

Tamira

FAVORITE DISHES OF INDIA

Appetizers

Papadum <i>Crispy lentil crackers.</i>	2.25
Vegetable Samosa (2pcs) <i>Puff pastries filled with seasoned potatoes and peas.</i>	3.95
Chicken Samosa (2pcs) <i>Puff pastries filled with ground chicken and peas.</i>	4.95

Condiments

Mango Chutney <i>Sweet mango relish.</i>	1.75
Achar <i>Hot and spicy pickled vegetables.</i>	1.75
Raita <i>Yogurt, cucumber, carrots and tomatoes.</i>	2.95

Tandoori Specialties

Chicken Sheekh Kebab <i>Ground chicken wrapped around skewer.</i>	7.95
Lamb Sheekh Kebab <i>Ground lamb wrapped around skewer.</i>	8.95
Tandoori Chicken <i>Chicken marinated in yogurt and spices.</i>	8.95
Chicken Tikka <i>Chicken breast marinated in yogurt, garlic and mild spices.</i>	9.95

Vegetarian Specialties

Daal Makhani <i>Lentils cooked in a creamy butter sauce.</i>	7.95
Chana Masala <i>Chickpeas cooked with onions, tomatoes and spices.</i>	7.95
Baingan Bhartha <i>Oven roasted eggplant sautéed with onions, tomatoes and spices.</i>	8.95
Aloo Gobi <i>Cauliflower and potatoes in curry sauce.</i>	8.95
Malai Kofta <i>Vegetable balls cooked in delicate cashew nut sauce.</i>	8.95
Vegetable Korma <i>A rich mix of vegetables, nuts and freshly ground spices.</i>	8.95
Saag Paneer <i>Spinach cooked with homemade cheese.</i>	8.95
Paneer Tikka Masala <i>Homemade cottage cheese in a mild tomato curry sauce.</i>	8.95

Chicken Specialties

Chicken Tikka Masala <i>Chicken breast cooked in tandoor, simmered in tikka masala sauce.</i>	9.95
Butter Chicken <i>Tandoori boneless white meat chicken in tomato cream sauce.</i>	9.95
Chicken Korma <i>Chicken cooked in a delicate cashew nut curry sauce.</i>	9.95
Chicken Vindaloo <i>Chicken cooked in a fiery red hot and tangy curry sauce.</i>	9.95

Lamb Specialties

Lamb Tikka Masala	10.95
<i>Boneless lamb marinated in yogurt, simmered in tikka masala sauce.</i>	
Rogan Josh	10.95
<i>Lamb curry cooked in traditional Kashmiri sauce.</i>	
Lamb Korma	10.95
<i>Lamb pieces cooked in a creamy cashew sauce.</i>	
Lamb Vindaloo	10.95
<i>Lamb cooked in a fiery red hot and tangy curry sauce.</i>	

Seafood Specialties

Madras Fish Curry	10.95
<i>Mahi-Mahi cooked in tangy onion tomato sauce with coconut milk.</i>	
Shrimp Tikka Masala	10.95
<i>Shrimp marinated in yogurt, simmered in tikka masala sauce.</i>	
Shrimp Korma	10.95
<i>Shrimp cooked in a creamy cashew sauce.</i>	
Shrimp Vindaloo	10.95
<i>Shrimp cooked in a fiery hot and tangy curry sauce.</i>	

Rice Specialties

Basmati Rice	2.25
<i>Steamed rice cooked with cumin.</i>	
Vegetable Biryani	7.95
<i>Basmati rice and mixed vegetables cooked with spices.</i>	
Chicken Biryani	8.95
<i>Seasoned chicken cooked with rice and spices.</i>	
Lamb Biryani	10.95
<i>Seasoned lamb cooked with rice and spices.</i>	
Shrimp Biryani	10.95
<i>Seasoned shrimp cooked with rice and spices.</i>	

Tandoori Breads

Naan	1.75
<i>Clay oven baked leavened bread.</i>	
Roti	2.25
<i>Whole wheat bread baked in a clay oven.</i>	
Garlic Naan	2.25
<i>Leavened bread sprinkled with garlic and cilantro.</i>	
Onion Kulcha	2.75
<i>Fresh herbs and chopped onions stuffed in leavened bread.</i>	

Desserts

Kheer	2.95
<i>Rice pudding.</i>	
Gulab Jamun	2.95
<i>Milk balls fried and soaked in a sweet cardamom syrup.</i>	

Beverages

Indian Masala Tea (Chai)	1.95
Soft Drink	2.45
Sweet, Salty Lassi	2.95
Mango Lassi	3.95

Beer & Wine

Wine by the Glass	4.95
Budweiser (small)	3.95
Flying Horse (large)	6.95
Taj Mahal	4.95/6.95