

## Soup

Lentil Soup with Lamb or Vegetarian	\$ 4.95
Black Bean Chicken Soup	\$ 4.95

## Appetizers

served with mint chutney and salad

<b>Combo Platter One</b>	\$ 24.95
Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs)	
<b>Combo Platter Two</b>	\$ 36.95
Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs), Chicken Pakora (5 pcs), Tandoori Shrimp (5 pcs)	
<b>Tandoori Shrimp</b>	\$ 11.95
Sizzling hot tandoori prawn served with red onion	
<b>Shrimp Balcha</b>	\$ 11.95
Pickled shrimp prepared Goan style	
<b>Zesty Fried Fish</b>	\$ 7.95
Fried fish in south Indian spices, served with a mint chutney	
<b>Lamb Seekh Kebab</b>	\$ 8.95
Minced lamb marinated with Indian spices, cooked in tandoor oven	
<b>Chicken Vepudu</b> 	\$ 9.95
Deep fried chicken with South Indian spices and curry leaves	
<b>Paneer or Chicken Tikka</b>	\$ 7.95
Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven	
<b>Samosa</b> (Seasoned potatoes and peas in pastry wrap, deep fried)	\$ 5.95
<b>Lamb Samosa</b> (Seasoned lamb and vegetables in pastry wrap, deep fried)	\$ 7.95
<b>Hummus</b> (Chick peas, tahini, garlic, lemon juice served with garlic naan)	\$ 4.95
<b>Pakorras</b> (Chicken seasoned with tandoor spices and batter fried)	\$ 7.95
<b>Onion Bhajia</b> (Chopped onion with chillies and basin flour, deep fried)	\$ 5.95
<b>Lamb or Chicken Stuffed Naan</b>	\$ 6.95
Chicken or Lamb prepared with blend of spices, stuffed in naan and cooked in tandoor oven	
<b>Chicken Tandoor</b> (Sizzling hot tandoori chicken pieces served with red onion)	\$ 10.95

# લાઈન કોર્સ

served with steamed rice or saffron rice, pickle and mango chutney

- add \$1 to substitute rice for sauteed vegetables, mushroom rice or salad

## હાઈન ઇન્સપીરેડ

Manchurian or Szechuan Spicy or Ginger Soy

Paneer	\$ 16.95
Chicken	\$ 16.95
Shrimp	\$ 21.95
Lobster	\$ 27.95

## ઇદારીદ

<b>Lobster Chef's Special</b>	\$ 27.95
Chucks of lobster, tossed with peppers and onion, in Kadai masala and coconut milk	
<b>Lobster Moilee</b>	\$ 27.95
Chunk of lobster tosed with saffron and coconut lime sauce	
<b>Lobster and Shrimp Vepudu</b> 	\$ 27.95
Lobster and shrimp marinated, fried, tossed with onion, tomatoe and curry leaves	
<b>Tandoor Shrimp Butter Masala</b>	\$ 21.95
Shrimp sauteed in a masala sauce	
<b>Bengali Fish Curry</b>	\$ 21.95
Mustard flavored traditional Bengal dish	
<b>Fish Podimas</b>	\$ 21.95
Fisherman's favorite	
<b>Shrimp Pepper Fry</b> 	\$ 21.95
Shrimp tossed with onion, tomato, black pepper and curry leaves	
<b>Madras Shrimp Curry</b>	\$ 21.95
Shrimp simmered in onion, tomato and coconut gravy, South Indian style	
<b>Masala Fried Fish</b>	\$ 21.95
Spicy fillet of fresh Snapper, grilled, served with Punjabi kadhi	
<b>Shrimp Jalfraise</b> (Cooked to perfection with bell peppers for a distinct flavor)	\$ 21.95
<b>Shrimp Malabar</b>	\$ 21.95
Shrimp poached in coconut and chili masala, scented with fresh lime	
<b>Shrimp or Snapper Moilee</b> (Tosed with saffron and coconut lime sauce)	\$ 21.95

# chicken

<b>Butter Chicken</b>	\$ 16.95
Who haven't heard of Butter Chicken! An iconic Indian dish known as Chicken Makhani	
<b>Chicken Tikka Masala</b>	\$ 16.95
Pre-marinated chicken is grilled and added to a thick, creamy gravy	
<b>Chicken Chettinadu</b>	\$ 16.95
<b>Chicken Mango</b>	\$ 16.95
Sweet chicken, simmered in a tangy mango sauce	
<b>Dhal Murgh</b>	\$ 16.95
Chicken and Lentil curry	
<b>Chicken Malabar</b>	\$ 16.95
Chicken poached in coconut and chilly Masal, scented with fresh lime	
<b>Chicken Shai Korma</b>	\$ 16.95
Rich, mogal gravy	
<b>Chicken Nizami</b>	\$ 16.95
Chicken cooked with cashew nuts, coconut, yogurt, and spices	
<b>Chicken Vindaloo</b> 	\$ 16.95
Tangy and spicy, this curry is almost a staple food in Goa	
<b>Madras Chicken Curry</b>	\$ 16.95
Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices	
<b>Chicken Pepper Fry</b> 	\$ 16.95
Chicken tossed with onion, tomato, black pepper and curry leaves	
<b>Kozhi Varutha Curry</b> 	\$ 16.95
Chicken with broiled South Indian spices	
<b>Saag Chicken</b>	\$ 16.95
Delicious North Indian dish. Thanks to the spinach, very healthy too!	
<b>Kadai Chicken</b>	\$ 16.95
Chicken with onion, bell pepper, tomato and Kadai masala	
<b>Chicken Korma</b>	\$ 16.95
Chicken in a mild creamy sauce and spices	
<b>Chicken Jalfraise</b>	\$ 16.95
Cooked to perfection with bell peppers for a distinct flavor	
<b>Chicken Kashmiri</b>	\$ 16.95
Mild spicy, sweet, creamy, rich tomato onion masala curry	

## vegetarian

## lamb

### Paneer Butter Masala \$15.95

Paneer in creamy butter tomato sauce

### Mutter Paneer \$15.95

North Indian curry with peas and cottage cheese. It's an all time favorite

### Channa Masala \$15.95

Chick peas with onion, tomatoe and

### Malai Kofta \$15.95

This vegetarian alternative to meat balls prepared with potatoes and cottage cheese, deep fried and served with thick rich yellow cashew gravy

### Saag Paneer \$15.95

Delicious North Indian dish, with fresh spinach; very healthy!

### Mixed Vegetable Korma \$15.95

Tossed mixed vegetable in a mild creamy coconut sauce and spices

### Dingri Dolma \$15.95

Paneer with mushroom in onion, tomato cashew and coconut gravy

### Vegetable Kolhapuri \$15.95

### Madras Vegetable Curry \$15.95

Traditional South Indian style

### Paneer, Mushroom and Lima Beans Milagu Pirati \$15.95

Tossed in onion, tomato gravy, with black pepper and curry leaves

### Lima Beans, Cauliflower, Potato Masala \$15.95

### Mushroom and Peas Kadai Masala \$15.95

### Bindi Masala OR \$15.95

### Baingan Bhartha

Available on selected days - ask your server

### Lamb Rogan Josh \$19.95

Classic Kashmir "Red lamb" , gets its name from the unique Kashmir dried red chilies, used to prepare it

### Lamb Vindaloo \$19.95

Tangy and spicy, this curry is almost a staple food in Goa

### Dhal Gosh \$19.95

Lamb and lentil curry

### Madras Lamb Curry \$19.95

Lamb simmered in onion and tomato, with South Indian spices, in a coconut gravy

### Lamb Jalfraisse \$19.95

Cooked to perfection with bell peppers for a distinct flavor

### Saag Lamb \$19.95

Delicious North Indian dish. Thanks to the spinach, very healthy too

### Lamb Varutha Curry \$19.95

Lamb with broiled South Indian spices

### Lamb Shai Korma \$19.95

Rich, mogal gravy

### Lamb Pepper Fry \$19.95

Lamb tossed with onion, tomato, black pepper and curry leaves

### Kadai Lamb \$19.95

Lamb with onion, bell pepper, tomato and Kadai masala

### Lamb Korma \$19.95

Lamb in a mild creamy sauce and spices

### Lamb Mango \$19.95

Lamb in a mild creamy sauce and spices

### Lamb Kashmiri \$19.95

Mild, creamy, rich tomato onion masala curry

All prices are in Cayman Islands Dollars. CI\$1.00 = US\$1.25

15% gratuities are added to the bill

## accompaniments

Steamed rice or Saffron rice	\$ 3.50
Tadka Dhal or Dhal Makhani	\$ 7.95
Raitha	\$ 2.50
Gobi Manchurian Batter fried cauliflower, with spicy Asian sauce	\$ 9.95
Meat or Vegetable Gravy	\$ 5.95
Sauted Vegetable	\$ 3.95
Fresh Vegy Salad (onion, cucumber, tomatoe, green chillies and lemon)	\$ 3.50
Red Onion Salad served with lemon	\$ 1.00
Bombay Aloo	\$ 7.95
Aloo Gobi or Sagg Aloo	\$ 9.95

## homemade indian breads

Plain Naan Soft leavened white bread cooked in a clay oven	\$ 1.95
Flavored Naan Choice of Garlic, Butter or Rosemary	\$ 2.25
Malai Naan Naan stuffed with goat cheese, chilies and cilantro	\$ 2.95
Peshawari Naan Naan filled with almonds, coconut, dates and raisins	\$ 3.95
Onion Naan	\$ 2.25
Truffle Oil Naan	\$ 2.95
Mint Parata Whole wheat bread, unleavened, stuffed with fresh mint	\$ 2.50
Aloo Parata Whole wheat bread, unleavened, stuffed with potatoes	\$ 3.50
Roti Flat whole wheat bread cooked in a clay oven	\$ 1.95

*Dine in customers enjoy, with all entres, a free soda, juice or a Cayman beer (CayBrew, Cay Light, White Tip, Iron Shore)*

## biryani

A perfect one-dish meal! Rice with a signature blend of aromatic spices,

Vegetable Biryani	\$ 15.95
Chicken Biryani	\$ 16.95
Lamb Biryani	\$ 19.95
Shrimp Biryani	\$ 21.95
Southern Spice Biryani ( Shimp, Lamb and Chicken)	\$ 21.95