

## LAMB SPECIALTIES



**Lamb Ragonjosh** .....\$ 17.95  
Tender morsels of lamb cooked with saffron, paprika, yogurt sauce and spices.

**Lamb Korma** .....\$ 17.95  
Tender pieces of lamb cooked in a creamy coconut almond sauce, flavored with saffron.

**Lamb Tikka Masala** .....\$ 17.95  
Tender cubes of baby lamb leg deboned & cooked in a tastefully seasoned, delicate onion, tomato & cream sauce.

**Lamb Bhuna** .....\$ 17.95  
Boneless tender lamb sautéed in fresh onions, tomatoes, bell peppers. Ginger, Garlic and special spices in a curry sauce.

**Lamb Pasanda** .....\$ 17.95  
Boneless tender lamb cooked with blend onions, yogurt, Garlic, Ginger, black pepper and chef's special spices.

**Lamb Saag (Spinach)** .....\$ 17.95  
Tender cubes of baby lamb leg cooked with fresh spinach, onions, tomatoes & fresh ground mild spices.

**Lamb Karahi** .....\$ 17.95  
Boneless tender cubes of lamb cooked with bell peppers, onions, tomatoes & exotic spices.

**Lamb Mango** .....\$ 17.95  
Boneless cubes of lamb cooked in a traditional onion, tomato sauce & mango pulp.

**Lamb Vindallo** 🌶️ .....\$ 17.95  
Spicy recipe of boneless lamb pieces with potatoes in a tangy sauce.

**Lamb Jalfrezi** .....\$ 17.95  
Boneless tender cubes of lamb cooked with seasoned vegetables.

## GOAT SPECIALTIES



**Goat Curry** .....\$ 16.95  
Goat pieces with bone cooked in a traditional onion, tomato sauce & special spices.

**Goat Karahi** .....\$ 16.95  
Goat pieces with bone cooked in a traditional bell peppers, onions, tomatoes & exotic spices.

**Goat Vindallo** 🌶️ .....\$ 16.95  
Goat pieces with bone cooked in spices with potatoes in a tangy sauce.

**Goat Mango** .....\$ 16.95  
Goat pieces with bone cooked in a traditional onion, tomato sauce & mango pulp.

**Goat Jalfrezi** .....\$ 17.95  
Goat pieces with bone cooked with seasoned vegetables.

## SEAFOOD SPECIALTIES



**Fish Tikka Masala** .....\$ 17.95  
Tandoori Salmon with tomatoes, cream and blend of spices.

**Fish Curry** .....\$ 17.95  
Fresh Salmon fillets cooked in a mild curry sauce.

**Shrimp Karahi** .....\$ 17.95  
Pieces of Shrimp cooked with stir fried-bell peppers, tomatoes and onions.

**Shrimp Tikka Masala** .....\$ 17.95  
Jumbo Tandoori Shrimp sautéed with special spices & cooked in a mildly seasoned onion and tomato sauce.

**Shrimp Vindallo** 🌶️ .....\$ 17.95  
Shrimp cooked in a spicy, tangy sauce.

**Shrimp Saag (Spinach)** .....\$ 14.95  
Shrimp cooked with spinach, onions, & freshly ground mild spices.

## BIRYANI SPECIALTIES



**Chicken Biryani** .....\$ 14.95  
Basmati Rice flavored with spices and saffron, cooked with marinated chicken pieces to an aromatic and savory combination.

**Goat Biryani** .....\$ 15.95  
Basmati Rice flavored with spices and saffron, cooked with marinated goat pieces to an aromatic and savory combination.

**Lamb Biryani** .....\$ 16.95  
Basmati Rice flavored with spices and saffron, cooked with marinated lamb pieces to an aromatic and savory combination.

**Shrimp Biryani** .....\$ 17.95  
Shrimp marinated in yogurt, tomatoes, bell peppers, broccoli, raisins, herbs and spices, cooked with spiced flavored Basmati Rice and Saffron.

**Vegetable Biryani** .....\$ 12.95  
Basmati Rice flavored with spices and saffron, cooked with stir-fried carrots, peas, cauliflower and broccoli.

**Star Special Biryani** .....\$ 19.95  
Basmati Rice cooked with succulent cubes of lamb, chicken, shrimp and mixed vegetables with mild spices & herbs.

**Peas Pulao** .....\$ 5.95  
Basmati Rice cooked with cumin seeds, green peas and mixed with special spices.