

### *Appetizers*

<b>Pappadum Roasted</b>	2.95	<b>Bombay Aloo Pakoras</b>	6.50
<b>Fried Pappadum</b>	3.25	Potato fritters marinated in a spicy tandoori masala	
Crispy lentil wafer		<b>Chicken Samosas (3 pcs.)</b>	7.50
<b>Vegetable Samosas (2 pcs.)</b>	6.50	Minced chicken seasoned with spices wrapped in a pastry	
Savory pastry with mildly spiced potatoes and peas		<b>Chicken Pakoras</b>	7.95
<b>Onion Bhajia</b>	6.50	Juicy chicken breast fritters in garlicky batter	
Crisp onion fritters		<b>Mirchiwala Wings(spicy)</b>	7.75
<b>Vegetable Pakoras</b>	6.50	Fiery red hot chicken wings. Chef's own special, creative recipe	
Mildly spiced vegetable fritters		<b>Amchur Shrimp</b>	14.50
<b>Mysore Aloo Samosas (3 pcs.)</b>	6.50	Shrimp marinated with dried mango, lemon pepper, garlic and olive oil	
Mini samosas stuffed with mild spices, potatoes and herbs			

### *Salads*

<b>Yogi Salad</b>	10.50	<b>Chicken Tikka Salad</b>	11.25
Assorted mixed greens tossed in virgin olive oil, fresh lime juice and Madras spices		Chicken tikka, mixed organic greens with a light mango and garlic dressing ( <i>white meat only</i> )	

### *Exotic Breads*

<b>Naan</b>	3.50	<b>Garlic Naan</b>	3.95
Leavened bread (add butter €50)		Leavened bread sprinkled with garlic	
<b>Onion Kulcha</b>	4.25	<b>Plain Paratha</b>	4.50
Fresh herbs and chopped onions stuffed in Leavened bread		Layered whole wheat bread	
<b>Roti</b>	3.50	<b>Kabull Naan</b>	5.50
Thin whole wheat bread		Nan stuffed with cherries & pistachios and cashew	

### *Vegetarian*

<b>Saag Aloo</b>	16.95	<b>Paneer Makhani*</b>	17.75
Spinach and potatoes cooked in mild spices		Homemade cottage cheese in a mild tomato curry sauce	
<b>Saag Paneer</b>	17.75	<b>Paneer Korma*</b>	17.75
Home made cottage cheese cubes sautéed with spinach and spices		Homemade cottage cheese and in a mild cashew nut curry sauce	
<b>Vegetable Makhani*</b>	16.95	<b>Chana Palak</b>	16.95
Mixed vegetables in a mild ginger and tomato curry sauce		Spinach & garbanzo beans cooked in mild spices	
<b>Baigan Bharta</b>	16.95	<b>Dal Makhani</b>	15.50
Charbroiled eggplant sautéed with onion, tomatoes and fresh herbs		Assorted lentils cooked with onions, ginger and spices	
<b>Malai Kofta*</b>	16.95	<b>Methi Paneer*</b>	17.75
cheese, vegetables and nut kababs in delicate cashew nut sauce		Homemade cottage cheese cubes cooked in fenugreek herb and cashew nut sauce	
<b>Navratan Khorma*</b>	16.95	<b>Mattar Paneer</b>	16.95
A rich mix of vegetables in a cashewnut curry sauce		Peas and homemade cottage cheese cubes in mild curry sauce	
<b>Baigan Paneer</b>	17.75		
Homemade cottage cheese and Charbroiled eggplant in mild spices			

### *Vegan*

<b>Aloo Gobhi</b>	16.95	<b>Chana Masala</b>	16.95
A traditional potato and cauliflower blend		Garbanzo beans cooked with onions and kashmiri spices	
<b>Gobhi Matar Artichoke</b>	16.95	<b>Vegetable Curry</b>	16.95
Fresh cauliflower, peas, artichoke, and roma tomatoes with a blend of herbal spices		Mixed vegetables cooked with garlic, ginger and spices in a curry sauce	
<b>Vegetable vindaloo</b>	16.95		
Vegetable cooked in a 'fiery red hot and tangy' curry sauce			

## Tandoori Specialities

<b>Tandoori Chicken</b> Half a chicken marinated with fresh garlic - ginger, yogurt and mild spices, baked in a clay oven <i>(White meat \$1.95 extra)</i>	17.50	<b>Chicken Katakot (spicy)</b> Chicken breast marinated with garlic, tomato, parsley and hot kashmiri peppers	18.95
<b>Chicken Tikka</b> Chicken marinated in yogurt, garlic and mild spices (white meat only)	18.95	<b>Mahi Mahi Tikka</b> Mahi Mahi fish steaks cut into cubes, marinated with garlic, ginger, mild spices and baked in a clay oven	21.95
<b>Chicken Combo</b> Tandoori chicken & chicken tikka combo	18.95	<b>Tandoori Shrimp</b> Jumbo shrimp marinated with garlic and light spices	24.95

### Poultry

<b>Chicken Korma*</b> Chicken in a delicate cashew nut curry sauce	18.95	<b>Butter Chicken *</b> Shredded tandoori chicken in a mild ginger and tomato curry sauce	19.50
<b>Saag Chicken</b> Chicken simmered with spinach, herbs and spices	18.95	<b>Chicken Tikka Masala*</b> Tender chicken cubes cooked in an aromatic and delicious zesty tomato and ginger sauce <i>(White meat only)</i>	19.95
<b>Chicken Curry</b> Authentic chicken curry for curry lovers	18.95	<b>Chicken Tikka Methi*</b> chicken breast marinated in yogurt and spices, backed in a clay oven and then cooked with fenugreek (herb) and mild spices	19.95
<b>Chicken Vindaloo</b> Chicken cooked in a "fiery red hot and tangy" curry sauce. <i>Specialty of Goa</i>	18.95		
<b>Baigan Chicken</b> Chicken with charbroiled eggplant in mild spices <i>(White meat only)</i>	18.95		

### Lamb

<b>Rogan Josh</b> Lamb curry cooked in traditional kashmiri style	20.25	<b>Lamb Korma*</b> Tender lamb in a delicate cashew nut curry sauce	20.25
<b>Saag Lamb</b> Tender lamb cubes cooked with spinach and spices	20.25	<b>Lamb Tikka Masala*</b> Lamb cubes marinated and baked in a clay oven and served in a mild tomato and ginger curry sauce	20.50
<b>Lamb Vindaloo</b> Lamb cooked in a 'fierly hot and tangy' curry sauce. <i>Specialty of Goa.</i>	20.25	<a href="http://www.coastallamb.com">www.coastallamb.com</a>	

### SeaFood

<b>Shrimp Masala</b> Goan style shrimp curry simmered with coconut milk	20.50	<b>Fish Masala</b> Catch of the day cooked with malabar spices and coconut	20.95
<b>Shrimp Vindaloo</b> Shrimp cooked in a "fiery hot and tangy" curry sauce. <i>Specialty of Goa</i>	20.50	<b>Scallops Malabar</b> Jumbo scallops cooked in a fresh garlic curry sauce	21.95

### Rice

<b>Basmati Rice Pilaf</b> Half Order	5.75 3.30	<b>Chicken Biryani</b> Seasoned chicken cooked with saffron rice & spices	19.95
<b>Peas Pulao</b> Basmati rice flavored with green peas, caramelized onions and aromatic spices	8.95	<b>Lamb Biryani</b> Succulent lamb cooked with basmati rice, herbs and spices	20.95
<b>Vegetable Biryani</b> Basmati rice and mixed vegetables cooked with spices	17.95	<b>Shrimp Biryani</b> Shrimp cooked with saffron rice and spices	20.95

### On the Side

<b>Raita</b> Refreshing yogurt with diced cucumbers and herbs	3.95	<b>Masala Fried Chillies</b> Fresh jalapenos fried with spices	3.50
<b>Hot Pickle</b> Hot and spicy pickled vegetables	3.50	<b>Mint Chutney</b>	3.95
<b>Mango Chutney</b> Sweet mango relish	3.50	<b>Tamarind Chutney</b>	4.95
		<b>Onion and Green Chilli Salad</b> With chaat masala	3.25

All entrees are served with Basmati pilaf rice\*

\*Contains Cashew Nut Sauce