



Restaurant Week Dinner Specials \$40 per person

Choose an Appetizer

Rashmi Kebab - Minced chicken cooked in tandoor (clay oven)

Or

Gobi Manchurian - Cauliflower dipped in chickpea flour rolled in oriental sauce

House Salad

Spring mix with fresh garden vegetables, served with balsamic vinaigrette

Choose an Entree

(All entrees accompanied with premium vegetables, rice, & naan)

Lamb Kati Chop - Lamb chops with fresh sage & garlic

Or

Jhinga Charminar - Large shrimp stuffed with crab meat in a banana leaf

Or

Murgie Lajwab - Chicken cooked in a tandoor topped with pomegranate sauce

Or

Veg. Sabje Bhandaar (Thali) - Roasted eggplant, spinach & cheese, mixed vegetables, & bhindi masala

Choose a Dessert

Mango Malabar - Diced mango accompanied with pastry rounds

Or

Chand ka Tukra - Ras Malai, soft spongy blend of cheese, creamy cardamon flavored milk

Or

Tropical Fruit - Assorted fresh fruits

(Complimentary wine with dinner)