

Vegetarian Delights

VEGETABLE JALFAZI Fresh garden vegetables cooked with bell pepper, onions and tomatoes, flavored with authentic herbs.....	11.95
MUTTER PANEER Fresh peas and lightly fried homemade cheese cubes in a mildly spiced sauce	11.95
ALOO GOBI MASALA Fresh cauliflower and potatoes, cooked with onions, tomatoes and North Indian seasonings	11.95
VEGETABLE MALAI KOFTA Fresh minced vegetable balls cooked in a creamy sauce with nuts and herbs	12.95
ALOO MUTTER Fresh garden peas and potatoes in a traditional Indian style with curry sauce.....	10.95
SAAG PANEER Freshly minced spinach cooked with cottage cheese cubes in a special blend of spices	11.95
CHANNA PINDI Chickpeas sauteed and cooked in medium spices, garnished with potatoes and tomatoes	10.95
BHINDI MASALA Onions, tomatoes and fresh okra cooked with spices	11.95
VEGETABLE KORMA Fresh garden vegetables delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts	12.95
PANEER MUMTAZ Homemade cheese cubes cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream	12.95
BAIGAN BHARTHA Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic	11.95
DAL BUKHARA Black lentils harmoniously combined with tomatoes and ginger.....	10.95
DIWANE HANDI A medley of spinach, eggplant, cauliflower, green peppers and radishes cooked in a mildly spiced sauce	12.95
PANEER KORMA Homemade cheese delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	12.95

South Indian Specialties

DOSA Thin Rice Crepe served with sambar & coconut chutney	
Plain	4.95
Filled	6.95
IDLY Steamed rice and lentil patties served with sambar & coconut chutney	
Plain	4.95
Fried Masala Idly	4.95
WADA Lentil donuts served with sambar & coconut chutney	
Medu Vada	4.95
UTTAPAM Rice Pancakes with toppings served with sambar & coconut chutney	5.95

Side Dishes

RAITA Homemade fresh whipped yogurt with grated cucumbers, herbs and Indian spices.....	3.95
MASALA PAPADAM Two crispy lentil wafers flavored with spices.....	1.25
GREEN SALAD Sliced fresh tomatoes, cucumbers and onion, served on a bed of cool crisp lettuce	3.95
MIXED PICKLES Hot and spicy Indian pickles.....	1.95
MANGO CHUTNEY Sweet and sour mango relish	2.95
DAHI BHALLA Lentil balls, topped with yogurt and tamarind sauce, garnished with fresh coriander.....	3.95

Tandoori Breads

NAAN Special semi-leavened dough mixed with milk, butter & baked in a clay oven.....	1.95
Stuffed with the following:	
KEEMA Minced meat with special herbs.....	3.95
PANEER Cottage Cheese	2.95
ONION	2.95
GARLIC	2.95
TANDOORI ROTI Whole wheat bread baked in a clay oven.....	1.95
TANDORI PARATHA Whole wheat flour, butter and cooked in a clay oven	1.95
LACHA Whole wheat flour multi-layered.....	2.95
Stuffed with the following:	
PUDINA Mint leaves	2.95
ALOO Spiced potatoes and onion.....	2.95
STUFFED KULCHA Spiced filling, stuffed in fresh dough and cooked in a clay oven	
ONION	2.95
CHICKEN	3.95
GOBI	2.95

Fried Puffed Bread

PURI Thin deep-fried puffed bread	2.95
BATURA Thick deep-fried puffed bread.....	2.95

Desserts

RASMALAI Homemade cottage cheese patties in milk flavored with cardamom and garnished with pistachios	2.95
KHEER Chilled rice pudding flavored with cardamom and garnished with pistachios	2.95
GULAB JAMUN Homemade soft milk balls dipped in honey syrup served warm	2.95
GAJAR HALWA Freshly grated carrots cooked in traditional Indian style served warm	2.95

Beverages

LASSI A cool refreshing yogurt drink served sweet or salty.....	2.95
MANGO LASSI A cool refreshing yogurt drink made with mangoes.....	3.95
JUCES Mango, Pineapple, Orange	1.95
TEA (Masala or Regular)	1.95
ICED TEA (Sweetened or Unsweetened).....	1.95
COFFEE (Regular or Decaffeinated)	1.95
SOFT DRINK (Coke, Diet Coke, Sprite and Fanta Orange)	1.95



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**A 15% gratuity is added within Plainsboro with a minimum order of \$25 in food. A 15% gratuity is added to all other delivery orders with a minimum of \$35 in food.*

Appetizers

VEGETABLE SAMOSA Crispy, deep fried pastry, filled with potatoes and green peas flavored with fresh spices.....	3.95
MEAT SAMOSA Crispy, deep-fried pastry filled with ground meat flavored with fresh spices.....	4.95
VEGETABLE PAKORA A delicious spiced combination of assorted vegetables deep fried in chickpea batter to golden perfection.....	4.95
ALOO PAPRI CHAAT A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt.....	4.95
CHICKEN PAKORA Mildly spiced boneless chicken fritters, flavored with fresh onions, garlic and ginger.....	6.95
CHEESE PAKORA Cheese cubes, delicately stuffed with chutney and deep fried..	5.95
BATATA WADA Spicy deep fried potatoes with peas.....	4.95
SHRIMP PAKORA Tender pieces of shrimp deep fried in chickpea batter.....	8.95
DOSA MEDLEY <i>A trio of savory crepes made from a batter of rice & lentils filled with choice of:</i>	
VEGETARIAN	6.95
Spiced mixture of potatoes & onion, paneer masala & mysore style (layered with piquant chili chutney)	
NON VEGETARIAN	7.95
A filling of chicken tikka, keema mutter & mysore style (layered with a piquant chili chutney.)	
CHEF'S SPECIAL ASSORTED PLATTER	
VEGETARIAN	8.95
Special selection of samosa, vegetable pakora, batata wada and paneer pakora	
NON VEGETARIAN	9.95
Special selection of chicken pakora, seekh kaba, meat samosa, chicken tikka, and chicken tandoori	

Soups

TOMATO RASAM A spicy, tangy light tomato soup flavored with authentic Indian spices.....	3.95
MULLIGATAWNY An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs.....	3.95
CHICKEN SOUP Soup with pieces of chicken with Indian herbs and spices.....	3.95
COCONUT SOUP Fresh grated coconut cooked in milk, almonds, pistachios and herbs.....	3.95

Tandoor (Specialties from the Charcoal Clay Oven)

CHICKEN TANDOORI Chicken delicately marinated in fresh aromatic spices and herbs and tenderly cooked in traditional clay oven. Half- Full-.....	12.95 19.95
MURGH MALAI KABAB Creamy succulent pieces of chicken marinated with ginger, garlic and almond paste cooked in a clay oven.....	14.95
SEEKH KABAB A delicacy of minced meat, flavored with fresh herbs and spices cooked in the clay oven on a skewer.....	14.95

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Tandoor (Continued)

CHICKEN TIKKA Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven.....	14.95
SHRIMP TANDOORI Jumbo shrimp marinated in ajwains flavored yogurt blended with Indian spices and cooked in a clay oven.....	16.95
FISH TIKKA Fish subtly seasoned with spices and tenderly barbecued on skewer.....	15.95
CROWN'S MIXED GRILL A pre-selected combination of chicken tandoori, chicken tikka, seekh kabab, fish tikka, murgh malai kabab and shrimp tandoori.....	19.95

Lamb Delights

ROGAN JOSH Tender juicy lamb pieces cooked in a traditional style with Indian spices.....	13.95
LAMB VINDALOO Cubes of lamb marinated in vinegar in a coconut and tomato sauce and Indian spices.....	13.95
LAMB SAAK Lamb cooked in fresh garden spinach flavored with fresh herbs.....	13.95
LAMB MUSHROOM Pieces of boneless lamb, cooked with mushrooms and blend of fresh herbs & spices.....	13.95
LAMB CHICKPEAS Lamb cooked with chickpeas and blend of fresh herbs and spices.....	13.95
LAMB DO PIAZA Selected cubes of lamb cooked with onions, tomatoes and ginger in a thick sauce with herbs and spices.....	13.95
LAMB KOFTA Specially prepared meatballs, cooked in exotic sauce with Indian spices and nuts.....	12.95
LAMB MANGO Lamb cooked with mango and mild spiced sauce.....	14.95
LAMB SHAHI KORMA Selected pieces of lamb delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	13.95
LAMB PASANDA Cubes of lamb simmered with a sauce of poppy seeds, cashews, almonds and herbs.....	14.95
LAMB KUSHTA Tender pieces of lamb cooked in onions, Indian herbs, and served in deep-fried bread.....	16.95
LAMB MASALA Selected cubes of lamb cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.....	14.95

Chicken Specialties

CHICKEN SAAK Boneless pieces of chicken cooked in fresh garden spinach flavored with fresh herbs.....	12.95
CHICKEN VINDALOO Chicken cubes marinated in coconut, tomato sauce and Indian spices.....	12.95
CHICKEN TIKKA MASALA Tender boneless pieces of chicken cooked with tomatoes, bell peppers, onions & tomatoes, flavored with fresh Indian herbs.....	13.95
CHILLI CHICKEN Pieces of chicken sauteed in hot Indian peppers, onions & tomatoes.....	13.95

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Chicken Specialties (Continued)

CHICKEN JALFRAZI Pieces of chicken cooked with bell peppers, onions & tomatoes, flavored with authentic herbs.....	12.95
CHICKEN MANGO Chicken cooked with mango and mild spiced sauce.....	13.95
CHICKEN SHAHI KORMA Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	13.95
CHICKEN MAKHANI Tender boneless succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.....	12.95
CHICKEN KASHMIR Succulent chicken pieces cooked with fresh fruits, nuts and mildly spiced.....	13.95
CHICKEN BROCCOLI Boneless chicken pieces cooked in tomatoes, onions and fresh broccoli and authentic Indian spices.....	13.95
CHICKEN KUSHTA Tender pieces of chicken cooked in onions, Indian herbs and served in deep-fried bread.....	15.95

Seafood Delicacies

SHRIMP DO PIAZA Large shrimp cooked in onions, tomato and ginger in a thick sauce with herbs and spices.....	15.95
GOAN FISH CURRY Fish fillets cooked in a rich cream sauce and an array of blended spices.....	15.95
SHRIMP NARGISI Large shrimp cooked with egg white and nuts in a mild sauce.....	14.95
SHRIMP SAAK Large, fresh shrimp cooked in fresh garden spinach flavored with fresh herbs.....	14.95
FISH MASALA Fish fillets smothered in a rich sauce and cooked with onions, bell peppers and ginger.....	14.95
SEAFOOD JALFRAZI Shrimp, scallop and crab meat cooked with bell pepper, onions and tomatoes, flavored with authentic herbs.....	15.95
SHRIMP KADHI Selected jumbo shrimp cooked with subtle spices and herbs, and finely garnished with fresh green coriander.....	14.95
SHRIMP MASALA Jumbo shrimp cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.....	15.95

Biryani

CHICKEN BIRYANI A traditionally cooked Basmati rice with chicken, Indian herbs and garnished with saffron.....	13.95
LAMB BIRYANI Succulent pieces of lamb cooked with Basmati rice over a low fire with Indian herbs.....	14.95
VEGETABLE BIRYANI Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts.....	12.95
SHRIMP BIRYANI Tiger shrimp cooked with Basmati rice and spices, garnished with dried nuts.....	15.95
SEAFOOD BIRYANI Basmati rice exotically flavored with saffron, cooked with shrimp, scallops and crab meat.....	16.95