

APPETIZERS

HOUSE CHAATS

BHEL PURI	PAV BHAJI
Puffed rice, vegetables and a tangy tamarind sauce	Spicy curry of mixed vegetables (bhaji) served with soft buttered bread (pav)
DELHI CHAT	PANI PURI
Crushed fried whole wheat shells, mixed with potatoes, beans, covered with yogurt and sweet & spicy sauces	Potato, onion, chickpeas, coriander chutney stuffed crispy puri drenched in sour and spicy mint flavored water (pani)
SAMOSAS	VADA PAV
Triangular pastry filled with peas and potato	Mumbai style sandwich with spicy potato filling in gram flour batter
BOMBAY SANDWICH	
Sandwich with potatoes and coriander-mint chutney	

INDO CHINESE

Gobi Manchurian	FISH APPOLLO
Cauliflower in cilantro, ginger, garlic, with soy and chili sauce	Fish fillets dipped in a spiced batter, tossed in Schezhuwan sauce
CHILLI MOMOS	CHILLI PANEER (DRY)
Bite-size dumplings with Schezhuwan sauce	Sautéed cottage cheese, bell pepper and onions with soy and chili sauce
CHILLI PAROTTA	CHICKEN LOLLIPOP
Shredded parotta (indian bread), capsicum & Schezhuwan sauce	Marinated chicken wings in spicy Schezhuwan sauce
CHILLI IDLI	CHICKEN OR MUTTON CHILLI PARTOTTA
Shredded Idli (steamed lentil rice cakes), capsicum & sauces	Shredded parottas (Indian bread), stir fried with chicken or goat meat in Schezhuwan sauce
CHICKEN #65	
Chicken chunks tossed in spicy Schezhuwan sauce	

SOUTH INDIAN

KULI PANIARAM	ERAL #65
Small ball shaped pan fried cakes served with spicy coconut chutney	Prawns made with South Indian ground spices in Chettinad style
VADA	CHETTINAD KAADAI (QUAIL) VARUVAL
Indian lentil fritter. Medhu (doughnut-shaped), sambhar (soaked in mild and flavorful lentil soup), or masala (South Indian spiced)	Chettinad style quail made with freshly made masala
IDLI	DOSA CORNER
Steamed lentil rice cakes. Plain or with sambhar (lentil soup)	A very thin, crisp pancake made of finely ground lentils. Plain, masala (\$8), mysore (\$8), keema (\$9), rava (\$8), rava masala (\$8), paneer (\$8), or muttai (egg \$9)
CHETTINAD MUTTON SUKKA	UTTAPPAM
Chettinad style dry goat cooked in authentic ground spices	Thick crisp rice pancake made of ground rice and lentils. Plain, chilli onion (\$8), tomato (\$8), or mixed vegetables (\$8)
CHETTINAD MEEN (KING FISH) VARUVAL	
Chettinad style made with freshly made fish masala	

SPECIALS

SHASHLIK	CRISPY FRIED CALAMARI
Small pieces of meat and vegetables are thread onto long metal skewers (paneer, hara bhara, scallops, chicken, shrimp, or lamb)	Crispy battered squid
KHARARE BHINDI	HOUSE TANDOORI
Okra sautéed with cumin seeds and powdered spices	Chicken, lamb (\$8), or shrimp (\$8)
MINI STUFFED DOSA	KEBABS
Pancake made from a fermented lentil and rice batter stuffed with potato, cheese or meat	Meat cooked in clay oven with spices. Hariyali (cilantro), malai (creamy), tikka (masala), reshmi (silk), or saffron (spice). Chicken, lamb (\$8), or shrimp (\$8)
CHICKEN SATAY	
Marinated chicken on skewers	

ENTRÉES

NORTH, EAST & WEST INDIAN

PANEER TIKKA MASALA \$14
Cottage cheese cubes marinated in a yogurt and tomato sauce

NAVRATNA KORMA \$14
'Navratan' means nine gems. Vegetables, nuts, & cottage cheese

MALAI KOFTA \$14
Vegetarian dumpling cooked with cottage cheese and potatoes

BAGHARA BHAINGAN \$14
Deep fried eggplant and simmered in rich gravy (coconut, sesame, peanuts)

KATHAL ALOO KI SABJI \$14
Traditional styled jackfruit and potatoes

CHICKEN TIKKA MASALA \$15
Marinated chicken in a creamy tomato curry sauce

CHICKEN SAAG CURRY \$15
Chicken curry with spinach

VINDALOO \$14
Vegetables, chicken (\$15), lamb (\$16) or goat (\$16) cooked in vinegar and spices

KORMA SPECIAL \$14
Vegetables, chicken (\$15) or shrimp (\$16) braised in a spiced sauce made with yogurt, cream, and nut or seed paste

SOUTH INDIAN

AVIAL \$13
Mixed vegetables, curd, and coconut seasoned with coconut oil and curry leaves

ENNAI KATHRIKAI \$13
Stuffed eggplant, fried in oil and cooked in a tamarind sauce

VADA KARI \$12
Masala vadas (lentil doughnuts) in a flavoured Chettinad curry

POONDU KOZHAMBU \$12
South Indian spicy pepper and garlic curry

GONGURA PAPPU \$12
Red sorrel leaves and lentil with vegetables, chicken (\$15), or shrimp (\$16)

MADRAS CURRY \$15
Chicken (\$15) or goat (\$16) cooked in South Indian Madras style hot curry sauce

GOAN FISH CURRY \$15
Fish curry in East Indian, Goan style

CHETTINAD MASALA \$15
Authentic South Indian blend of aromatic, hot and tangy spices in Chettinad style with chicken (\$15), goat (\$16), lamb (\$16), or shrimp (\$16)

GONGURA \$15
Chicken (\$15), goat (\$16), lamb (\$16), or shrimp (\$16) cooked with red sorrel leaves in Andhra style

CHETTINAD KOZHAMBU \$15
Meat cooked in authentic South Indian Chettinad gravy and tamarind. Chicken, fish (\$16), or goat.

MEEN MOILI \$15
King fish cooked in authentic South Indian Chettinad gravy and coconut

HYDERABADI DUM BIRYANIS \$13
Vegetables, chicken (\$14), lamb (\$15), goat (\$15), or egg (\$13) slow cooked with rice, herbs and Indian spices

INDIAN FUSION

TACOS AND NACHOS \$5
Paneer tikka, mixed vegetable, tandoori shrimp (\$8), chicken tikka (\$7), or lamb keema (\$8)

WINGS \$6
Masala, Thai curry, southern fried chicken

PASTA \$9
Tikka masala pasta, alfredo with chicken tikka (\$11) or tandoori shrimp (\$11)

FRIED RICE \$13
Vegetarian, Schezwan vegetarian, chicken (\$14), Schezwan chicken (\$14), shrimp (\$15), Schezwan shrimp (\$15)

HAKKA STIR FRIED NOODLES \$13
Vegetarian, chicken (\$14), shrimp (\$15)

BREADS

BUTTER NAAN \$4

GARLIC NAAN \$4

CHILI CILANTRO NAAN \$4

ONION KULCHA \$4

KASHMIRI NAAN \$4

STUFFED MINT SCALLION NAAN \$4

TANDOORI ROTI \$4

LACHA DAAR PARATHA \$4

KEEMA NAAN \$4