



Soups

Cream of Tomato	\$3.50
<i>An Indo-conti tomato puree soup topped with cream and croutons</i>	
Murg Shorba	\$4.95
<i>Thin soup made of chicken, seasoned with Indian spices</i>	
Mulligantwany Soup	\$3.50
<i>National soup of India made of lentils with mild Indian spices</i>	

Appetizers

Shrimp Puri	\$8.95
<i>An Indian treat</i>	
Chicken 65	\$7.95
<i>Boneless chunks of chicken marinated with spices and deep fried</i>	
Assorted Appetizer Sampler	\$6.95
<i>Assortment of Samosa, Pakoras and Chicken Tikka</i>	
Chicken Pakora	\$4.99
<i>Chicken finger deep fried in a chick-pea batter</i>	
Paneer Pakora	\$4.95
<i>Cottage Cheese, stuffed with mint sauce, dipped in gram flour batter deep fried</i>	
Papadi Chat	\$6.25
<i>A unique delicious salad made of crispy wafers, soft garbanzo and potatoes</i>	
Keema Samosa	\$4.50
<i>Flaked pastry parcels of minced meat and lightly spiced peas and potatoes</i>	
Samosa Chat	\$6.50
<i>Crispy pastry and lentils combined with yogurt, tamarind and mint sauce</i>	
Veg Samosa	\$3.50
<i>Flaky pastry parcels of lightly spiced peas and potatoes</i>	
Mixed Veg Pakora	\$3.50
<i>Fried spiced veggie fritters dipped in gram flour batter</i>	
Chili Pakora	\$3.50
<i>Chili fritters dipped in gram flour and deep fried</i>	
Garden Salad	\$3.50
<i>Garden fresh salad coated with yogurt based dressing</i>	



Sitar Specialties

Vegetarian Thali **\$16.95**

A complete meal with different courses served in individual authentic cups; includes soup, rice, bread, veg curry, dessert and accompaniments

Non-Vegetarian Thali **\$17.95**

This thali includes soup, rice, bread, non-veg curries, dessert and accompaniments



Clay Oven

Chicken Tikka **\$11.95**

Boneless cubes of chicken flavored with special Indian spices skewered and cooked in the authentic Indian clay oven

Tandoori Chicken **\$11.95**

A popular chicken dish marinated with freshly ground spices cooked in a clay oven

Sheek Kabob **\$11.95**

Minced meat kabob, skewered and smoked in tandoor

Shrimp Shashlik **\$16.95**

Brochettes of shrimp and vegetables, grilled

Tandoori Mixed Grill **\$16.95**

Delicious combinations of chicken, lamb and seafood cooked in tandoor, served with Naan

Paneer Tikka **\$11.95**

Chunks of cottage cheese and vegetables marinated and smoked in tandoor

Fish Tikka **\$16.95**

Fresh fish fillets marinated in spiced yogurt



Entrees

CHICKEN DELICACIES *(served with rice)*

Kadai Chicken **\$10.95**

Cubes of chicken with stir fried bell peppers and onions

Saag Chicken **\$10.95**

Pieces of chicken cooked in a creamy spinach sauce

Chicken Curry **\$10.95**

Chicken finished with homemade onion and tomato curry

Chicken Vindaloo **\$10.95**

A traditional spicy tangy chicken and potato curry

Chicken Shahi Khorma **\$10.95**

Tender pieces of chicken cooked in creamy sauce

Chicken Chettinad **\$10.95**

A spicy chicken from Southern India with a blend of 19 different spices

Chicken Madras **\$10.95**

Spicy chicken curry cooked in a coconut-based gravy

Chicken Makhani **\$10.95**

Tender pieces of chicken cooked with butter and tomato sauce

Chicken Masala **\$10.95**

Cooked with hearty blend of tangy tomato sauce and spices

Chicken Afghani **\$10.95**

Cubes of chicken in a mango flavored creamy sauce

Chicken Tikka Masala **\$10.95**

Boneless cubes of chicken cooked in clay oven served in a special creamy tomato sauce

LAMB DELICACIES *(served with rice)*

Gosht Vindaloo **\$12.95**

A very spicy, tangy lamb and potato curry

Gosht Kadai **\$12.95**

Pieces of lamb/goat stir fried with bell pepper and onions

Gosht Palak **\$12.95**

Cubes of lamb cooked with a creamy spinach sauce

Rogan Josh **\$12.95**

A fabulous Kashmiri dish with special spices

SEAFOOD DELICACIES *(served with rice)*

Goan Shrimp Curry **\$14.95**

This goan curry is made with freshly ground coconut

Shrimp Vindaloo **\$14.95**

Shrimp and potato in a spicy tangy sauce

Kadai Shrimp **\$14.95**

Shrimp cooked in a kadai with bell peppers and onion

Andhra Fish Pulusa **\$14.95**

Fish curry made of fresh ground spices

Shrimp Chettinad **\$14.95**

A unique southern Indian shrimp curry

VEGETARIAN DELICACIES *(served with rice)*

Dal Makhani/Dal Tarka **\$9.95**

Creamed and curried lentils with mild spices and butter

Navrathan Curry **\$9.95**

Approximately nine different vegetables cooked in a mild sauce

Vegetable Kadai **\$9.95**

Variety of fresh garden vegetables sautéed with fresh herbs and spices

Baigan ka Bharta **\$9.95**

Eggplant baked in charcoal flame and blended with spices

Bhindi Masala **\$9.95**

Okra sautéed with onion and spices

Channa Masala **\$9.95**

Flavored chick peas tempered with spices in an onion gravy

Aloo Gobi Masala **\$9.95**

Potatoes and cauliflower cooked to perfection in Indian spices

Vegetable Makhani **\$9.95**

Garden fresh vegetables cooked in a tomato based sauce

Malai Kofta **\$9.95**

A stuffed dumpling in a chef's special gravy

Palak Paneer **\$9.95**

Cubes of fresh homemade cheese with spinach and fresh spices

Matar Paneer **\$9.95**

Fresh homemade cheese with tender green peas

Paneer Tikka Masala **\$9.95**

Cubes of fresh homemade cheese in a tomato based cream sauce

Kadai Paneer **\$9.95**

Homemade cheese cooked in an authentic kadai with bell peppers and onions

Shahi Paneer **\$9.95**

Cubes of fresh homemade cheese in an onion based cream sauce

Channa Bhatura **\$9.95**

Flavored chick peas with white flour bread, deep fried

Rice Specialties

Shrimp Biryani **\$14.95**

Basmati rice cooked with shrimp and spices

Lamb Biryani **\$12.95**

Basmati rice cooked with flavored lamb or goat

Chicken Biryani **\$10.95**

Chunks of chicken, rice and artful selection of spices

Vegetable Biryani **\$9.95**

Basmati rice cooked with vegetables and spices

Peas Pulao **\$5.95**

Rice pulao sprinkled with green peas



Indian Chinese

Fried Rice <i>Vegetable/Chicken/Shrimp</i>	\$9.95/\$10.95/\$14.95
Noodles <i>Vegetable/Chicken/Shrimp</i>	\$10.95/\$10.95/\$14.95
Gobi (Cauliflower) Manchurian (Dry/Gravy) <i>served with rice</i>	\$10.95
Chicken Manchurian (Dry/Gravy) <i>served with rice</i>	\$10.95
Chili Paneer (Dry/Gravy) <i>served with rice</i>	\$10.95
Chili Chicken (Dry/Gravy)	\$10.95

Indian Breads

Naan <i>Indian bread of super fine white flour baked in clay oven</i>	\$1.99
Roti <i>Unleavened Indian bread made of whole wheat flour in clay oven</i>	\$1.99
Lacha Paratha <i>Multi-layered whole wheat bread</i>	\$2.99
Aloo or Gobi Paratha <i>Whole wheat bread stuffed with potato or cauliflower</i>	\$2.99
Kulcha <i>White flour bread with your choice of jalapeno, cheese, garlic or onion</i>	\$2.99
Puri <i>Puffed bread made of whole wheat dough</i>	\$2.99
Keema Naan <i>Naan stuffed with minced meat</i>	\$3.50
Maharaja Basket <i>An assorted bread basket of Naan, Roti and choice of two other breads</i>	\$6.99

Dessert

Ras Malai <i>Homemade cheese pastries soaked in saffron flavored milk</i>	\$3.50
Gulab Jamun <i>Cheese delicacy in a cardamom flavored syrup</i>	\$3.50
Kulfi Mango/Pista <i>Indian style ice cream</i>	\$3.50
Kheer <i>Rice Pudding</i>	\$3.50

Kid's Meals

<i>Combination of chicken tikka, fries, rice and mango Juice or lassi</i>	\$6.95
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Accompaniments

Rice	\$2.99
Mixed Pickle <i>Spicy vegetable pickle</i>	\$1.50
Raita <i>Yogurt relish with cucumber and onion</i>	\$1.50
Papad <i>Lentil flour cracker with peppercorn</i>	\$1.50
Mango Chutney	\$1.50

Beverages

Madras Coffee	\$1.99
Indian Chai	\$1.99
Lassi (Mango/Sweet/Salt)	\$2.99
Sweetened and Unsweetened Tea	\$1.50
Soda (complimentary refills) <i>Pepsi, Diet Pepsi, Dr. Pepper, Sunkist, Mountain Dew, 7-Up, Fruit Punch, Country Time, Club Soda</i>	\$1.50