

### Vegetarian Appetizers

#### Samosa

Crisp Pastries with spiced potato stuffing herbs & spices (2 pcs) \$7

#### Kurkuri Bhindi

Crispy okra spiced with tart chaat masala & lime, tossed with red onions and chutneys \$10

#### Tamarind Eggplant (Chef's Signature)

Crispy eggplant sauteed with onions, chickpeas-flavored with yogurt, tamarind & mint sauce \$10

#### Samosa Chaat

Street hawker's style flavorful samosa garnished with yogurt, chickpeas, sev, and assorted chutneys \$10

#### Onion or Aloo Pakora

North style crispy fritters made with potatoes or onion, served with spicy mint chutney \$10

#### Gobi OR Panner Manchurian

Indo-Chinese dish with crispy cauliflower florets or cottage cheese tossed in a spicy, sweet and tangy manchurian sauce \$10

### From the Tandoor

Kebabs grilled in the earthen clay oven, served on a sizzling platter

#### Tandoori Murgh

Alltime favorite tandoor cooked chicken on bone \$19

#### Chicken Tikka Kebab

Boneless chicken marinated in Punjabi spices & yogurt \$19

#### Chicken Malai Kebab

Chicken skewers marinated in yogurt, ginger & peppers \$19

#### Rack of Lamb

Marinated with light spices, cooked in tandoor \$26

#### Paneer Tikka

Flavorful cheese cooked to perfection in tandoor \$19

#### Tandoori Salmon

Salmon marinated in Mughlai Indian spices and grilled in Tandoor \$20

#### Lamb Seekh Kebab

Prepared with minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney \$20

#### Tandoori Prawns

Tiger prawns cooked in tandoor & flavored in onion & ginger sauce \$24

#### Tandoor Medley

Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb chops \$26

### Non Vegetarian Appetizers

**Assorted Chicken Kebabs** Assorted Chicken Tikka, Malai Kebab, Kalmi Kebab cooked in the Tandoor \$12

#### Jhinga Baghari (Chef's Signature)

Chef's unique recipe, shrimp dressed with mustard & curry leaves, served with puri \$12

#### Kalmi Kebab

Spicy chicken wings in flavored in North Indian masalas cooked to perfection in the tandoor \$10

#### Dhaba's Calamari

Signature marinated calamari tossed with onions and bell pepper \$12

#### Chicken 65

Boneless deep-fried spicy chicken coated in gram flour \$12

#### Dhaba's Noorani Kabab (Chef's Signature)

Signature layered kebabs, with layers of chicken and lamb cooked to perfection in the clay oven \$12

### Chicken Main Course

Served with white Basmati rice

#### Chicken Tikka Masala

Boneless chicken in yogurt & tomato curry sauce \$20

#### Chicken Kadai

Chicken sauteed in coriander, peppers & onions \$19

#### Butter Chicken (Chef's Signature)

Chicken cooked in onions, tomatoes & bell pepper \$20

#### Chicken Aamwala

Our signature chicken tikka cooked in spiced mango flavored sauce \$19

#### Chicken Saag

Chicken tikka in mildly spiced spinach onion and tomato curry \$19

#### Chicken Korma

Boneless Chicken Kebab tossed in a mild cashew & almond gravy sauce \$20

#### Chicken Vindaloo

Chef special potatoes and marinated chicken cubes in a spicy gravy \$19

#### Country style Dhaba Curry (Chef's Signature)

Chef special authentic country style chicken in a flavorful homestyle curry \$20



### Lamb Main Course

Served with white Basmati rice

#### Bhuna Gosht (Chef's Signature) 🍴

Intensely flavored slow cooked lamb. Enjoy the tender meat infused with a selection of Punjabi spices \$21

#### Rogan Josh 🍴

Lamb meat cooked in whole traditional Kashmir spices and garam masala Sauce \$20

#### Lamb Saag

Lamb cubes cooked in delicately spiced spinach curry \$20

#### Lamb Vindaloo 🍴🍴🍴

Potatoes and marinated lamb cubes in a spicy gravy \$21

#### Lamb Tikka Masala

Marinated lamb cubes tossed in an tikka masala sauce \$20

#### Dhaba Lamb Korma (Chef's Signature)

Lamb in a cashew and almond based curry sauce \$21

#### Lamb Kadai 🍴🍴

Lamb sauteed in coriander, peppers & onions \$20

### Seafood Maincourse

Served with white Basmati rice

#### Jhinga Tikka Masala

Shrimp cooked in authentic masala sauce \$20

#### Dhaba's Fish Curry 🍴

Salmon or Tilapia cooked in spicy tomato and onion gravy with dry spices \$20

#### Jhinga Aamwala

Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard \$21

#### Kadhai Jhinga 🍴🍴

Shrimp cooked with chunky tomatoes, onions and bell pepper tossed in a semi dry sauce \$20

### Vegetarian Maincourse

Veg entrees served with white Basmati rice

#### Paneer Tikka masala

Cubes of homemade cheese cooked in buttery tomato and onion gravy \$17

#### Saag (Paneer/ Market Vegetables/ Chickpeas)

Your choice of homemade cheese, mixed veggies, or chickpeas tossed in creamy & mild spinach sauce \$17

#### Malai Kofta

Cheese and vegetable dumplings in mild almond & cashew sauce \$17

#### Baingan Bharta

Smoked eggplant sauteed with onion, tomato & spices \$16

#### Dal Bukhara

North Indian special mix black lentil \$16

#### Mutter Paneer

Classic Punjabi dish with green peas & cottage cheese \$17

### Vegan Maincourse

Vegan entrees served with white Basmati rice

#### Dal Tadka

Yellow split lentils slow cooked & tempered with spices \$16

#### Chana Masala

Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & Punjabi spices \$17

#### Aloo Gobi

Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds \$17

#### Aloo Mutter

Classic Punjabi dish with potatoes and green peas \$17

#### Bhindi Do Pyaz (Chef's Signature)

Very flavorful stir-fried okra & onions in spice dry gravy \$17

### Biryani & Pulav

Rice Specialities

**Murgh Biryani** Spiced basmati rice slow cooked with marinated chicken & boiled eggs \$18

**Peshwari Lamb Biryani** Aromatic saffron basmati rice slow cooked with lamb & spices \$20

**Jhinga Biryani** Flavorful combination of rice & shrimp in herbs & spices slow cooked \$21

**Zafrani Tarkari Biryani (Vegan)** Vegetables & basmati rice slow cooked in saffron & spices \$17

### Roti & Naan

Breads

**Tandoori Naan** Flat bread from tandoor \$4

**Tandoor Roti** \$5

**Aloo /Pudina Paratha** \$5

**Poori** Crispy golden deep fried bread \$5

**Garlic /Onion Naan** \$5

**Jalapeno Naan** \$5 🍴

**Peshawari Naan** Nuts & raisin Naan \$6

**Naan Basket** Tandoori, Onion, Garlic, Jalapeno \$18

### Sides \$5

**Raita** A cooling yogurt and cucumber side

**Mango chutney**

**Spicy mango pickle**

### Beverages

**Masala chai** An antioxidant rich beverage, made with Darjeeling tea leaves, herbs & spices, whole milk added \$4

**Patiala lassi** Punjabi style cooling yogurt drink (mango/ sweet/ Salt) \$5

**Desi coffee** Indian style whipped creamy cappuccino \$4

**Bottled Water** \$6

**Soft Drinks** \$3