

INDIAN BREADS		
NAN	<i>Fine flour bread baked in Tandoor oven.</i>	\$2.50
TANDOORI ROTI	<i>Whole wheat flour bread baked in Tandoor.</i>	\$2.50
GARLIC NAN	<i>Minced garlic flour bread baked in Tandoor.</i>	\$3.50
KEEMA NAN	<i>Flour bread stuffed with minced lamb.</i>	\$4.50
CHICKEN TIKKA NAN	<i>Nan bread stuffed with baked and sliced Chicken breast.</i>	\$4.50
KHANDARI NAN	<i>Nan bread stuffed with cashew and fruits.</i>	\$4.50
ONION KULCHA	<i>Nan stuffed with cilantro and onions.</i>	\$3.50
PANEER KULCHA	<i>Nan stuffed with home-made cheese.</i>	\$3.50
POORI	<i>Puffed whole wheat bread.</i>	\$3.00
PARATHA	<i>Flat grill fried whole wheat bread.</i>	\$3.00
MADRAS PARATHA	<i>Flat grill fried flour bread (flaky).</i>	\$3.50

RICE SPECIALTIES - DUM BIRIYANI			
<i>(Aromatic Basmati Rice mildly spiced and flavored with saffron and herbs)</i>			
CHICKEN BIRIYANI	\$12.99	LAMB BIRIYANI	\$14.99
GOAT BIRIYANI	\$14.99	SHRIMP BIRIYANI	\$16.99
VEGETABLE BIRIYANI	\$11.99		

CONDIMENTS			
MANGO CHUTNEY	\$2.99	MIXED PICKLES	\$1.99
RAITHA	\$1.99	PLAIN YOGURT	\$1.99
CORINADER CHUTNEY OR ONION CHUTNEY	\$1.99	PAPPADAM	\$1.99

DESSERTS		
GULAB JAMUN	<i>Lightly fried milk balls soaked in warm honey syrup.</i>	\$3.50
RASMALAI	<i>Flat round cakes of cheese soaked in sweet milky syrup.</i>	\$4.00
KHEER	<i>Indian style rice pudding cooked with saffron and dried fruits.</i>	\$3.50
KULFI	<i>(Mango, Coconut or Pistia) Old fashioned home style ice cream made with milk.</i>	\$3.50

Lunch Buffet/A'la Carte (Monday - Friday) 11:00 am - 2:30 pm
 Weekend Lunch Buffet/A'la Carte (Saturday and Sunday) 12:00 noon - 3:00 pm
 Weekend Dinner Buffet/A'la Carte (Friday and Saturday) 5:00 pm - 10:00 pm
 A'la Carte Dinner (Monday - Thursday) 5:30 pm - 9:30 pm • Sunday 5:00 pm - 9:00 pm

- Takeout Available • Full Service Catering • Private Party Rooms
- Gift Certificates • Party Orders • Sales Tax is Extra
- We accept major credit cards

Sitar Indian Cuisine
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SOUPS & SALADS		
TOMATO SOUP	<i>Indian style cooked with aromatic spices.</i>	\$3.50
MULLIGATWANY SOUP	<i>Lentil and sliced chicken breast in cream of coconut, garnished with lemon and corinader leaves.</i>	\$3.50
VEGETABLE SOUP	<i>A rich blend of fresh vegetables made to suit the taste hot and sour.</i>	\$3.50
FRESH GREEN SALAD	<i>Lettuce with tomato, onion, lemon served with raitha (Indian style dressing with home-made yogurt)</i>	\$3.50
CHICKEN TIKKA SALAD	<i>Tandoori baked white meat chicken slices on a bed of fresh green salad.</i>	\$7.50

APPETIZERS & STARTERS (From North)		
<i>(Served with Tamarind & Cilantro Chutney)</i>		
VEGETABLE SAMOSA	<i>Pastry stuffed with potatoes and green peas. (2 pc.)</i>	\$3.50
MEAT SAMOSA	<i>Pastry stuffed with ground lamb and peas. (2 pc.)</i>	\$4.50
VEGETABLE PAKORA	<i>Mixed vegetable fritters. (6 pc)</i>	\$3.50
PANEER PAKORA	<i>Home-made cheese seasoned and dipped in lentil batter.</i>	\$4.50
GOBI PAKORA	<i>Seasoned florets of cauliflower, dipped in lentil batter.</i>	\$4.50
ALOO BONDA	<i>Seasoned mashed potatoes dipped in lentil batter.</i>	\$3.50
COMBO TOKRI	<i>Assorted vegetable appetizers.</i>	\$5.50
TANDOORI MIX GRILL	<i>Assorted meat appetizers, freshly baked in Tandoor oven.</i>	\$12.95

APPETIZERS & STARTERS (From South)		
<i>Served with Coconut Chutney and Sambar (lentil cooked with fresh vegetables)</i>		
SADA DOSAI	<i>A thin Crepe made with lentil and rice batter.</i>	\$6.99
MASALA DOSAI	<i>Dosai stuffed with seasoned mashed potatoes.</i>	\$7.99
MYSORE MASALA DOSAI	<i>Dosai stuffed with seasoned mashed potatoes, raisins, cashews, and coconut chutney.</i>	\$8.99
KEEMA DOSAI	<i>Dosai stuffed with lightly seasoned ground lamb.</i>	\$9.99
UTTAPAM	<i>(Topping: Onion or Vegetable), rice and lentil pancake spread with ginger onion, tomatoes and peas.</i>	\$7.99
IDLY	<i>Steamed rice and lentil cakes.</i>	\$5.99
MEDI VADA	<i>Fried lentil doughnuts.</i>	\$5.99

DIETER'S DELIGHT FROM OUR TANDOOR		
<i>(Tandoor is a clay oven to bake all Tandoori dishes)</i>		
TANDOORI CHICKEN	<i>Chicken marinated with yogurt, herbs, and spices (Half portion with bones).</i>	\$10.99
CHICKEN TIKKA	<i>Boneless pieces of chicken (white meat) marinated with yogurt, herbs and spices.</i>	\$12.99
CHICKEN MALAI KEBAB	<i>Cubed chicken breast marinated with yogurt, ginger, garlic, corinader and white pepper.</i>	\$12.99
HARYALI KEBAB	<i>Boneless chicken breast marinated with green masala and mild aromatic spices.</i>	\$13.99
SHEEK KEBAB	<i>Ground lamb seasoned with special spices and skewered in Tandoor oven.</i>	\$12.99
CHEF MIX GRILL	<i>A generous combo of chicken, lamb and shrimp.</i>	\$17.99
LAMB BOTI KEBAB	<i>Chunks of lamb marinated and baked in Tandoor.</i>	\$15.99
FISH TIKKA	<i>Salmon filets marinated with special spices and skewered to perfection.</i>	\$15.99
SHRIMP TANDOORI	<i>Jumbo shrimps marinated in yogurt and herbs.</i>	\$16.99
SHRIMP MALAI KEBAB	<i>Jumbo shrimps marinated in ginger, garlic, white pepper, saffron and yogurt.</i>	\$16.99
PANEER TIKKA	<i>Paneer (home-made cheese), stuffed with masalas and served with seasoned vegetables.</i>	\$12.99

CHICKEN SPECIALTIES

CHICKEN KORMA	Chicken cooked in creamy almond and cashew sauce, garnished with aromatic spices.	\$12.99
CHICKEN TIKKA MASALA	Chicken chunks baked in tandoor and then cooked with a creamy tomato and yogurt sauce.	\$13.99
CHICKEN MAKHANI	Baked white meat chicken slices, cooked in a thick and creamy sauce.	\$13.99
CHICKEN CURRY	Cubes of chicken cooked with fresh masala in a light curry gravy.	\$12.99
CHICKEN METHI MASALA	Cubes of chicken cooked with fenugreek leaves, fresh ginger and aromatic spices.	\$13.99
CHICKEN THARKARI	Cubes of chicken cooked with fresh vegetables and spices, garnished with coriander leaves and freshly chopped tomatoes.	\$12.99
CHICKEN SAAG	Cubes of chicken cooked with creamy spinach herbs and spices.	\$12.99
CHICKEN TIKKA SAAG	Cubes of Tandoori skewered chicken cooked with creamy spinach and garnished with ginger.	\$13.99
CHICKEN VINDALOO	Cubes of chicken cooked in a hot and tangy sauce (mild available), a dish from Goa.	\$12.99
CHICKEN ADRAKI	Thin slices of chicken cooked with fresh ginger, onions and coriander, garnished with ground black pepper and sliced tomatoes.	\$13.99

*Other Chicken Specialties like Chicken Dopyaza, Chicken Bhuna, and Chicken Jalfrezi, etc. are also Available Upon Request.

LAMB SPECIALTIES

LAMB ROGAN GOSHT	Tender cubes of lamb cooked in its own juices with aromatic spices and in a thick gravy.	\$13.99
LAMB METHI GOSHT	Cubes of lamb cooked with fenugreek and fresh ginger and spices.	\$14.99
LAMB DHANSAK	Tender cubes of lamb cooked with yellow lentils and spices (garnished with fenugreek, a must try dish).	\$14.99
LAMB VINDALOO	Chunks of lamb cooked in a tangy and hot sauce specialty from Goa (mild also available).	\$13.99
LAMB KORMA	Tender chunks of lamb cooked in a creamy almond and cashew sauce.	\$13.99
LAMB SAAG	Cubes of lamb cooked with creamy spinach and blended with spices.	\$13.99
KEEMA CHANA	Ground lamb cooked with chick peas.	\$13.99
KEEMA MUTTER	Ground lamb cooked with green peas.	\$13.99
KEEMA BAJGAN	Ground lamb cooked with egg plant.	\$13.99
GOAT CURRY	Baby goat meat (with bones), cooked in a thick brown gravy.	\$14.99
SITAR KI SHAAN	Ground lamb cooked with special spices, served on layers of tender slices of eggplant, garnished with cheese and coriander.	\$15.99

*Other Lamb Specialties like Lamb Bhuna, Lamb Khandat, and Lamb Dopyaza etc. are also Available Upon Request.

BEEF SPECIALITIES

BEEF KORMA	Beef cooked in a mild, creamy almond and cashew nut sauce.	\$13.99
BEEF SAAG	Beef cooked with spinach and blended with spices.	\$13.99
BEEF VINDALOO	Beef chunks cooked in a hot, tangy Goan sauce.	\$13.99
BEEF KADAI	Cubes of beef sprinkled with fresh spices and sautéed with fresh tomatoes and bell peppers.	\$14.99
BEEF BHUNA	Cubes of beef slowly cooked in its own juices with special herbs and spices in a medium thick gravy seasoned with tomatoes.	\$13.99
BEEF DOPYAZA	Tender pieces of beef cooked in a thick gravy and garnished with grilled onions.	\$13.99

SEAFOOD SPECIALITES

SHRIMP DOONAPoola	Shrimp cooked with ginger and curry leaves in a coconut sauce.	\$17.99
SHRIMP TANDOORI MASALA	Shrimp skewered in the Tandoor and then cooked in a tomato cream sauce.	\$16.99
SHRIMP SAAG	Shrimp cooked with cream of spinach and blended with spices.	\$16.99
SHRIMP KORMA	Shrimp cooked with almond and yogurt sauce.	\$16.99
SHRIMP VINDALOO	Shrimp cooked in a hot and tangy sauce.	\$16.99
SHRIMP BHUNA	Shrimp cooked in a thick gravy of tomato and onions.	\$16.99
SHRIMP THOREN	Shrimp diced into small slices and marinated with spices, sautéed with fresh coconut and ginger, green chillies and curry leaves (a delicacy from Kerala).	\$17.99
FISH BHUNA	Salmon fish cooked in a thick curry sauce.	\$16.99

VEGETARIAN SPECIALTIES

ALOO GOBI MUTTER	Small florets of cauliflower cooked with green peas (Vegan dish).	\$10.99
LASOONI GOBI	Small floret of cauliflower cooked with garlic and other spices (Vegan dish).	\$10.99
CHANA MASALA	Chick peas cooked with curry sauce (Vegan dish).	\$9.99
DHAL MAKHANI	Three kinds of lentils prepared with herbs (Vegan dish).	\$9.99
BINDI MASALA	Okras cooked with fresh ginger and tomato (Vegan dish).	\$9.99
ALOO METHI	Potato cubes cooked with Fenugreek leaves and herbs (highly aromatic) Vegan dish.	\$11.99
SAAG (SPINACH)	Cooked with Paneer (Saag Paneer), cooked with chickpeas (Chana Saag), cooked with potatoes and cauliflower (Aloo Gobi Saag)	\$10.99
BAJGAN BIRTHA	Whole eggplant baked in Tandoor, mashed and seasoned with herbs and spices.	\$11.99
PANEER BAJGAN	Baked eggplant, mashed and seasoned with herbs and spices and sliced paneer.	\$11.99
PANEER MAKHANI	Home-made cheese cooked in a delicate sauce.	\$11.99
PANEER KADAI	Home-made cheese cubes cooked with bell pepper and onions.	\$11.99
PANEER SHAHI KORMA	Paneer cooked in almond and yogurt sauce.	\$11.99
MUTTER PANEER	Paneer cooked with green peas.	\$9.99
MALAI KOFTA	Dumplings of home-made cheese, shredded vegetables and green peas.	\$11.99
VEGETABLE MASALA	Mixed vegetables cooked in curry sauce.	\$10.99
NAVARATTAN KORMA	Mixed vegetables and dried fruits cooked with almond sauce.	\$10.99
VEGETABLE VINDALOO	Mixed vegetables cooked in a tangy and spicy sauce (mild available)	\$10.99
DHAL FRY	Yellow lentils cooked with mild spices, garnished with coriander leaves and tomatoes.	\$9.99

MAHARAJA'S BANQUET**A ROYALE SPREAD**

VEGETARIAN (2)	A complete dinner for two, includes appetizers, choice of two vegetarian entrées served with basmati rice, nan, dal, condiments and dessert.	\$39.99
NON-VEGETARIAN (2)	A complete dinner for two, includes Tandoori mixed grill choice of two meat dishes, served with basmati rice, nan, dal, condiments and dessert.	\$44.99
SEAFOOD LOVERS (2)	Served with prawn pakoras, choice of two seafood entrées, served with basmati rice, dal, nan, condiments and dessert.	\$54.99
VEGETARIAN THALI	Small portion of two vegetable dishes; dal, veg-samosa, bread, rice, raita, and rice pudding (dessert).	\$16.99
NON-VEGETARIAN THALI	Small portion of two meat dishes; dal, meat samosa, bread, rice, raita and rice pudding dessert).	\$18.99