

India's Oven

AUTHENTIC INDIAN CUISINE



Monday - Saturday 11am - 10pm
Sunday 12pm - 10pm

18% Gratuity added for table of 6 or more.
Prices subject to change without notice



Items contain cashew or other tree nuts.

VEG. APPETIZERS

Vegetable Samosa ~ \$5

Turnovers stuffed with spiced boiled peas and potatoes deep fried.

Vegetable Pakora ~ \$5

Freshly cut vegetables battered in selected Indian spices and then deep fried to perfection.

Onion Bhajee ~ \$5

Sliced onion/potatoes dipped in a seasoned batter and deep-fried to perfection.

Cholay Bhature ~ \$7

Two fluffy deep fried white leavened bread served with garbanzo beans in a rich tomato based curry.

Channa Kulcha ~ \$9

Onion stuffed leavened bread served with garbanzo bean curry, onions, house pickles and side of Raita.

Paneer Pakora ~ \$9

Indian cheese squares dipped in fresh gram flour spiced battered and deep fried to perfection.

Chilly Paneer ~ \$13

Indian cheese pieces cooked in spices & sautéed with onions & bell peppers

Paneer Tikka ~ \$15

Cubes of Indian cheese, marinated with hand selected Indian spices and cooked in tandoor.



NON-VEG. APPETIZERS

Chicken Pakora ~ \$8

Boneless chicken breast pieces battered in select Indian spices, and deep fried to perfection.

Chilly Chicken ~ \$14

Boneless thigh chicken pieces marinated in select Indian spices and sautéed with onions & bell peppers.

Malai Chicken Tikka ~ \$15

Boneless chicken breasts marinated overnight in a yogurt base w/ Indian spices & cooked in tandoor.

Fish Pakora ~ \$15

Marinated fillet pieces dipped in a seasoned batter and fried to perfection.

Chilli Fish ~ \$15

Marinated fillet pieces sautéed in a spicy blend of Indian spices, onions, and bell peppers

Saffron Shrimp ~ \$16

Jumbo Prawns battered with Saffron, selected Indian spices and fried to perfection.

*Please be advised that our food may contain the follow products:
dairy, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.*

MEAT DISHES: On rare occasions, may contain bits of bone.

Please notify server of your desired spice level:

Mild, Medium, or Spicy as well as if you may have any food allergies.

SIZZLERS FROM THE TANDOOR

Chicken Tandoori ~ \$15

Quartered pieces of young succulent chicken, marinated overnight with special spices and herbs, cooked in Tandoor.

Chicken Tikka ~ \$15

Boneless breast pieces of chicken marinated overnight with Indian spices and herbs, cooked in Tandoor.

Seekh Kabab ~ \$15

Ground chicken blended with finely chopped onion, pepper and spices, cooked in Tandoor.

Fish Tikka ~ \$15

Succulent pieces of fish marinated overnight in select Indian spices, cooked in Tandoor and then sautéed with onions and bell peppers

Fish Tandoori ~ \$15

Succulent pieces of fish lightly marinated with a special blend of Indian spices and cooked in Tandoor.

Lamb Boti Kabab ~ \$16

Tender pieces of lamb marinated overnight with a special blend of Indian spices cooked in Tandoor.

Shrimp Tikka ~ \$16

Jumbo prawns marinated mildly with a special blend of Indian spices and cooked in Tandoor.



CHICKEN CURRIES

Chicken Curry ~ \$13

Succulent boneless thigh pieces of chicken cooked in rich tomato based curry sauce.

Chicken Vindaloo ~ \$13

Succulent boneless thigh pieces of chicken cooked with potatoes and curry sauce.

Chicken Saag ~ \$14

Succulent boneless thigh pieces of chicken cooked with spinach, mustards greens and blend of spices.

Chicken Karahi ~ \$14

Boneless pieces of chicken cooked in ginger garlic tomato bellpeppers with spices in light curry sauce

Chicken Pataya ~ \$14

Boneless chicken sautéed in home-made mango chutney & infused with decadent rich tomato based curry.

Chicken Madras ~ \$14

Boneless thigh pieces of chicken cooked in a hot tomato curry sauce influenced from southern India.

Butter Chicken ~ \$15

Boneless chicken pieces cooked in a creamy tomato curry sauce. Customer top Choice.

Chicken Korma ~ \$15

Succulent boneless thigh pieces of chicken cooked in extra mild creamy cashew based sauce.

VEGETABLE CURRIES

Aloo Vindaloo ~ \$10

Fresh russet potato pieces cooked with melange of Indian spices in a tomato based curry.

Dal Makhni ~ \$11

Slow cooked Lentils made with garlic, ginger, Indian spices and served with butter.

Dal Tarka~ \$11

Yellow lentils cooked in garlic, ginger, and select Indian spices.

Channa Masala ~ \$11

Garbanzo beans cooked with select Indian spices in rich tomato curry sauce.

Aloo Gobi ~ \$11

Fresh russet potatoes pieces cooked with cauliflower and select Indian spices.

Mixed Vegetable~ \$11

Fresh cut vegetables cooked with ginger, garlic, onions and select Indian spices.

Bengan Bharta ~ \$11

Freshly baked eggplant skinned and cooked with onions, garlic, ginger and tomatoes.

Mutter Paneer ~ \$12

Garden green peas cooked in spices with housemade cubed pieces of cheese in a tomato curry sauce.

Saag Paneer ~ \$12

Spinach & mustard leaves cooked in home-made style herbs, prepared with cheese and indian spices

Bhindi Masala ~ \$12

Fresh cut okra cooked with onions, tomatoes, & spices.

Mushroom Masala ~ \$12

Delicately sliced fresh mushrooms cooked in our rich creamy curry sauce.

Malai Kofta ~ \$13

Homemade dumplings made of potatoes, carrots, paneer, cooked in a creamy cashew curry.

Navaratan Korma ~ \$13

Vegetables cooked with Indian spices with a creamy cashew curry.

Paneer Tikka Masala ~ \$13

Indian cheese cubes cooked in delicious creamy tomato curry.

Paneer Bhurji ~ \$14

Crumbled Indian cheese sautéed with onions, ginger and selected Indian spices



Please notify your server of your desired choice of spice level:
Mild, Medium or Spicy as well as if you may have any food allergies.

LAMB / GOAT CURRIES

Goat Curry ~ \$ 15

Tender goat pieces cooked in a rich tomato curry.

Lamb Curry ~ \$15

Boneless cubes of lamb cooked in a rich tomato curry.

Lamb Saag ~ \$16

Boneless cubes of lamb cooked with spinach, mustard greens and a blend of select Indian spices.

Lamb Korma ~ \$16

Boneless cubes of lamb cooked in a creamy cashew curry.

Lamb Pataya ~ \$16

Cubes of boneless lamb sautéed in our homemade mango chutney and is then infused with a decadent rich tomato based curry

Lamb Karahi ~ \$16

Boneless cubes of lamb sautéed with mélange of Indian spices, herbs, onions, bell peppers and finished off in rich tomato based curry.



OUR SPECIALTIES

Egg Bhurji ~ \$12

Scrambled eggs cooked with onions, ginger, garlic and blend of Indian spices.

Shahi Paneer ~ \$14

Cubed pieces of homemade cheese cooked in a creamy sauce with cashews, and rasins.

Chicken Mushrooms ~ \$14

Boneless thigh pieces of chicken cooked with fresh mushrooms in rich tomato curry.

Chicken Tikka Masala ~ \$15

Marinated Boneless chicken breast pieces cooked in Tandoor, and finished in a rich creamy tomato curry.

Kashmiri Chicken ~ \$15

Influenced from the Kashmir region of India, succulent boneless pieces of chicken are cooked in a rich creamy curry sauce blended with a special blend of Indian spices, coconut flakes, and poppy seeds.

Lamb Tikka Masala ~ \$16

Boneless cubes of lamb cooked in Tandoor and finished in a rich creamy tomato curry.

Shrimp Tikka Masala ~ \$16

Jumbo prawns lightly marinated in selected Indian spices and then finished in a rich creamy tomato curry.

Please notify your server of your desired choice of spice level:
Mild, Medium or Spicy as well as if you may have any food allergies.

SEA FOOD CURRIES

Fish Curry ~ \$15

Marinated succulent pieces of fish finished in a rich tomato based curry.

Fish Tikka Masala ~ \$15

Marinated succulent pieces of fish finished in a creamy tomato curry.

Shrimp Curry ~ \$15

Jumbo Prawns cooked in a rich garlic ginger tomato curry.

Shrimp Korma ~ \$16

Jumbo Prawns are delicately sautéed with selected Indian spices and finished in rich mild creamy cashew curry.

Shrimp Pataya ~ \$16

Jumbo Prawns sautéed in our homemade mango chutney and is then infused with a decadent rich tomato based curry.



VARIETY OF RICE

Basmati Rice ~ \$5

Fluffy Indian long grain rice boiled over slow heat with bay leaf, and cumin seeds.

Peas Pilauf ~ \$7

Basmati rice cooked with onions, peas and ginger.

Vegetable Biryani ~ \$11

Garden fresh vegetables cooked with basmati rice and a special blend of spices.

Chicken Biryani ~ \$13

Basmati rice cooked with boneless pieces of chicken and a special blend of spices.

Goat Biryani ~ \$15

Succulent pieces of goat cooked with basmati rice and a special blend of spices.

Lamb Biryani ~ \$16

Boneless pieces of lamb cooked with basmati rice and a special blend of spices.

Shrimp Biryani ~ \$16

Jumbo prawns cooked with basmati rice and a special blend of spices.

WHOLE WHEAT TANDOORI BREADS

Tandoori Roti ~ \$2

Whole wheat flour baked in the tandoor.

Puris (2) ~ \$3

Deep fried whole wheat bread.

Lachcha Parantha ~ \$4

Layered whole wheat flour bread baked in the tandoor.

TANDOORI BREADS

Naan ~ \$2

White flour leavened bread, cooked with butter and baked in tandoor.

Garlic Naan ~ \$3

White flour leavened bread brushed with fresh garlic, cilantro and baked in the tandoor.

Sesame Naan ~ \$3

White flour leavened bread with sesame seeds baked in the tandoor.

Onion Kulcha ~ \$4

Stuffed white flour leavened bread with onions, special herbs, and baked in the tandoor.

Aloo Naan ~ \$4

Leavened bread stuffed with delicately-spiced potatoes and peas.

Paneer Naan ~ \$4

White flour leavened bread stuffed with home made cheese, selected Indian spices and baked in Tandoor

Amritsaria Kulche ~ \$4

White flour leavened bread stuffed with a special blend of onion, potatoes, homemade cheese, and baked in the tandoor.

Bullet Naan ~ \$4

Not for the faint hearted, white flour leavened bread baked with a blend of serrano, habanero peppers and baked in the tandoor

Chicken Naan ~ \$5

Naan stuffed with boneless chicken and a special blend of spices baked in tandoor..

Kashmiri Naan ~ \$5 🍌

White flour leavened bread stuffed with nuts dried fruits and cherries

Gobi Naan ~ \$4

Whole wheat flour bread stuffed with boiled spiced cauliflower and baked in tandoor.



SIDE ORDERS/SALADS

Papadam ~ \$2

Thin spicy wafers of ground lentils cooked in the clay oven and served with hot mint sauce and sweet tamarind sauce.

Indian Salad ~ \$3

Sliced onions, chili, fresh lemon, and dusted with select indian spices.

Raita ~ \$3

Our fresh homemade yogurt with gram flour dumplings, and seasoned with selected spices.

Plain Yogurt ~ \$3

Our homemade yogurt made with whole milk.

Fresh Green Salad ~ \$5

Fresh cut Romaine lettuce, cucumber, grape tomatoes, red onions and lemons.

DESSERTS

Kheer ~ \$3 🍷

Indian rice pudding.

Gulab Jamun ~ \$4 🍷

Delicious lightly browned cheese cake dumpling dipped in sweet syrup, garnished with fine shredded coconut

Gajrela (Seasonal, winter) ~ \$4 🍷

Carrot pudding with ricotta cheese, cashews, raisins, coconut flakes, and select Indian spices. (Seasonal, winter)

Rasmalai ~ \$5 🍷

Patties of Indian cheese and ricotta served chilled in sweet cream, garnished with fine pistachios

Kulfi (mango or pista) ~ \$5 🍷

A mixture of creamy milk, almond nuts, cardamom and sugar.



DRINKS (NON-ALCHOLIC)

Indian Chai (hot) ~ \$2

Fresh tea made with steamed milk mixed with indian herbs & spices. Approx 15min Wait

Soft Drinks (Coke Products) ~ \$3

Indian Soda ~ \$3

A choice of classic Indian soda: Thumps Up or Limca

Lassi(Sweet or Salty) ~ \$3

Our homemade yogurt blended with low fat milk, sugar or salt and crushed ice.

Mango Shake ~ \$4

Chilled whole milk blended with mango, pulp, sugar, and crushed ice.

Mango Lassi ~ \$4

*Homemade yogurt blended with milk, mango, pulp, and crushed Ice
(A specialty drink in all parts of India).*



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