

Vegetarian appetizer

Bhel poori	\$5.95
<i>Puffed rice, vegetable and a Tangy Tamarind and mint sauce</i>	
Pani poori	\$5.95
<i>Round hollow crisp filled with mixture of flavored water with potato, onion and chickpeas</i>	
Veg Pakora	\$4.95
<i>shredded seasonal vegetable coated in a lightly spiced chickpeas batter then deep fried</i>	
Onion Bhaji	\$4.95
<i>Sliced onions dipped in a tasty batter and deep fried</i>	
Samosa	\$5.95
<i>Triangular pastry filled with spiced potato and peas then deep fried</i>	
Aloo Tikki	\$4.95
<i>Mashed potato patties dipped in chickpeas batter and deep fried</i>	
Kachori	\$5.95
<i>Lightly seasoned crushed peas in a pastry shell</i>	
Mirch Pakora	\$4.95
<i>Jalapenos in a crispy lentil batter (very spicy)</i>	
Panir pakora	\$6.95
<i>Fresh homemade cheese coated in seasoned batter</i>	
Samosa Chat	\$7.95
<i>Crushed samosa along with the traditional accompaniments of yogurt, chutney, chopped onions, cilantro and chat masala</i>	
Papdi chat	\$6.95
<i>Crispy wafer chips tossed with chickpeas yogurt and tamarind</i>	
Veg Platter	\$10.95
<i>A combination platter of pakora, aloo tikki, panir pakora and samosa</i>	

Non-Veg Appetizer

Chicken pakora	\$7.95
<i>Chicken tenders lightly seasoned with crunchy batter</i>	
Chicken Malai kabab	\$8.95
<i>White meat of chicken marinated with chef's blend of spices bake in clay oven</i>	
Chicken Tangadi Kabab	\$8.95
<i>Chicken drumsticks marinated in yogurt and special blend of spices with minced chicken stuffed</i>	
Kamana Wings	\$9.95
<i>Buffalo wings marinated with chef's special spices baked in a clay oven</i>	
Fish Amritsari	\$8.95
<i>Deep fried Tilapia with ginger garlic and chilly</i>	
Garlic Shrimp	\$9.95
<i>Shrimp in a delightful garlic sauce</i>	
Shrimp Poori	\$9.95
<i>Shrimp with a mild cream sauce served in a poori</i>	
Sheek kabab	\$8.95
<i>Seasoned ground lamb with salad garnish</i>	

Salad

Chicken salad	\$5.95
<i>Cubed chicken tikka, cucumber, tomato, onion and green chilies in tangy dressing</i>	
Garden Salad	\$6.95
<i>A variety of seasonal spring vegetables with tomatoes</i>	
Kamana Salad	\$5.95
<i>Onion, tomatoes and cucumbers tossed in tamarind dressing</i>	

Soups

<i>Lentil Soup / Tomato soup / Coconut soup</i>	\$4.95
<i>Soup of the day</i>	\$5.95

Nepalese & Indo Chinese Appetizer

Veg Momo	\$8.95
<i>Typical Nepali dish, steamed vegetable dumpling served with chutney</i>	
Veg Noodle	\$9.95
<i>Steamed noodles fried with seasonal vegetable</i>	
Gobi Manchurian	\$8.95
<i>Cauliflower sauteed with Indo Chinese sauce</i>	

Chicken Momo	\$8.95
<i>Typical Nepali dish, steamed chicken dumpling served with chutney</i>	
Chicken Noodle	\$10.95
<i>Steamed noodles fried with chicken and seasonal vegetable</i>	
Chicken Entrees	
Chicken tikka masala	\$14.95
<i>Chicken cubes simmered in a velvety cream and tomato gravy</i>	
Chicken Korma	\$14.95
<i>Cubes of chicken simmered in rich onion and nutty gravy with mild spices, finished with cream</i>	
Butter chicken	\$15.95
<i>Chicken simmered in a butter and cream based tomato gravy</i>	
Chicken palak	\$14.95
<i>A Punjabi dish made from cube of chicken breast cooked in gravy hearty spinach sauce</i>	
Chicken curry	\$14.95
<i>Cubes of chicken simmered in rich brown onion gravy</i>	
Chicken vindaloo	\$14.95
<i>This dish was originally concocted by the Portuguese who settled in India. Potatoes, cinnamon and freshly ground spices with touch of vinegar to create one of the spiciest curries</i>	
Mango chicken	\$14.95
<i>Pieces of tender chicken cooked in mango flavored gravy</i>	
Chilly chicken	\$14.95
<i>A tasty treat made from a saute of red and green bell pepper, onion, jalapenos tomato and strip of chicken in a chilly sauce</i>	
Chicken Methi	\$14.95
<i>Chicken with fenugreek leafs</i>	
Chicken bhuna	\$14.95
<i>Pieces of chicken cooked with onions, tomatoes, bell pepper and chef's special spices</i>	
Vegetarian Entrée	
Matar panir	\$12.95
<i>Homemade cheese cube in a thick curry sauce with green peas and touch of cream</i>	
Shahi panir	\$13.95
<i>A julienne of homemade cheese cooked tomato based creamy sauce</i>	
Panir bhurjee	\$13.95
<i>Shredded homemade cheese sauteed with onion and tomato</i>	
Baingan bharta	\$12.95
<i>Roasted eggplant pulp sauteed with fried onions</i>	
Bhindi masala	\$12.95
<i>Okra sauteed with tomato, onions and spices</i>	
Chana masala	\$12.95
<i>Chickpeas cooked with special Indian spices and herbs</i>	
Chana saag	\$12.95
<i>Chickpeas in a rich spinach gravy</i>	
Aloo palak	\$12.95
<i>Potato cooked with spinach with mild blend of spices</i>	
Corn palak	\$12.95
<i>Corn cooked in a rich spinach gravy</i>	
Mushroom saag	\$12.95
<i>Mushroom cooked with hearty spinach gravy</i>	
Saag panir	\$13.95
<i>Homemade cheese cube cooked with spinach and mild spices</i>	
Malai kofta	\$13.95
<i>Ball of delicatated spices vegetables served in a mild creamy sauce</i>	
Vegetable korma	\$13.95
<i>Mix vegetables and nine spices in a nutty creamy gravy</i>	
Kamana dal	\$11.95
<i>Black lentils cooked with a delicious blend of the chef's own spices</i>	
Dal tadka	\$11.95
<i>Yellow lentils cooked with mild blend of spices</i>	
Aloo baingan	\$12.95
<i>Potato cooked with roasted eggplant gravy</i>	
Dal makhana	\$11.95
<i>Mixed lentils cooked with ginger, garlic, cilantro and a touch of cream</i>	
Matar Malai Meethi	\$12.95

<i>Green Peas cooked with fenugreek and touch of cream</i>	
Vegetable jalfrejie	\$12.95
<i>Stir Fried cauliflower, broccoli, carrot, peppers, potatoes and onions</i>	
Aloo gobi masala	\$12.95
<i>A dried saute of cauliflower potatoes</i>	
Aloo gobi matar	\$12.95
<i>A dried saute of cauliflower potatoes with green peas</i>	
Panir bhuna	\$13.95
<i>Homemade cheese cooked with onion and bell pepper in blend of spices</i>	
Tandoori	
<i>Tandoor is a coal fired clay oven which we used for roasting and baking all sorts of meat and breads. The intense heat of the oven seals in the flavor of foods so that meats remain tender and juicy inside.</i>	
Veg Kabab	\$13.95
<i>A fresh garden vegetable mashed and seasoned with subtle spices, skewered and baked in tandoor</i>	
Rack Of Lamb	\$26.95
<i>Marinated and baked served with vegetable</i>	
Fish Tikka	\$18.95
<i>Chunks of fish in delegate marinate</i>	
Shrimp Tandoori	\$18.95
<i>Jumbo shrimp skewered with onions, tomatoes and bell pepper</i>	
Kamana Mix Grill	\$22.95
<i>The combination of blend of kababs includes fish, shrimp, lamb and chicken</i>	
Lamb Entrée	
Lamb korma	\$15.95
<i>Lamb cubes cooked in a white onion gravy with chopped nuts and touch of cream</i>	
Rogan Josh	\$15.95
<i>Lamb cubes in a brown onion gravy with a hint of yogurt</i>	
Lamb curry	\$15.95
<i>Cubes of lean lamb simmered in a tasty brown onion gravy</i>	
Keema matter	\$15.95
<i>Sauteed ground lamb and green peas cooked in a tomato gravy</i>	
Lamb palak	\$15.95
<i>A Punjabi dish made from cube of lamb cubes cooked in gravy hearty spinach sauce</i>	
Lamb boti kabab masala	\$16.95
<i>Cubes of lamb first cooked in a tandoor then simmered in our masala gravy</i>	
Lamb Bhuna	\$16.95
<i>Pieces of lamb cooked with onions, tomatoes, bell pepper and chef's special Spices</i>	
Lamb vindallo	\$15.95
<i>This dish was originally concocted by the Portuguese who settled in India. Lamb cooked with potatoes, cinnamon and freshly ground spices with touch of vinegar to create one of the spiciest curries</i>	
Seafood Entrée	
Fish curry	\$17.95
<i>Fresh chunks of fish in our authentic brown, mild curry sauce</i>	
Fish madras	\$18.95
<i>A zesty fish from madras. Fresh marinated fish tossed in tomato and onion gravy, flavored with shreds of coconut and tamarind</i>	
Shrimp Saag	\$17.95
<i>Shrimp cooked in a rich spinach gravy</i>	
Shrimp Malabar	\$17.95
<i>Shrimp cooked in coconut milk onion and spices</i>	
Shrimp curry	\$17.95
<i>Shrimp cooked in an authentic brown mild curry sauce</i>	
Shrimp bhuna	\$17.95
<i>Shrimp smothered in a blend of Indian spices, onions and green peppers</i>	
Seafood vindaloo	\$17.95
<i>Fish, scallops and shrimp in our vindaloo sauce</i>	
Breads	
<i>These typically accompany most Indian food. Bread is used for dipping and scooping food as the traditional way to enjoy Indian food with your hand</i>	
Naan	\$2.95
<i>A fresh hand starch bread baked in our clay oven</i>	

Garlic naan	\$3.95
<i>Naan bread topped with garlic and cilantro</i>	
Chilli naan	\$4.95
<i>Naan bread stuffed with chilli and onion</i>	
Onion naan	\$4.95
<i>Naan bread stuffed onion</i>	
Kashmiri naan	\$5.95
<i>Naan bread stuffed with dry fruit and coconut</i>	
Roti	\$2.95
<i>Whole wheat thin unleavened bread baked in a clay oven</i>	
Poori	\$4.95
<i>Deep fried for a crispy, puffy texture</i>	
Panner kulcha	\$5.95
<i>Our fresh bread stuffed with homemade cheese and baked in tandoori</i>	
Laccha paratha	\$3.95
<i>Multy layered flatbread</i>	
Aloo paratha	\$4.95
<i>A potato stuffed bread</i>	
Mint paratha	\$4.95
<i>Whole wheat bread, dried with mint</i>	
Keema naan	\$5.95
<i>Stuffed with seasoned lamb</i>	
Chicken naan	\$5.95
<i>stuffed with seasoned chicken</i>	
Biryani	
<i>A dish made with highly seasoned rice and meat, fish, or vegetables. (Served with raita)</i>	
Vegetable biryani	\$13.95
Chicken biryani	\$14.95
Lamb biryani	\$15.95
Shrimp biryani	\$17.95
Thali	
<i>Meal, made up of a selection of various dishes, served on a platter. It simply means a round platter to serve the food.</i>	
Vegetable thali	\$18.95
<i>Two vegetable entree (chef's choice) dal, rice, naan, raita, veg samosa and chef's choice of dessert</i>	
Meat thali	\$21.95
<i>Lamb samosa, Lamb or chicken curry, dal, rice naan, raita, lamb sheek kabab, malai chicken and Chef's choice of dessert</i>	
Side dish	
<i>Mango pickle</i>	\$3.95
<i>Mango chutney</i>	\$3.95
<i>Raita</i>	\$3.95
<i>Plain yogurt</i>	\$2.95
Beverage	
<i>Mango lassi</i>	\$3.95
<i>Sweet lass</i>	\$2.95
<i>Salted lassi</i>	\$2.95