



Glory Of India

APPETIZERS

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| 10. Fish Amritsari | \$10.70 |
| <i>Fish marinated in aromatic Indian spices, dipped in chick pea batter and deep fried</i> | |
| 10. Spicy Chicken Wings Masaladar | \$9.60 |
| <i>Chicken wings marinated in yogurt, garlic, ginger and spices then cooked to perfection</i> | |
| 10. Meat Cheese Kulcha | \$6.95 |
| <i>Choice of chicken or lamb mixed with spices and mozzarella cheese baked in a clay oven</i> | |
| 10. Meat Samosa | \$6.95 |
| <i>Ground beef mixed with spices, cooked and stuffed in crispy crust pockets</i> | |
| 10. Vegetable Samosas | \$6.95 |
| 10. Veg. Pakoras | \$6.95 |
| <i>Variety of vegetables dipped in spiced chick pea batter and deep fried</i> | |
| 10. Papri Chat | \$6.95 |
| <i>A medley of garbonzo beans, potatoes and flour crisps topped with a chutney yogurt dressing</i> | |
| 10. Paneer Pakoras | \$8.95 |
| <i>Home made cheese dipped in chick pea batter and deep fried</i> | |
| 10. Mix Appetizer Platter Vegetable | \$14.95 |
| <i>Samosas, vegetable, pakoras, and paneer pakoras</i> | |
| 10. Mix Appetizer Platter - Meats | \$16.95 |
| <i>Fish amritsari, chicken wings, and samosas</i> | |

TANDOORI

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| 10. Tandoori Prawn | \$22.95 |
| <i>Tiger prawns marinated in aromatic spices and cooked in a tandoor oven</i> | |
| 10. Lamb Chop Kandhari | \$22.95 |
| <i>Tender lamb chops marinated with ginger, herbs and freshly ground spices then grilled over charcoal in a tandoor oven</i> | |
| 10. Seekh Kabob | \$14.95 |
| <i>Ground beef mixed with ginger, coriander and flavouring spices, rolled on a skewer and grilled over coal</i> | |
| 10. Tandoori Chicken | \$14.95 |
| <i>Spring chicken legs marinated in a traditional tandoori marinade and cooked in a tandoor oven</i> | |
| 10. Murgh Malai Tikka (Chicken) | \$16.95 |
| <i>Very delicately marinated chicken in cashew nut, almonds, spices and a hint of saffron which melts in your mouth</i> | |
| 10. Chicken Tikka | \$16.95 |
| <i>Boneless chicken legs delicately marinated in tandoori spices and cooked in a clay oven</i> | |
| 10. Padina Paneer Tikka | \$14.95 |
| <i>Fresh mint marinated medley of vegetables and paneer cooked in the tandoori oven</i> | |
| 10. Tandoori Combo Platter | \$27.95 |
| <i>A combination platter of chicken, seekh kabob, prawn and a quail</i> | |

SOUP

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| 10. Chicken & Vegetable Shorba | \$6.95 |
| <i>Chicken broth cooked with vegetables and garnished with cilantro</i> | |
| 10. Tomato Rassam | \$6.95 |
| <i>A refreshing tomato and daal soup with mustard seeds and fresh curry leaves.</i> | |

CHICKEN

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| 10. Makhanwala - Butter Chicken | \$16.95 |
| <i>A delicious preparation of boneless tandoor chicken tikka, cooked in an exquisite creamy tomato sauce</i> | |
| 10. Chicken Aftaab | \$16.95 |
| <i>Murgh Malai cooked in a delicate rich cashew nut, almond sauce with a hint of saffron</i> | |
| 10. Chicken Dhansak | \$16.95 |
| <i>Chicken breast cooked in yellow lentils, vegetables and special spices</i> | |
| 10. Chicken Chatinard | \$16.95 |
| <i>Boneless cubes of chicken cooked in South Indian style with roasted spices, tamarand paste and garlic ginger</i> | |
| 10. Chicken Vindaloo | \$16.95 |
| <i>Boneless cubes of chicken cooked in goan (Eastern Indian) style in extra hot and spicy sauce</i> | |
| 10. Chicken Tikka Masala | \$16.95 |
| <i>BBQ chicken morsels cooked in an aromatic sauce</i> | |
| 10. Chicken Madras | \$16.95 |
| 10. Chicken Curry | \$16.95 |

LAMB OR BEEF

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| 10. Rogan Josh | \$16.95 |
| <i>Lean chunks of lamb or beef cooked in rich onion and tomato gravy with a special blend of spices</i> | |
| 10. Gosht Korma | \$16.95 |
| <i>Boneless cubes of meat cooked in a mild creamy sauce with nuts and almonds</i> | |
| 10. Kadhi Gosht | \$16.95 |
| <i>Boneless cubes of meat cooked with jullienes of onions and tomatoes</i> | |
| 10. Bhuna Gosht | \$16.95 |
| <i>Succulent cubes of meat with mixed spices and fenugreek leaves</i> | |
| 10. Ghost Kali Mirch | \$16.95 |
| <i>Meat cooked South Indian style, with onions, tomato and black peppers</i> | |
| 10. Seekh Kabab Masala | \$16.95 |
| <i>Tandoori cooked seekh kabab finished in a wok with a variety of spices</i> | |
| 10. Gosht Saagwala | \$16.95 |
| <i>Boneless cubes of meat cooked in freshly chopped spinach sauce</i> | |
| 10. Beef Vindaloo | \$16.95 |

FISH

- 10. Prawn Curry** **\$20.95**
Juicy jumbo prawns cooked in a rich onion and tomato gravy with a blend of spices
- 10. Prawn Jalfrezi** **\$20.95**
Jumbo prawns sauteed with fresh vegetables
- 10. Goan Fish Curry** **\$18.95**
Chunks of fish cooked in a coconut and hot pepper sauce East Indian style
- 10. Fish Masala** **\$18.95**
Succulent pieces of cod cooked with onions, peppers and masala sauce.

VEGETARIAN

- 10. Navrattan Korma** **\$14.95**
Variety of veggies cooked in a creamy cashew nut based sauce
- 10. Paneer Makhani** **\$14.95**
Home cheese cooked in tomatoe base silky sauce with cream cashew nuts and almond
- 10. Shahi Paneer** **\$14.95**
Homemade cheese cooked in tomato based silky sauce with cream cashew nuts and almond
- 10. Kadahi Paneer** **\$14.95**
Home made paneer cooked in a wok with onions, peppers and tomatoes
- 10. Saag Paneer** **\$14.95**
Home made paneer cooked in a freshly chopped spinach sauce
- 10. Malai Kofta** **\$14.95**
Mouth melting vegetable dumplings with paneer cooked in a rich almond and cashew nut gravy
- 10. Baingan Bharta** **\$14.95**
Clay oven roasted eggplants cooked with onions and tomatoes
- 10. Mixed Vegetable Jalfrezi** **\$14.95**
Medley of vegetable with paneer sauteed with spices lightly wrapped with masalla sauce
- 10. Bhindi - do - Plaza** **\$14.95**
Okra cooked with a variety of spices and onions
- 10. Aloo Gobi Masala** **\$14.95**
Potatoes and Cauliflower cooked with ginger, garlic, and spices in a steam pot
- 10. Dum Aloo Jeera** **\$13.95**
Slow cooked potatoes with cumin seeds and spices
- 10. Pindi Chhole** **\$13.95**
Garbonzo beans cooked with variety of spices and mango powder
- 10. Daal Makhanaali** **\$13.95**
A combination of black lentils and kidney beans simmered over night with onions, tomatoes, ginger and garlic, finished with cream
- 10. Daal Tarka** **\$13.95**
Yellow daal tempered with cumin seeds, tomatoes, and onions

BIRYIANI AND RICE

- 10. Prawn Biryani** **\$22.95**
Prawn cooked with rice, aromatic spices and mint. Prepared in the Dum method of cooking

- 10. Hydrabadi Biryani Beef** **\$19.95**
Famous basmati rice cooked with a variety of spices and your choice of meat
- 10. Hydrabadi Biryani Lamb** **\$21.95**
Famous basmati rice cooked with a variety of spices and choice of meat
- 10. Murg Nawabi Biryani** **\$17.95**
Famous basmati rice and chicken cooked together with various spices and saffron
- 10. Vegetable Biryani** **\$15.95**
Melange of vegetables cooked with basmati rice and various spices
- 10. Pea Pulao** **\$4.50**
Naturally fragrant rice cooked with green peas
- 10. Plain Pilau Rice** **\$4.00**
Basmati fragrant rice with cumin seeds and spices
- 10. Steamed Rice** **\$4.00**
Steamed basmati rice

BREADS

- 10. Naan** **\$2.50**
Light and fluffy bread, very popular with our guests
- 10. Garlic Naan** **\$3.00**
- 10. Potato Stuffed Kulcha** **\$3.99**
Spiced potato stuffed naan bread
- 10. Keema Naan** **\$4.95**
Spiced ground beef stuffed naan bread
- 10. Lachedaar Pratha** **\$4.00**
Multi layered whole wheat baked in a tandoor oven
- 10. Stuffed Pratha** **\$4.00**
Potato stuffed whole wheat bread baked in a tandoor oven
- 10. Tandoor Roti** **\$2.50**
Plain whole wheat bread

ACCOMPLIMENTS

- 10. Tossed Salad** **\$3.50**
- 10. Kachumber Salad** **\$3.50**
- 10. Raita** **\$3.50**
- 10. Mango Chutney** **\$3.50**
- 10. Papadum** **\$3.50**
Spicy crackers

DESSERTS

- 10. Gulab Jamun Fudge** **\$7.95**
Slices of gulab jamun served with ice cream and mango coulee
- 10. Almond Kheer** **\$4.95**
Almond and rice pudding
- 10. Gulab Jamun** **\$5.95**
Dumplings made of milk then deep fried and dipped in sweet syrup
- 10. Rasgullas** **\$5.95**
Dumplings made of milk, steamed and dipped in sweet syrup
- 10. Mango Cheese Cake** **\$6.95**
- 10. Ice Cream** **\$4.95**

10. Rasmalai **\$7.95**

Most Popular Indian Dessert

10. Special Order Instructions