

### *Appetizers*

<b>Pappadum Roasted</b>	2.95	<b>Bombay Aloo Pakoras</b>	6.50
<b>Fried Pappadum</b> Crispy lentil wafer	3.25	Potato fritters marinated in a spicy tandoori masala	
<b>Vegetable Samosas (2 pcs.)</b> Savory pastry with mildly spiced potatoes and peas	6.50	<b>Chicken Samosas (3 pcs.)</b> Minced chicken seasoned with spices wrapped in a pastry	7.50
<b>Onion Bhajia</b> Crisp onion fritters	6.50	<b>Chicken Pakoras</b> Juicy chicken breast fritters in garlicky batter	7.95
<b>Vegetable Pakoras</b> Mildly spiced vegetable fritters	6.50	<b>Mirchiwala Wings(spicy)</b> Fiery red hot chicken wings. Chef's own special, creative recipe	7.75
<b>Mysore Aloo Samosas (3 pcs.)</b> Mini samosas stuffed with mild spices, potatoes and herbs	6.50	<b>Amchur Shrimp</b> Shrimp marinated with dried mango, lemon pepper, garlic and olive oil	14.50

### *Salads*

<b>Yogi Salad</b> Assorted mixed greens tossed in virgin olive oil, fresh lime juice and Madras spices	10.50	<b>Chicken Tikka Salad</b> Chicken tikka, mixed organic greens with a light mango and garlic dressing <i>(white meat only)</i>	11.25
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### *Exotic Breads*

<b>Naan</b> Leavened bread (add butter €50)	3.75	<b>Garlic Naan</b> Leavened bread sprinkled with garlic	4.25
<b>Onion Kulcha</b> Fresh herbs and chopped onions stuffed in Leavened bread	4.50	<b>Plain Paratha</b> Layered whole wheat bread	4.95
<b>Roti</b> Thin whole wheat bread	3.75	<b>Kabull Naan</b> Nan stuffed with cherries & pistachios and cashew	5.95

### *Vegetarian*

<b>Saag Aloo</b> Spinach and potatoes cooked in mild spices	17.95	<b>Paneer Makhani*</b> Homemade cottage cheese in a mild tomato curry sauce	18.75
<b>Saag Paneer</b> Home made cottage cheese cubes sautéed with spinach and spices	18.75	<b>Paneer Korma*</b> Homemade cottage cheese and in a mild cashew nut curry sauce	18.75
<b>Vegetable Makhani*</b> Mixed vegetables in a mild ginger and tomato curry sauce	17.95	<b>Chana Palak</b> Spinach & garbanzo beans cooked in mild spices	17.95
<b>Baigan Bharta</b> Charbroiled eggplant sautéed with onion, tomatoes and fresh herbs	17.95	<b>Dal Makhani</b> Assorted lentils cooked with onions, ginger and spices	16.50
<b>Malai Kofta*</b> cheese, vegetables and nut kababs in delicate cashew nut sauce	17.95	<b>Methi Paneer*</b> Homemade cottage cheese cubes cooked in fenugreek herb and cashew nut sauce	18.95
<b>Navratan Khorma*</b> A rich mix of vegetables in a cashewnut curry sauce	17.95	<b>Mattar Paneer</b> Peas and homemade cottage cheese cubes in mild curry sauce	17.95
<b>Baigan Paneer</b> Homemade cottage cheese and Charbroiled eggplant in mild spices	18.95		

### *Vegan*

<b>Aloo Gobhi</b> A traditional potato and cauliflower blend	17.95	<b>Chana Masala</b> Garbanzo beans cooked with onions and kashmiri spices	17.95
<b>Gobhi Matar Artichoke</b> Fresh cauliflower, peas, artichoke, and roma tomatoes with a blend of herbal spices	17.95	<b>Vegetable Curry</b> Mixed vegetables cooked with garlic, ginger and spices in a curry sauce	17.95
<b>Vegetable vindaloo</b> Vegetable cooked in a 'fiery red hot and tangy' curry sauce	17.95		

## Tandoori Specialities

<b>Tandoori Chicken</b> Half a chicken marinated with fresh garlic - ginger, yogurt and mild spices, baked in a clay oven <i>(White meat \$1.95 extra)</i>	18.95	<b>Chicken Katakot (spicy)</b> Chicken breast marinated with garlic, tomato, parsley and hot kashmiri peppers	19.95
<b>Chicken Tikka</b> Chicken marinated in yogurt, garlic and mild spices (white meat only)	19.95	<b>Mahi Mahi Tikka</b> Mahi Mahi fish steaks cut into cubes, marinated with garlic, ginger, mild spices and baked in a clay oven	22.95
<b>Chicken Combo</b> Tandoori chicken & chicken tikka combo	19.95	<b>Tandoori Shrimp</b> Jumbo shrimp marinated with garlic and light spices	25.95

### Poultry

<b>Chicken Korma*</b> Chicken in a delicate cashew nut curry sauce	19.95	<b>Butter Chicken *</b> Shredded tandoori chicken in a mild ginger and tomato curry sauce	21.50
<b>Saag Chicken</b> Chicken simmered with spinach, herbs and spices	19.95	<b>Chicken Tikka Masala*</b> Tender chicken cubes cooked in an aromatic and delicious zesty tomato and ginger sauce <i>(White meat only)</i>	21.95
<b>Chicken Curry</b> Authentic chicken curry for curry lovers	19.95	<b>Chicken Tikka Methi*</b> chicken breast marinated in yogurt and spices, backed in a clay oven and then cooked with fenugreek (herb) and mild spices	21.95
<b>Chicken Vindaloo</b> Chicken cooked in a "fiery red hot and tangy" curry sauce. <i>Specialty of Goa</i>	19.95		
<b>Baigan Chicken</b> Chicken with charbroiled eggplant in mild spices <i>(White meat only)</i>	19.95		

### Lamb

<b>Rogan Josh</b> Lamb curry cooked in traditional kashmiri style	21.95	<b>Lamb Korma*</b> Tender lamb in a delicate cashew nut curry sauce	21.95
<b>Saag Lamb</b> Tender lamb cubes cooked with spinach and spices	21.95	<b>Lamb Tikka Masala*</b> Lamb cubes marinated and baked in a clay oven and served in a mild tomato and ginger curry sauce	21.95
<b>Lamb Vindaloo</b> Lamb cooked in a 'fierly hot and tangy' curry sauce. <i>Specialty of Goa.</i>	21.95	<a href="http://www.coastallamb.com">www.coastallamb.com</a>	

### SeaFood

<b>Shrimp Masala</b> Goan style shrimp curry simmered with coconut milk	21.95	<b>Fish Masala</b> Catch of the day cooked with malabar spices and coconut	21.95
<b>Shrimp Vindaloo</b> Shrimp cooked in a "fiery hot and tangy" curry sauce. <i>Specialty of Goa</i>	21.95	<b>Scallops Malabar</b> Jumbo scallops cooked in a fresh garlic curry sauce	22.95

### Rice

<b>Basmati Rice Pilaf</b> Half Order	5.75 3.30	<b>Chicken Biryani</b> Seasoned chicken cooked with saffron rice & spices	20.95
<b>Peas Pulao</b> Basmati rice flavored with green peas, caramelized onions and aromatic spices	8.95	<b>Lamb Biryani</b> Succulent lamb cooked with basmati rice, herbs and spices	21.95
<b>Vegetable Biryani</b> Basmati rice and mixed vegetables cooked with spices	18.95	<b>Shrimp Biryani</b> Shrimp cooked with saffron rice and spices	21.95

### On the Side

<b>Raita</b> Refreshing yogurt with diced cucumbers and herbs	4.25	<b>Masala Fried Chillies</b> Fresh jalapenos fried with spices	4.50
<b>Hot Pickle</b> Hot and spicy pickled vegetables	3.95	<b>Mint Chutney</b>	4.25
<b>Mango Chutney</b> Sweet mango relish	3.95	<b>Tamarind Chutney</b>	5.25
		<b>Onion and Green Chilli Salad</b> With chaat masala	3.95

All entrees are served with Basmati pilaf rice\*

\*Contains Cashew Nut Sauce