



**Business Hours**  
Monday-Sunday 11:30am 10:30pm

781 Main Street • Cambridge, MA 02139  
617-354-0405 • Fax: 617-354-0405

## APPETIZERS

<b>Vegetable Pakoras</b> ..... 2.95 Fresh cut vegetables in chick-pea batter	<b>Paneer Pakoras</b> ..... 5.95 Fresh homemade cheese in spicy chick-pea batter
<b>Aloo Tikki</b> ..... 2.95 Spicy potato patties	<b>SAMOSAS</b>
<b>Aloo Chaat</b> ..... 2.95 Diced potatoes with chick-peas and chopped onions tossed in tamarind sauce	<b>Vegetable Turnover (2)</b> ..... 2.95
<b>Behel-Puri</b> ..... 3.25 Sev (made of chick-pea flour), diced onions, tomatoes, spices and tamarind sauce. A sweet & sour delight	<b>Chicken Chaat</b> ..... 3.95 Small pieces of chicken, tossed in sweet and sour sauce with cucumber and tomato
	<b>Mixed Platter</b> ..... 5.95 Two Samosas, Two Pakoras and Two Aloo Tikki
	<b>Chicken Pakoras</b> ..... 3.95 Small pieces of boneless chicken in chick-pea batter

## SOUPS

<b>Mulligatawny Soup</b> ..... 2.50 A puree of lentils, lightly flavored with herbs and spices	<b>Chicken Soup</b> ..... 2.50 A traditional Indian soup made from chicken stock
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## ACCOMPANIMENTS

<b>Raita</b> 1.50	<b>Mixed Pickle</b> 1.00	<b>Papadam (2)</b> 1.95
<b>Garden Salad</b> 2.50	<b>Mango Chutney</b> 1.50	

## CHEF'S RECOMMENDATIONS

<b>Chicken Mango</b> ..... 10.95 Boneless white chicken cooked in fresh spices and mango	<b>Shahi Paneer Makhni</b> ..... 10.95 Grated cheese cooked in a creamy sauce with nuts and raisins
<b>Chilie Chicken</b> ..... 10.95 Boneless chicken cooked in a creamy tomato sauce with green chilies and onions	<b>Chilie Cheese</b> ..... 10.95 A classic Mughlai favorite. Slices of cheese cooked in creamy tomato sauce with sliced peppers and onions
<b>Vegetarian Thali</b> ..... 8.95 with palak paneer, mixed vegetables, lentils, raita, gulabjamun and nan	<b>Non Vegetarian Thali</b> ..... 10.95 Tandoori chicken, lamb curry, lentils, raita, gulabjamun and nan

### A LA CARTE ENTREES

*Served with Saffron Basmati Rice*

*(Curry can be made to your choice — Mild, Medium or Very Spicy)*

## DINNERS FOR TWO

<b>Vegetarian Dinner for Two</b> ..... 21.95 Choice of soup or samosa, palak paneer, mixed vegetable, rice, nan, raita, gulabjamun or ras malai	
<b>Tandoori Dinner for Two</b> ..... 25.95 Choice of soup or samosa, chicken tikka, raita, lamb curry or chicken curry, rice, alu nan, gulabjamun or ras malai	

## FRESH BREADS BAKED IN THE TANDOOR

**Tandoori Roti**  
Whole wheat flour bread  
1.25

**Pratha**  
Multi layered whole wheat  
flour bread cooked  
with butter  
1.50

**Nan**  
Unleavened bread freshly  
baked to order in  
traditional clay oven  
1.95

**Poori (2)**  
Whole wheat flour bread deep  
fried in vegetable oil  
2.95

**Aloo Nan**  
Unleavened bread  
stuffed with mashed potatoes  
2.95

**Badami Nan**  
Unleavened bread baked  
with almonds  
2.95

**Garlic Nan**  
Unleavened bread made with garlic  
and fresh cilantro  
2.95

**Onion Kulcha**  
Super fine flour bread  
stuffed with onion and  
baked in the clay oven  
2.95

**Peshawari Nan**  
Unleavened bread stuffed with  
coconut, ground nuts, raisins and  
baked in the clay oven  
2.95

**Keema Nan**  
Super fine flour bread stuffed  
with minced lamb cooked  
in the tandoor  
2.95

**Bread Basket**  
Alu Nan, Onion Nan,  
Nan  
5.95

### CHICKEN SPECIALTIES

**Chicken Curry** ..... 8.95  
Boneless chicken cooked with a blend  
of herbs and spices

**Chicken Do-Piaza** ..... 9.95  
Chunks of boneless chicken smothered  
in spring onions, tomatoes and cooked  
in thick gravy

**Chicken Kadahi** ..... 9.95  
Tender pieces of boneless white chicken  
cooked in creamy tomato sauce with sliced  
peppers, mushrooms and onions.

**Chicken Mushroom** ..... 9.95  
Boneless chicken cooked with mushroom  
and flavored with fresh spices

**Chicken Vindaloo** ..... 9.95  
Boneless chicken marinated in vinegar  
and a blend of spices, then cooked  
in a tangy piquant sauce

**Chicken Tikka Massala** ..... 9.95  
Boneless chicken cooked with exotic spices,  
herbs and nuts, and a mild cream sauce

**Chicken Tikka Saag** ..... 10.95  
Boneless chicken cooked with spinach  
and flavored with spices

**Chicken Korma** ..... 10.95  
Chicken cooked with exotic spices, herbs and nuts and a  
mild cream sauce

### LAMB SPECIALTIES

**Lamb Rogan Josh** ..... 9.95  
Tender lamb cooked with onions,  
ginger, garlic spices and yogurt

**Lamb Vindaloo** ..... 9.95  
Pieces of lamb marinated in vinegar and  
blend of spices, then cooked in a tangy  
piquant sauce

**Lamb Mushroom** ..... 9.95  
Lamb cooked with mushroom  
and flavored with fresh spices

**Lamb Curry** ..... 9.95  
Tender cubes of lamb cooked in  
exotic herbs and spices

**Lamb Saag** ..... 10.95  
Succulent pieces of lamb cooked with  
spinach and flavored with fresh spices

**Lamb Korma** ..... 10.95  
Lamb cooked with exotic spices, herbs  
and nuts and a mild cream sauce

**Lamb Bhuna** ..... 10.95  
Cubes of lamb baked in Tandoor and  
cooked in tomato and cream sauce

### SEAFOOD SPECIALTIES

**Lemon Fish Curry** ..... 11.95  
Boneless Swordfish delicately spiced and  
soaked in lemon, topped with onion sauce

**Fish Massala** ..... 11.95  
Boneless Swordfish gently simmered  
with ginger and garlic and enriched  
with a fresh tomato and mild cream sauce

**Shrimp Do-Piaza** ..... 11.95  
Shrimp cooked with onions and  
peppers in tomato sauce

**Shrimp Curry** ..... 11.95  
Shrimp cooked with a blend of herbs and spices

**Shrimp Vindalo** ..... 11.95  
Shrimp marinated in vinegar and a blend  
of spices, then cooked in a tangy piquant sauce

**Shrimp Korma** ..... 11.95  
Jumbo shrimp cooked in a cream  
sauce flavored with nuts

**Shrimp Tandoori Massala** ..... 12.95  
Tandoori shrimp in mild cream sauce  
and Indian spices

**Shrimp Saag** ..... 12.95  
Jumbo shrimp cooked with spinach  
and flavored with fresh spices

### BEEF SPECIALTIES

**Beef Curry** ..... 9.95  
Chunks of beef cooked with a  
blend of herbs and spices

**Beef Mushroom** ..... 9.95  
Beef cooked with mushroom in  
a blend of herbs and spices

**Beef Vindaloo** ..... 9.95  
Pieces of beef marinated in vinegar  
and blend of spices, then cooked  
in a tangy piquant sauce

**Beef Korma** ..... 10.95  
Beef cooked with exotic spices, herbs  
and nuts and a mild cream sauce

**Beef Saag** ..... 10.95  
Tender pieces of beef cooked with spinach  
and flavored with fresh spices

## VEGETARIAN DISHES

<b>Dal Makhani</b> .....	<b>7.95</b>
Lentils delicately tempered and seasoned with exotic spices	
<b>Aloo Matter</b> .....	<b>8.95</b>
Fresh green peas and potato cooked in delicately spiced sauce	
<b>Chana Massala</b> .....	<b>8.95</b>
A North Indian specialty. Subtly flavored chick-peas tempered with ginger and garlic	
<b>Mixed Vegetable Jalfrezi</b> .....	<b>8.95</b>
A variety of garden fresh vegetables sauteed in fresh herbs and spices	
<b>Aloo Gobhi</b> .....	<b>8.95</b>
Cauliflower and potatoes cooked with herbs and spices	
<b>Bombay Aloo</b> .....	<b>8.95</b>
Seasoned potatoes cooked in a blend of spices	
<b>Navrattan Korma</b> .....	<b>9.95</b>
A blend of nine assorted fresh vegetables cooked with cream, spices and nuts	
<b>Baingan Bharta</b> .....	<b>9.95</b>
A classic Indian vegetarian dish. Whole eggplants are baked over an open flame, mashed and seasoned with herbs and sauteed onions	
<b>Matter Paneer</b> .....	<b>9.95</b>
Fresh homemade cottage cheese gently cooked with tender garden peas and fresh spices	
<b>Palak Paneer</b> .....	<b>9.95</b>
Fresh homemade cottage cheese with spinach and fresh herbs	
<b>Malai Kofta</b> .....	<b>9.95</b>
Minced cheese and potato balls mixed with dry fruits served in a mild cream sauce	

## TANDORI DELIGHTS

*Food grilled in clay oven on charcoal*

*Served with a garden salad and freshly baked nan.  
(Please allow 20 minutes for preparation.)*

<b>Tandoori Chicken (Half)</b> .....	<b>8.95</b>
Spring chicken marinated in yogurt and freshly ground spices and grilled in the tandoor	
<b>Grilled Vegetable</b> .....	<b>9.95</b>
Garden fresh vegetables marinated in exotic herbs and grilled on skewers	
<b>Chicken Tikka</b> .....	<b>9.95</b>
Boneless pieces of chicken subtly flavored with spices and tandoor grilled	
<b>Seekh Kebab</b> .....	<b>10.95</b>
Fine minced lamb flavored with herbs and ground onions broiled on skewers	
<b>Boti Kebab</b> .....	<b>11.95</b>
Cubed leg of lamb marinated in spices and broiled in tandoor	
<b>Mixed Grill</b> .....	<b>13.95</b>
Delicious combination of Tandoori, Chicken, Chicken Tikka, Seekh Kebab, Boti Kebab, and Tandoori Shrimp	
<b>Tandoori Shrimp</b> .....	<b>13.95</b>
Jumbo shrimp marinated in freshly ground spices and grilled in the tandoor	

## BIRYANI

*All Biryani served with Raita*

<b>Plain Pillao - Basmati Rice</b> .....	<b>2.50</b>
<b>Lemon Rice</b> .....	<b>5.95</b>
Basmati rice sauteed with mustard seeds, cashews and raisins	
<b>Peas Pillao</b> .....	<b>5.95</b>
Aromatic Indian basmati rice cooked with green peas	
<b>Vegetable Biryani</b> .....	<b>9.95</b>
Indian basmati rice cooked with garden fresh vegetables and flavored with saffron. Garnished with cashew nuts	
<b>Lamb Biryani</b> .....	<b>10.95</b>
Rice flavored with saffron and cooked with tender pieces of lamb. Garnished with nuts	
<b>Chicken Yakhane Pulao</b> .....	<b>10.95</b>
Marinated chicken served with flavored rice	
<b>Shrimp Biryani</b> .....	<b>13.95</b>
Rice flavored with saffron cooked with shrimp, garnished with nuts	

## DESSERTS

<b>Ras Malai (2)</b> Traditional Indian sweet made from milk, garnished with nuts and served chilled <b>2.95</b>	<b>Kulfi</b> Sweetened cream, frozen, flavored with cardamon pistachio <b>2.95</b>
<b>Gulabjamun (2)</b> Delicate balls made from milk and soaked in honey syrup <b>2.95</b>	<b>Kheer</b> Rice cooked in sweetened milk, raisins and almonds <b>2.95</b>
<b>Ginger Ice Cream</b>	<b>Vanilla Ice Cream</b>
<b>2.50</b>	<b>2.50</b>

## BEVERAGES

<b>Darjeeling Tea</b> <b>1.25</b>	<b>Coffee</b> <b>1.25</b>
<b>Soda</b> Pepsi, Sprite, Ginger Ale, Diet Pepsi <b>1.50</b>	<b>Massala Tea</b> <b>1.50</b>
<b>Mango Juice</b> <b>1.95</b>	<b>Lassi</b> Refreshing Homemade Yogurt Drink, Plain, Sweet or Salty <b>1.50</b>
<b>Iced Tea</b> <b>1.95</b>	<b>Mango Lassi or Mango Shake</b> <b>2.95</b>

### DAILY LUNCHEON BUFFET

*16 Course Luncheon Buffet Everyday  
All You Can Eat*

**11:30 a.m. - 2:30 p.m.**

### GENERAL INFORMATION

**Take-Out — Catering — Party Facilities and Gift Certificates Available**

**Prices Subject to Mass Meals Tax.  
Management Not Responsible for Personal Loss.  
\$10.00 Minimum Per Person for Dinner Course.**

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