DARBAR INDIA
Authentic Indian Cuisine

www.DarbarIndia.com
1070 MAIN STREET • BRANFORD, CT 06405
(203) 481-8994 • Fax: (203) 483-5301

Open 7 Days A Week
LUNCH: 11:00 AM to 2:45 PM
BUFFET LUNCH: 11:30 TO 2:45 PM FRIDAY TO SUNDAY
$11.95 ALL YOU CAN EAT
DINNER: 5:00 PM to 10:00 PM MONDAY TO THURSDAY
3:00 PM TO 10:30 PM, FRIDAY - SATURDAY
3:00 PM TO 10:00 PM, SUNDAY
**HOT VEG. APPETIZERS**

**Mirch Pakora**..........................4.95
Fresh Indian chili stuffed with spices & dipped in a chick pea batter and deep fried

**Onion Bhajia**------------------------4.95
Sliced onions, green chili and spices rolled in chick peas, flour and deep fried.

**Vegetarian Pakora**......................4.95
Crisp golden Potato, cauliflower and Onion bites cooked with selection of spices in a gram flour batter which are deep fried

**Paneer Pakora**..........................8.95
Fresh homemade cheese stuffed with potato & then dipped in chick peas batter and deep fried

**Vegetarian Samosa**.....................4.95
Triangular pastry stuffed with mildly spiced potatoes and peas and deep fried.

**Aloo Tikki**..................................4.95
Mashed potato patties deep fried served with chole

**Gobi 65**....................................8.95
Blanched cauliflower florets coated with a spiced batter and deep fried to give that zest and crunchiness

**Mushroom 65**...............................8.95
Deep fried mushroom in chef’s special spices

**Samosa or Aloo Tikki Chat**...........6.95
Samosa with chic peas or potato patties with Chole Chaat

**Darbar Sabzi Platter**...................11.95
Combination of vegetarian appetizers with cucumber salad.

**Kurkure Bhindi**...........................8.95
Crispy fried okra tossed with tangy flavor

**Masala Papad**.............................1.95
Onion, chili, tomato and cilantro with spiced masala

**COLD APPETIZERS**

**Dahi Papri**.................................5.95
Special chips spiced to your taste, served with chick peas, potatoes and topped with yogurt and tamarind sauce.

**Paani Poori**...............................5.95
Fresh fried puffed bread served with hot, sweet and sour sauce

**Chicken Chaat**............................5.95
Cubes of marinated boneless chicken cooked in clay oven, tossed in spicy sauce, with cubes of cucumber and tomato.

**Cucumber Salad**..........................4.95
Cubes of cucumber and tomato tossed with spicy sweet and sour sauce.

**Darbar Garden Salad**...............5.95
Tear lettuce with nuts, tossed in special house made ranch dressing

**Mixed Green Salad**....................5.95
Tear lettuce leaves with cucumber, tomatoes, onions, carrots, cabbage tossed with fresh lemon juice, salt and peppers

**NON-VEGETARIAN**

**Lamb Samosa**.............................4.95
Turnover stuffed with minced lamb and spices, deep fried in vegetable oil.

**Chicken Pakora**..........................8.95
Cubes of boneless chicken spiced and deep fried in Vegetable oil.

**Shrimp Poori**.............................9.95
Fresh shrimp with garlic, mustard seeds and curry leaves inside deep fried puffed bread

**SOUPS**

**Vegetable Dal Soup**....................3.95
Lentil soup with vegetables, wild spices and a twist of lemon.

**Mulligatawny Soup**....................4.95
Lentil soup with chicken, rice and touch of cream.

**Coconut Soup**............................4.95
Coconut cream, sweetened milk and pistachios

**Sweet Corn Veg. Soup**.................3.95
Crushed and whole sweet corn mixed with veggies with aroma of ginger and garlic sautéed in butter

**Sweet Corn Chicken Soup**..........4.95
Crushed and whole sweet corn with chicken, ginger and garlic sautéed in butter
(All dinners are accompanied by basmati rice.)

KEBAB (TANDOORI) SPECIALS

Veg. Tandoori........................14.95
Home made Cheese Cauliflower, Green Pepper, Onion marinated specially blended spices.

Chicken Tandoori Half...........12.95
........................................Whole 21.95
Chicken marinated in yogurt and tenderly spiced cooked in clay oven

Darbar Diwani Kebab.............15.95
Chicken, fresh Garlic, Ginger and special spices

Chicken Tikka......................15.95
Boneless chicken pieces marinated in yogurt and specially blended spices.

Chicken Malai Kebab.............15.95
Tender chicken marinated with yogurt, peppers and ginger

Kashmiri Kebab...................15.95
Chicken marinated in special spices. Extra hot!

Boti Kebab.........................16.95
Tender chunks of lamb flavored with ginger and garlic cooked in tandoor.

Seekh Kebab.......................16.95
Minced lamb mixed with green peppers, delicately flavored with ginger, bar-b-cued on skewers.

Shrimp Tandoori.................20.95
Jumbo shrimp delicately spiced and marinated in yogurt and baked on skewers in Tandoori oven.

Fish Tandoori....................20.95
Marinated Salmon Fish-ginger, garlic, lemon and touch of Indian spices.

Darbar Mixed Grill..............20.95
A platter of assorted tandoori delicacies chicken tikka, seekh kebab, shrimp, boti kebab, chicken tandoori.

Lamb Chops.......................24.95
New Zealand lamb chops cooked in tandoor with yogurt and scented with nutmeg and ajwain, served with choice of lentil sauce

Barra Kebab......................24.95
Succulent cubes of marinated spring lamb, grilled over live coal served with choice of lentil sauce

Mix Veg. Kebab..................16.95
Mixed vegetables sautéd with ginger garlic and spices grilled in clay oven on skewers

CHEF SPECIAL (THALI)

COMPLETE INDIAN STYLE DINNERS

Take Out $2.00 More

NON-VEGETARIAN..................22.95
*Choice of Soup
*Lamb Samosa
*Piece of Chicken Tandoori
*Seekh Kebab
*Chicken Tikka Masala
*Lamb Curry Chicken Korma
*Saag Paneer, Chana Masala
*Dal, Raita
*Choice of Bread (Poori or Naan)
Dessert Gulab Jamun and Tea

VEGETARIAN ......................20.95
*Choice of Soup
*Veg. Samosa
* Navrattan Korma
*Mattar Paneer, Saag Paneer
*Chana Masala
*Dal Makhani
*Baingan Bharta
*Raita,
*Choice of Bread (Poori or Naan),
Dessert Gulab Jamun and Tea

CHICKEN SPECIALTIES

Chicken Curry...................13.95
Skinless, boneless chicken cooked in our mildly spiced curry sauce.

Chicken Saag.....................14.95
Boneless chicken cooked with chopped spinach, Indian spices.

Chicken Vindaloo.................14.95
Very hot and spiced chicken cooked with potatoes and a touch of vinegar.

Chicken Madras..................14.95
South Indian style chicken curry with coconut and red chilly

Chicken Patia.....................14.95
Mild spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, and herb spices

Kadahi Chicken..................14.95
Chicken sautéed with onion, fresh tomato, green pepper spiced and cooked in a special Indian style, served in hot pot
VEGETARIAN SPECIALTIES

Dal Makhani......................12.95 
Lentils flavored with freshly ground spices and sautéed in butter.

Dal Hyderabadi..................12.95 
Lentil delicacy tossed in butter with onions, tomatoes, ginger, garlic and spices.

Chana Masala....................13.95 
Potatoes and chick peas cooked with herbs and Indian spices.

Aloo Palak.......................13.95 
Potatoes cooked with chopped spinach in special blend of spices.

Chana Saag........................13.95 
Chick peas, spinach and potatoes cooked with herbs and Indian spices

Saag Mushroom...................13.95 
Spinach and mushroom cooked with mild spices

Baingan Bharta...................13.95 
Eggplant cooked with green peas, onion, tomatoes, flavored with fresh ginger spices

Baingan Masala...................13.95 
Small eggplant stuffed with chef special spices.

Navarattan Korma.................14.95 
Fresh vegetables cooked in thick cashew cream sauce

Bhind I Masala....................13.95 
Fresh okra, cooked with fresh onion and peppers

Hyderabadi Mixed Vegetable....13.95 
Mixed Vegetable cooked in tomato sauce and spices.

Saag Paneer......................13.95 
Fresh homemade cottage cheese with spinach and fresh spices.

Shahi Paneer (Korma Sauce)....14.95 
Homemade cheese cooked in Cashew nut sauce

Matter Paneer....................13.95 
Green peas and homemade cheese cooked in thick curry sauce, with fresh tomatoes.

Chilli Tava Paneer...............14.95 
Sautéed small pieces of homemade cheese with combination of green pepper and onion and soya sauce.

Kadahi Paneer....................13.95 
Homemade cheese, cooked in our special Indian style, spiced and sautéed with fresh tomato, onion and green pepper, served in hot pot

Malai Kofta......................14.95 
Vegetable balls, fried and cooked in delicious cashews cream sauce

Methi Paneer.....................14.95 
Cottage cheese & fenugreek leaves cooked with fresh ginger, tomatoes and homemade spices

Aloo Gobi........................13.95 
Potatoes and cauliflower cooked with herbs and spices.

Lasuni Gobi Garlic Flavored Cauliflower ..................14.95 
Mini cauliflower florets tossed with garlic, tomato sauce and green herbs

Kaju Butter Massala...............14.95 
Cashew sautéed in butter, served with a special Darbar makhani sauce

Paneer Tikka Massala............14.95 
Homemade cottage cheese cooked in Makhani sauce with bell peppers and onion sauce

Shaam Savera.....................14.95 
Spinach balls made with paneer and served with a special Darbar makhani sauce.

Paneer Bhurji.....................14.95 
Crumbled cottage cheese cooked in sautéed onions, tomatoes, ginger, garlic and special spices
**CHICKEN SPECIALTIES**

**Chicken Jalfrezie** .......................... 14.95
Chicken marinated with vegetables cooked with freshly ground spices and sautéed with onions, tomatoes and green peppers

**Chicken Bhunna** .............................. 15.95
Boneless chicken cooked with fresh cream, tomatoes and other special Indian spices.

**Chicken Tikka Masala** .......................... 15.95
Tender skinless and boneless chicken marinated in a blend of ginger, garlic, yogurt and various spices, baked in the tandoor and sautéed with tomatoes, butter and cream.

**Butter Chicken** .............................. 15.95
Red meat of tandoori chicken cooked with fenugreek leaves, bell peppers in creamy tomato sauce

**Chicken Korma** .............................. 15.95
Mild tender chicken cooked in a creamy almond cashew sauce

**Chicken Shahenshah** .......................... 15.95
Boneless chicken pieces marinated in a spice and yogurt mixture and cooked in a rich cashew nut gravy on a slow fire.

**Chicken Darbar** .............................. 15.95
Boneless pieces of chicken breast subtly flavored with red wine in a tomato gravy with green peppers and mushrooms

**Chicken Malabar** .............................. 15.95
A rich, gravy-based chicken curry dish with aromatic spices, onions, tomatoes and curry leaves.

**Kashmiri Kabab Masala** ...................... 15.95
Boneless Chicken marinated in hot spices, grilled in tandoor and finished in flavorful tomato based sauce.

**Lasuni Chicken Garlic Flavored Chicken** .......................... 15.95
Boneless chicken breast marinated in yogurt and garlic tomato sauce and green herbs.

**Chicken Maharaja** .............................. 16.95
Chicken grilled in tandoor with herbs, cream and yogurt finished in a flavorful tomato based sauce

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**SEAFOOD SPECIALTIES**

**Shrimp Curry** .............................. 15.95
Shrimp cooked with onion and fresh tomatoes.

**Fish Tikka Masala** .......................... 18.95
Fresh selected pieces of salmon cooked in creamy tomato sauce, with onion and green pepper.

**Shrimp Saag** .............................. 17.95
Shrimp cooked with spinach in special spices.

**Shrimp Kadahi** .............................. 17.95
Shrimp cooked in thick sauce with onions, tomatoes and bell peppers served in a hot pot.

**Shrimp Korma** .............................. 17.95
Shrimp cooked in a creamy almond cashew sauce

**Shrimp Vindaloo** .............................. 17.95
Very hot and spiced shrimp cooked with potatoes and a touch of vinegar

**Shrimp Achari** .............................. 17.95
Shrimp cooked with chef’s special spices.

**Shrimp Madras** .............................. 17.95
South Indian style shrimp curry with coconut and red chili.

**Fish Curry** .............................. 15.95
Chunk of salmon cooked in onion based curry with Indian spices

**Shrimp Tandoori Masala** .......................... 18.95
Shrimp marinated with freshly ground spices and sautéed with onions and tomatoes.

**Fish Moilee** .............................. 18.95
South Indian famous fish curry cooked in coconut milk and very low spiced flavored in Masala

**Shrimp Moilee** .............................. 18.95
Shrimp cooked in coconut milk and low spiced flavored Masala

**Shrimp Bengal** .............................. 21.95
Tiger shrimps marinated in spices, grilled in tandoor with herbs, cream and yogurt finished in a flavorful tomato based sauce.

**Shrimp Jalfrezie** .............................. 16.95
Shrimp marinated with freshly ground spices and sautéed with onions, tomatoes and green peppers.

**Goa Shrimp Curry Traditional**

**Shrimp Curry From The Coast Of Goa** ...................... 21.95
Jumbo shrimp in a rich coconut milk sauce

**Goa Fish Curry** ...................... 21.95
Clay oven grilled Salmon in a rich coconut milk sauce
LAMB SPECIALS

Lamb Curry..........................14.95
   Tender cubed lamb cooked in our mildly spiced curry sauce.
Lamb Madras........................15.95
   South Indian style lamb curry with coconut and red chilly
Lamb Saag............................15.95
   Lamb cooked with mild spinach sauce
Rogan Josh............................15.95
   Lamb cubes cooked with tomatoes in freshly ground spices and yogurt sauce.
Lamb Vindaloo........................15.95
   Lamb and potatoes in Goa style hot tangy sauce
Keema Matter........................15.95
   Minced meat and green peas cooked with fresh herbs.
Boti Kabab Masala...................16.95
   Lamb marinated in a blend of ginger, garlic, yogurt and various spices, baked in the tandoor and sautéed with tomatoes, butter and cream.
Lamb Pasanda..........................16.95
   Lamb cubes cooked with cream sauce, herbs, spices, and topped with cashew nuts. & touch of yogurt
Lamb Bhunna..........................16.95
   Lamb cubes cooked with fresh tomato, onions, green peppers and special Indian spices
Lamb Korma ...........................16.95
   Mild tender lamb cooked in a creamy almond cashew sauce
Nargisi Kofta Curry..................17.95
   Minced lamb meatballs cooked in a tomato & onion sauce
Sheekh Kebab Masala.................18.95
   Clay oven grilled lamb mince in a creamy tomato sauce
Lamb Chops Masala...................28.95
   Clay oven grilled lamb racks cooked in a creamy tomato sauce

WE SERVE HALAL MEAT

DARBAR BIRYANIS
(RICE SPECIALTIES)
All Biryanis served with Raita

Vegetable Biryani..................13.95
   Basmati rice, green fresh vegetables, cooked with cashews or almonds.

Chicken Biryani....................14.95
   Basmati rice, tender cubes of chicken flavored with herbs and spices, cooked with cashews or almonds.

Lamb Biryani.......................15.95
   Basmati rice, tender cubes of lamb flavored with herbs and spices, cooked with cashews or almonds.

Shrimp Biryani.....................16.95
   Basmati rice, tender shrimp flavored with herbs and spices, cooked with cashews or almonds.

Darbar Biryani.....................21.95
   Basmati rice cooked with chicken, lamb, shrimp flavored with herbs and spices

Peas Pullao.........................8.95
   Basmati rice, green peas, and a touch of cumin seeds, cooked with cashews or almonds.

Flavored Rice......................7.95
   Jeera, Lemon, Tamarind, Tomatoes or coconut

Plain Basmati Rice.................
   Small ........2.95
   Large.......3.95

Since we use fresh lamb and chicken, please be advised that there may remain small pieces of bone in some dishes in spite of our best efforts.
**INDIAN BREADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roti</td>
<td>3.50</td>
</tr>
<tr>
<td>Whole wheat dried bread for Weight Watchers.</td>
<td></td>
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<tr>
<td>Poori</td>
<td>3.95</td>
</tr>
<tr>
<td>Unleavened, deep fried puffed bread.</td>
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<tr>
<td>Chappati</td>
<td>3.95</td>
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<tr>
<td>Whole wheat soft pan grilled bread</td>
<td></td>
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<tr>
<td>Naan</td>
<td>3.95</td>
</tr>
<tr>
<td>Unleavened handmade bread baked in clay oven.</td>
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<tr>
<td>Garlic Naan</td>
<td>3.95</td>
</tr>
<tr>
<td>Clay oven bread stuffed with fresh garlic and fresh coriander.</td>
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<tr>
<td>Cheese Naan</td>
<td>4.95</td>
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<tr>
<td>Bread stuffed with cheese</td>
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<tr>
<td>Chili Naan</td>
<td>4.95</td>
</tr>
<tr>
<td>Bread stuffed with indian chili and spices</td>
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<tr>
<td>Chicken Tikka Naan</td>
<td>5.95</td>
</tr>
<tr>
<td>Bread stuffed with chicken tikka</td>
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<tr>
<td>Keema Naan</td>
<td>5.95</td>
</tr>
<tr>
<td>Clay oven bread stuffed with minced lamb and green peas with herbs and spices.</td>
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</tr>
<tr>
<td>Peshawari Naan</td>
<td>5.95</td>
</tr>
<tr>
<td>Bread stuffed with cashews, pistachios, raisins and almond.</td>
<td></td>
</tr>
<tr>
<td>Darbar Special Naan</td>
<td>5.95</td>
</tr>
<tr>
<td>Clay oven bread stuffed with fresh grated coconut, nuts and a touch of sugar and fennel seeds.</td>
<td></td>
</tr>
<tr>
<td>Kulcha Onion/Aloo/Plain</td>
<td>4.95</td>
</tr>
<tr>
<td>Stuffed bread cooked in a clay pot plain</td>
<td></td>
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<tr>
<td>Paratha Plain</td>
<td>4.95</td>
</tr>
<tr>
<td>Multi layer whole wheat cooked in the grill</td>
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<tr>
<td>Aloo Paratha</td>
<td>4.95</td>
</tr>
<tr>
<td>Layered bread stuffed with potatoes and peas.</td>
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<tr>
<td>Pudina Paratha</td>
<td>4.95</td>
</tr>
<tr>
<td>Buttered and layered whole wheat bread with dry mint.</td>
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<tr>
<td>Gobi Paratha</td>
<td>4.95</td>
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<tr>
<td>Layered bread stuffed with a cauliflower</td>
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<tr>
<td>Paneer Paratha</td>
<td>4.95</td>
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<tr>
<td>Bread stuffed with home made cheese</td>
<td></td>
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<tr>
<td>Darbar Bread Basket</td>
<td></td>
</tr>
<tr>
<td>Combination of Darbar Special Naan, Onion Kulcha, Naan and Garlic Naan ..........</td>
<td>Half 11.95</td>
</tr>
<tr>
<td>Combination of A Darbar special Naan/ Aloo Paratha, Garlic Naan, Naan, Onion Kulcha, Pudina Paratha, Roti</td>
<td>Full 21.95</td>
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**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Kheer</td>
<td>3.95</td>
</tr>
<tr>
<td>A famous Indian sweet made from milk, rice, dry fruits, flavored with cardamom and blended with raisins.</td>
<td></td>
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<tr>
<td>Gulab Jamun</td>
<td>3.95</td>
</tr>
<tr>
<td>Dry Milk Balls in honey syrup.</td>
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<tr>
<td>Gajar Ka Halwa</td>
<td>4.95</td>
</tr>
<tr>
<td>Carrot cooked with milk and sugar.</td>
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<tr>
<td>Ras Malai</td>
<td>4.95</td>
</tr>
<tr>
<td>Homemade ricotta cheese patties served in a sweet cream sauce flavored with cardamom and garnished with pistachios.</td>
<td></td>
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<tr>
<td>Kulfi (Mango/Pista/Malai)</td>
<td>4.95</td>
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<tr>
<td>Homemade Indian style Ice cream Mango/Pista/Malai</td>
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**BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Coke, Diet Coke, Sprite, Root Beer, Cranberry</td>
<td>1.95</td>
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<tr>
<td>Iced Tea</td>
<td>2.50</td>
</tr>
<tr>
<td>Sweetened Iced Tea</td>
<td>2.95</td>
</tr>
<tr>
<td>Juice</td>
<td>3.50</td>
</tr>
<tr>
<td>Mango, Pineapple, Orange, Apple and cranberry</td>
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<tr>
<td>Sweet Lassi</td>
<td>3.50</td>
</tr>
<tr>
<td>Yogurt drink sweetened with sugar and rose water.</td>
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<tr>
<td>Salted Lassi</td>
<td>3.50</td>
</tr>
<tr>
<td>Yogurt drink salted and spiced with crushed cumin seeds.</td>
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</tr>
<tr>
<td>Mango Lassi</td>
<td>3.95</td>
</tr>
<tr>
<td>Indian Spiced Tea</td>
<td>2.95</td>
</tr>
<tr>
<td>Indian Masala Tea</td>
<td>3.50</td>
</tr>
<tr>
<td>Indian Madras Coffee</td>
<td>3.50</td>
</tr>
<tr>
<td>Regular Coffee</td>
<td>2.95</td>
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**SIDE ORDERS**

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Plain Yogurt</td>
<td>3.50</td>
</tr>
<tr>
<td>Raita</td>
<td>3.95</td>
</tr>
<tr>
<td>Mango Chutney</td>
<td>3.95</td>
</tr>
<tr>
<td>Pickle</td>
<td>3.95</td>
</tr>
</tbody>
</table>

Suggested 18% Gratuity to Parties of five or more
LUNCH SPECIALS
11:30 AM to 3:00 PM
Some lunches are accompanied by basmati rice.

VEGETARIAN

Mixed Vegetables ......................... 8.95
Assorted fresh vegetables sautéed in fresh herbs and spices.

Chana Masala ............................. 8.95
Potatoes and chick peas cooked with herbs and spices

Saag Paneer .............................. 8.95
Fresh homemade cottage cheese with spinach and fresh spices

Baigan Bharta ............................. 8.95
Eggplant cooked with green peas, onion, tomatoes flavored with fresh ginger spices

Navrattan Korma ......................... 8.95
Fresh vegetables cooked in thick cashew cream sauce

Aloo Gobi ................................. 8.95
Potatoes and cauliflower cooked with herbs and spices

CHICKEN

Chicken Tikka Masala ..................... 9.95
Tender skinless and boneless chicken marinated in a blend of ginger, garlic, yogurt and various spices, baked in the tandoor and sautéed with tomatoes, butter and cream.

Chicken Korma ........................... 9.95
Boneless chicken cooked in mild rich sauce, cashews and cream.

Chicken Saag .............................. 9.95
Boneless chicken cooked with chopped spinach, Indian spices.

Chicken Vindaloo ........................ 9.95
Very hot and spiced chicken cooked with potatoes and a touch of vinegar.

Chicken Curry ............................. 9.95
Chicken cooked with spices in a thick gravy sauce.

LAMB

Lamb Curry ................................. 10.95
Tender, cubed lamb cooked in our mildly spiced curry.

Lamb Saag ................................. 10.95
Lean cubed lamb cooked with seasoned curried spinach

Lamb Vindaloo ............................ 10.95
Very hot and spiced lamb cooked with potatoes and a touch of vinegar

Boti Kabab Masala ....................... 10.95
Lamb marinated in a blend of ginger, garlic, yogurt and various spices, baked in the tandoor and sautéed with tomatoes, butter and cream.

Roganjosh ................................. 10.95
Lamb cubes cooked with tomatoes in freshly ground spices and yogurt sauce

SHRIMP

Shrimp Curry .............................. 10.95
Shrimp cooked with onion and fresh tomatoes.

Shrimp Saag ............................... 10.95
Shrimp cooked with spinach in special spices.

Shrimp Vindaloo .......................... 10.95
Very hot and spiced shrimp cooked with potatoes and touch of vinegar

Shrimp Kadahi .................. ........... 10.95
Shrimp cooked in thick sauce with onion, tomatoes and bell peppers served in a hot pot

Shrimp Tikka Masala ..................... 10.95
Shrimp cooked in creamy tomato sauce