

# STARTERS

## VEGETABLE SAMOSAS 6.95

Triangular flaky stuffed vegetable pastries

## CHAAT TIKKI 10.95

(2009 Dine Out Vancouver Award for Best Appetizer)

Potatoe and pea cakes pan toasted served with chickpeas, mint chutney, tamarind chutney & yogurt (typical Indian street food)

## LASUNI GOBI 9.95

Deep fried cauliflower florets in soya garlic sauce

## PANEER PAKORA 10.95

Indian cheese stuffed with spicy mint, chickpea, batter fried

## PANEER TIKKA SHASLIK 11.95

Paneer stuffed with pickled red chillies (med spicy)

## SUBZ KHAZANA 11.95

A veggie delight ! Mixed vegetable fritters

## CHICKEN TIKKA 14.95

Chicken breast marinated in yogurt & cooked in the tandoori oven

## KARAWARI PRAWNS 13.95

(2009 Dine Out Vancouver Award for Best Appetizer)

Crisp fried curry leaf flavoured and lightly spiced prawns served on a banana leaf

## GARLIC MUSSELS 14.95

Pacific blue mussels simmered in a creamy garlic sauce (Recommended with a naan bread)

## ANGOORI PRAWNS 14.95

Jumbo prawns cooked with a local BC VQA wine in garlic and fenugreek sauce and tossed on high flame with cilantro served on a bed of baby greens

## SEEKH KEBAB 11.95

Minced lamb mixed with spices & skewered in charcoal oven

## FISH AMRITSARI 14.95

Batterfried halibut in traditional amritsari style

# MAIN COURSE

## SAAG CHICKEN 15.95

Tender pieces of chicken tempered with cumin folded into our spinach curry sauce

## BUTTER CHICKEN 15.95

Numero Uno! Tender pieces of chicken tikka cooked in a creamy tomato sauce

## CHICKEN TIKKA MASALA 15.95

England style preparation of grilled tikka in onion, tomatoes & almond sauce

## KALONJI CHICKEN CURRY 14.95

Chicken curry sauteed with kalonji seeds & fresh cilantro

## TANDOORI CHICKEN 15.95

A classic creation of tandoori cuisine, half chicken marinated overnight in pressed yogurt and spices and grilled in the clay oven

## LAMB ROGAN JOSH 15.95

Traditional style preparation of lamb in onion, tomatoes & yogurt flavoured with homemade spices

## CHICKEN CHETTINAD 19.95

(2009 Dine out Vancouver Award winner)

Marinated chicken in South Indian chettinad paste of coconut and poppy seeds South Indian specialty served with rice and naan bread (spicy)

## SAAG GOSHT 15.95

Tender medallions of lamb tempered with cumin folded into our spinach curry sauce

## PESHAWARI RACK OF LAMB 24.95

Delicately spiced and marinated rack of lamb, flamed in our clay oven

## LAMB KORMA 15.95

Tender pieces of lamb cooked in a cashew curry sauce

## KADAI LAMB 14.95

Tender cubes of lamb cooked with green peppers, onions and fresh masalas

## PUDINA HALIBUT CURRY 22.95

Cooked in coriander and mint flavoured velvety sauce (medium spicy)

## FISH TIKKA HALIBUT 21.95

Halibut marinated in yogurt & tandoori spices, grilled in charcoal oven

## PRAWN MALAI CURRY 22.95

Jumbo prawns in coconut flavoured onion curry served in a young coconut, served with pulao rice and naan bread

### **VINDALOO 15.95**

Pardon our ignorance to mild taste buds! Presenting a hot Goan delicacy cooked in roasted spices and gravy - choice of chicken, lamb or beef.

Prawns add \$5.00

### **Tandoori Prawns 25.95**

Marinated black tiger shrimps & grilled in tandoor

### **Goat Curry 15.95**

Tender cubes of goat cooked with spices & curry sauce

### **Biryani 15.95**

Layered saffron basmati rice and vegetables or curried lamb or chicken or shrimp stew cooked in a traditional way

## **RICE & BREAD**

### **BASMATI RICE PULAO 3.95**

Aromatic basmati rice cooked with cumin seeds

### **SAFFRON & PEAS PULAO 5.95**

Basmati rice cooked with saffron and peas with cumin seasoning

### **NAAN 2.45**

Royal Indian leavened bread baked in the Tandoor oven

### **GARLIC & BASIL NAAN 3.25**

Indian leavened bread flavoured with chopped garlic and basil

### **SPINACH & CHEESE NAAN 4.95**

Leavened bread stuffed with homemade farmer's cheese & spinach

### **AMRITSARI NAAN 4.95**

Traditional leavened bread in Amritsari style

### **ROTI 2.45**

Unleavened wheat flour pancakes cooked in the tandoor

### **PARATHA 2.95**

Multi-layered whole wheat tandoor baked bread

### **ASSORTED BREAD BASKET 7.95**

An assortment of naan, garlic naan and paratha

# VEGETARIAN

## MIXED VEGETABLE JALFREZI 12.95

Seasonal vegetables sauteed with peppers and tomato in an onion based sauce

## MALAI KOFTA 14.95

Vegetable and cheese dumplings in a cashew creamy sauce scented with cardamom

## PALAK PANEER 13.95

Farmer's cheese cooked in garlic and cumin spinach curry sauce

## ALOO GOBI 12.95

Braised potatoes and cauliflower, crackled with fenugreek, dried red chilies and cumin

## SHAHEE PANEER 12.95

Tender pieces of paneer cooked with rich cashewnut & tomato sauce

## SMOKED EGGPLANT BHARTA 13.95

Charcoal smoked eggplant smashed and cooked with tomatoes and green peas

## CHANNA MASAL 12.95

Chickpeas prepared in authentic spices with onions and tomato

## DAAL MAURYA 12.95

Maurya's Pride! Black lentils cooked overnight.  
A real accompaniment to an Indian meal

## KADAI PANEER 12.95

Farmer cheese cooked in a thick onion tomatoes & assorted bell pepper

## PANEER MAKHNI 12.95

Pieces of farmer cheese, cooked in creamy butter sauce

## CONDIMENT & RELISHES

RAITA . . . . .	2.50
MANGO CHUTNEY . . . . .	3.50
KACHUMBER SALAD . . . . .	3.95
TRADITIONAL INDIAN SALAD . . . . .	5.95

Add \$4.95 to make a full dinner with rice, naan and daal. Please note your level of spice preference (Mild, medium or hot)