

Breads of India & Gourmet Curries

August-September 2018 Menu

Sindhi Tikka Tandoori **12.95** (Tandoori baked kababs of free-range chicken from sesame flavored marinade. *Specialty: Ulhasnagar, India*)

The free-range chicken cubes are marinated in the mix prepared with ground sesame seeds, cashew paste, ground cumin & coriander seeds, garam masala blend of over a dozen spices, plain yogurt, garlic, ginger, lemon juice and vinegar. The chicken breast cubes are skewered and baked in the clay oven and served on a sizzler along with Basmati rice, salad and freshly prepared mint chutney.

Side order of flavorful curry sauce, add 3.00

Gosht Achaari **12.95** (Leg of fresh Napa Valley lamb cubes sautéed in a tangy masala sauce. *Specialty: Hyderabad, India*)

Inspired by the method from regional Hyderabad style pickle cooking cubes of prime quality leg of lamb are sautéed with the blend of olive and mustard oil and kept aside. The base is prepared separately in a big size heavy iron wok called *kadhai*, with red onions, garlic, ginger, cumin seeds, onion seeds *kalonji*, yellow mustard seeds, paste of raw mangoes, coriander seeds and dozens of other spices. The sautéed lamb cubes are then added to the base and stirred until the oil separates from the mass. Served with Basmati rice and salad.

Kofta Rogan Josh **12.95** (Ground leg of lamb meatballs cooked in delicious saffron flavored curry sauce. *Specialty: Avadh, India*)

At first, the ground fresh Napa Valley leg of lamb is mixed with dozens of spices, crushed onions, garlic and ginger to create soft and juicy dumplings. In the second stage the *Rogani* base is prepared with special ingredients like saffron and *rattan jot*, a bark like spice, fennel seeds, almond paste, red onions, tomatoes, garlic and ginger. Once the base curry is ready, we add the previously prepared lamb meat-balls and simmer on low heat. Served with Basmati rice and salad.

Mughlai Chooza **12.95** (Half of game hen cooked in a saffron flavored curry. A must try delicacy! *Specialty: Lucknow, India*)

The prime quality halves of game hens are marinated with house-blend of spices, cashew paste, crushed roasted-onions, garlic and ginger. In the second stage halves of game hen are half baked in the clay oven. Finally, a rich base gravy is prepared with red onions, tomatoes, saffron, black cumin seeds, hung yogurt, garlic, ginger and fragrant spices. Once the base curry is ready, we add the tandoor baked chicken and cook until well-tempered. Served with basmati rice and salad.

Muraghi Ka Salan **11.95** (Free range chicken prepared in a thick nutty sauce flavored with Mughlai masala mix. *Specialty: Hyderabad, India*)

The offered dish is slow cooked in the base made of tamarind, paste of poppy, coconut, peanuts and sesame seeds, curry leaves, onion seeds, cumin, vine ripened tomatoes, garlic, ginger pastes, red onions and a special blend of Hyderabad style Mughlai masala mix of several spices. Served with basmati rice and salad.

Shrimp Vindaloo **11.95** Marinated shrimps cooked in spicy vindaloo sauce *Specialty: Goa, India*

Goan cuisine from the South-West, coastal India has become as popular as Tikka Masala of the North that wherever you go in the world you will find it in Indian menus. Jumbo size shrimps are marinated with garlic, ginger, chili vinegar mix. When you order this dish we sautéed the marinated in our home made Vindaloo sauce that is tangy and spicy. Served with basmati rice and salad.

Shahi Masala Khichadi **9.95** (Popular Indian comfort food prepared with rice, three kinds of lentils, several vegetables, tomatoes, garlic, ginger, red onions and a blend of spices. *North Indian Version*)

The most sought-after dish to give stomach a break from heavy or non-vegetarian foods. The rice and three kinds of daal/lentils are soaked and sautéed in a base made from red onions, ginger, cumin seeds, asafetida, coriander, turmeric and bay leaves. Diced vegetables like baby potatoes, cauliflowers and green peas are added before slow cooking under steam. This rare and nutritious dish is served in a bowl with tangy tomato chutney.

Bagare Bengan **9.95** (Baby eggplant sautéed in a coconut & tamarind base, tangy sauce. *Specialty: Andhra Pradesh, India*)

In Indian cuisine, the possibilities are unlimited when it comes to cooking eggplants. The offered *Bagare Bengan*, a specialty from South India 's Hyderabad, is elaborately prepared with choice spices, shiny & firm eggplants. The cubed eggplants are sautéed in a sauce made from tamarind, pastes of fresh coconuts, peanuts & poppy seeds, red onions, garlic, ginger, tomatoes and several spices. Served with superior quality Basmati rice and salad.

Sowe Ni Tarkari **9.95** (Several vegetables and baby dill in a garlic & ginger-based curry. *Specialty: Sindhi Community, India*)

Hindu migrants from the South-West of British India (now Pakistan) during the partition are commonly known as Sindhis. Even now, this community has remarkably preserved its language, traditions and cuisine. The base for the offered dish is prepared with red onions, garlic, ginger, tomatoes, asafetida and a special blend of Sindhi masalas. The coarsely chopped baby dill herb & fresh vegetables like blue lake beans, lotus roots, bell peppers, red creamer potatoes, cauliflowers, mushrooms, plantains and carrots are sautéed in the base curry until well done. Served with Basmati rice and salad.

Tadka Daal **8.00** Slow cooked red masoor daal is tempered with garlic, ginger, red onions, jalapeno chilies, cumin and asafetida spices.

Vegetable Pakoras **5** Deep fried vegetable fritters made chickpea flour, pomegranate, cumin, coriander seeds and fenugreek.

Samosa **5** Two traditionally prepared, deep fried patties stuffed with spice tempered potatoes and green peas. Served with mint and tamarind chutneys.

Yogurt Raita **3.00** Smoothed homemade plain yogurt with grated cucumbers lightly spiced with roasted cumin powder.

Featured Breads of Month (3.00)

1. Aloo Methi Paratha: a griddle cooked, whole-wheat bread stuffed with fenugreek herb flavored, mashed & spiced potatoes. 2. Pudina Paratha: a griddle cooked, whole wheat bread flavored with chopped mint leaves. 3. Khopra Herb Naan: white flour tandoori bread, garnished with grated coconut and oriental basil. 4. Peshawari Naan: white flour tandoori bread garnished with sesame, onion and poppy seeds. 5. Adrak Mirchi Naan: white flour tandoori bread, garnished with chopped jalapeno chilies & ginger. 6. Multani Kulcha: tandoori white flour bread, prepared by using yeast, milk, yogurt, salt and garnished with cilantro, red onions and tangy spices.

Garlic Naan, Plain Naan, Tandoori Chapatti, Plain Paratha, Plain Kulcha are also available. Featuring Gluten Free Besan Poora, chickpea flour bread flavored with fenugreek herb & onions (\$6)

We use California grown, free range fresh poultry and legs of Lamb. Home-blended spices, fresh vegetables and select ingredients are used. No freezer or microwave used. Corkage fee is \$10 per bottle. Guest brought cake/desert is served for the flat fee of \$1 per person.