



OPEN DAILY

LUNCH 11:30 AM TO 2:30 PM

DINNER 5 PM TO 10 PM

Phone: 505.881.3663

6910-C Montgomery Boulevard NE

Albuquerque, NM 87109

APPETIZERS

VEGETABLE PAKORA Cauliflower and potatoes wrapped in garbanzo bean batter, deep fried	2.95	TANDOORI CHICKEN WINGS Chicken wings marinated and broiled over mesquite in tandoor	5.95
VEGETABLE SAMOSA Crispy patties stuffed with spiced potatoes and green peas	3.95	CHICKEN LOLLYPOP Chicken wings marinated in a house special sauce, deep-fried	7.95
PANEER PAKORA Slices of home-made cheese wrapped in Garbanzo bean batter, deep fried	4.95	CHICKEN 65/SHRIMP 65 Boneless chicken or Shrimp marinated in a spicy masala and deep fried	7.95
IDLY SAMBAR Steamed rice & lentil dumplings served with sambar and a variety of chutneys.	5.95	CHICKEN MAJESTIC Chicken breast strips tossed with bell pepper and exotic spices	7.95
MENDU WADA Donut-shaped Indian fritters made with Urad dal (lentil) batter	5.95	CHICKEN MANCHURIAN Batter fried marinated chicken sautéed in Manchurian sauce	7.95
CHILLI CHICKEN Marinated batter fried chicken sautéed with onions and bell peppers in a spicy chilli sauce	7.95	CHILLI PANEER Cubed Indian cottage cheese sautéed with onions and bell peppers in a spicy chilli sauce	7.95
VEGETABLE MANCHURIAN Batter fried vegetable kofta sautéed in Manchurian sauce	7.95	PANEER MANCHURIAN Cubed Indian cottage cheese sautéed with onions and bell peppers in a spicy chili sauce	7.95

SOUPS

DAL (Lentil) Soup A hearty soup made with Indian lentils	2.95	RASAM South Indian soup with tamarind base and tomato, chili and spices.	2.95
MADRAS TOMATO SOUP Coconut milk, tomato and spices soup	2.95	CHICKEN SOUP A thick soup made with shredded chicken	3.95
VEGETABLE CORN SOUP A thick soup of corn kernels and vegetables	2.95	CHICKEN CORN SOUP A thick soup of corn kernels and shredded chicken	3.95

HOMEMADE BREADS

NAAN/ROTI Freshly baked white/whole wheat bread	1.95	POORI (2 pieces) Whole wheat bread deep fried	3.95
GARLIC NAAN Freshly baked white wheat bread garnished with garlic	2.95	FIRE NAAN Freshly-baked white wheat bread flavored with green chili	2.95
ONION KULCHA Freshly baked white wheat bread stuffed with onions	2.95	ALOO PARATHA Freshly baked whole wheat bread stuffed with potatoes and spices	2.95
KASHMIRI NAAN Freshly baked white wheat bread stuffed with cashews, pistachios, cherries	3.95	KEEMA NAAN Freshly baked white wheat bread with delicately spiced ground lamb	3.95
PANEER NAAN Freshly baked white bread stuffed with home-made cheese, fenugreek and chat masala	3.95	CHICKEN TIKKA NAAN Freshly baked white bread stuffed with chicken tikka kebab and onions	3.95

RICE

KASHMIRI PULAO A rich aromatic Indian Basmati rice preparation with saffron from Kashmir and cashews	10.95	VEG PULAO A rich aromatic Indian Basmati rice cooked with carrots, cauliflower and potatoes	10.95
PLAIN RICE	2.95		

TANDOORI SPECIALITIES

TANDOORI CHICKEN Chicken marinated in yogurt and spices, baked in tandoor	11.95	LAMB TIKKA KEBAB Lamb marinated in herbs and spices, baked in tandoor	15.95
CHICKEN TIKKA KEBAB Tender boneless chicken breast marinated in yogurt and spices, baked in tandoor	12.95	SEEKH KEBAB Ground lamb, wrapped on skewers, broiled in tandoor	15.95
RESHMI CHICKEN Tender boneless chicken breast marinated in yogurt, baked in tandoor	12.95	LAMB CHOPS Marinated in herbs and spices baked in tandoor over mesquite	19.95
TANDOORI FISH Succulent and juicy fish baked in tandoor	20.95	MIXED GRILL TANDOORI Combination of tandoori chicken, lamb tikka Kebab, seekh kebab, jumbo prawns and tandoori Fish	20.95

CHICKEN SPECIALITIES

CHICKEN CURRY Boneless chunks of chicken cooked in a sauté of onion, garlic, ginger and tomatoes	13.95	CHICKEN TIKKA MASALA Chicken tikka kebab with creamy tomato sauce, exotic herbs, ground nuts and spices	13.95
CHICKEN VINDALOO Boneless chunks of chicken cooked in hot spicy sauce with potatoes and splash of vinegar	13.95	CHICKEN MAKHANI Dark meat TANDOORI CHICKEN with creamy tomato sauce, exotic herbs and spices	13.95
CHICKEN KORMA Boneless chicken cooked in mild creamy sauce with cashews, almonds and raisins	13.95	CHICKEN SAAGWALA Boneless chunks of chicken cooked in spinach and herbs with a touch of cream	13.95
KARAHI CHICKEN Tender strips of chicken lightly stir-fried with bell peppers, onions, tomatoes and ginger	13.95	CHICKEN CURRY LEAF Boneless chunks of chicken cooked in a sauté of onion, garlic, Ginger and tomatoes	13.95
CHICKEN CHETTINAD A traditional Chettinad chicken curry made with 21 spices and condiments	13.95	EGG MASALA Hard-boiled eggs in a tangy sauce made with tomatoes, onions and Indian spices	11.95

LAMB/GOAT SPECIALITIES

ROGAN JOSH (LAMB CURRY) Lamb cooked in a sauté of onions, garlic, ginger and tomato puree	15.95	LAMB VINDALOO Lamb cooked in hot spicy sauce with potatoes and a splash of vinegar	15.95
LAMB SAAGWALA Lamb cooked in spinach and herbs with a touch of cream	15.95	KEEMA MATTAR Ground Lamb sautéed in onions, cilantro and green peas	15.95
KARAHI LAMB Lamb lightly stir-fried with bell-peppers, onions, tomatoes and ginger	15.95	LAMB TIKKA MASALA Lamb tikka kebab with creamy tomato sauce, exotic herbs, ground nuts and spices	15.95
GOAT CURRY LEAF A traditional mildly spiced Indian curry with tender pieces of goat	15.95	GOAT CHETTINAD A traditional Chettinad goat curry made with several spices and condiments	15.95
DAL MEAT Deliciously spiced lamb cooked in creamy lentils	15.95		

SEAFOOD SPECIALITIES

PRAWNS CURRY Prawns cooked in a sauté of onions, garlic, ginger and tomato puree	16.95	PRAWNS VINDALOO Prawns cooked in hot sauce with potatoes and a splash of vinegar	16.95
PRAWNS MASALA Prawns sautéed in creamy tomato sauce with exotic herbs, ground nuts and spices	16.95	PRAWNS KARAHI Prawns lightly stir-fried with bell-peppers, onions, ginger and tomato	16.95
PRAWNS SAAG Prawns cooked in spinach and herbs with a touch of cream	16.95	FISH VINDALOO Fish cooked in HOT sauce with potatoes and splash of vinegar	16.95
MADRAS FISH CURRY A Madras style spicy, tangy, rich fish curry made with coconut milk	16.95	FISH MASALA Fillet sautéed fish in creamy tomato sauce, ground nuts and exotic herbs	16.95

VEGETABLE SPECIALITIES

SAAG PANEER Spinach and homemade farmer's cheese sautéed in herbs and spices	11.95	MATTAR PANEER Green peas and homemade farmer's cheese sautéed in herbs and spices	11.95
GOBHI ALOO Fresh cauliflower and potatoes sautéed with chopped onions, garlic, ginger and tomatoes	10.95	CHANA MASALA Garbanzo beans sautéed with ground onions, garlic, ginger and tomato puree	10.95
BAINGAN BHARTHA Eggplant baked in Tandoor and sautéed with onions, green peas and spices	10.95	BHINDI MASALA Lightly fried OKRA sautéed with cumin seeds, onions and cilantro	11.95
MALAI KOFTA Vegetable and cheese ball cooked in mild creamy sauce with cashews, almonds and raisins	11.95	PANEER KARAHI Homemade cheese fingers lightly stir fried with chopped bell pepper, onions, ginger and tomatoes	11.95
NAVRATTAN KORMA 9 precious vegetables cooked in mild creamy sauce with cashews, almonds and raisins	11.95	PANEER MASALA Homemade farmer's cheese cooked in creamy tomato sauce, exotic herbs, ground nuts and spices	11.95
DAL MAKHANI Creamed lentils, delicately spiced and sautéed with onions, garlic, ginger and tomatoes	10.95	YELLOW DAL TADKA Yellow dal sautéed in cumin seeds, onion and tomatoes	10.95

DOSA/UTTAPAM

PAPER DOSA A super thin crispy crepe made of rice and lentil batter	10.95	MADRAS MASALA DOSA A thin crepe filled with Mysore chutney, masala, kara podi (spicy powder), onion, tomato and cilantro	10.95
CHEESE DOSA A crispy crepe topped with grated Jack and cheddar cheese	10.95	CHETTINAD DOSA A crispy Indian crepe topped with Chettinad style cauliflower masala	10.95
MASALA DOSA Large crispy crepe filled with a savory filling of potatoes, onions and spices	10.95	MYSORE MASALA DOSA A crispy Indian crepe spread with authentic Mysore chutney and filled with savory filling of potato, onion and spices	10.95
ONION MASALA DOSA A crispy crepe with an onion topping and savory filling of potatoes, onions and spices	10.95	PANEER BHURJI DOSA A crispy crepe filled with shredded Indian cottage cheese	12.95
MASALA UTTAPAM A fluffy Indian pancake topped with onion, tomato, green chili, carrot and coriander leaves	11.95	ONION UTTAPAM Green peas and homemade farmer's cheese sautéed in onions, herbs and spices	11.95
CUSTOM UTTAPAM Choice of 4 toppings – Onion / Chilli / Masala / Mushroom / Bell Pepper / Jalapeno / Peas / Carrot / Cheese / Paneer	12.95	PANEER UTTAPAM A fluffy Indian pancake topped with chopped homemade cheese	12.95

INDO-CHINESE

VEGETABLE NOODLES Noodles tossed with an assortment of, shredded vegetables and savory sauces	10.95	VEGETABLE FRIED RICE The classical Chinese Fried rice dish tossed with assortment of diced vegetables	10.95
CHICKEN NOODLES Noodles tossed with shredded chicken and assortment of shredded vegetables and savory sauces	12.95	CHICKEN FRIED RICE The classical Chinese friend rice tossed with shredded chicken	12.95
EGG NOODLES Noodles tossed with fried egg and assortment of shredded vegetables and savory sauces	10.95	EGG FRIED RICE The classical Chinese Fried rice tossed with fried egg and assortment of diced vegetables	10.95
VEGETABLE SZECHWAN FRIED RICE Assorted vegetables stir-fried in Szechwan sauce	11.95	CHICKEN SZECHWAN FRIED RICE Fresh bone-less chicken stir-fried in Szechwan sauce	13.95

DESERTS

GULAB JAMUN Milk balls dipped in sugar and honey syrup	2.95	KHEER (Rice Pudding) Saffron flavored Basmati rice pudding	2.95
MANGO CUSTARD A delicious combination of mango pulp and rich custard	3.50	MANGO MALWA Ice cream with mango pulp and whipped cream	3.50
RASMALAI Creamed cheese patties in a thickened milk sauce	3.50	KULFI Homemade pistachio ice cream	3.50
CARROT HALWA A rich sweet made of carrots, condensed milk and sugar garnished with cashews	4.95		

BEVERAGES

MASALA TEA (CHAI) Darjeeling tea brewed with cardamoms, cloves, Cinnamon, basil leaves and milk	1.95	HOT OR ICED TEA Orange-pekoe brewed tea served hot or chilled	1.95
MADRAS COFFEE Filtered South Indian coffee, served hot (Café Latte)	1.95	COFFEE Regular or Decaffeinated coffee, served hot	1.95
Coca Cola / Diet Cola / Dr. Pepper / Sprite / Lemonade / Ginger Ale	1.95	GINGER LEMONADE Way2Cool	2.25
MINERAL WATER San Pellegrino 750ml	2.95	LASSI SWEET A classical Punjabi thirst quencher with blend of yogurt, sugar and rose water	2.95
LASSI SALTED A classical Punjabi thirst quencher with blend of yogurt and salt	2.95	LASSI MANGO Homemade blended yogurt drink flavored with mango puree, sugar and spices yogurt pureed with mango pulp	2.95
KASHMIRI SODA	3.95		