

Let us tantalize your gourmet Indian palate with our natural and fresh preparations using an authentic style of cooking providing you the choice of low calorie and low cholesterol entrees.

Appetizers

Marwari Sabzi Pakora (Veggie Fritters).....\$3.99

Seasonal fresh vegetable medley coated with originally seasoned batter that is deep fried and served with mint and tamarind sauce.

Samosa.....\$3.99

Flaky triangular pastry shells filled with mildly seasoned potatoes and baby green peas.

Murg-Ke-Khaje (Chicken Pockets).....\$4.50

Puff bread stuffed with clay oven roasted chicken, fresh tomatoes, Onions, carmini mushrooms, Indian cheese, and served with tomato laungi.



Sabji-Ke-Khaje (Veggie Pockets).....\$3.99

Freshly made puff bread stuffed with seasoned roasted pepper, onion, tomato, mushroom, homemade cheese, cilantro, and served with mint sauce.

Chicken Reshmi (Chicken Satay).....\$5.95

White chicken meat supreme rubbed and smoked with yogurt, coconut sauce, and the chef's secret spices, and cooked on a wooden fired clay oven.

Kadak Steak Kashmiri (Steak Satay).....\$5.95

A hand pitted beef steak seasoned and rubbed for 8-10 hours piled high and marinated in its own AU JUS! and cooked in Tandoori oven on bamboo skewers.

Wild Bengal Jhinga Jalpari.....\$6.95

Baby shrimp masterfully coated with the chefs' special seasoned flour that is deep fried and served with hot and sweet peppers.

Khattey Mithey Chicken Wings.....\$5.95

Inspired from the Indo border cuisine, the chefs' specialty Kadak and crispy wings glazed in the Cuisine of India signature sauce.

Veggie Spring Rolls.....\$3.95

Fusion inspired Indian-Thai flavored mixed vegetables wrapped in thin a layer of pastry shells.



Chef's Specialties