



## TANDOORI NIGHTS

### Non-Vegetarian

#### Appetizers

##### Chicken Tikka

Boneless cubes of chicken breast marinated in yogurt and freshly ground spices, finished in clay oven.

##### Hara Kabob

Mint flavored boneless Cubes of Chicken, Grilled in Tandoor

##### Seekh Kabob

Mildly spiced minced lamb skewered and grilled over charcoal.

##### Bhel Puri

A tangy mélange of puffed rice crisps, lentil vermicelli tossed in chutney.

A specialty from Bombay.

#### Main Course

##### Chicken Tikka Masala

Barbecued cubes of chicken cooked with onion, bell peppers in tomatoes sauce.

##### Lamb Bhuna Punjabi

Chunks of lamb cooked with tomatoes, onions, fresh herbs, and spices. A Punjabi delicacy

##### Chicken Vindaloo

Chunks of chicken cooked with fresh ginger, garlic, and potatoes in fiery sauce

##### Palak Paneer

Fresh homemade cheese cooked in a creamy spinach sauce.

##### Daal Makhani

Simmered black lentils and red kidney beans sautéed with tomatoes, ginger, cumin, onions, and fresh garlic.

##### Saffron Rice

Saffron flavor Steam Basmati Rice

##### Assorted Breads

Plain Naan, Garlic Naan and Roti

##### Dessert Platter

**Please Call For Pricing**



## TANDOORI NIGHTS

### Seafood

#### Appetizers

##### Tandoori Prawn

Large juicy prawns marinated and grilled in the clay oven.

##### Fish Pakora

Cubes of fish marinated, and batter fried

##### Garlic shrimp

Delicately spiced shrimps, cooked in white wine and honey

##### Bhel Puri

A tangy mélange of puffed rice crisps, lentil vermicelli tossed in chutney.

A specialty from Bombay.

#### Main Course

##### Fish Goani

A speciality from ex-Portuguese colony of Goa. Fillets of fish cooked in the famous fiery sauce.

##### Bombay Fish Curry

Fish cooked in typical Bombay style in a light tomato curry sauce with tomatoes and onions

##### Prawn Masala

Fish cooked in typical Bombay style in a light tomato curry sauce with tomatoes and onions

##### Palak Paneer

Fresh homemade cheese cooked in a creamy spinach sauce.

##### Daal Makhani

Simmered black lentils and red kidney beans sautéed with tomatoes, ginger, cumin, onions, and fresh garlic.

##### Saffron Rice

Saffron flavor Steam Basmati Rice

##### Assorted Breads

Plain Naan, Garlic Naan and Roti

##### Dessert Platter

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## TANDOORI NIGHTS

### Vegetarian

#### Appetizers

##### Vegetable Pakora

An assortment of vegetables dipped in chickpeas flour batter and fried

##### Paneer Tikka

Homemade cottage cheese marinated and perfection in clay oven

##### Vegetable Samosa

Seasoned potatoes, green peas, wrapped in a light pastry

##### Bhel Puri

A tangy mélange of puffed rice crisps, lentil vermicelli tossed in chutney.

A specialty from Bombay.

#### Main Course

##### Malai Kofta

Croquettes of fresh cheese simmered in light creamy sauce. Garnished with nuts and raisins.

##### Chana Masala

Chic peas slowly simmered with pomegranate seeds cooked with onions, tomatoes, and spices.

##### Khile Phool

Fresh cauliflower and potatoes cooked with ginger, tomatoes, peas, and mild spices.

##### Palak Paneer

Fresh homemade cheese cooked in a creamy spinach sauce.

##### Daal Makhani

Simmered black lentils and red kidney beans sautéed with tomatoes, ginger, cumin, onions, and fresh garlic.

##### Saffron Rice

Saffron flavor Steam Basmati Rice

##### Assorted Breads

Plain Naan, Garlic Naan and Roti

##### Dessert Platter

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