

SKY  
VISTA

BUSINESS EL

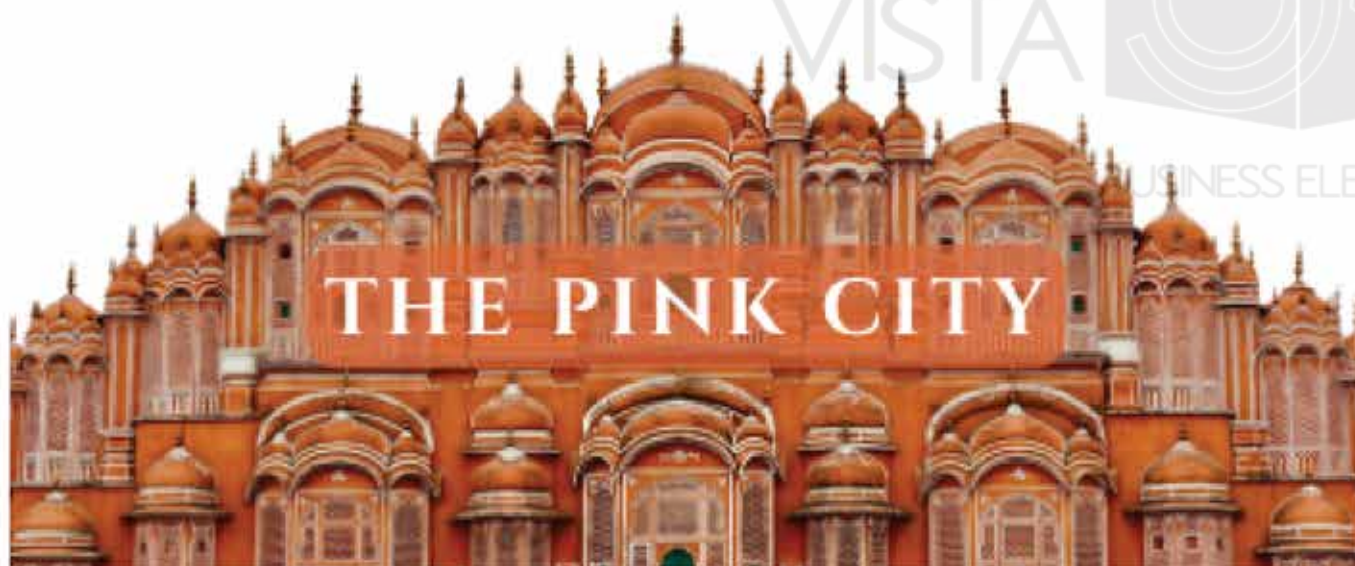


# JAIPUR

## INDIAN CUISINE

SKY  
VISTA

BUSINESS ELEVATED



THE PINK CITY

(434) 392-0334

308 S MAIN ST, SUITE C, FARMVILLE, VA 23901

BUSINESS  
HOUR:

LUNCH TIME

TUESDAY - SUNDAY  
11:00AM - 2:30PM  
MONDAY CLOSED

DINNER TIME

TUESDAY - SUNDAY  
4:30PM - 9:30PM  
MONDAY CLOSED





**EVERYDAY FROM 11:00AM - 2:30PM**

**CHOICE OF RICE OR NAAN**

## *Vegetarian Specialties*



**\$12.95**

### **PANEER TIKKA MASALA**

Cubes of cottage cheese cooked in rich onion tomato creamy sauce with onion and bell peppers

### **NAVRATAN KORMA**

Blend of fresh vegetables in tomatoes and onion sauce

### **CHANA MASALA**

Chickpeas cooked in special blend of herbs, garlic, ginger and flavorful spices on a slow fire

### **DAL MAKHANI**

Slowly cooked black lentils and red kidney beans with butter, garlic, ginger, tomatoes and onions.

### **PALAK PANEER**

Excellent combination of cottage cheese and freshly chopped spinach tempered with onions, ginger, garlic and spices

### **MUTTER MUSHROOM CURRY**

Perfect combination of green peas and mushrooms blended with spices and herbs in onions and tomato sauce

## *Chicken Specialties*



**\$13.95**

### **BUTTER CHICKEN**

Barbecued chicken breast folded in rich tomato fenugreek flavored creamy gravy

### **CHICKEN TIKKA MASALA**

Barbecued chicken breast finished in rich onion, tomato, fenugreek flavored creamy sauce with onions and bell peppers

### **CHICKEN CURRY**

Traditional Indian chicken curry, thick onion and tomato gravy with freshly ground herbs and spices

### **CHICKEN KORMA**

Chicken cubes prepared delicately in rich onion, cashew nut creamy sauce

### **MANGO CHICKEN**

Chicken cooked in an aromatic, sweet and spicy mango sauce.

### **KADHAI CHICKEN**

Chicken prepared in onion and tomato aromatic sauce with onions, bell peppers and fenugreek leaves



**VEGAN**



**GLUTEN FREE**



## Appetizers

TINGLE YOUR TASTE BUDS

### SAMOSA

\$4.95

Crisp triangular turnovers stuffed with mildly spiced mashed potatoes and green peas

### SAMOSA CHAAT

\$6.95

Golden fried triangular pies topped with mildly spiced chickpea curry, sweet tamarind, mint sauce and whipped yogurt

### ALOO TIKKI CHAAT

\$6.95

Slightly tempered potato patties topped with curried chickpeas, mint, tamarind, and whipped yogurt

### VEGETABLE PAKORA

\$5.95

Freshly chopped assorted vegetables folded in mildly spiced chickpea and rice flour batter and golden fried

### PANEER PAKORA

\$7.95

Slices of cottage cheese seasoned with aromatic spices and herbs and golden fried

### CHILLI GOBI

\$7.95

Crispy cauliflower florets stir fried in tangy, savory, sweet chili garlic sauce

### CHILLI PANEER

\$8.95

Crispy fried cottage cheese tossed in slightly sweet, hot and chili garlic soya

### CHILLI CHICKEN

\$9.95

A flavorful deep fried chicken coated with bell peppers, onions, sweet & spicy chili garlic sauce

### VEGETARIAN PLATTER

\$8.95

Combination of samosa, hari bhari tikki, vegetable pakora

### CHAT PAPDI

\$6.95

Homemade chips, chickpeas, onions, yogurt, and mint and tamarind chutney

### HONEY GARLIC SHRIMP

\$9.95

Shrimp sauteed in a sweet chili honey garlic sauce with bell peppers

## Delicious Soups & Salads

### LENTIL SOUP

\$4.95

Mildly curried yellow lentil soup

### TOMATO COCONUT SOUP

\$4.95

Tangy tomato coconut flavored soup

### GARDEN SALAD

\$4.95

Slices of onions, cucumbers, tomatoes and lettuce served with homemade yogurt dressing



VEGAN



GLUTEN FREE



# SKY VISTA

## Enticing Tandoori Specialties

### CLAY OVEN

**TANDOORI CHICKEN** \$16.95  
Usually called King Of Kebab ( with bones) marinated in ginger, garlic , yogurt, freshly squeezed lemon juice and blended spices, barbecued in clay oven

**CHICKEN TIKKA** \$15.95  
Boneless chicken cubes marinated in special aromatic spices with yogurt and finished in clay oven

**CHICKEN MUSTARD TIKKA** \$15.95  
Succulent chicken cubes uniquely marinated in roasted mustard seeds , olive oil,yogurt ,flavorful spices and cooked to soothe your palate

**CHICKEN MALAI TIKKA** \$15.95  
Chicken cubes marinated in sour cream,cheese cream, yogurt, black pepper powder and aromatic spices , roasted in clay oven



**LAMB CHOPS** \$19.95  
Tender and juicy lamb chops marinated in ginger garlic paste , chat masala and special blend of spices cooked to perfection in clay oven



**SALMON TIKKA** \$17.95  
Salmon fillet marinated in freshly squeezed lemon juice and special seasonings and skewered in clay oven

**TANDOORI SHRIMP** \$17.95  
Jumbo shrimps marinated in freshly squeezed lemon juice, carom seeds, aromatics spices and grilled in clay oven

**TANDOORI PANEER TIKKA** \$14.95  
Chunks of cottage cheese marinated in spiced yogurt , dry roasted gram flour with onions and bell peppers ,skewered in clay oven

## Devine Vegetables

**ALOO GOBI**   \$13.95  
Potatoes and cauliflower florets mildly coated with freshly chopped onions, tomatoes , ginger , garlic and spices

**MUTTER MUSHROOM CURRY**   \$13.95  
Perfect combination of green peas and mushrooms blended with spices and herbs in onions and tomato sauce

**VEGETABLE KORMA** \$13.95  
Assorted Vegetables and fruits cooked in aromatic onion and cashew nut creamy sauce



**VEGETABLE TIKKA MASALA** \$13.95  
Assorted vegetables folded in rich onion and tomato creamy sauce

**MALAI KOFTA** \$13.95  
Golden fried cottage cheese and vegetable dumplings simmered in rich onion tomato cashew nut creamy sauce

**CHOLE BHATURA** \$14.95  
Flavorful chickpea curry accompanied with fried bhatura bread, sliced onions, and pickles



**VEGETABLE MADRAS**   \$13.95  
Assorted vegetables prepared in freshly grated coconut , coconut milk and madras curry powdered gravy

**BAINGAN BHARTA** \$13.95  
Grilled and chopped eggplant sautéed with freshly chopped onion, ginger- garlic , tomatoes and spices

**BHINDI DO PYAZA**   \$13.95  
Garden fresh okra sautéed with onions and tomatoes , dry mango powder in aromatic spices

**CHANA MASALA**   \$13.95  
Chickpeas cooked in special blend of herbs , garlic, ginger and flavorful spices on a slow fire

**DAL BUKHARA** \$13.95  
Assorted blend of lentils simmered overnight with spices on a slow fire and finished with cream and butter

**TADKA DAL**   \$13.95  
A blend of lentils tempered with fresh ginger-garlic,onions,tomatoes and aromatics spices



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## Disctinctive Paneer

### CLAY OVEN

- PANEER MAKHANI** \$15.95  
Cubes of cottage cheese folded in rich tomato creamy sauce
- PANEER TIKKA MASALA** \$15.95  
Cubes of cottage cheese cooked in rich onion tomato creamy sauce with onion and bell peppers
- PALAK PANEER** \$15.95  
Excellent combination of cottage cheese and freshly chopped spinach tempered with onions, ginger, garlic and spices
- KADHAI PANEER** \$15.95  
Cottage cheese sautéed with onion and bell peppers in special blend of spices
- PANEER MATTER METHI MALAI** \$15.95  
Cottage cheese and green peas cooked in rich cashew nut creamy fenugreek flavored gravy

- PANEER MADRAS** \$15.95  
Cottage cheese folded in freshly grated coconut sauce with madras curry powder, mustard seeds and curry leaves
- MATTAR PANEER** \$15.95  
Green peas and cottage cheese simmered in onion and tomato gravy



## Heavenly Chicken Delights

- BUTTER CHICKEN** \$15.95  
Barbecued chicken breast folded in rich tomato fenugreek flavored creamy gravy
- CHICKEN TIKKA MASALA** \$15.95  
Barbecued chicken breast finished in rich onion, tomato, fenugreek flavored creamy sauce with onions and bell peppers
- CHICKEN CURRY** \$15.95  
Traditional Indian chicken curry, thick onion and tomato gravy with freshly ground herbs and spices
- CHICKEN KORMA** \$15.95  
Chicken cubes prepared delicately in rich onion, cashew nut creamy sauce
- CHICKEN VINDALOO** \$15.95  
Chicken cubes and potatoes prepared in hot and spicy chili onion vinaigrette gravy
- KADAI CHICKEN** \$15.95  
Chicken prepared in onion and tomato aromatic sauce with onions, bell peppers and fenugreek leaves

- CHICKEN SAAG** \$15.95  
Excellent combination of chicken and freshly chopped spinach tempered with fresh garlic and ginger
- CHICKEN MALABARI** \$15.95  
Chicken cubes cooked in freshly grated coconut, mustard seeds and curry leaves finished with coconut milk
- MANGO CHICKEN** \$15.95  
Chicken cooked in an aromatic, sweet and spicy mango sauce.



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## Exquisite Lamb & Goat

### LAMB TIKKA MASALA \$17.95

Juicy lamb cubes prepared in rich creamy onion tomato sauce with onion and bell peppers

### LAMB CURRY \$17.95

Tender and juicy lamb curry from the valley of Kashmir often called Roganjosh

### LAMB KORMA \$17.95

Lamb cubes prepared in rich onion and cashew nut creamy sauce

### LAMB CHOP MASALA \$19.95

Barbecued lamb chops cooked in freshly chopped onion, tomato and special blend of spices

### LAMB VINDALOO \$17.95

Tender lamb cubes finished in hot and spicy chili onion vinaigrette sauce

### LAMB SAAG \$17.95

Exotic preparation of lamb pieces moistened with spinach, tomato, and spices.

### LAMB MALABARI \$17.95

Succulent lamb cubes cooked in freshly grated coconut, madras curry powder, mustard seeds, curry leaves and coconut milk

### LAMB PUDINA CURRY \$17.95

Tender pieces of lamb cooked thoughtfully in mint and coriander flavored sauce with fragrant spices

### MANGO LAMB \$17.95

Lamb cooked in an aromatic, sweet and spicy mango sauce.

### GOAT CURRY \$18.95

Traditional Indian goat curry with freshly roasted and grounded spices and herbs

### GOAT TIKKA MASALA \$18.95

Goat curry cooked in onion and tomato creamy aromatic sauce

## Delectable Seafood

### SALMON MALABARI \$18.95

Delicately marinated tandoori salmon steeped in mildly spiced freshly coconut curry with mustard seeds and curry leaves

### SALMON CURRY \$18.95

Seasoned salmon fillets prepared with freshly chopped onions and tomatoes in aromatic fragrant sauce

### SHRIMP TIKKA MASALA \$18.95

Lightly seasoned shrimps cooked in onion and tomato rich creamy sauce with bell peppers

### SHRIMP VINDALOO \$18.95

Marinated shrimps prepared in mint flavored fresh ginger, garlic, cilantro, hot chili, onions vinaigrette gravy

### MANGO GARLIC SHRIMP \$18.95

Marinated shrimps cooked with fresh garlic, aromatic herbs, sweet and spicy mango pickle



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## Gourmet Biryani

A UNIQUE BLEND OF LONG GRAIN BASMATI™  
RICE DELICACY WITH AROMATIC HERBS AND  
SPICES WITH CHOICE OF YOUR PROTEIN

CHICKEN BIRYANI	\$14.95
LAMB BIRYANI	\$15.95
GOAT BIRYANI	\$17.95
SHRIMP BIRYANI	\$17.95
VEGETABLE BIRYANI	\$13.95



## Luscious Breads

<b>NAAN</b> <i>Leavened soft fine flour bread</i>	\$2.95
<b>GARLIC NAAN</b> <i>Leavened bread with freshly chopped garlic and cilantro</i>	\$3.95
<b>ROTI</b> <i>Unleavened bread made of wheat flour</i>	\$2.95
<b>AMRITSARI NAAN</b> <i>Chefs special leavened bread with fruit and nuts</i>	\$3.95
<b>ALOO PARATHA</b> <i>Unleavened wheat bread stuffed with mildly spiced potatoes and green peas</i>	\$3.95
<b>PANEER NAAN</b> <i>Leavened soft fine flour bread stuffed with seasoned grated cottage cheese</i>	\$3.95
<b>BULLET NAAN</b> <i>Leavened bread with chopped green chillies and coriander leaves</i>	\$4.95

<b>ONION NAAN</b> <i>Leavened soft bread with mildly spiced grated cottage cheese and chopped onions</i>	\$3.95
<b>BREAD BASKET</b> <i>Combination of roti, garlic naan and onion naan</i>	\$8.95



VEGAN



GLUTEN FREE



## Tempting Desserts

### GULAB JAMUN \$4.95

Indian rose berry, Golden fried reduced milk soft dumplings soaked in honey, sugar, rose water and cardamom flavored syrup

### RICE PUDDING \$4.95

Incredibly creamy, Basmati rice simmered in semi reduced milk and sugar balanced with cardamom, vanilla and cinnamon

### RASMALAI \$4.95

Steamed cottage cheese patties steeped in pistachio flavored sweetened and creamy milk sauce

### CARROT PUDDING \$4.95

Freshly grated carrots simmered in cardamom flavored milk, condensed milk, honey, sugar and clarified butter



## Refreshing Beverages

FLAVORED REFRESHING, NOURISHING AND DELICIOUS CHURNED SWEET YOGURT DRINK

MANGO LASSI	\$3.95
STRAWBERRY LASSI	\$3.95
SWEET LASSI	\$2.95
MASALA CHAI TEA	\$2.95
CARDAMOM ICED TEA	\$2.95
COFFEE	\$2.95



## Enjoyable Accomplishment

### PAPADAM (2 PCS) \$2.95

### MANGO CHUTNEY (4OZ) \$2.95

### RAITA (8OZ) \$3.95

### EXTRA SAUCE (8OZ) \$3.95

Choice of Makhani, Tikka Masala, Curry, Korma, Saag, or Vindaloo

### MINT CHUTNEY (4OZ) \$2.95

### TAMARIND CHUTNEY (4 OZ) \$2.95



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## Exquisite Lamb & Goat

### LAMB TIKKA MASALA \$17.95

Juicy lamb cubes prepared in rich creamy onion tomato sauce with onion and bell peppers

### LAMB CURRY \$17.95

Tender and juicy lamb curry from the valley of Kashmir often called Roganjosh

### LAMB KORMA \$17.95

Lamb cubes prepared in rich onion and cashew nut creamy sauce

### LAMB CHOP MASALA \$19.95

Barbecued lamb chops cooked in freshly chopped onion, tomato and special blend of spices

### LAMB VINDALOO \$17.95

Tender lamb cubes finished in hot and spicy chili onion vinaigrette sauce

### LAMB SAAG \$17.95

Exotic preparation of lamb pieces moistened with spinach, tomato, and spices.

### LAMB MALABARI \$17.95

Succulent lamb cubes cooked in freshly grated coconut, madras curry powder, mustard seeds, curry leaves and coconut milk

### LAMB PUDINA CURRY \$17.95

Tender pieces of lamb cooked thoughtfully in mint and coriander flavored sauce with fragrant spices

### MANGO LAMB \$17.95

Lamb cooked in an aromatic, sweet and spicy mango sauce.

### GOAT CURRY \$18.95

Traditional Indian goat curry with freshly roasted and grounded spices and herbs

### GOAT TIKKA MASALA \$18.95

Goat curry cooked in onion and tomato creamy aromatic sauce



## Delectable Seafood

### SALMON MALABARI \$18.95

Delicately marinated tandoori salmon steeped in mildly spiced freshly coconut curry with mustard seeds and curry leaves

### SALMON CURRY \$18.95

Seasoned salmon fillets prepared with freshly chopped onions and tomatoes in aromatic fragrant sauce

### SHRIMP TIKKA MASALA \$18.95

Lightly seasoned shrimps cooked in onion and tomato rich creamy sauce with bell peppers

### SHRIMP VINDALOO \$18.95

Marinated shrimps prepared in mint flavored fresh ginger, garlic, cilantro, hot chili, onions vinaigrette gravy

### MANGO GARLIC SHRIMP \$18.95

Marinated shrimps cooked with fresh garlic, aromatic herbs, sweet and spicy mango pickle

## Gourmet Biryani

A unique blend of long grain basmati rice delicacy with aromatic herbs and spices with choice of your protein

### CHICKEN BIRYANI \$14.95

### LAMB BIRYANI \$15.95

### GOAT BIRYANI \$17.95

### SHRIMP BIRYANI \$17.95

### VEGETABLE BIRYANI \$13.95



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## Luscious Breads

### NAAN \$2.95

Leavened soft fine flour bread

### GARLIC NAAN \$3.95

Leavened bread with freshly chopped garlic and cilantro

### ROTI \$2.95

Unleavened bread made of wheat flour

### AMRITSARI NAAN \$3.95

Chefs special leavened bread with fruit and nuts

### ALOO PARATHA \$3.95

Unleavened wheat bread stuffed with mildly spiced potatoes and green peas

### PANEER NAAN \$3.95

Leavened soft fine flour bread stuffed with seasoned grated cottage cheese

### Bullet Naan \$4.95

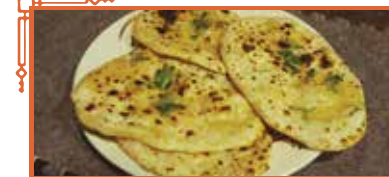
Leavened bread with chopped green chillies and coriander leaves

### ONION NAAN \$3.95

Leavened soft bread with mildly spiced grated cottage cheese and chopped onions

### BREAD BASKET \$8.95

Combination of roti, garlic naan and onion naan



## Tempting Desserts

### GULAB JAMUN \$4.95

Indian rose berry, Golden fried reduced milk soft dumplings soaked in honey, sugar, rose water and cardamom flavored syrup

### RICE PUDDING \$4.95

Incredibly creamy, Basmati rice simmered in semi reduced milk and sugar balanced with cardamom, vanilla and cinnamon

### RASMALAI \$4.95

Steamed cottage cheese patties steeped in pistachio flavored sweetened and creamy milk sauce

### CARROT PUDDING \$4.95

Freshly grated carrots simmered in cardamom flavored milk, condensed milk, honey, sugar and clarified butter

## Refreshing Beverages

Flavored refreshing, nourishing and delicious churned sweet yogurt drink

### MANGO LASSI \$3.95

### STRAWBERRY LASSI \$3.95

### SWEET LASSI \$2.95

### MASALA CHAI TEA \$2.95

### CARDAMOM ICED TEA \$2.95

### COFFEE \$2.95



## Enjoyable Accomplishments

### PAPADAM (2 pcs) \$2.95

### MANGO CHUTNEY (4oz) \$2.95

### RAITA (8oz) \$3.95

### EXTRA SAUCE (8OZ) \$3.95

Choice of Makhani, Tikka Masala, Curry, Korma, Saag, or Vindaloo

### MINT CHUTNEY (4oz) \$2.95

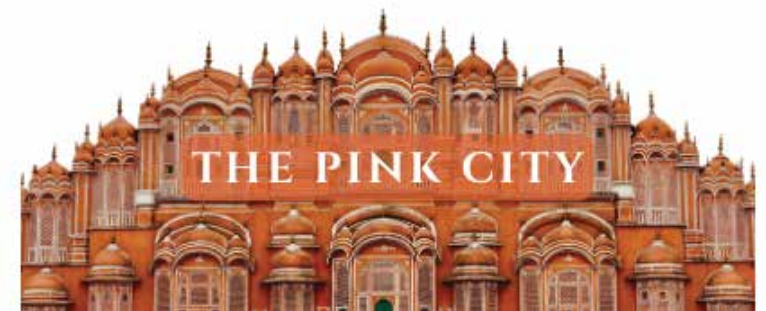
### TAMARIND CHUTNEY (4 oz) \$2.95



Vegan



Gluten Free



(434) 392-0334

308 S Main St, Suite C,  
Farmville, VA 23901

Business Hours:

Monday Closed

Open Tuesday - Sunday

Lunch 11:00am - 02:30pm

Dinner 04:30pm - 09:30pm






## Appetizers TINGLE YOUR TASTE BUDS

<b>SAMOSA</b> 	\$4.95
Crisp triangular turnovers stuffed with mildly spiced mashed potatoes and green peas	
<b>SAMOSA CHAAT</b>	\$6.95
Golden fried triangular pies topped with mildly spiced chickpea curry, sweet tamarind, mint sauce and whipped yogurt	
<b>ALOO TIKKI CHAAT</b>	\$6.95
Slightly tempered potato patties topped with curried chickpeas, mint, tamarind, and whipped yogurt	
<b>VEGETABLE PAKORA</b> 	\$5.95
Freshly chopped assorted vegetables folded in mildly spiced chickpea and rice flour batter and golden fried	
<b>PANEER PAKORA</b>	\$7.95
Slices of cottage cheese seasoned with aromatic spices and herbs and golden fried	
<b>CHILLI GOBI</b>  	\$7.95
Crispy cauliflower florets stir fried in tangy, savory, sweet chili garlic sauce	
<b>CHILLI PANEER</b> 	\$8.95
Crispy fried cottage cheese tossed in slightly sweet , hot and chili garlic soya	
<b>CHILLI CHICKEN</b>	\$9.95
A flavorful deep fried chicken coated with bell peppers, onions, sweet & spicy chili garlic sauce	
<b>VEGETARIAN PLATTER</b> 	\$8.95
combination of samosa, hari bhari tikki, vegetable pakora	
<b>CHAT PAPDI</b>	\$6.95
Homemade chips, chickpeas, onions, yogurt, and mint and tamarind chutney	
<b>HONEY GARLIC SHRIMP</b>	\$9.95
Shrimp sauteed in a sweet chili honey garlic sauce with bell peppers	



## Delicious Soup & Salad

<b>LENTIL SOUP</b> 	\$4.95
Mildly curried yellow lentil soup	
<b>TOMATO COCONUT SOUP</b> 	\$4.95
Tangy tomato coconut flavored soup	
<b>GARDEN SALAD</b> 	\$4.95
Slices of onions, cucumbers, tomatoes and lettuce served with homemade yogurt dressing	

 Vegan  Gluten Free

## Enticing Tandoori Specialities CLAY OVEN

<b>TANDOORI CHICKEN</b>	\$16.95
Usually called King Of Kebab ( with bones) marinated in ginger, garlic , yogurt, freshly squeezed lemon juice and blended spices, barbecued in clay oven	
<b>CHICKEN TIKKA</b>	\$15.95
Boneless chicken cubes marinated in special aromatic spices with yogurt and finished in clay oven	
<b>CHICKEN MUSTARD TIKKA</b>	\$15.95
Succulent chicken cubes uniquely marinated in roasted mustard seeds , olive oil, yogurt ,flavorful spices and cooked to soothe your palate	
<b>CHICKEN MALAI TIKKA</b>	\$15.95
Chicken cubes marinated in sour cream, cheese cream, yogurt, black pepper powder and aromatic spices , roasted in clay oven	
<b>LAMB CHOPS</b>	\$19.95
Tender and juicy lamb chops marinated in ginger garlic paste , chat masala and special blend of spices cooked to perfection in clay oven	
<b>SALMON TIKKA</b>	\$17.95
Salmon fillet marinated in freshly squeezed lemon juice and special seasonings and skewered in clay oven	
<b>TANDOORI SHRIMP</b>	\$17.95
Jumbo shrimps marinated in freshly squeezed lemon juice, carom seeds, aromatics spices and grilled in clay oven	
<b>TANDOORI PANEER TIKKA</b>	\$14.95
Chunks of cottage cheese marinated in spiced yogurt , dry roasted gram flour with onions and bell peppers ,skewered in clay oven	



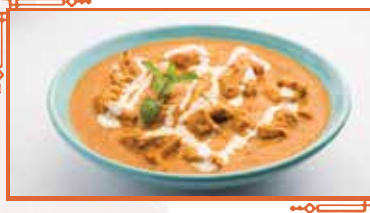
## Devine Vegetables

<b>ALOO GOBI</b>  	\$13.95
Potatoes and cauliflower florets mildly coated with freshly chopped onions, tomatoes , ginger , garlic and spices	
<b>MUTTER MUSHROOM CURRY</b>  	\$13.95
Perfect combination of green peas and mushrooms blended with spices and herbs in onions and tomato sauce	
<b>VEGETABLE KORMA</b>	\$13.95
Assorted Vegetables and fruits cooked in aromatic onion and cashew nut creamy sauce	
<b>VEGETABLE TIKKA MASALA</b>	\$13.95
Assorted vegetables folded in rich onion and tomato creamy sauce	
<b>MALAI KOFTA</b>	\$13.95
Golden fried cottage cheese and vegetable dumplings simmered in rich onion tomato cashew nut creamy sauce	
<b>CHOLE BHATURA</b>	\$14.95
Flavorful chickpea curry accompanied with fried bhatura bread, sliced onions, and pickles	
<b>VEGETABLE MADRAS</b>	\$13.95
Assorted vegetables prepared in freshly grated coconut , coconut milk and madras curry powdered gravy  	
<b>BAINGAN BHARTA</b>	\$13.95
Grilled and chopped eggplant sautéed with freshly chopped onion, ginger- garlic , tomatoes and spices	
<b>BHINDI DO PYAZA</b>  	\$13.95
Garden fresh okra sautéed with onions and tomatoes , dry mango powder in aromatic spices	
<b>CHANA MASALA</b>  	\$13.95
Chickpeas cooked in special blend of herbs , garlic, ginger and flavorful spices on a slow fire	
<b>DAL BUKHARA</b>	\$13.95
Assorted blend of lentils simmered overnight with spices on a slow fire and finished with cream and butter	
<b>TADKA DAL</b>  	\$13.95
A blend of lentils tempered with fresh ginger-garlic, onions, tomatoes and aromatics spices	

 Vegan  Gluten Free

## Distinctive Paneer COTTAGE CHEESE

<b>PANEER MAKHANI</b> 	\$15.95
Cubes of cottage cheese folded in rich tomato creamy sauce	
<b>PANEER TIKKA MASALA</b> 	\$15.95
Cubes of cottage cheese cooked in rich onion tomato creamy sauce with onion and bell peppers	
<b>PALAK PANEER</b> 	\$15.95
Excellent combination of cottage cheese and freshly chopped spinach tempered with onions, ginger , garlic and spices	
<b>KADHAI PANEER</b> 	\$15.95
Cottage cheese sautéed with onion and bell peppers in special blend of spices	
<b>PANEER MATTER METHI MALAI</b> 	\$15.95
Cottage cheese and green peas cooked in rich cashew nut creamy fenugreek flavored gravy	
<b>PANEER MADRAS</b> 	\$15.95
Cottage cheese folded in freshly grated coconut sauce with madras curry powder , mustard seeds and curry leaves	
<b>MATTAR PANEER</b>	\$15.95
Green peas and cottage cheese simmered in onion and tomato gravy	



## Heavenly Chicken Delights

<b>BUTTER CHICKEN</b>	\$15.95
Barbecued chicken breast folded in rich tomato fenugreek flavored creamy gravy	
<b>CHICKEN TIKKA MASALA</b>	\$15.95
Barbecued chicken breast finished in rich onion , tomato , fenugreek flavored creamy sauce with onions and bell peppers	
<b>CHICKEN CURRY</b>	\$15.95
Traditional Indian chicken curry , thick onion and tomato gravy with freshly grounded herbs and spices	
<b>CHICKEN KORMA</b>	\$15.95
Chicken cubes prepared delicately in rich onion , cashew nut creamy sauce	
<b>CHICKEN VINDALOO</b>	\$15.95
Chicken cubes and potatoes prepared in hot and spicy chili onion vinaigrette gravy	
<b>KADAHAI CHICKEN</b>	\$15.95
Chicken prepared in onion and tomato aromatic sauce with onions , bell peppers and fenugreek leaves	
<b>CHICKEN SAAG</b>	\$15.95
Excellent combination of chicken and freshly chopped spinach tempered with fresh garlic and ginger	
<b>CHICKEN MALABARI</b>	\$15.95
Chicken cubes cooked in freshly grated coconut , mustard seeds and curry leaves finished with coconut milk	
<b>MANGO CHICKEN</b>	\$15.95
Chicken cooked in an aromatic, sweet and spicy mango sauce.	

 Vegan  Gluten Free