

## Appetizers

<b>Papad</b>	
Cumin flavored lentil crisps	
Roasted	\$2.25
Fried	\$2.25
Garnished	\$2.95
<b>Samosa (2)</b>	
Potatoes and peas in savory crispy pastry	\$3.95
<b>Pakora</b>	
Onion, potatoes, cauliflowers and cumin seeds rolled with gram flour	\$3.95
<b>Assorted Bhajia</b>	
Assorted vegetable fritters	\$3.95
<b>Batata Wada</b>	
Potatoes and herbs wrapped in a gram flour batter	\$3.95
<b>Dhokla-Patra</b>	
Combination of steamed gram flour bread and patra leaves tempered with black mustard seeds	\$4.95
<b>Paneer Pakora</b>	
Batter-fried cubes of our homemade cottage cheese	\$4.95
<b>Tanjore Veg Tiffin</b>	
A delightful combination of vegetable appetizers	\$8.95
<b>Chicken Pakora</b>	
Boneless chicken lightly spiced in a crispy chick-pea batter	\$4.95
<b>Chicken Samosa</b>	
Minced Chicken cooked with spices and stuffed in a crispy pastery	\$4.95
<b>Chicken Tikka</b>	
Our bonless chicken marinated in yogurt and cooked over charcoal	\$7.95
<b>Reshmi Kabob</b>	
Pate of chicken baked on skewers over charcoal	\$7.95
<b>Shrimp Peri-Peri</b>	
Shrimp tossed in exotic spices	\$8.50
<b>Tandoori Shrimp</b>	
Marinated Shrimp cooked on a skewer over charcoal served with raita	\$8.50

## Chaats & Cold Appetizers

<b>Dahi Bhalla</b>	
Lentil dumplings in yogurt and tamarind chutney	\$5.95
<b>Samosa Chaat</b>	
Savory chickpeas topped with samosa, yogurt and tamarind sauce	\$6.95

<b>Bhel</b>	
Puffed rice, gram flour sev (noodle), crushed pooris, tomatoes and onions mixed with sweet and tangy sauces	\$6.95
<b>Dahi Batata Poori</b>	
Crisp Poories topped with potatoes, gram flour sev, tamarind and yogurt	\$6.95
<b>Chaat Papri</b>	
Wheat chips and chickpeas tossed with tamarind and yogurt	\$6.95
<b>Pani Poori</b>	
Semolina pooris topped with moong beans, gram flour sev and savory sauces	\$7.95

## Soups & Salads

<b>Mulligatawney</b>	
Traditional lentil soup flavored with herbs and spices	\$4.50
<b>Tomato Coconut Shorba</b>	
A flavorful combination of tomatoes, coconuts, and herbs	\$4.50
<b>Fajjeta</b>	
A savory yogurt and mango soup	\$4.50
<b>Tomato Rasam Wada</b>	
Red gram lentil soup laced with tomatoes and tamarind and complimented with rice lentil dumplings	\$4.50
<b>Tanjore Salad</b>	
Kachumber on a bed of lettuce served with raita	\$3.95
<b>Kachumber</b>	
Tomatoes, cucumber, carrots tossed in lemon and herbs	\$2.50

## Accompaniments

<b>Saag</b>	
Seasoned spinach and fenugreek leaves	\$7.50
<b>Baigan</b>	
Grilled and mashed eggplant	\$7.50
<b>Bombay Bhaji</b>	
Flavored combination of tomatoes, coconut and herbs	\$7.50
<b>Kheema</b>	
Minced lamb with herbs and spices	\$9.95
<b>Raita</b>	
Savory yogurt with cucumber	\$2.95
<b>Dal Lentils</b>	\$6.95
<b>Mango Chutney</b>	\$2.25
<b>Mixed Pickle</b>	\$2.25

## Traditional Favorites

(Served with Basmati Rice)

<b>Jalfrezi * Bengali</b>	
A popular Bengali preparation using turmeric, red chillies, mustard seeds, cumin and coriander	
Vegetable	\$12.95
Chicken	\$13.95
Shrimp	\$15.95
<b>Kadai * N. India</b>	
Tomatoes, onions, and green peppers tossed in exotic spices	
Lamb	\$14.95
Chicken	\$13.95
Shrimp	\$15.95
Paneer (cottage cheese)	\$12.95
Vegetable	\$12.95
<b>Khorma Delhi</b>	
Blend of spices cooked in cashew nut puree and yogurt	
Navratan (Mix Vegetables)	\$12.50
Chicken	\$13.95
Lamb	\$14.95
Shrimp	\$15.95
<b>Masala Delhi</b>	
A popular curry made with tomatoes and fenugreek leaves	
Chicken	\$13.95
Lamb	\$14.95
Navratan (Mix Vegetables)	\$12.50
Paneer (cottage cheese)	\$12.95
Salmon	\$15.95
Shrimp	\$15.95
<b>Saagwala Punjab</b>	
Spinach, and fenugreek leaves seasoned and cooked	
Paneer (cottage cheese)	\$12.95
Aloo (potatoes)	\$12.95
Lamb	\$14.95
Chicken	\$13.95
Shrimp	\$15.95
<b>Vindaloo * * Goa</b>	
A hot and spicy curry with chillies, garam masala, ginger, garlic laced with vinegar	
Chicken	\$13.95
Lamb	\$14.95
Shrimp	\$15.95
Vegetable	\$12.95
<b>Aloo Chole Sindh</b>	
Chickpeas and potatoes in delightful savory sauce	\$12.50
<b>Aloo Mutter Delhi</b>	
Combination of potatoes and peas cooked in herbs and spices	\$12.95
<b>Baigan Bhurta Hydrebad</b>	
Mashed eggplant cooked with tomatoes, green peas and spices	\$12.95

<b>Balti Spiced Vegetables . Kashmir</b>	
Vegetables cooked with green mango, herbs, and lentils	\$12.95
<b>Bhindi Achari</b>	
Okra cooked with pickling spices, fennel and onion seeds, mustard and turmeric	\$12.95
<b>Bhindi Masala</b>	
Okra cooked with onions, dry mango and turmeric	\$12.95
<b>Bombay Bhaji</b>	
Bombay style mixed vegetables mashed with exotic spices	
Vegetable	\$12.95
Chicken	\$13.95
Lamb	\$14.95
<b>Dal Bukhara Kashmir</b>	
Black lentils cooked in tomatoes and spices	\$12.00
<b>Gobi Char Chari Bengal</b>	
Cauliflower and potatoes flavored with fennel and onion seeds	\$12.50
<b>Malai Kofta N. India</b>	
Vegetable croquettes stuffed with nuts and herbs simmered in delightful gravy	\$12.95
<b>Mutter Paneer Delhi</b>	
Green peas and cottage cheese cooked in herbs and spices	\$12.95
<b>Shahi Paneer</b>	
Homemade cottage cheese cooked in a rich tomatoes and herb sauce	\$13.95
<b>Khara Masala Balti Chicken Kashmir</b>	
Chicken cooked with delightful whole spices tossed with herbs	\$13.95
<b>Lamb Bhuna Kashmir</b>	
A simple country style Lamb curry	\$14.95
<b>Malabar Masala Kerela</b>	
Lamb sauteed with ginger, cilantro, and spices from Malabar coast	\$14.95
<b>Ra Rah Lamb Punjab</b>	
Lamb cooked with herbs and spices	\$14.95
<b>Rogan Josh Kashmir</b>	
A traditional lamb curry cooked with cloves, cardamom and other delightful spices	\$14.95
<b>Sali Boti Bombay</b>	
Bombay style lamb curry flavored with apricot	\$14.95
<b>Dohi Macchi</b>	
Salmon curry made with yogurt sauce and tumeric	\$15.95
<b>Malwani Macchi</b>	
Salmon in a spicy sauce with coconut, ginger, tomatoes and red chillies	\$15.95
<b>Shrimp no Paatio Bombay</b>	
Shrimp simmered in a delightful sweet and sour curry	\$15.95

## Rice

### Biryani

Rice cooked with exotic blend of herbs and spices, served with Raita	
Vegetable	\$12.95
Chicken	\$13.95
Lamb	\$14.95
Shrimp	\$15.95

### Peas Pulao

Rice cooked with onion, green peas, and cumin	\$6.95
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### Basmati Rice

Fragrant rice cooked with a hint of cumin seeds	\$4.50
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## Tandoori

(Served with Basmati Rice)

### Chicken Khurchan

Boneless tandoori chicken with herbs and spices	\$13.95
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### Tandoori Chicken

Popular Indian barbeque chicken	\$12.95
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### Reshmi Kebab

Pate of chicken and herbs wrapped on a skewer and grilled over charcoal	\$13.95
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### Chicken Tikka

Boneless chicken marinated in yogurt & rubbed with spices and cooked over charcoal	\$13.95
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### Boti Kebab

Lamb chunks rolled, marinate and char grilled	\$15.95
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### Kakori Kebab

Lamb minced with herbs and spices wrapped on a skewer and cooked over charcoal	\$15.95
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### Salmon Tikka

Delightful gently spiced salmon flavored with cumin	\$16.95
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### Tandoori Shrimp

Shrimp roasted in a tangy marinade over charcoal	\$15.95
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### Tandoori Mix

Delightful combination of Chicken, Lamb and Shrimp	\$17.95
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## Breads

### Naan

A popular bread baked on walls of clay oven and enriched with butter (can be ordered dry)	
Plain	\$3.50
Aloo (potatoes)	\$3.95
Onion	\$3.95
Garlic	\$3.95
Paneer (cottage cheese)	\$3.95
Peshwari (nuts and raisins)	\$4.25
Kheema (ground lamb)	\$4.50

### Poori

Deep fried whole wheat puffed bread	
Plain	\$2.50
Spinach	\$3.50

## Paratha

Whole wheat bread cooked on a skillet	
Plain	\$3.95
Aloo (potatoes)	\$4.50
Spinach	\$4.25
Kheema (ground lamb)	\$4.75

## Bread Basket

Combination of Plain, Onion and Garlic Naan	\$9.95
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## Tandoori Roti

Whole wheat bread baked in clay oven	\$3.25
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## Chapati (2)

Flat whole wheat bread	\$3.25
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## Combination Dinners

### Vegetable Combo

Subji Khorma and Saag Paneer served with raita	
Basmati rice and plain naan	\$17.95

### Chicken Combo

Chicken Tikka Masala and Chicken Saag served with raita, Basmati rice and plain naan	\$19.95
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### South Indian Combo

Idili, Wada and a Masala Dosa served with coconut chutney and sambhar	\$13.95
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## Southern Favorites

### Dosa

Crepes made with rice and lentils served with coconut chutney and sambar	
Plain Dosa	\$7.95
Masala Dosa (stuffed with potatoes & onions)	\$9.50
Chicken Dosa (chicken, potatoes & onions)	\$10.50
Kheema Dosa (lamb, potatoes & onions)	\$10.95
Mysore Masala (crepe is lined with a chili paste)	\$9.95

### Uttapam

Rice and lentil pancake topped with onions, peppers, and coriander served with coconut chutney and sambhar	\$9.95
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### Idli-Sambhar

Steamed rice and lentil cakes served with coconut chutney and sambhar	\$5.50
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### Medu Wada

Lentil dumplings with coconut chutney and sambhar	\$5.50
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### Xacuti

Delightful coconut and tamarind curry served with Basmati rice	
Vegetable	\$12.95
Chicken	\$13.95
Shrimp	\$15.95
Salmon	\$15.95

### Kheema Kothmir

Minced lamb cooked with fresh coriander leaves	\$14.95
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### Chicken Chettinad

Chicken simmered with coconut, curry leaves and spices	\$13.95
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## Madras Curry \* \*

A curry prepared with southern Indian spices and sprinkling of red chillies served with Basmati rice	
Vegetable	\$12.95
Chicken	\$13.95
Shrimp	\$15.95
Salmon	\$15.95

## Sweets

### Gulab Jamun

Evaporated milk dumplings dipped in rose syrup served warm and topped with crushed pistachio	\$3.95
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### Kheer

Indian style rice pudding flavored with cardamom	\$3.95
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### Ras Malai

Homemade cottage cheese patties in flavorful milk sauce	\$4.95
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### Shrikhand

Yogurt whipped with saffron and cardamom	\$4.95
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### Kulfi

Mango	\$4.95
Malai	\$4.95

## Drinks

### Lassi

Refreshing yogurt drink in a flavor of your choice:	
Sweet	\$2.95
Salted	\$2.95
Rose	\$3.25
Mango	\$3.95
Saffron	\$3.95

### Fresh Lime Soda

	\$2.50
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### Chai

Indian style tea brewed in a pot	\$2.50
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### Tea

Served in a pot milk on the side	
Darjeeling or Assam	\$2.50
Bengal Spiced (Decaffeinated, Herbal)	\$2.50

### Coffee

Dark Roast	\$2.50
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### Soda

Cans: Coke, Diet Coke, Sprite or Ginger Ale	\$1.25
2Ltrs: Coke, Diet Coke, Sprite or Ginger Ale	\$2.50

### Assorted Juices and Waters

Mango, Cranberry, Pineapple and Orange Juice	\$2.50
Perrier	\$2.50
San Pellegrino	\$5.25

7% Massachusetts meals tax added. 18% gratuity added to the parties of 6 or more.

We accept MasterCard, Visa, American Express & Discover.

Reminder: Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase risk of food illness.



Takeout Menu.

We Deliver.

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