



SOUPS



Tomato Soup	\$7.99	Sweet Corn Soup	\$7.99
Vegetable/Chicken Hot & Sour Soup	\$7.99	Mulgadani Soup-Veg/Chicken (w/lentils)	\$7.99



TANDOORS Specialties from our clay oven



VEGETARIAN

The Farmer's Field Tandoor Grill Special

Mix Vegetable Tandoori	\$18.99
<i>All vegetables dipped in yoghurt & Indian herbs</i>	
Paneer Tikka	\$22.99
<i>Indian Cottage cheese marinated in yoghurt, ginger garlic & herbs</i>	
Tandoori Mushroom	\$18.99
<i>Mushroom marinated in yoghurt with a twist of Indian herbs</i>	
Soya Malai Tikka	\$19.99
<i>Marinated in yoghurt and Indian spice blend</i>	

NON-VEGETARIAN

Meat from Shadow Tandoor Grill Special

Chicken Sheesh Kabab	\$19.99
Lamb Sheesh Kabab	\$25.99
Chicken Tandoori	\$20.99
<i>Chicken marinated in yoghurt & all Indian herbs</i>	
Chicken Malai Kabab	\$20.99
<i>Marinated in sour cream & all Indian herbs</i>	
Chicken Tikka	\$20.99
<i>Boneless morsels of chicken marinated in spices</i>	
Barra Kabab	\$24.99
<i>Marinated lamb cooked in clay oven until charred -spicy</i>	
Fish Tikka	\$25.99
<i>Cubes of Salmon filet subtly seasoned with spices & tenderly barbecued on skewer</i>	
Shrimp Tandoori	\$22.99
<i>Shrimp marinated in yoghurt with Indian spices</i>	
Chicken Tangri Kabab	\$20.99
Lamb Chops from Tandoor	\$34.99
Mix Grill Assorted Kababs	\$44.99



APPETIZERS • VEGETARIAN



Dahi Ke Kabab	\$15.99	Vegetable Pakora	\$7.99
<i>Kababs made with yogurt, spices, herbs, paneer</i>		<i>Deep fried vegetables served with Indian chutney</i>	
Hara Bhara Kabab	\$11.99	Vegetable Momos (Fried or Steamed)	\$9.99
<i>All mixed vegetable marinated in sour cream and Indian herbs</i>		Papdi Chaat/Samosa Chaat	\$12.99
Vegetable Samosa	\$7.99	Paneer Chili	\$13.99
<i>Potato stuffed with Indian herbs - 2 pieces</i>		<i>Cottage cheese, bell peppers in chili sauce blend</i>	
Aaloo Tiki on Tava	\$12.99	Mix Veg Sampler	\$16.99
<i>Mashed potatoes served Indian sauce</i>		<i>1 piece samosa, 2 pieces pakora, 2 pieces paneer pakora</i>	
Vegetable Gold Coin	\$12.99	Lasooni Gobi	\$13.99
<i>Minced vegetable sauted on top of bread</i>		<i>Crispy Cauliflower, tomato-garlic chili chutney</i>	
Vegetable Kathi Roll	\$13.99	Gobi Manchurian/Veg Manchurian	\$13.99
<i>Vegetables wrapped in tortilla bread</i>		<i>Golden cauliflower florets in sweet & spicy sauce</i>	



APPETIZERS · NON-VEGETARIAN



Chicken Samosa	\$8.99	Coconut Pepper Shrimp	\$19.99
<i>Chicken stuffed with Indian herbs - 2 pieces</i>		<i>Marinated with coconut & tomato ketchup</i>	
Chicken Kathi Rolls	\$16.99	Chili Chicken	\$14.99
<i>Chicken wrapped in tortilla bread</i>		<i>Marinated and deep fried with bell pepper and onions and chili sauce</i>	
Haryali Kabab	\$19.99	Tandoori Chicken Chaat	\$16.99
<i>Chicken marinated with ginger, garlic, mint and Indian herbs</i>		<i>Boneless chicken served with yoghurt and Indian spice blend</i>	
Reshmi Kabab	\$20.99	Fish Chili	\$17.99
<i>Marinated with chickpeas flour, ginger-garlic paste, yoghurt & butter</i>		<i>Marinated and deep fried with bell pepper and onions and chili sauce</i>	
Chicken 65	\$15.99	Fish Amritsari	\$18.99
<i>Marinated with yoghurt, mustard & curry leaves & deep fried</i>		<i>Tilapia marinated with chickpeas flour and Indian herbs</i>	
Chicken Lollypop	\$13.99	Chicken Momos (Fried or Steamed)	\$12.99
<i>Marinated with Indian spices and deep fried</i>		Lamb Momos (Fried or Steamed)	\$15.99



MAIN COURSE · VEGETARIAN



Served with basmati rice

Tava Bhindi Dry	\$18.99	Paneer Butter Masala	\$20.99
<i>Fresh okra cooked with Indian spices</i>		<i>Paneer tossed in a tomato & cashew based curry</i>	
Chana Masala	\$18.99	Palak Paneer	\$19.99
<i>Chickpeas sauted & cooked in mild Indian herbs</i>		<i>Paneer in thick paste made from puréed spinach</i>	
Yellow Daal Tadka	\$18.99	Malai Kofta	\$18.99
<i>Masoor, chana, toor daal, green chili</i>		<i>Fresh minced vegetable balls cooked in creamy sauce with nuts & herbs</i>	
Daal Makhni	\$19.99	Vegetable Jalfrezi	\$18.99
<i>Black lentil, kidney beans, chickpea with sauted onions, tomatoes & ginger made in cream sauce</i>		<i>Stir fried vegetables sautéed on high fire with spices</i>	
Meethi Malai Mutter	\$19.99	Navratan Korma	\$18.99
<i>Fenugreek minced in creamy sauce</i>		<i>Vegetables braised with yoghurt, spices & herbs in a thick sauce</i>	
Baigan Bhartha	\$18.99	Mushroom Matar Masala	\$18.99
<i>Eggplant roasted in the tandoor & cooked with green peas, tomatoes, onion, ginger & garlic</i>		<i>Delicious combination of fresh white button mushrooms and green peas cooked in a flavorful onion tomato sauce garnished with cream</i>	
Paneer Tikka Masala	\$20.99	Matar Paneer	\$18.99
<i>Marinated paneer served in a spiced gravy</i>		Aloo Gobi	\$18.99
Soya Chunks in Gravy	\$19.99	Bhagare Baingan	\$20.99
Shahi Paneer	\$20.99		
Rajma Masala	\$19.99		
<i>Kidney beans sauted & cooked in Indian herbs</i>			

— **MAIN COURSE · NON-VEGETARIAN** —

Served with basmati rice

Egg Curry \$18.99 <i>Boiled eggs cooked in a rich onion and tomato gravy with spices & herbs</i>	Mutton Rogan Josh \$20.99 <i>Kashmiri style lamb curry made with spices, fennel seeds and dry ginger</i>
Chicken Butter Masala \$20.99 <i>(Chicken Makhani) Marinated chicken added in a tomato & cashew based curry</i>	Fish Curry \$21.99 <i>Fish simmered in aromatic spices and herbs with coconut milk and curry</i>
Balti Gosht (Mutton) \$22.99 <i>A spicy dish cooked and served in a mini wok with mutton cooked in onions, tomatoes and fresh spice gravy</i>	Goat Curry \$22.99 Bindaloo/Kadahi/Rogan Josh <i>Goat simmered in aromatic spices and herbs with coconut milk and curry</i>
Chicken Korma \$20.99 <i>Marinated meat braised with yoghurt, spices & herbs in a thick sauce</i>	Lamb Curry \$23.99 Bindaloo/Kadahi/Rogan Josh <i>Lamb simmered in aromatic spices and herbs with coconut milk and curry</i>
Chicken Tikka Masala \$20.99 <i>Chunks of roasted marinated chicken in a spiced and creamy curry</i>	Fish Tikka Masala \$21.99 <i>Simmering grilled fish in spicy masala and creamy curry</i>
Chicken Kadahi \$20.99 <i>Chicken, onions, tomatoes, ginger, garlic & fresh ground spices cooked in a wok</i>	Shrimp Curry \$22.99 <i>Shrimp is seasoned with Indian spices and cooked with onions and tomatoes</i>
Chicken Acharri Tikka \$20.99 <i>Chicken soaked in pickling spices (Achari) and yoghurt marinade & pan seared to perfection</i>	Chicken Curry \$20.99
Chicken Saag \$20.99	Lamb Saag \$23.99
	Lamb Korma \$23.99

— **CHEF'S SIGNATURE DISH · VEGETARIAN** —

Paneer Pasanda \$35.99 <i>Indian cottage cheese stuffed with dry cherry and cashew, almond & cashew creamy sauce served with basmati rice</i>	Kashmiri Aaloo Dum \$34.99 <i>Whole baby potatoes stuffed with cherry, tomatoes, cashews and Indian herbs, & creamy butter sauce served with Kashmiri naan bread</i>
Mix Grill Vegetables \$34.99 <i>All veggies marinated with Indian herbs & side of butter garlic sauce, sauted in pan served with pure basmati rice</i>	Mixed Vegetable Meethi Malai \$34.99 <i>All veggies made with a twist of fenugreek and creamy sauce</i>
Nargis Malai Kofta \$34.99	Mixed Vegetable Manchurian \$34.99 <i>All minced vegetable balls deep fried and served with Manchurian sauce and basmati rice</i>
Bahaar-e-Baingan \$34.99	Mixed Vegetable Shehzadi \$34.99 <i>All whole deep-fried veggies served with creamy sauce and blend of all nuts with side of basmati rice and naan bread</i>

— CHEF'S SIGNATURE DISH · NON-VEGETARIAN —

Chicken Shashlik **\$45.99**

Chicken marinated in sour cream, pepper and Indian herbs & served with saffron rice

Chicken Hariyali Kabab **\$45.99**

Chicken marinated with ginger & garlic, mint and Indian herbs

Chicken Gold Coin **\$49.99**

Minced chicken marinated with Indian herbs & served with small round bread and basmati rice and creamy butter sauce

Lobster Tail with Potato & Rice **\$49.99**

(priced as per the market price)

Lobster marinated in ginger & garlic and cream cheese, salt & pepper- served with sautéed potatoes, vegetables & served with basmati rice

Samundari Scallop **\$49.99**

Scallop marinated with olive oil, lemon juice, salt & pepper, served with tikka sauce and basmati rice

Lamb Chop Special **\$49.99**

Lamb Shank **\$50.99**

Kandhari Kabab **\$45.99**

Chicken breast marinated with Indian cheese and stuffed potatoes & served with makhana sauce & rice

Murg Mussalam **\$49.99**

Whole marinated baby chicken and stuffed with minced chicken and potatoes & served with butter creamy sauce & saffron rice

Murg Bhartha **\$45.99**

Chicken marinated with ground eggplant & Indian spices

Curry Zone Special Mix Platter **\$49.99**

2 pieces of shrimp, 3 pieces of chicken tikka, 3 pieces of lamb with creamy shahi sauce served with pure basmati rice

Nargish Salmon **\$49.99**

Salmon marinated in olive oil & ginger & garlic served with sautéed veggies & rice

Mixed Seafood Special Platter with Pasanda Sauce **\$59.99**

2 pieces of salmon, 3 pieces of shrimp, 3 pieces of scallop, 2 pieces of whole mushroom with creamy butter sauce and served with basmati rice



BREAD STATION



Tandoori Roti **\$3.99**

Garlic Naan **\$4.99**

Plain Butter Naan **\$3.99**

Cheese Naan **\$7.99**

Onion Kulcha **\$8.99**

Paneer Kulcha **\$8.99**

Lachha Paratha **\$7.99**

Tava Roti (2 pcs.) **\$6.99**

Kashmiri Naan **\$8.99**

Breadbasket **\$18.99**

A combo of 3 house favorite (Plain Naan, Onion Kulcha & Lachha Paratha)

Tandoori Aaloo Paratha **\$8.99**

Tandoori Gobhi Paratha **\$8.99**

Keema Naan **\$8.99**

Chicken Kulcha **\$8.99**

Bhature (2 Pieces) **\$12.99**

Poori (2 Pieces) **\$11.99**



RICE STATION



Biryani

Long grained basmati rice flavored with exotic spices, such as saffron, layered with:

Vegetables \$19.99 / Kathal (Jackfruit) \$22.99

Chicken \$20.99 / Mutton \$22.99

Lamb \$22.99 / Shrimp \$20.99 / Egg \$19.99

Jeera Rice \$5.99

Plain Steamed Basmati Rice \$4.99

Fried Rice

Veg \$15.99 / Chicken \$18.99 / Egg \$17.99

Vegetable Pulao \$9.99



KIDS MENU

Served with Apple Juice/Oranje Juice

French Fries \$5.99

Mac & Cheese \$6.99

Cheese Pizza \$13.99

Chicken Nugget \$6.99

QUICK BITES

Chole Bhature \$19.99

Poori Chole \$19.99

Hakka Noodles \$20.99

Veg / Egg / Chicken



ACCOMPANIMENTS

Tamrind Chutney \$4.99

Fresh Garden Salad \$12.99

Chicken/Salmon Salad \$15.99

Pickle \$2.99

Raita \$4.99

Mint Chutney \$3.99

Papadum with Chutney \$5.99

DESSERT

Gajar Halwa \$7.99

Kulfi - Pistachio/Saffron/Malai \$5.99

Gulab Jamun \$7.99

Rasmalai \$7.99

Kheer \$7.99

Ice Cream \$7.99

Chocolate/Vanilla Moose \$7.99

Chocolate Lava Cake \$8.99

Moong Dal Halwa \$7.99

Birthday Dessert Celebration \$31.99



DRINKS



Indian Coffee/Masala Ginger Tea \$4.99

Soda (Diet Coke/Pepsi/Limca/Thumps up) \$2.99

Pellegrino Spring Natural Mineral Water \$6.99

Pellegrino (Small) \$3.99

Mango Lassi \$7.99

Sweet/Salted Lassi \$6.99

Water Bottle \$1.99

Ice Tea \$2.99

- Any Dine-in will attract 18% of service charge to cover our extra attention to details for a fine dining experience.
- BYOB • Catering, Take-Out & Delivery available for all occasions.
- Medium & Large Trays available. • Inquire for details and pricing.