

## DELHI DARBAR

### **Tandoori Chicken**

Spring half chicken marinated in yogurt and freshly ground Indian spices, roasted in Tandoor over slow fire. Served on bed of lettuce, garnished with cilantro ..... 14.95

### **Chicken Tikka**

Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices, roasted in Tandoor over slow fire. .... 14.95

### **Seekh Kabab**

Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven 15.95

### **Lamb Kabab**

Choice pieces of lamb chunks marinated in yogurt and Indian spices for twenty-four hours, sautéed on a skewer in Tandoor over hot fire ..... 16.95

### **Mixed Grill**

Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, Tikka, and Seekh Kabab, served on a bed of green peppers and onions ..... 17.95

ALL DINNERS ARE SERVED WITH BASMATI RICE AND CHUTNEYS

## BIRYANI (Rice Specialties)

### **House Special Biryani (serves two)**

Saffron flavored Basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimp, almonds, vegetables, cashews, and raisins; garnished with cilantro ..... 26.95

### **Shrimp Biryani**

Fresh shrimp sautéed in butter with saffron flavored Basmati rice, nuts, raisins, and vegetables; garnished with fresh herbs ..... 14.95

### **Lamb Biryani**

Boiled pieces of juicy lamb sautéed with steamed Basmati rice, vegetables, Indian spices, cashews, raisins, and exotic herbs ..... 16.95

### **Chicken Biryani**

Selected chicken pieces sautéed with Basmati rice, vegetables, nuts, and raisins; garnished with fresh herbs ... 14.95

### **Vegetable Biryani**

Long grain Basmati rice sautéed with fresh vegetables in a blend of exotic herbs and Indian spices ..... 13.95

ALL BIRYANIS CONTAIN GREEN PEAS AND ARE SERVED WITH CHUTNEYS AND RAITA

## BAY OF BENGAL CUISINE (Seafood Specialties)

### **Shrimp Vindaloo**

Shrimp sautéed with hot Indian spices in a curry sauce with potatoes ..... 14.95

### **Shrimp Do Piazza**

Fresh shrimp with green peppers, onion, tomatoes, and Indian spices ..... 14.95

### **Shrimp Curry**

Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs ..... 14.95

### **Shrimp Saag**

Served on a flavorful bed of spiced spinach and light cream ..... 14.95

### **Shrimp Korma**

Shrimp with creamy sauce and nuts ..... 14.95

### **Shrimp Madras**

Shrimp cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut ..... 14.95

### **Shrimp Tandoori Masala**

The favorite dish of Emperor Shah Jahan - the creator of the Taj Mahal. Shrimp charbroiled and then sautéed in fresh herbs and cooked in a sauce of tomatoes and light cream ..... 14.95

### **Fish Curry**

Fresh haddock fish in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs ..... 14.95

### **Fish Tikki Masala**

Haddock marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic ..... 14.95

### **Fish Madras**

Haddock cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut ..... 14.95

### **Fish Vindaloo**

A super hot dish made with haddock, potatoes and very hot Indian spices. Pure heat wave ..... 14.95

ALL DINNERS ARE SERVED WITH BASMATI RICE AND CHUTNEYS

ALL DISHES ARE GLUTEN FREE