

Appetizers

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

Salads

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

Exotic Breads

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

Vegetarian

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

Vegan

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

Tandoori Specialities

Tandoori Chicken 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	Chicken Katakot (spicy) Chicken breast marinated with garlic, tomato, parsley and hot kashmiri peppers	19.95
Chicken Tikka Chicken marinated in yogurt, garlic and mild spices (white meat only)	19.95	Mahi Mahi Tikka Mahi Mahi fish steaks cut into cubes, marinated with garlic, ginger, mild spices and baked in a clay oven	22.95
Chicken Combo Tandoori chicken & chicken tikka combo	19.95	Tandoori Shrimp Jumbo shrimp marinated with garlic and light spices	25.95

Poultry

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

Lamb

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

SeaFood

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

Rice

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

On the Side

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

All entrees are served with Basmati pilaf rice*

*Contains Cashew Nut Sauce