



## Soup

- Mulligatawny Soup** \$4  
Lentil soup with vegetables and spices
- Chicken Soup** \$4  
Boneless chicken soup with herbs and spices
- Coconut & Tomato Soup** \$5  
Creamy tomato soup with spices and a touch of coconut

## Salads

- Garden Salad** \$5  
Fresh garden vegetables & greens served with our special yogurt and mustard seed dressing
- Tandoori Tikka Salad** \$6  
Strips of barbequed white meat chicken, served over garden salad with our special yogurt and mustard seed dressing
- Spinach Salad** \$6  
Fresh baby spinach served with cut fruit and topped with a dressing that is refreshing and tangy
- Jhinga Salad** \$8  
Jumbo shrimp served over garden salad with our chef's special dressing

## Cold Appetizers

- Aloo Papri** \$5  
Spiced potatoes with fried wheat wafers, yogurt and sweet & sour sauce
- Murg Chat** \$6  
Pieces of white meat chicken and cucumber tossed in our sweet and sour tangy sauce
- Jhinga Chat** \$7  
Succulent shrimp and cucumber delicately tossed in our sweet and sour tangy sauce

## Hot Appetizers

- Meat Samosa (2)** \$6  
Turnovers stuffed with minced lamb and spices
- Vegetable Samosa (2)** \$5  
Turnovers stuffed with potatoes and green peas
- Aloo Tikki** \$5  
Spicy potato patties deep fried
- Chicken Tikka** \$8  
Tender pieces of chicken marinated in spices and yogurt, and cooked on skewers in the tandoor
- Vegetable Pakoras** \$5  
Fresh cut vegetables, deep fried in chick-pea batter
- Reshmi Pakora** \$6  
Tender boneless white meat chicken, deep fried in chick-pea batter
- Paneer Pakoras** \$6  
Fresh home-made cheese, deep fried in spicy chick-pea batter
- Fried Jhinga Poori** \$8  
Sauteed shrimp, served with deep fried wheat bread
- Kashmir Vegetarian Platter** \$10  
Assorted combination of Vegetable Pakoras, Samosa, Tikki and Cheese Pakoras
- Kashmir Non Vegetarian Platter** \$13  
Meat Samosa, Chicken Tikka, Seekh Kabob and Reshmi Pakoras

## SIDE ORDERS

- Raita** \$3  
Yogurt with shredded cucumbers, potato & mint
- Plain Yogurt** \$2
- Papadum** \$2  
Lightly spiced lentil wafer
- Mixed Pickle** \$2
- Mango Chutney** \$2
- Basmati Rice** \$3

## Kashmir Dinner Special

- Maharani Vegetable Thali** \$21  
A traditional vegetarian Indian meal served in a Thali, with Mulligatawny soup, Samosa, Malai Kofta, Vegetable Korma, Raita, Jeera Rice, Poori, choice of dessert and tea/coffee  
Mumtajs Vegetarian
- Dinner for Two** \$41  
Mulligatawny soup, Vegetarian Samosa, chef's selection of two vegetarian entrees, Naan, Raita, choice of dessert and tea/coffee
- Shahjahan Dinner for One** \$28  
Mulligatawny soup, Meat Samosa, sizzling Tandoori Chicken, Jeera rice, Chicken Tikka, Seekh Kabab, Chicken Makhani, Naan, choice of dessert and tea/coffee
- Heer-Ranjha Dinner for Two** \$55  
Mulligatawny soup, Meat Samosas, Tandoori Mixed Grill, Chicken Tikka Masala, Bhuna Goshts, Jeera

## Tandoori Specials

- All Tandoori served with rice & masala sauce
- Tandoori Chicken** half \$14 full \$22  
Tender baked chicken, marinated in yogurt and spices
- Tandoori Tikka** \$16  
Tender pieces of white meat chicken marinated in yogurt & spices, cooked on skewers in our Tandoor
- Boti Kabab** \$16  
Cubes of succulent leg of lamb, marinated in yogurt sauce and baked in our Tandoor
- Seekh Kabab** \$16  
Finely minced lamb, seasoned w/ chopped onions, chopped bell peppers, herbs & spices, then baked on skewers in our Tandoor
- Tandoori Jhinga** \$22  
Fresh jumbo shrimps marinated in delicate yogurt, baked on skewers in our Tandoor

An 18% gratuity will be added to the bill on parties of six or more.  
Minimum American Express, Visa/MasterCard must be over \$15.00

Tell your server your preference  
🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot

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- Tandoori Mixed Grill** \$22  
Combination of sizzling Tandoori specialties like Tandoori Chicken, Chicken Tikka, Boti Kabab, Seekh Kabab, and Tandoori Shrimp served with sauteed onions and pieces of lemon
- Tandoori Rack of Lamb** \$25  
Rack of Lamb marinated in yoghurt and exotic spices
- Tandoori Machali** \$19  
Tender filets of fresh salmon, marinated in our chef's secret recipe sauce and baked in our Tandoor

## Entrees

- Murg (Chicken)**
- Murg Tikka Masala** \$16  
Diced boneless, white meat chicken Tandoori style and cooked in rich tomato cream sauce
- Murg Vindaloo Vindaloo** \$16  
Boneless chicken cooked with potatoes and our tangy sauce
- Murg Saagwala** \$16  
Boneless chicken cooked with spinach and freshly ground spices
- Murg Curry** \$15  
Boneless chicken cooked in thick curry sauce
- Murg Korma** \$16  
Boneless chicken cooked with exotic spices, herbs and nuts in a mild cream sauce
- Murg Do-Piazza Khumb** \$16  
Fresh boneless chicken, pan roasted w/onions, tomatoes bell peppers, scallions & spices

## Seafood

- Swordfish Masala** \$20  
Chunks of fresh swordfish in a creamy tomato sauce with a touch of fenugreek
- Jhinga Saag** \$20  
Fresh shrimp cooked with fresh spinach and exotic spices

- Jhinga Vindaloo** \$20  
Shrimp cooked in a spicy sauce with potatoes, onions and a touch of wine vinegar
- Tandoori Jhinga Masala** \$21  
Fresh jumbo shrimps, Tandoori style, cooked in a rich cream of tomato sauce
- Madras Machali** \$20  
Fresh Swordfish cooked in a curry sauce with mushrooms, green peppers & onions

## Beef

- Beef Beef Curry** \$15  
Beef cubes in spicy tomato and onion sauce
- Beef Saag** \$15  
Beef cubes cooked with fresh spinach and exotic spices
- Beef Vindaloo** \$15  
Beef cubes cooked with potatoes, a touch of lemon and a tangy sauce
- Beef Korma** \$15  
Beef cooked with exotic spices, herbs and nuts and a mild cream sauce

## Gosht (Lamb)

- Gosht Curry** \$16  
Cubes of lamb cooked in thick gravy of exotic spices and herbs
- Gosht Vindaloo** \$17  
Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato & onion sauce
- Rogan Josh** \$17  
Kashmiri specialty of lamb in a fragrant curry
- Gosht Saag** \$16  
Chunks of boneless lamb, cooked with yogurt, spinach & spices
- Gosht Korma** \$17  
Chunks of boneless lamb, cooked with exotic spices, herbs and nuts in a mild cream sauce

- Gosht Mushrooms Do-Piazza** \$16  
Pieces of barbeque lamb roasted with onions, mushrooms, herbs and spices
- Keema Mutter** \$15  
Minced Lamb cooked w/peas, onions, tomato, herbs, and spices
- Halal Goat Curry** \$18  
Chunks of goat meat cooked in our chef's special curry

## Vegetarian

- Malai Kofta** \$15  
Vegetable meatballs cooked in a creamy nut sauce with fresh herbs and exotic spices
- Mixed Vegetables** \$15  
Mixed garden fresh vegetables cooked with herbs and spices
- Baingan Bhartha** \$14  
Eggplant specialty baked over open flame, mashed and sauteed w/onions, garlic, ginger & spice
- Shahi Aloo Gobhi** \$14  
Cauliflower and potatoes cooked with tomato, onion, herbs and spices
- Saag Paneer** \$14  
Spicy spinach cooked with pieces of fresh homemade cheese
- Mutter Paneer** \$14  
Fresh green peas cooked with home-made cheesechunks, exotic herbs and light spices
- Kabuli Chanaa** \$14  
Whole chick-peas cooked with onions and tomatoes Shahi Bhindi \$15 Fresh Okra, cooked with onions, ginger, tomatoes and Indian spices
- Dal Makhani** \$15  
Lentils sauteed in butter with fresh herbs and spices, garnished with fresh coriander
- Shahi Paneer Korma** \$16  
Homemade cheese sauteed with fresh ginger, garlic, onion, tomato, garnished with nuts and raisins and cooked in a creamy tomato sauce

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## Rice Specialties

<b>Murg Biryani</b>	<b>\$16</b>
Basmati Rice cooked with chicken chunks, nuts and spices	
<b>Gosht Biryani</b>	<b>\$17</b>
Juicy pieces of lamb cooked with Basmati Rice and spices and garnished with nuts	
<b>Beef Biryani</b>	<b>\$15</b>
Basmati Rice and spicy beef chunks cooked with nuts and flavored with saffron	
<b>Jhingra Biryani</b>	<b>\$20</b>
Saffron flavored Basmati Rice cooked with shrimp and nuts	
<b>Vegetable Biryani</b>	<b>\$15</b>
Basmati Rice cooked with exotic spices, herbs and fresh garden vegetables	
<b>Kashmir Special Biryani</b>	<b>\$20</b>
Basmati Rice cooked in butter with pieces of shrimp, fish, chicken, lamb, beef, paneer (cheese), vegetables, nuts, and raisins	

## Desserts

<b>Rasmalai (2)</b>	<b>\$4</b>
Fresh homemade cheese patties, cooked in a milk syrup, almonds and nuts	
<b>Gulab Jamun (2)</b>	<b>\$4</b>
Deep fried dough balls, soaked in syrup	
<b>Ice Cream</b>	<b>\$4</b>
Fresh Homemade Mango, Ginger, Coconut and Pistachio flavors	
<b>Badami Kulfi</b>	<b>\$4</b>
Exotic ice cream from India made with saffron, almonds and nuts	
<b>Kheer</b>	<b>\$3.50</b>
Rice cooked in sweetened milk, raisins and almonds	
<b>Gajar Ka Halva (Carrot Cake)</b>	<b>\$4</b>
Minced carrots cooked in milk flavored with nuts and rose water	

## Delicious Indian Breads

<b>Naan</b>	<b>\$3</b>
Unleavened bread baked in Tandoor	
<b>Stuffed Naan</b>	<b>\$5</b>
Unleavened bread stuffed with potatoes and spices, baked in Tandoor	
<b>Chicken Pesto Naan</b>	<b>\$5</b>
Handmade bread stuffed with diced chicken, herbs and spices, baked in Tandoor	
<b>Garlic Naan</b>	<b>\$4</b>
Unleavened, handmade bread stuffed with fresh garlic	
<b>Onion Kulcha</b>	<b>\$4</b>
Unleavened White bread stuffed with onions	
<b>Aloo Paratha</b>	<b>\$5</b>
Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter	
<b>Keema Naan</b>	<b>\$5</b>
Multi-layered unleavened white bread stuffed with spices and minced lamb	
<b>Plain Paratha</b>	<b>\$4</b>
Multi-layered whole wheat bread, cooked with butter on a griddle	
<b>Bhatura</b>	<b>\$3</b>
Refined flour, deep fried puffed bread	
<b>Poori (2)</b>	<b>\$4</b>
Whole wheat, deep fried puffed bread	
<b>Chapati (2)</b>	<b>\$4</b>
Thin, unleavened whole wheat bread, griddle cooked, served with or without butter	
<b>Peshawary Naan</b>	<b>\$5</b>
Unleavened bread stuffed with shredded coconut cashews and almonds baked to a perfection in a clay oven	

## Beverages

<b>Lassi (Sweet or Salty)</b>	<b>\$3</b>
A delicious yoghurt shake	
<b>Mango Lassi</b>	<b>\$4</b>
A delicious mango yoghurt shake	
<b>Pistachio Shake</b>	<b>\$4</b>
A delicious pistachio yoghurt shake	
<b>Fruit Juice</b>	<b>\$2.50</b>
(Mango, Pineapple, Grapefruit, Apple or Cranberry & Lemonade)	
<b>Orange Juice</b>	<b>\$4</b>
<b>Soda</b>	<b>\$2.50</b>
Coke, Ginger Ale, Sprite, Club Soda, Tonic, Diet Coke	
<b>Tea &amp; Coffee</b>	<b>\$1.50</b>
<b>Masala Tea</b>	<b>\$2.50</b>
(Darjeeling tea made w/ spices and milk boiled together)	
<b>Mineral Water</b>	<b>\$5</b>
<b>Espresso</b>	<b>\$2.95</b>
<b>Cappuccino</b>	<b>\$3.95</b>

## Buffet Lunch and Weekend Brunch

Join us daily for the finest array of Indian cuisine in the area. Ever changing appetizers, entrees, soup, salad and dessert served with fresh baked naan and homemade chutnies and dressing. it's all you can eat for a very reasonable price.

**Lunch Buffet: Mon.-Fri. 11:30-3pm**

**Dinner: 3-11pm daily**

**Sat. & Sun.- Special Brunch Buffet Noon-3pm**



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