

# Tadka

*Indian & IndoChinese Cuisine*

[www.TadkaColumbus.com](http://www.TadkaColumbus.com)

# Beverage Offerings

## Soft Drinks & Tea

Coke, Diet Coke, Sprite, Fanta Orange,  
Ginger Ale, Lemonade ..... 2

Thumbs Up, Limca ..... 3

Iced Tea, Hot Tea, Masala Tea, Coffee ..... 2

## Lassi, Juices, & Beverages

Mango Lassi, Sweet Lassi, Masala Lassi ..... 3.5

Guava Juice, Mango Juice,  
Orange Juice, Apple Juice, Lychee Juice ..... 3.5

Jal-jeera ..... 3.5

Fresh Coconut ..... 5

Fresh Sugarcane Juice ..... 3.5

Cold Coffee with Ice Cream ..... 5

Virgin Pina Colada ..... 5

Falooda Ice Cream ..... 5

## Beers

Budweiser, Bud Light, Coors Light, Michelob Ultra,  
Miller Lite, Yuengling ..... 3

Taj Mahal, Kingfisher (Large/Small), Flying Horse,  
Hayward 5000, Royal Challenge ..... 7/5

Corona, Singha, Tsingtao, Heineken ..... 5



**Martinis** ..... 8  
*Lychee Pometini, Cosmopo Lychee, Lychee Martini,  
Blue Lychee, Lychee Chocolate, Mango Martini,  
Sour Apple Martini, Cosmopolitan, Blue Cosmopolitan*

**Margaritas** ..... 8  
*Black Raspberry with Chambord Liqueur, Lime Margarita*

**Mixed Drinks** ..... 8  
*Madras, Guava Mango Passion, Sunrise, Bloody Mary*

**Long Island Iced Tea** ..... 12

**Tequila** ..... 8  
*Jose Cuervo Especial, Patron Silver, 1800 Reposado Tequila*

## Spirits (Ask Your Server)

<i>Belvedere</i>	<i>Jim Beam</i>
<i>Smimoff</i>	<i>J&amp;B</i>
<i>Absolut</i>	<i>Chivas Regal</i>
<i>Captain Morgan Spiced Rum</i>	<i>Glenlivet</i>
<i>Tanquery</i>	<i>Glenfiddich</i>
<i>Crown Royal</i>	<i>Christian Brothers Brandy</i>
<i>Bacardi</i>	<i>Disaronno</i>
<i>Hennessy</i>	<i>Skyy Vodka</i>
<i>Macallan</i>	<i>Makers Mark</i>
<i>Macallan 12</i>	<i>Canadian Club</i>
<i>Macallan 18</i>	<i>Dewar's</i>
<i>Johnnie Walker (Red &amp; Black Label)</i>	<i>Cragganmore</i>
<i>Jack Daniels</i>	<i>Gentleman Jack</i>
	<i>Bombay Sapphire Gin</i>

**PLEASE DRINK RESPONSIBLY**

18% Gratuity will be added to all Parties of 5 or more

# SOUPS

## Indian

- Birbali Shorba** ..... 4  
*Shorba made from fresh tomatoes and orange segments with a flavor of aromatic herbs*
- Mulligatawny Soup (Veg/Chicken)** ..... 4/5  
*A traditional peppered spiced pea and lentil soup*

# SALADS

- House Salad** ..... 5  
*Cucumbers, tomatoes, onions, lettuce, garbanzo beans, tossed in house dressing*
- Onion Salad** ..... 2  
*Raw onion rings, whole chillies, lemon wedges, seasoned with salt, pepper, chat masala*
- Garden Salad** ..... 5  
*Lettuce, cucumber, tomatoes and onions served with lemon*
- Oriental Salad** ..... 4  
*Cucumber, celery in a sesame oil with red chillies and cilantro*
- Thai Cold Noodle Salad** ..... 5

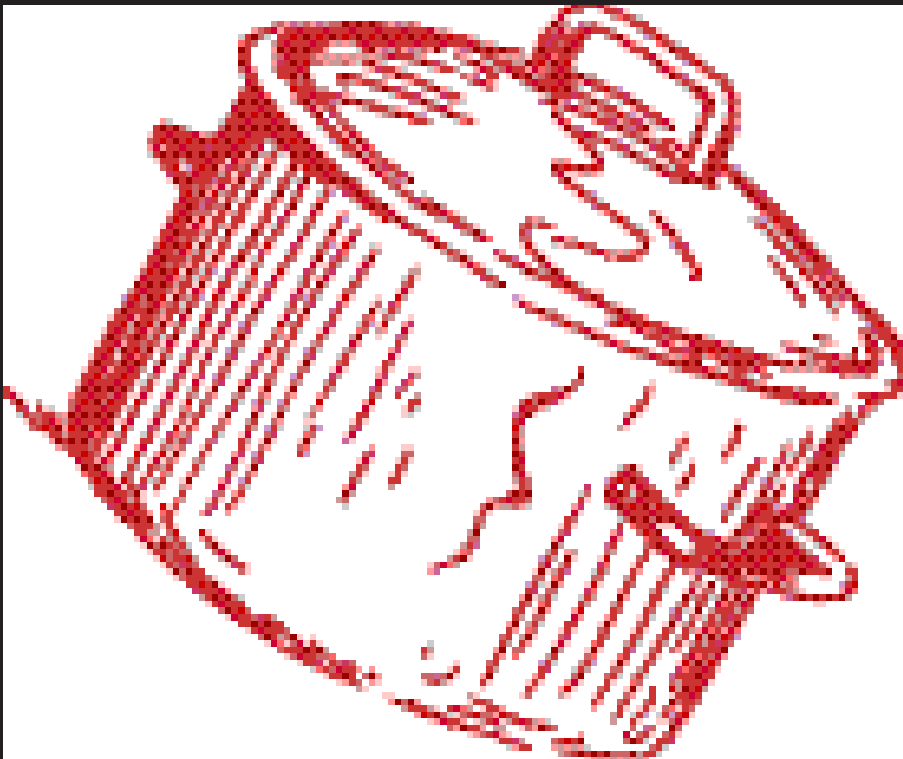
## Indo Chinese

### NON-VEGETARIAN

- Egg Drop Soup** ..... 5
- Chicken Wonton Soup** ..... 6
- Sweet Corn Soup (Chicken/Shrimp)** ..... cup/bowl 6/16  
*plain/spicy*
- Chicken Hot & Soup Soup\*** ..... cup/bowl 6/16
- Manchow Soup\* (Chicken/Shrimp)** ..... 6
- Chicken Cilantro Soup** ..... 6
- Tom Yum Soup\*\* (Chicken/Shrimp)** ..... 6

### VEGETARIAN

- Sweet Corn Soup - plain/spicy** ..... cup/bowl 5/13
- Veggie Sweet Corn Soup - plain/spicy** .. cup/bowl 5/13
- Tomato Ginger Soup** ..... 5
- Veggie Wonton Soup** ..... 5
- Veggie & Hot & Sour Soup\*** ..... cup/bowl 5/13
- Manchow Soup\*** ..... 5
- Cilantro Thick Soup** ..... 5
- Tom Yum Soup\*\*** ..... 5
- Thai Coconut Soup** ..... 5



Ask your server to adjust spice level

- \* Spicy
- \*\* Very Spicy
- \*\*\* Fiery

# APPETIZERS

## Indian

### VEGETARIAN

<b>Samosa (3 pieces)</b> .....	6
<i>Crispy pastries filled with delicately spiced potatoes and peas</i>	
<b>Pakora</b> .....	6
<i>Assortment of vegetables dipped in batter and deep fried</i>	
<b>Potato and Cashew Rolls (4 pieces)</b> .....	6
<i>Deep fried spiced hash potato rolls mixed with toasted cashew nuts</i>	
<b>Paneer Pakora</b> .....	6
<i>Spiced paneer dipped in batter and fried</i>	
<b>Bhindi Amchur</b> .....	7
<i>Thin slices of deep fried okra sprinkled with tangy spices</i>	
<b>Vegetable Platter</b> .....	10
<i>A variety of Pakora, Samosa, Aloo Moti Tiki, and Paneer Pakora</i>	
<b>Chilli Pakora</b> .....	9
<i>Long chillies covered in chick pea flour batter and fried</i>	

### NON-VEGETARIAN

<b>Keema Samosa (2 pieces)</b> .....	7
<i>Crispy pastries filled with delicately spiced minced lamb &amp; peas</i>	
<b>Chicken Pakora</b> .....	7
<i>Boneless chicken marinated with spices, battered and deep fried</i>	
<b>Fish Amritsari</b> .....	8
<i>Fried filet of fish matured in a rich spicy marinade of dried chillies and lemon</i>	
<b>Mix Platter</b> .....	13
<i>A variety of Keema Samosa, Chicken Pakora, Chicken Tikka, Paneer Pakora and Aloo Tikki</i>	

## Chaats: Indian Street Food

<b>Bhel</b> .....	6
<b>Samosa Chaat</b> .....	6
<b>Aloo Tikki Chaat</b> .....	6
<i>(Ragda Patties)</i>	
<b>Pani Poori / Dahi Sev Poori</b> .....	6
<b>Papdi Chaat</b> .....	6
<b>Pav Bhaji</b> .....	6



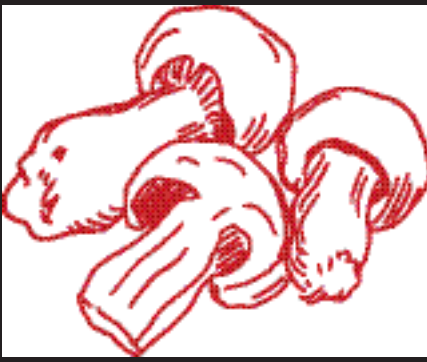
## Indo Chinese

### VEGETARIAN

<b>Lettuce Wraps</b> .....	9
<i>Chopped vegetables in a mildly spiced black bean sauce served with cold lettuce</i>	
<b>Vegetable Spring Rolls / Paneer Spring Rolls / Spinach Spring Rolls</b> .....	7
<i>Served with house special dipping sauces</i>	
<b>Crispy Chili Baby Corn</b> .....	8
<i>Crispy breaded cut baby corn tossed with onions and chillies in a tangy mixture</i>	
<b>Crispy Chili Potatoes</b> .....	8
<i>Crispy fried julienne potatoes dry tossed in a tongue tingling combination</i>	
<b>Peppered Corn / Cauliflower / Mushroom / Bean Sprouts</b> .....	8
<i>Crispy fried and tossed with chopped onions, chillies and green onions</i>	
<b>Pan Fried Chilli Paneer</b> .....	10
<i>Paneer cheese fried to perfection tossed with green bell peppers, onions, chillies, ginger and garlic</i>	
<b>Lat Mai Paneer</b> .....	9
<i>Marinated cubes of paneer crispy fried and tossed with onion, ginger and garlic</i>	
<b>Kolkata Cauliflower</b> .....	9
<i>Marinated florets of cauliflower tossed in a spicy mixture</i>	
<b>Chinese Style Bhel (served at room temperature)</b> .....	8
<i>Crispy noodles tossed in a chili sweet and tangy mixture</i>	
<b>Tofu Hong Kong</b> .....	8
<i>Cubes of tofu sautéed with bell peppers and onions in Szechuan sauce</i>	
<b>Lotus Buds</b> .....	9
<i>Crunchy Shells filled with special mix</i>	
<b>Thai Paneer in Peanut Sauce</b> .....	10
<i>Cubes of paneer cooked in peanut sauce with Thai spices</i>	
<b>Creamy Mustard Paneer</b> .....	10
<i>Marinated and pan grilled paneer, topped with creamy chili mustard sauce served on a bed of crunchy vegetables</i>	

### NON-VEGETARIAN

<b>Chicken Lettuce Wraps</b> .....	9
<i>Chopped vegetables with chicken/shrimp in a mildly spice black bean sauce served with cold lettuce</i>	
<b>Chicken Spring Rolls</b> .....	8
<i>Served with house special dipping sauces</i>	
<b>Chicken Fried Wontons</b> .....	8
<i>Served with house special dipping sauces</i>	
<b>Chicken Lat mai Kai</b> .....	10
<i>Spicy marinated chicken tossed in a blend of green onion ginger &amp; garlic</i>	
<b>Chicken Drums</b> .....	10
<i>Chicken wings fried and tossed with green peppers and green onion, flavored with Szechuan oil</i>	
<b>Szechuan Chicken Satay</b> .....	10
<i>Chicken filet marinated with a spicy Szechuan BBQ sauce served skewered and grilled</i>	
<b>Chicken 65</b> .....	11
<i>Spicy fried chicken tossed with fresh curry leaves</i>	
<b>HOUSE SPECIAL</b>	
<b>Pan Fried Chili Fish</b> .....	11
<i>Sliced fish, pan fried and tossed in a combination of chilli and onions - Szechuan Special</i>	
<b>Peppered Shrimp</b> .....	11
<i>Crispy fried shrimp tossed with a special pepper salt seasoning and green onions</i>	
<b>Chicken Tenders</b> .....	11
<i>Marinated tenders in sauce of your choice Szechuan/Sweet &amp; Sour/Chili Honey</i>	



# TANDOOR

**Traditional Clay Oven Cooking  
Our House Specialty**

**All entrees on a sizzler with sauteed onions and bell peppers**

<b>Paneer Tikka</b> .....	<b>14</b>
<i>Paneer marinated with yogurt cooked over hot ambers and mixed with sautéed onions, peppers, tomatoes</i>	
<b>Tandoori Murgh (Half/Full)</b> .....	<b>14/20</b>
<i>Bone-In chicken marinated in yogurt and spices overnight and then cooked in a clay oven. A well known Indian delicacy</i>	
<b>Murgh Tikka</b> .....	<b>15</b>
<i>Tender pieces of boneless chicken breast marinated in spices and cooked in our tandoor</i>	
<b>Murgh Malai</b> .....	<b>15</b>
<i>Tender pieces of boneless chicken breast delicately spiced, blended with cream cheese and lemon juice, roasted in a clay oven</i>	
<b>Reshmi Kebab</b> .....	<b>16</b>
<i>Tender rolls of chicken minced, skewered and grilled over hot ambers in our tandoor</i>	
<b>Seekh Kebab</b> .....	<b>16</b>
<i>Tender rolls of minced lamb seasoned to perfection, skewered and grilled over hot ambers in our tandoor</i>	
<b>Tandoori Salmon</b> .....	<b>24</b>
<i>Mildly seasoned salmon fillet marinated and grilled to perfection</i>	
<b>Tandoori Shrimp</b> .....	<b>20</b>
<i>Fresh shrimp seasoned with tandoori spices and grilled on a skewer</i>	
<b>Tadka Mix Grill</b> .....	<b>20</b>
<i>Assortment of murgh tikka, tandoori murgh, seekh kebab, tandoori shrimp. The best way to sample our tandoori specialties</i>	
<b>Lamb Chops</b> .....	<b>24</b>
<i>Overnight marinated lamb chops cooked in clay oven</i>	

## HOUSE SPECIALS

<b>Channa Poori</b> .....	<b>10</b>
<i>Chickpeas spiced and cooked to perfection. Served with two large golden brown poori</i>	
<b>Sarson Da Saag Makke Di Roti</b> .....	<b>15</b>
<i>A traditional preparation of mustard leaves. Served with traditional corn roti</i>	
<b>Baingan Bhartha Bajre Di Roti</b> .....	<b>15</b>
<i>Eggplant smoked baked, mashed and seasoned with herbs and sautéed with onions and tomatoes, served with millet flour roti</i>	



Ask your server to  
adjust spice level  
\* Spicy  
\*\* Very Spicy  
\*\*\* Fiery

# ENTREES

## Indian



### MURGH (Chicken)

- Murgh Kalimirch** ..... 15  
*Boneless chicken cooked in coarsely crushed peppercorn in a white, smooth cashew gravy*
- Murgh Makhani** ..... 15  
*Boneless chicken marinated, roasted and cooked in a tomato based gravy, enriched with cream - an all time favorite*
- Murgh Korma** ..... 15  
*Boneless pieces of chicken, cooked in a rich korma gravy*
- Murgh Palak** ..... 15  
*Puree of spinach and boneless chicken seasoned with ginger and cooked to perfection*
- Murgh Curry** ..... 15  
*Boneless pieces of chicken cooked in traditional curry sauce*
- Murgh Kadai** ..... 15  
*Boneless pices of chicken cooked with green bell peppers and onions seasoned with special herbs and spices*
- Murgh Tikka Masala** ..... 15  
*Char grilled chicken cooked in a velvety tomato gravy*
- Murgh Vindaloo** ..... 15  
*Chicken cooked with freshly ground spices and potatoes - a spicy preparation*
- Murgh Methi** ..... 15  
*Char grilled chicken cooked with fenugreek leaves in a cashew nut sauce, tempered with tomato and spices*
- Murgh Chettinad** ..... 15  
*Traditional South Indian preparation*
- Murgh Handi Lazeez**..... 15  
*Char grilled chicken simmered with tomatoes, onions and peppers, cooked in roasted cumin masala*

### GOSHT (Goat & lamb)

- Goat Achari** ..... 16  
*Spiced bone-in goat, cooked in pickle masala and fresh ground spices*
- Goat Rogan Josh** ..... 16  
*Tender morsels of bone-in goat, simmered in yogurt with Kashmiri herbs and spices. A house specialty!*
- Goat Curry** ..... 16  
*Spiced bone-in goat cooked in a traditional curry sauce*
- Lamb Vindaloo** ..... 16  
*Spiced lamb cooked with freshly ground spices and potatoes - a spicy preparation*
- Lamb Rogan Josh** ..... 16  
*Tender morsels of boneless lamb, simmered in yogurt with kashmiri herbs and spices. A house specialty!*
- Lamb Curry** ..... 16  
*Boneless pieces of lamb cooked in a traditional curry sauce*
- Lamb Makhani Masala**..... 16  
*Seasoned boneless lamb cooked in a velvety tomato gravy, seasoned with spices*
- Lamb Korma**..... 16  
*Boneless pieces of lamb seasoned to perfection, and cooked in a rich korma gravy. A house specialty!*
- Lamb Kadai** ..... 16  
*Boneless pices of lamb cooked with green bell peppers and onions in a semi-dry preparation, seasoned with herbs and spices*
- Lamb Madras (very spicy)** ..... 16  
*Boneless lamb seasoned with chillies and cooked in a fiery mixture of spices*

## Indo Chinese

### (CHICKEN)

- Cashew Nut Chicken** ..... 15  
*Diced chicken with a combination of vegetables in mild garlic sauce*
- General Tsao's Chicken** ..... 15  
*Battered chicken with bell peppers and onions in a mild spiced sweet and sour sauce, flavored with dry red chilli*
- Sweet & Sour Chicken** ..... 15  
*Breaded sliced chicken and vegetables in a tangy sweet sour sauce*
- Sesame Chicken** ..... 15  
*Battered chicken with bell peppers and pineapple in a soy based sweet and sour sauce topped with sesame seeds*
- Crispy Chicken Chili Honey** ..... 15  
*Crispy sliced chicken tossed with dry red chillies, honey vinegar*
- Garlic Pepper Chicken** ..... 15  
*Diced chicken with freshly ground black pepper and green red bell peppers*
- Chicken Manchurian** ..... 15  
*Diced chicken in a mildly spiced soy garlic sauce, cooked with fresh cilantro, celery, chillies, ginger and onions*
- Chili Chicken** ..... 15  
*All-time favorite -- specially marinated chicken cooked in a fiery spice sauce*
- Szechuan Chicken** ..... 15  
*Diced chicken combined with red and green bell peppers, mushrooms and onions, tossed with dry red chillies & Szechuan oil*
- Sliced Chicken in Thai Curry** ..... 15  
*Red/Green/Yellow Curry*
- Basil Chicken** ..... 15  
*Chicken cooked in special fresh Thai basil sauce*
- Thai Lime Chicken Curry** ..... 15  
*Chicken cooked in a Thai lime curry sauce*

### BEEF

- Mongolian Beef** ..... 16  
*All-time favorite -- Sliced beef tossed with caramelized sugar and onions*
- Broccoli Beef** ..... 16  
*Sliced beef with broccoli florets in a soy garlic sauce*
- Beef in your choice of sauce** ..... 16  
*Hot Garlic/Szechuan/Manchurian/Mustard*
- Garlic Pepper Beef** ..... 16  
*Beef with freshly ground black peppers and green & red bell peppers*

### LAMB

- Shredded Crispy Lamb Beijing** ..... 16  
*Crispy fried shredded lamb with a spicy sweet and tangy combination*
- Sliced Lamb Hot Garlic / Manchurian / Mustard** .... 16  
*Sliced lamb with green bell peppers and onions in a classic sauce of your choice*
- Szechuan Lamb** ..... 16  
*Slices of lamb combined with red and green bell peppers, mushrooms and onions tossed with dry red chillies and Szechuan oil*

# ENTREES

Indian

## SEAFOOD (Fish & Shrimp)

- Goan Fish Curry** ..... 17  
Coconut poached with fresh curry leaves and fenugreek leaves - a spicy preparation
- Fish Tadka** ..... 17  
Tender chunks seasoned and slow cooked in a traditional curry fish
- Kadai Shrimp** ..... 18  
Shrimp with fresh peppers & onion cooked in tomato gravy
- Shrimp Curry** ..... 18  
Shrimp cooked in traditional curry sauce. Seasoned to perfection

## VEGETARIAN

- Daal Makhani** ..... 12  
Black lentils, tomatoes, ginger & garlic simmered overnight on slow charcoal fire, enriched with butter
- Peeli Daal** ..... 12  
Whipped yellow moong daal simmered until tender & tempered
- Peshwari Channa** ..... 12  
Cooked chickpeas spiced with chillies & dry mango powder
- Paneer Tadka (Dry/Gravy)** ..... 14  
Paneer batons prepared in our chef's innovative mixture of peppers, onion and herbal tomato coulis
- Paneer Makhani** ..... 14  
Paneer slices in a velvety tomato gravy enriched with cream
- Palak Paneer** ..... 14  
Cubes of paneer and spinach cooked to perfection
- Paneer Bhurji** ..... 15  
Crumbled paneer tossed with onions and tomatoes
- Muttar Paneer** ..... 14  
Cubes of paneer mixed with peas in a creamy tomato gravy
- Khoya Kaju** ..... 15  
A unique gravy for a truly unique dish, seasoned with subtle spices and finished with whole cashews
- Navrattan Korma** ..... 14  
Mixed vegetables delicately cooked in cream and spices
- Malai Kofta** ..... 14  
Mouth melting minced vegetable balls in a creamy gravy
- Dum Aloo Kashmiri** ..... 13  
Baby potatoes simmered in a velvety gravy of onions & tomatoes
- Aloo Vindaloo** ..... 13  
Baby potatoes cooked in ground Indian spices - a spicy preparation
- Baigan Bharta** ..... 13  
Eggplant smoked, baked, mashed & seasoned with herbs and sautéed with onions & tomatoes
- Mirch Baingan Ka Salon** ..... 13  
Long banana peppers, Indian eggplant simmered in peanuts & sesame laced curry
- Methi Malai Muttar** ..... 15  
Medley of fenugreek leaves and peas cooked in a cashew nut sauce, tempered with tomatoes and spices
- Vegetable Jalfrezi** ..... 13  
Combination of vegetables enhanced with fresh spices
- Sabzi Kalimirch** ..... 13  
Mixed vegetables in coarsely crushed peppercorn in a white smooth cashew gravy
- Aloo Gobhi Muttar** ..... 13  
Potatoes, cauliflower, and green peas sautéed with tomatoes, ginger and onions
- Bhindi Dopiazza** ..... 13  
Cut pices of okra cooked with onion, ginger and tomatoes
- Bindi Bharvan** ..... 13  
Whole okra stuffed with a special blend of spices and nuts

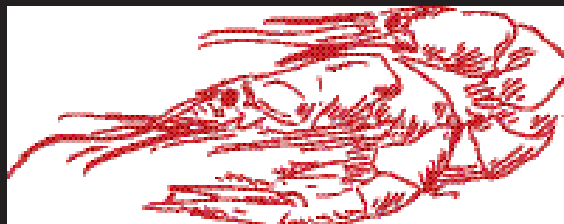
Indo Chinese

## SEAFOOD

- Cilantro Fish** ..... 16  
All time favorite -- Sliced fish cooked in a tangy cilantro (flavored) sauce
- Fish in Sauce of your choice** ..... 16  
Black Bean, Hot Garlic\*, Manchurian\*, Szechuan\*\*, Creamy Chili Oil\*\*
- Shrimp in Sauce of your choice** ..... 18  
Hot Garlic\*, Black Bean, Manchurian\*, Szechuan\*\*
- Fire Cracker Shrimp** ..... 18  
A spicy shrimp preparation with a fiery taste
- Singapore Shrimp** ..... 18  
Tiger shrimp tossed with tangy homemade sauce & dry red chillies
- Chili Shrimp** ..... 18  
House specialty -- Shrimp with green bell peppers and onions in a spicy chili sauce

## VEGETARIAN

- Crispy Eggplant Chili Honey** ..... 12  
Crispy eggplant fingers tossed with a tangy chili honey sauce
- Mixed Vegetables in Sauce of your choice** ..... 12  
Mild garlic, Black Bean, Sweet and Sour, Hot Garlic\*, Szechuan\*\*
- Stir Fry Vegetables** ..... 13  
Seasonal vegetables lightly sauteed with ginger and garlic
- Veggie Coins in Sauce of your choice** ..... 12  
Golden fried vegetable dumplings, flattened and served in sauce of your choice -- Hot Garlic\*, Sweet and Sour, Szechuan\*\*
- Veggie Coins Manchurian\*** ..... 12  
House special. Golden fried vegetables dumplings in a spiced soy garlic sauce, cooked with cilantro, celery, chillies, ginger and green onions
- Cauliflower Manchurian\*** ..... 12  
Golden fried cauliflower florets in a mildly spiced soy garlic sauce cooked with cilantro, celery, chillies, ginger and green onions
- Vegetables in your choice of Thai Curry** ..... 12  
Red/Green/Yellow Curry
- Paneer in Sauce** ..... 14
- Mapu Tofu** ..... 14  
Cubes of Tofu with diced vegetables in a spicy sauce
- Double Fried Tofu Szechuan Style\*\*** ..... 13  
Diced tofu fried and blended with vegetables tossed in house special szechuan sauce
- Ginger Chili Tofu\*** ..... 13  
Golden fried tofu tossed with aromatic ginger and fresh green chillies
- Pineapple Curry** ..... 12  
Pineapple chunks cooked in coconut curry



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# RICE

## Indian

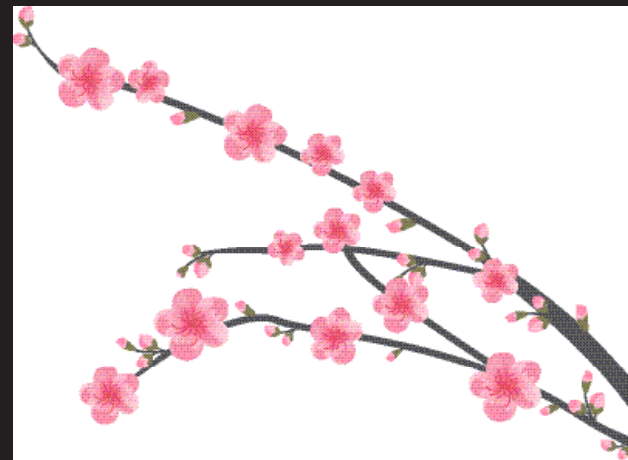
<b>Basmati Chawal</b> .....	4
<i>Fluffy white Basmati rice steamed to perfection</i>	
<b>Jeera Rice</b> .....	4
<i>Fluffy white Basmati rice steamed and seasoned with cumin seeds</i>	
<b>Sabzi Pulao</b> .....	10
<i>Pulao rice from coastal India cooked with seasonal vegetables</i>	
<b>Tadka Dum Vegetable Biryani</b> .....	14
<i>Basmati rice simmered with vegetables in mace and kewra and finished in a sealed vessel</i>	
<b>Tadka Dum Chicken Biryani</b> .....	15
<i>Basmati rice simmered with bone-in chicken in mace and kewra and finished in a sealed vessel</i>	
<b>Tadka Dum Lamb Biryani</b> .....	16
<i>Basmati rice simmered with lamb in mace and kewra and finished in a sealed vessel</i>	
<b>Tadka Dum Mixed Biryani</b> .....	18
<i>Basmati rice simmered with elaborate spices, chicken, lamb, shrimp, and finished in a sealed vessel</i>	
<b>Hyderabadi Biryani</b> (Chicken, Lamb, or Goat) .....	16
<i>Basmati rice simmered with elaborate spices and cooked to perfection, topped with boiled eggs</i>	

## ROTI aur NAAN (Breads)

<b>Tandoori Roti</b> .....	3
<i>Whole wheat bread baked in a tandoor</i>	
<b>Rumali Roti</b> .....	4
<i>Thin hand tossed bread cooked on a convex iron griddle</i>	
<b>Poori (2 Pieces)</b> .....	4
<i>Tender and puffy whole wheat bread, deep fried to golden brown</i>	
<b>Naan (Plain/Butter)</b> .....	3
<i>Leavened refined flour bread made in a tandoor</i>	
<b>Garlic Naan</b> .....	4
<i>Leavened refined flour bread coated with garlic made in a tandoor</i>	
<b>Bullet Naan</b> .....	4
<i>Perfect for the spice lover. Leavened refined flour bread coated with onions and green chillies made in a tandoor</i>	
<b>Stuffed Kulcha (Keema/Paneer)</b> .....	4
<i>Leavened bread stuffed with spiced minced lamb or paneer</i>	
<b>Aloo Naan</b> .....	4
<i>Leavened bread stuffed with mildly spiced mashed potatoes</i>	
<b>Onion Kulcha</b> .....	4
<i>Leavened bread stuffed with onions and chillies</i>	
<b>Paratha</b> .....	3
<i>Layered whole wheat bread</i>	
<b>Aloo Paratha</b> .....	4
<i>Layered whole wheat bread stuffed with mildly spiced mashed potatoes</i>	
<b>Lachcha/Pudina Paratha</b> .....	4
<i>A multi-layered bread from tandoor laced with clarified butter</i>	

## Indo Chinese

<b>Chinese Steamed Rice</b> .....	3
<b>Ginger Capsicum Fried Rice</b> .....	11
<i>A very flavorful fried rice with ginger and bell peppers</i>	
<b>Fried Rice</b>	
<i>Aromatic long grained basmati rice and wok tossed</i>	
<b>Vegetable</b> .....	11
<b>Chicken</b> .....	12
<b>Shrimp</b> .....	13
<b>Mixed - chicken, lamb and shrimp</b> .....	14
<b>Four Treasure Fried Rice</b>	
<b>Egg</b> .....	11
<b>Chicken</b> .....	12
<b>Shrimp</b> .....	13
<b>Mixed - chicken, lamb and shrimp</b> .....	14
<b>Szechuan Fried Rice**</b>	
<i>Spicy rice with chopped cabbage, carrots and bell peppers</i>	
<b>Vegetable</b> .....	11
<b>Chicken</b> .....	12
<b>Shrimp</b> .....	13
<b>Mixed - chicken, lamb and shrimp</b> .....	14
<b>Burnt Garlic Chili Fried Rice*</b>	
<i>A unique preparation with golden fried minced garlic and crushed red chili</i>	
<b>Vegetable</b> .....	11
<b>Chicken</b> .....	12
<b>Shrimp</b> .....	13
<b>Mixed - chicken, lamb and shrimp</b> .....	14





# RAITAS AND PAPPADAM

## Indian

<b>Hare Masaley Ka Raita</b> .....	<b>4</b>
<i>Traditional yogurt mixed with cucumber, tomatoes and onions</i>	
<b>Plain Yogurt</b> .....	<b>3</b>
<i>Indian style plain yogurt</i>	
<b>Masala Pappadam</b> .....	<b>3</b>
<i>Pappadam topped with onions, chillies and cilantro, lightly seasoned with chat masala</i>	

## Indo Chinese

### NOODLES

#### Lo Mein

*Thick egg noodles pan tossed with a combination of shredded vegetables*

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>

#### Hakka Noodles

*Thin vegetarian noodles with shredded vegetables*

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>

#### American Chop Suey

*Crispy vegetarian noodles topped with sweet and sour sauce*

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>

#### Chili Garlic Noodles

*Perfectly balanced fiery taste -- a combination of vegetarian thin noodles and vegetables*

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>

#### Singapore Rice Noodles

*Curry flavored rice noodles cooked with dry red chillies\**

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>

#### Pad Thai Noodles

*Pad Thai noodles cooked in Thai sauce*

<b>Vegetable</b> .....	<b>11</b>
<b>Chicken</b> .....	<b>12</b>
<b>Shrimp</b> .....	<b>13</b>
<b>Mixed - chicken, lamb and shrimp</b> .....	<b>14</b>



Ask your server to adjust spice level

- \* Spicy
- \*\* Very Spicy
- \*\*\* Fiery

# KIDS MENU

Crispy Potatoes .....	4
Chicken Tenders .....	5
Stir Fried Thin Noodles with Vegetarian/Chicken .....	5
Fried Rice with Vegetables/Chicken .....	5

# DESSERTS

<b>Gulab Jamun</b> .....	4
<i>Sugar syrup dipped fried dumplings of milk solids, stuffed with cardamom and nuts</i>	
<b>Gajar Halwa</b> .....	4
<i>An exotic preparation of carrots with milk, garnished with raisins and nuts</i>	
<b>Kulfi Falooda</b> .....	5
<i>A rich and creamy homemade Indian ice cream served with vermicelli and rose syrup</i>	
<b>Rasmalai</b> .....	4
<i>A rich cheese dumpling in a cream sauce topped with pistachio</i>	
<b>Rice Pudding</b> .....	4
<b>Kulfi</b> .....	4
<b>Darsan Ice Cream</b> .....	5
<b>Date Pancakes with Ice Cream</b> .....	5



18% Gratuity will be added to all Parties of 5 or more





**Tadka**

*Indian & IndoChinese Cuisine*