

Soup

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

Appetizers

served with mint chutney and salad

Combo Platter Option One	\$26.95
Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs)	
Combo Platter Option Two	\$38.95
Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs), Chicken Pakora (5 pcs), Tandoori Shrimp (5 pcs)	
Tandoori Shrimp	\$11.95
Sizzling hot tandoori prawn served with red onion	
Shrimp Balcha	\$11.95
Pickled shrimp prepared Goan style	
Zesty Fried Fish	\$8.95
Fried fish in south Indian spices, served with a mint chutney	
Lamb Seekh Kebab	\$9.95
Minced lamb marinated with Indian spices, cooked in tandoor oven	
Chicken Vepudu 	\$9.95
Deep fried chicken with South Indian spices and curry leaves	
Paneer or Chicken Tikka	\$8.95
Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven	
Samosa (Seasoned potatoes and peas in pastry wrap, deep fried)	\$5.95
Lamb Samosa (Seasoned lamb and vegetables in pastry wrap, deep fried)	\$8.95
Hummus (Chick peas, tahini, garlic, lemon juice served with garlic naan)	\$5.95
Pakorras (Chicken seasoned with tandoor spices and batter fried)	\$7.95
Onion Bhajia (Chopped onion with chillies and began flour, deep fried)	\$6.95
Lamb or Chicken Stuffed Naan	\$7.95
Chicken or Lamb prepared with blend of spices, stuffed in naan and cooked in tandoor oven	
Chicken Tandoor (Sizzling hot tandoori chicken pieces served with red onion)	\$10.95

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served with steamed rice or saffron rice, pickle and mango chutney
- add \$1.50 to substitute rice for sauteed vegetables, mushroom rice or salad

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Manchurian or Szechuan Spicy or Ginger Soy

Paneer	\$ 18.95
Chicken	\$ 18.95
Shrimp	\$ 23.95
Lobster	\$ 29.95

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Lobster Chef's Special Chucks of lobster, tossed with peppers and onion, in Kadai masala and coconut milk	\$29.95
Lobster Moilee Chunk of lobster tosed with saffron and coconut lime sauce	\$29.95
Lobster and Shrimp Vepudu  Lobster and shrimp marinated, fried, tossed with onion, tomatoe and curry leaves	\$29.95
Tandoor Shrimp Butter Masala Shrimp sauteed in a masala sauce	\$23.95
Bengali Fish Curry Mustard flavored traditional Bengal dish	\$23.95
Fish Podimas Fisherman's favorite	\$23.95
Shrimp Pepper Fry  Shrimp tossed with onion, tomato, black pepper and curry leaves	\$23.95
Madras Shrimp Curry Shrimp simmered in onion, tomato and coconut gravy, South Indian style	\$23.95
Masala Fried Fish Spicy fillet of fresh Snapper, grilled, served with Punjabi kadhi	\$23.95
Shrimp Jalfrezi (Cooked to perfection with bell peppers for a distinct flavor)	\$23.95
Shrimp Malabar Shrimp poached in coconut and chili masala, scented with fresh lime	\$23.95
Shrimp or Snapper Moilee (Tosed with saffron and coconut lime sauce)	\$23.95

chicken

Butter Chicken	\$18.95
Who hasn't heard of Butter Chicken! An iconic Indian dish known as Chicken Makhani	
Chicken Tikka Masala	\$18.95
Pre-marinated chicken is grilled and added to a thick, creamy gravy	
Chicken Chettinadu	\$18.95
Chicken Mango	\$18.95
Sweet chicken, simmered in a tangy mango sauce	
Dhal Murgh	\$18.95
Chicken and Lentil curry	
Chicken Malabar	\$18.95
Chicken poached in coconut and chilly Masal, scented with fresh lime	
Chicken Shai Korma	\$18.95
Rich, mogal gravy	
Chicken Nizami	\$18.95
Chicken cooked with cashew nuts, coconut, yogurt, and spices	
Chicken Vindaloo 	\$18.95
Tangy and spicy, this curry is almost a staple food in Goa	
Madras Chicken Curry	\$18.95
Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices	
Chicken Pepper Fry 	\$18.95
Chicken tossed with onion, tomato, black pepper and curry leaves	
Kozhi Varutha Curry 	\$18.95
Chicken with broiled South Indian spices	
Saag Chicken	\$18.95
Delicious North Indian dish. Thanks to the spinach, very healthy too!	
Kadai Chicken	\$16.95
Chicken with onion, bell pepper, tomato and Kadai masala	
Chicken Korma	\$18.95
Chicken in a mild creamy sauce and spices	
Chicken Jalfrezi	\$18.95
Cooked to perfection with bell peppers for a distinct flavor	
Chicken Kashmiri	\$18.95
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