

# SPECIALITIES FROM THE STATE OF KARNATAKA

## APPETISER

### RAVA BONDA

*semolina dumplings with Cashew nuts, pepper & ginger*

4

## ENTREES

### KOSU MENTHYA PALYA

*cabbage with lentils, potatoes, fenugreek & coconut*

9

### CHEMEEN GHASSI

*shrimps in a onion - coconut sauce with tamarind,  
ginger, garlic & pepper*

14

### SUM THI GODAMBI KORI

*chicken with onions, fresh ginger, garlic, cinnamon,  
cloves, almonds and cashew nuts*

11

### COORG KURI MAMSA

*lamb cubes with onions, tomatoes, pepper, cinnamon,  
cloves, coconut and cumin*

12

### PULIYOGARE

*tamarind rice with mustard seeds, cumin, coconut &  
sesame seeds*

4

## DESSERT

### CHIROTI

*sweetened semolina pastry served with a creamy milk with  
cardamom, almonds, pistachios & saffron*

5



## Appetizers

### Assorted Snacks

*an assortment of pakoras, samosas,  
sheesh kabab & papadum.*

**\$5.95**

### Papadums

*two crisp, spicy lentil wafers.*

**\$1.95**

### Mulligtawny Soup

*a lentil based soup with shredded  
chicken & herbs.*

**\$3.95**

### Vegetable Samosa

*two crisp patties with a spiced potato  
& pea filling.*

**\$3.25**

### Vegetable Pakoras

*six mixed vegetable fritters.*

**\$3.50**

### Keema Samosas

*two crisp patties with a spiced  
minced lamb filling.*

**\$3.95**

### Salad

*Garden fresh lettuce, tomato, cucumbers and onions with a yogurt dressing.*

**\$3.95**

## From our Tandoor...

*The “Tandoor” is a traditional urn shaped, charcoal fired clay oven used for cooking meats & breads. This method is the most ancient form of barbequing in the world where all the natural flavors & juices are sealed in, retaining the basic nutritional value. After an overnight marination process using yogurt, ground spices & herbs, the meats are skewered and grilled in the Tandoor.*

### Tandoori Chicken

*half tender chicken on the bone  
with scented herbs.*

**\$9.95**

### Chicken Tikka

*aromatic diced tender white meat  
chicken in light spices*

**\$9.95**

### Sheesh Kabab

*delicately seasoned rolled minced lamb.*

**\$9.95**

### Lamb Boti Kabab

*boneless diced lamb in sharp spices.*

**\$9.95**

### Tandoori Shrimp

*jumbo shrimps in delicate herbs & spices.*

**\$14.95**

### Delhi Mixed Grill

*an assortment of all the above.*

**\$13.95**



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## Signature Dishes

### “Karhai Style”

*It was thought that the Chinese Wok found its way to India through the great silk route. On passing through the Khyber and the North West Frontier the wok renamed “Karhai” gained two handles and became infused with the culinary arts of that part of the world. **Karhai cooking & serving** has become a phenomenon with its cunning lying in the fact that fresh herbs & spices sizzled in a hot Karhai pan releases essential oils to optimum taste & aroma.*

#### **Karhai Chicken**

*Diced chicken cooked in ground Indian herbs & spices and tossed with tomatoes, onions & bell peppers.*

**\$10.95**

#### **Shrimp Fraizee**

*Shrimps stir fried & tossed with tomatoes & bell pepper in a tomato based sauce.*

**\$13.95**

#### **Chicken Fraizee**

*Succulent chicken stir fried with onions, tomatoes & bell peppers in a tomato based gravy.*

**\$10.95**

#### **Karhai Vegetables**

*Seasonal mixed vegetables in Karhai herbs & spices.*

**\$9.95**

#### **Karhai Lamb**

*Diced lamb cooked in a blended onion pureed & spiced sauce.*

**\$11.95**

#### **Karhai Aloo Palak**

*A blend of spinach & potatoes cooked with onions and Indian spices.*

**\$8.95**

#### **Lamb Fraizee**

*Lamb tikka sautéed with onions, tomatoes & bell peppers in a tomato gravy.*

**\$11.95**

#### **Karhai Paneer**

*Homemade cottage cheese stir fried with tomatoes & bell peppers in an onion gravy.*

**\$10.95**

#### **Karhai Shrimp**

*Shrimps cooked in an onion sauce and tossed with tomatoes & bell peppers.*

**\$13.95**



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## Non Vegetarian Entrees

### Curry

*Dried spices cooked with a sauce made from pureed onions, a hint of garlic & ginger. Traditional and mellow yet tantalizing.*

**Chicken \$8.95 Lamb \$9.95 Shrimp \$10.95**

### Do-Piazza

*”Do” and “Piazza” meaning “double the onions” respectively refers to the liberal use of sautéed onions in this aromatic presentation.*

**Chicken \$8.95 Lamb \$9.95**

### Korma

*Succulent chunks of chosen meat simmered in subtle spices with a touch of cream, raisins & nuts enhancing this royal presentation.*

**Chicken \$9.95 Lamb \$10.95 Shrimp \$11.50**

### Makhani

*One of the most popular preparations of north India, is a rich blend of butter and tomato gravy which is slow simmered with shredded tandoori chicken.*

**Chicken \$9.95**

### Madras

*Originating from south India, this delicacy is prepared with a proportionate mix of an onion & tomato based sauce.*

**Chicken \$8.95 Lamb \$9.95 Shrimp \$10.95**

### Pasanda Nawabi

*Derived from a court dish of the Indian emperors, this recipe consists of fresh cream, delicate spices and cultured yogurt simmered with the chosen meat.*

**Chicken \$9.95 Lamb \$10.95  
Shrimp \$11.50**

### Saagwala

*A preparation of cultured yogurt & spices in a chopped spinach based sauce cooked with your choice of meat.*

**Chicken \$9.95 Lamb \$10.95 Shrimp  
\$11.95**

### Tikka Masala

*Our best yet.....the most popular presentation of chosen tandoori meat simmered in a tomato & cream sauce authentically created using Indian spices.*

**Chicken \$9.95 Lamb \$10.95  
Shrimp \$11.50**

### Vindaloo

*Traditionally is a highly spiced colonial curry from the islands of Goa. The sauce has diced potatoes along with your choice of meat.*

**Chicken \$8.95 Lamb \$9.95 Shrimp  
\$10.95**



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## Vegetarian Entrees

### **Aloo Gobi**

*Fresh cauliflower & potatoes cooked in a delicate blend of herbs & spices.*

**\$7.95**

### **Mushroom Bhajee**

*Mushrooms spiced with herbs & green peas in an onion gravy.*

**\$7.95**

### **Aloo Matar**

*Potatoes & Peas cooked in delicately spiced onion curry sauce.*

**\$7.95**

### **Mixed Vegetable Curry**

*Fresh vegetables cooked in an onion sauce with a special blend of herbs & spices.*

**\$8.95**

### **Bombay Aloo**

*Potatoes sautéed liberally with onions & cumin seeds in a mildly spiced sauce.*

**\$7.95**

### **Malai Kofta**

*Mixed vegetable fritters simmered in a tomato & cream sauce.*

**\$8.95**

### **Baigan Bharta**

*Mashed egg plant seasoned with fresh herbs, spices & peas.*

**\$8.95**

### **Palak Paneer**

*Spinach cooked curry style with diced homemade cottage cheese.*

**\$8.95**

### **Chana Masala**

*Garbanzo beans cooked in a delicate onion sauce blended with herbs & spices.*

**\$7.95**

### **Paneer Pasanda**

*Cubed homemade cottage cheese simmered in delicate spices & cultured yogurt.*

**\$8.95**

### **Daal Makhani**

*Split black lentils slow simmered with herbs & spices.*

**\$7.95**

### **Vegetable Korma**

*Fresh seasonal vegetables simmered in subtle spices with a touch of cream, raisins & nuts.*

**\$8.95**

### **Matar Paneer**

*Fresh peas with diced homemade cottage cheese in a mildly spiced sauce.*

**\$7.95**

### **Vegetable Madras**

*Seasonal vegetables cooked in a mix of tomato & onion sauce with a hint of spice.*

**\$8.95**



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## Rice Dishes

*Originating from the moghul courts of India, Biryani is a festive dish for Muslims all over the world. Prepared from succulent lamb, chicken or shrimps, combined with delicately flavored Basmati rice, grown in the Himalayas in a blend of light aromatic spices.*

### **The Delhi Biryani**

*Aromatic Basmati rice cooked with your choice of seasoned meat or vegetables in mild spices, raisins & cashews.*

**Chicken \$9.95**

**Shrimp \$10.95**

**Lamb \$10.95**

**Vegetable \$8.95**

### **Basmati Rice**

*Aromatic basmati rice with a dash of cumin seeds & butter.*  
**\$2.95**

### **Pulao Rice**

*Basmati Rice seasoned with onions & peas.*  
**\$3.95**

## Bread

*All our breads are made in The "Tandoor"*

### **Naan**

*Popular Indian style leavened bread.*  
**\$2.25**

### **Garlic Naan**

*Naan with a touch of garlic.*  
**\$2.50**

### **Paratha**

*Multi layered Indian style whole wheat bread.*  
**\$2.50**

### **Aloo Paratha**

*Paratha stuffed with spiced potatoes and peas.*  
**\$2.95**

### **Onion Kulcha**

*Leavened bread stuffed with onions.*  
**\$2.75**

### **Tandoori Roti**

*Traditional Indian whole wheat bread.*  
**\$1.95**



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## Accompaniments

### **Raita**

*Cool whipped yogurt with bits of cucumber, tomatoes with a hint of spices.*  
**\$2.50**

### **Mango Chutney**

*Fresh diced mangoes in a sweet seasoned sauce.*  
**\$1.50**

### **Mixed Pickle**

*Fresh mangoes, chilies & ginger blended with Indian spices.*  
**\$1.50**

### **Mint Chutney**

*A blend of fresh mint, cilantro, lemon juice and Indian spices.*  
**(complimentary)**

## Desserts

*All desserts are homemade*

### **Kheer**

*Rice pudding sprinkled with pistachios.*  
**\$2.75**

### **Gulab Jamun**

*Flour & cheese balls flavored with sweet rose syrup.*  
**\$2.75**

### **Pistachio Kulfi**

*Ice cream flavored with pistachio nuts.*  
**\$3.25**

### **Almond Kulfi**

*Ice cream flavored with almonds.*  
**\$3.25**

### **Mango Kulfi**

*Ice cream flavored with mango pulp.*  
**\$3.25**

### **Coconut Kulfi**

*Ice cream flavored with coconut flakes and dates.*  
**\$3.25**



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## Mixed Drinks, Juices, & Beverages

<b>Coffee</b> <i>regular or decaf</i>	<b>\$1.75</b>
<b>Chai</b> <i>blend of Indian tea, milk &amp; spices</i>	<b>\$2.25</b>
<b>Iced Tea</b> <i>one refill</i>	<b>\$1.75</b>
<b>Sodas</b> <i>one refill</i>	<b>\$1.95</b>
<b>Mango Juice</b>	<b>\$2.25</b>
<b>Orange Juice</b>	<b>\$2.25</b>
<b>Nimboo Pani</b> <i>hand blended fresh lemonade</i>	<b>\$2.25</b>
<b>Punjabi Lassi</b> <i>sweet or Salted yogurt blend</i>	<b>\$2.25</b>
<b>Mango Lassi</b> <i>blend of mango pulp &amp; yogurt</i>	<b>\$2.95</b>
<b>Mango Milkshake</b> <i>blend of mango pulp &amp; milk</i>	<b>\$2.95</b>

### WIDE RANGE OF BEER, WINES, & COCKTAILS AVAILABLE

*Sales Tax will be added as applicable.*

*A service charge of 18% will be added to parties of 6 or more.*

*Please specify Mild, Medium or Spicy at Time of Ordering.*

*We Reserve the Right to Refuse Service to Anyone.*

*Not Responsible for items Lost or Misplaced.*