

SHORBA (SOUPS)		BIRYANI RICE SPECIALTIES	
DAL SHORBA A perky clove of garlic flavored lentil soup TOMATO SHORBA	\$2.95 \$2.95	MURG BIRYANI Basmati rice and chicken richly flavored with saffron and cooked with Indian herbs on low heat	\$14.95
A tomato cream soup seasoned with Kashmiri spices SALADS	ψ2.33	LAMB BIRYANI OR GOAT BIRYANI Basmati rice and lamb chops or goat flavored with saffr and cooked with exotic Indian herbs on low heat	\$15.95 on
CHAAT PAPRI Chick peas with tomato, onions, herbs	\$3.50	JEHEENGA BIRYANI Basmati saffron rice cooked with shrimp in mild spices	\$16.95
and spices mixed in yogurt MURG CHAT Marinated grill chicken with tomatoes, onions	\$3.95	MAHARANI BIRYANI Basmati saffron rice with egg, lamb, chicken breast, shrimp, eggs and nuts	\$16.95
and cucumber mixed in spices GARDEN SALAD Fresh green lettuce with tomatoes, cucumber,	\$2.50	VEGETABLE BIRYANI Basmati rice and vegetables flavored with saffron and cooked in low heat	\$12.95
onions and carrots MAHARANI SALAD Fresh green lettuce with tomatoes, cucumber, grill chicken, shrimp and sliced boiled eggs	\$6.95	INDO-CHINESE SPECIALTIES	
		GOBHI MANCHURIAN Stir fried cauliflower sauteed with ginger, garlic and soya sauce	\$12.95
MAHARANI TANDOORI	\$13.00	-	\$12.95
TANDOORI MURG Half chicken marinated in exotically spiced yogurt			
and roasted in tandoor RANI TIKKA Succulent cubes of boneless white chicken marinated	\$15.00	CHILLI CHICKEN Chicken sauteed with onions, bell peppers and chef sauces	\$13.95
in yogurt and mildly spiced and roasted in tandoor BOTTI KABAB Tender cubes of lamb marinated overnight with	\$16.95	CHICKEN MANCHURIAN Pieces of chicken cooked with soya sauce and Indian spices	\$13.50
fresh herbs and spices	445.05	GARLIC CHICKEN	\$13.50
FISH TIKKA Fresh fish fillet marinated in yogurt, ginger,	\$15.95	Pieces of chicken sauteed in special garlic sauces PANIR CHILLI	\$13.95
garlic and spices JHEENGA OR SCALLOP TANDOORI	\$17.95	Cubes of homemade cheese cooked with vegetables, herbs, and blended with Indian spices	
Jumbo shrimp marinated in ginger, garlic, herbs, and spices		CHILLI SHRIMP Shrimp sauteed with onions, bell peppers and chef sau	\$17.95 ces
MAHARANI MIX TANDOORI A delightful combination of chicken, lamb, fish and	\$17.95	VEGETARIAN SPECIALTIES	
jumbo shrimp roasted in tandoor HARIYALI TIKKA Boneless white chicken marinated in mint,	\$14.00	MALAI KOFTA OR SPINACH KOFTA Homemade cheese and vegetable or spinach balls cooked in mild creamy gravy	\$13.95
spinach and yogurt roasted in tandoor SEEKH KABAB Fresh ground lamb mixed with mint and various spices	\$15.00	ALLO GOBHI Fresh cauliflower and potatoes cooked dry to perfectior in mild spices with tomatoes, herbs and ginger	\$11.95
rolled onto a skewer and cooked in tandoor	¢1 = 0 =	MUSHROOM MUTTER OR ALLO MUTTER	\$11.95
PANIR TIKKA Cubes of homemade cheese roasted in tandoor	\$15.95	Fresh sliced mushrooms cooked with green peas, tomatoes and spices	
JEHEENGA AND RANI TIKKA A delightful combination of jumbo shrimp and	\$15.95	ROTI INDIAN BREAD	
boneless white meat chicken roasted in tandoor, marinated with yogurt and Indian spices and herbs		NAAN Unleavened bread baked in tandoor	\$1.95
LAMB CHOPS Lamb chops marinated in delicately spiced paste, then cooked over clay oven and served on sizzler	\$21.95	ALLO PARATHA Whole wheat bread stuffed with spiced, boiled potatoes	\$4.00