with freshly ground spices, bell peppers, onions and spices, cilantro in a onion tomato gravy

L8. Lamb Xacutti \$18.95

Lamb / Goat cooked in a coconut milk based curry made with roasted spices, dried red chillies & poppy seeds

L9. Lamb Saag \$18.95

Lamb / Goat cooked in mild spinach sauce with spices & touch of fresh cream

L10. Traditional Lamb Curry \$17.95

Lamb / Goat cooked with a combination of spices in a traditional curry sauce

L11. Lamb Neelgiri Korma \$18.95

Lamb / Goat cooked with fresh mint, cilantro and spices finished in a coconut milk based curry sauce

L12. Lamb Malabar \$17.95

Lamb / Goat cooked in coconut milk with potatoes and carrots with a combination of spices, tempered with curry leaves

L14. Lamb Dhansak \$17.95

Lamb / Goat cooked with yellow lentils and spices with a touch of spinach

mild cashew almond creamy sauce

SF 4. Shrimp Pappas \$16.95

Jumbo Shrimps cooked in tomato based with coconut milk, tempered with mustard seeds, dried red chillies, curry leaves and spices

SF 5. Shrimp Saag \$17.95

Shrimps cooked in delicately spiced spinach sauce with fresh cream

SF 6. Shrimp Vindaloo \$16.95

Shrimps in a hot & spicy vinaigrette based curry with potatoes - a most popular Goan flavour

SF 7. Shrimp Jalfreze \$16.95

Shrimps cooked in a medium spiced sweet tomato sauce with mushrooms, bell peppers and fresh ginger

SF 8. Shrimp Madras \$16.95

Shrimps cooked in a hot coconut based curry tempered with dried red chillies, mustard seeds

SF 9. Kerala Shrimp Curry \$16.95

A traditional shrimp curry from the state of Kerala, India cooked with tomatoes, chillies, ginger, garlic, tamarind, fenugreek tempered with curry leaves, mustard seeds and finished with a splash of coconut milk

SF 10. Meen Molee (Salmon) \$19.95

Marinated and grilled Salmon fish cubes simmered in coconut milk, with tomatoes, ginger, garlic, chillies tempered with curry leaves and mustard seeds and a blend of spices

SF 11. Kerala Fish Curry \$16.95

(Tilapia)

Boneless pieces of Tilapia fish fillets cooked with tomatoes, chillies, ginger, garlic, tamarind, fenugreek tempered with curry leaves, mustard seeds and finished with a splash of coconut milk

SF 12. Goan Fish Curry \$18.95

(Pompano)

Whole pompano fish cooked in a coconut based curry sauce in Goan style with spices

## Desserts

DE 1. Gulab Jamoon \$4.50

Deep fried cheese and dough balls soaked in a cardamom - rose water flavoured sugar syrup

DE 2. Gajar ka Halwa \$6.50

A nutritious dessert made with grated carrots milk, sugar and cardamom garnished with nuts and raisins

DE 3. Rice Pudding \$5.50

A dessert made with basmati rice, reduced milk, condensed milk with saffron and cardamom

DE 4. Rasmalai \$6.95

Delicate sweet patties made with homemade cottage cheese & soaked in a saffron flavored milk

## Indian Drinks

Mango Lassi \$3.95

Sweet Lassi \$3.50

Salt Lassi \$3.50

Masalaa Chaas \$3.95

## Tandoori Specialties

T1. Tandoori Chicken \$14.95

Chicken legs & thighs on the bone marinated with spices, cooked in tandoor

T2. Chicken Tikka \$15.95

Boneless chicken breast pieces marinated with spices & cooked in

*chunks of mangoes*

S14. Mix Veg Pickle	\$2.95
<i>A hot and spicy pickle with lemon , chillies,spices</i>	
S15. Onion Chutney	\$2.50
<i>Finely chopped onions in spicy vinaigrette mixture</i>	
S16. Basmati Rice	
<i>Select Item to See Pricing Based on Size</i>	
S17. Plain Yogurt	\$2.95
<i>Home made plain yogurt</i>	
S18. Grilled Vegetables	\$5.95
<i>Broccoli, cauliflower, carrots, onions &amp; peppers</i>	
S19. Sambar	\$5.95
<i>A lentil and veg stew with curry leaves, mustard seeds</i>	
S20. Curry Sauce	\$8.95
<i>Masala/Korma/Vindaloo/Madras</i>	

## **Fresh Baked Breads**

B1. Nan	\$2.95
<i>Light and fluffy authentic Indian bread baked in tandoor oven</i>	
B2. Garlic Nan	\$3.95
<i>Bread stuffed with fresh chopped garlic and cilantro</i>	
B3. Peshawari Nan	\$4.95
<i>Bread stuffed with raisins, cashews, dates, coconut</i>	
B4. Keema Nan	\$5.95
<i>Bread stuffed with ground lamb and spices</i>	
B5. Onion Nan	\$3.50
<i>Bread topped with chopped onions and cilantro</i>	
B6. Cheese Nan	\$3.95
<i>Bread stuffed with shredded mozzarella cheese</i>	
B7. Cheese and Spinach Nan	\$4.50
<i>Stuffed Nan of mozzarella cheese &amp; spinach</i>	
B8. Cheese & Garlic Nan	\$4.95
<i>Stuffed Nan of mozzarella cheese,garlic topping</i>	
B9. Paratha	\$3.95
<i>Whole wheat multi layered bread cooked on a griddle</i>	
B10. Chapathi	\$3.50
<i>Soft whole-wheat flat bread cooked on a griddle</i>	
B11. Chilli Nan	\$3.95
<i>Bread stuffed with fresh chopped green chillies and cilantro</i>	
B12. Aloo Paratha	\$4.50
<i>Whole wheat bread stuffed with spiced potatoes</i>	
B13. Poori	\$3.95
<i>Puffed unleavened deep fried whole wheat bread</i>	
B14. Tandoori Roti	\$2.95
<i>Whole wheat bread baked in clay oven</i>	

*tandoor*

T3. Hariyali Chicken Tikka	\$16.95
<i>Boneless chicken breast in spiced marination of cilantro,mint cooked in tandoor</i>	
T4. Fish Tikka	\$16.95
<i>Boneless Tilapia pieces marinated with spices and cooked in tandoor</i>	
T5. Tandoori Salmon	\$18.95
<i>Salmon fish marinated with spices and cooked in tandoor</i>	
T6. Tandoori Snapper	\$22.95
<i>Whole bone-in snapper marinated with spices and cooked in tandoor</i>	
T7. Tandoori Pompano	\$17.95
<i>Whole bone-in pompano marinated with spices and cooked in tandoor</i>	
T8. Tandoori Shrimps	\$18.95
<i>Jumbo Shrimps marinated with spices and cooked in tandoor</i>	
T9. Kashmiri Lamb Chops	\$24.95
<i>Rack of lamb grilled in clay oven with saffron cream and spices</i>	
T10. Mix Tandoori Grill	\$26.95
<i>Combo of assorted grilled chicken, lamb and shrimp cooked in clay oven</i>	
T11. Paneer Tikka	\$15.95
<i>Homemade cottage cheese cubes, bell peppers, onions marinated in spices cooked in tandoor.</i>	
T12. Lamb Boti Kabab	\$23.95
<i>Tender chunks of lean lamb marinated with spices and cooked in tandoor</i>	

## **Dosas - Rice & Lentil Crepes**

D1. Masala Dosa	\$9.95
<i>Potatoes, onions , peas with curry leaves and spices</i>	
D2. Plain Dosa	\$8.95
<i>Plain paper thin rice and lentil crepe</i>	
D3. Mysore Masala Dosa	\$10.95
<i>Sprinkled with spiced powder and potatoes</i>	
D4. Beet Masala Dosa	\$11.95
<i>Beetroot,potatoes,spices a recipe of Kerala</i>	
D5. Paneer Dosa	\$14.95
<i>a chef special with paneer, bell peppers, onions</i>	
D6. Chicken Tikka Dosa	\$14.95
<i>Stuffed with a grilled version of butter chicken</i>	