

Soups

- Tamater Ka Soup*\$3.95
Made with garden fresh roma tomatoes cooked with spices, herbs, and garnished with a touch of cream and bread croutons.
- Muligatwany Soup*\$2.95
A hearty blend of lentils, basmati rice, celery, and small chunks of diced chicken in a roasted pepper broth.
- Murg Kalia Sorba*\$3.95
This is the chef's special soup made with fresh roasted okra, bell peppers, tomatoes, homemade style cheese, tandoori pulled chicken and aromatic herbs and spices.


Salads

- Tomato Onion Salad*\$2.99
- Garden Fresh Green Salad*\$2.99
- Chicken Malai Salad*\$5.99
Garden fresh salad and clay ovencooked boneless chicken served with the chef's special homemade dressing.



Sides from Scratch

(Accompaniments)

-  *Mirchi Ka Salan*\$3.25
Cuisine of India specialty salsa, made with roasted Jalapeno peppers, chick pea flour, and spices that go with lunch or dinner.
- Tamater Ki Launji*\$3.50
Tangy salsa made from plum tomatoes and spices. What a combination that go with lunch or dinner.
- Mango Chutney*\$2.95
Chunks of ripe mangoes with Indian herbs and spices for a healthy taste of country fresh goodness.
- Vegetable Raita*\$2.50
Yogurt sauce with tomato, cucumbers, potatoes, and mild spices.