

Appetizers

Papadum.....**\$0.99**
Thin crispy lentil wafer. (2 pc)

Vegetable Pakoras.....**\$5.95**
Mixed vegetables dipped in a spiced chickpea batter, then deep fried into a crispy delight.

Vegetable Samosas.....**\$3.75**
Light, flaky pastry stuffed with a mixture of potatoes, peas, and savory seasonings. (2 pc)

Aloo Tikki**\$5.75**
Lightly spiced and deep fried potato patties.(4 pc)

Paneer Pakoras**\$7.50**
Fresh homemade cheese, deep fried in lightly spiced chick pea batter. (7 pc)

Meat Samosas.....**\$6.50**
Turnovers stuffed with minced lamb. (2 pc)

Chicken Pakoras.....**\$7.50**
Tender pieces of boneless white meat chicken deep fried in a spiced chickpea batter. (7 pc)

Fish Pakoras.....**\$7.95**
Pieces of deep fried fish in a chickpea batter and a blend of spices. (7 pc)

Vegetarian Platter.....**\$8.50**
Delicious assortment of vegetable pakora, samosa(1pc), aloo tikki (2 pc), and paneer pakora.

Non- Vegetarian Platter.....**\$9.50**
Delicious assortment of fish pakora and chicken pakora.

Soups

Lentil Soup.....**\$7.50**
Delicious soup of mixed lentils cooked with herbs and mild Indian spices.

Tomato Soup.....**\$7.50**
Indian style tomato soup cooked with fresh herbs and spices.

Breads

Bread Basket**\$8.50**
Select three of our tasty assortment of Naan of your choice.

Naan.....**\$1.95**
Traditional Punjabi style unleavened white bread baked in our Tandoori oven.

Garlic Naan.....**\$2.75**
Delicious unleavened white bread cooked with garlic and coriander.

Aloo Naan.....**\$3.00**
Stuffed potato bread cooked in a clay oven.

Onion Naan.....**\$3.00**
Unleavened bread stuffed with onion and spices.

Paneer Naan.....**\$3.00**
Unleavened white bread stuffed with homemade cheese and Indian spices.

Peshwari Naan.....**\$3.00**
Unleavened white bread stuffed with dried fruits.

Chicken Naan.....**\$3.50**
Unleavened white bread stuffed with Tandoori style chicken and Indian spices.

Keema Naan.....**\$3.75**
Unleavened bread stuffed with minced lamb, coriander, and Indian spices.

Tandoori Roti.....**\$2.00**
Whole wheat bread baked in our clay oven.

Paratha.....**\$2.75**
Whole wheat bread lightly seasoned and cooked on a stove.

Poori.....**\$3.00**
Deep fried whole wheat bread.

Aloo Paratha**\$3.50**
Whole wheat bread stuffed with potato's and spices.

Vegetable Specialties

Served with Basmati Rice

- Aloo Gobhi.....\$12.95**
Fresh cauliflower and potatoes, gently cooked with a pleasant blend of herbs and spices.
- Baingan Bhartha.....\$12.95**
Mashed eggplant sautéed in butter with onions, garlic, ginger, and our special curry.
- Aloo Mattar.....\$12.95**
Fresh green peas and potatoes cooked in a fragrant spiced sauce.
- Bhindi Masala.....\$12.95**
Okra cooked with onions, garlic, ginger, and spices.
- Channa Masala.....\$12.95**
Chickpeas cooked with onions, tomatoes, and spices.
- Dal Makhni.....\$12.95**
Black lentils cooked with fresh herbs and spices.
- Malai Kofta.....\$12.95**
Vegetable balls cooked in a creamy sauce with fresh herbs and spices.
- Mattar Paneer.....\$12.95**
Fresh green peas cooked with homemade cheese and our blend of fresh herbs and spices.
- Mixed Vegetables.....\$12.95**
A medley of garden fresh vegetables stewed together with an assortment of exotic spices.
- Paneer Do Piazza.....\$12.95**
Homemade cheese with onions, tomatoes, and green peppers, cooked in our blend of spices.
- Punjabi Khadi..... \$12.95**
Yogurt, chickpeas, flour, vegetable pakoras cooked with spices, fresh ginger, and garlic.
- Saag Paneer.....\$12.95**
Spinach cooked with spices and homemade cheese.
- Shaih Paneer Masala.....\$12.95**
Homemade cheese sautéed with ginger, garlic, onions, and tomato, cooked in a creamy sauce.
- Vegetable Korma.....\$12.95**
Fresh garden vegetables cooked with our special blend of spices in a creamy sauce.

Chicken Specialties

Served with Basmati Rice

- Chicken Curry.....\$14.75**
Boneless chicken cooked with onions, tomatoes, ginger, garlic, and fragrant spices.
- Chicken Vegetables.....\$14.75**
Boneless chicken cooked with our fresh garden vegetables, herbs, and spices.
- Chicken Saag.....\$14.75**
Boneless chicken cooked with spinach and sautéed in butter with fresh spices.
- Chicken Methi.....\$14.75**
Tender pieces of boneless chicken cooked with fenugreek leaves and selected spices.
- Chili Chicken\$14.75**
Boneless pieces chicken sautéed with green bell peppers, onions, and garlic, in an exotic Indian sauce.
- Chicken Vindaloo.....\$14.75**
Boneless chicken cooked with potatoes in a tangy Vindaloo sauce.
- Chicken Mushroom.....\$14.75**
Boneless chicken cooked with mushrooms, herbs and spices.
- Chicken Tikka Masala.....\$14.75**
Boneless white meat chicken, marinated and Tandoori cooked, in a delightful tangy cream sauce.
- Chicken Korma.....\$14.75**
Boneless chicken cooked with delicate spices and herbs, in a light cream sauce.
- Butter Chicken.....\$14.75**
Boneless chicken cooked in a creamy tomato sauce with fresh herbs and spices.
- Chicken Rogan Josh.....\$14.75**
Chicken pieces cooked with fresh ginger, touch of garlic and simmered in spices and yogurt.
- Chicken Achar.....\$14.75**
Boneless chicken cooked with onions, tomatoes, ginger, and mixed pickles in a fragrant of spices.
- Chicken Coconut Curry.....\$14.75**
Boneless chicken cooked with ginger, garlic, cooked in coconut milk with herbs and spices.

Lamb Specialties

Served with Basmati Rice

- Lamb Curry.....\$14.95
Pieces of lamb cooked in a thick sauce of onions, tomatoes, garlic, ginger, herbs and spices.
- Lamb Vindaloo.....\$14.95
Lamb marinated in vinegar and spices and cooked with potatoes in a Vindaloo sauce.
- Lamb Mushroom.....\$14.95
Tender lamb cooked in select curries with fresh mushrooms in a blend of herbs and spices.
- Lamb Bhuna.....\$14.95
Pan fried cubes of lamb cooked with a variety of masalas and sautéed green bell pepper, tomatoes, onions, and spices.
- Lamb Saag.....\$14.95
Pieces of lamb cooked in spinach with fresh ginger, garlic, and spices.
- Lamb Achar.....\$14.95
Lamb cooked with spicy and tangy mixed pickles.
- Lamb Korma.....\$14.95
Lamb cooked in a rich with select spices, in a mild cream sauce.
- Lamb Rogan Josh.....\$14.95
Tender lamb cooked with fresh ginger, touch of garlic, and simmered in spices and yogurt.
- Lamb Tikka Masala.....\$14.95
Lamb pieces cooked with tomato cream sauce and fresh Indian herbs and spices.

Goat Specialty

Served with Basmati Rice

- Punjabi Bakra.....\$15.95
Bone-in goat meat cooked in a rich curry of fresh herbs, spices, and selected masala.

Seafood Specialties

Served with Basmati Rice

- Shrimp Masala.....\$15.50
Shrimp cooked with tomatoes, onions and spices in a bright, creamy sauce.
- Shrimp Korma.....\$15.50
Shrimp cooked in a spiced cream sauce flavored with our fresh spices.
- Shrimp Saag.....\$15.50
Shrimp and spinach cooked with herbs and spices.
- Shrimp Vindaloo.....\$15.50
Shrimp cooked with tangy Vindaloo with potatoes.
- Shrimp Curry.....\$15.50
Fish cooked with , tomatoes, ginger, garlic, and spices.
- Fish Curry.....\$15.50
Fish cooked with onions, tomatoes, ginger, garlic, and fragrant spices.
- Fish Masala.....\$15.50
Fish cooked in a creamy sauce with herbs and spices.
- Fish Korma.....\$15.50
Fish cooked in a mildly spiced cream sauce and flavored with selected spices.
- Fish Vindaloo.....\$15.50
Fish cooked with potatoes in a vindaloo sauce.

Tandoori Hot Plates

Tandoori Chicken

Bone in chicken marinated in yogurt and spices, baked on skewers.

- Half order\$10.95
Full order\$16.95

Chicken Tikka Tandoori.....\$14.95
Boneless chicken breast marinated in yogurt and spices, baked on skewers.

Shrimp Tandoori.....\$15.95
Shrimp marinated in a special yogurt blend and baked on skewers.

Tandoori Mixed Grill.....\$17.95
A delicious combination of chicken tandoori, chicken tikka, and shrimp tandoori.

Rice Dishes

Biryani's served with a side of raita.

Vegetable Biryani.....	\$12.99
Basmati rice cooked with select spices, herbs, and fresh garden vegetables.	
Chicken Biryani	\$14.95
Basmati rice cooked with chicken in our fresh blend of herbs and spices.	
Lamb Biryani.....	\$15.95
Basmati rice cooked with tender lamb in our fresh blend of herbs and spices, garnished with coriander.	
Shrimp Biryani.....	\$15.95
Basmati rice cooked with shrimp in our fresh blend of herbs and spices.	
Mehfil Special Biryani.....	\$16.50
Basmati rice coked with chicken, lamb, and shrimp an exotic blend of Indian spices.	
Peas Pilao.....	\$7.95
Aromatic basmati rice cooked with onions, fresh green peas and lightly spiced.	
Plain Basmati Rice.....	\$2.50

Channa Platter

Chickpeas cooked with onions, tomatoes, and spices.

Channa Badhora.....	\$12.95
Served with fried bread made from white flour.	
Channa Poori.....	\$12.95
Served with fried bread made from whole wheat flour.	
Channa Samosa.....	\$9.99
Served on top of 2 pieces of Samosa's.	
Channa Tikki.....	\$9.99
Served 4 pieces of Aloo Tikki.	

Drinks

Mehfil's Masala Chai.....	\$2.50
Indian black tea with a mixture of aromatic spices, herbs, and milk.	
Mango Lassi.....	\$3.99
A blend of yogurt, milk and mango.	
Soft Drinks.....	\$2.50
Coke, Diet Coke, Sprite, Fanta	

Side Orders

Raita.....	\$2.75
Refreshing yogurt with grated cucumber, carrots, and coriander.	
Mango Chutney.....	\$2.00
Garden Salad.....	\$5.50
Iceberg lettuce, cucumbers and tomato.	

Desserts

Gulab Jamun.....	\$4.75
Indian-style honey balls soaked in homemade syrup. (4pc)	
Kheer.....	\$3.99
Indian-style homemade rice pudding.	