

Soup

Lentil Soup with Lamb or Vegetarian	\$5.95
Black Bean Chicken Soup	\$5.95

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	\$12.95
Sizzling hot tandoori prawn served with red onion	
Shrimp Balcha	\$12.95
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 	\$10.95
Deep fried chicken with South Indian spices and curry leaves	
Paneer or Chicken Tikka	\$9.95
Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven	
Samosa (Seasoned potatoes and peas in pastry wrap, deep fried)	\$6.75
Lamb Samosa (Seasoned lamb and vegetables in pastry wrap, deep fried)	\$8.25
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)	\$7.95
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)	\$11.95

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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	\$19.95
Chicken	\$20.95
Shrimp	\$25.95
Lobster	\$30.95

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Lobster Chef's Special Chucks of lobster, tossed with peppers and onion, in Kadai masala and coconut milk	\$30.95
Lobster Moilee Chunk of lobster tosed with saffron and coconut lime sauce	\$30.95
Lobster and Shrimp Vepudu  Lobster and shrimp marinated, fried, tossed with onion, tomatoe and curry leaves	\$30.95
Tandoor Shrimp Butter Masala Shrimp sauteed in a masala sauce	\$30.95
Bengali Fish Curry Mustard flavored traditional Bengal dish	\$25.95
Fish Podimas Fisherman's favorite	\$25.95
Shrimp Pepper Fry  Shrimp tossed with onion, tomato, black pepper and curry leaves	\$25.95
Madras Shrimp Curry Shrimp simmered in onion, tomato and coconut gravy, South Indian style	\$ 25.95
Masala Fried Fish Spicy fillet of fresh Snapper, grilled, served with Punjabi kadhi	\$25.95
Shrimp Jalfrezi (Cooked to perfection with bell peppers for a distinct flavor)	\$25.95
Shrimp Malabar Shrimp poached in coconut and chili masala, scented with fresh lime	\$25.95
Shrimp or Snapper Moilee (Tosed with saffron and coconut lime sauce)	\$25.95

chicken

Butter Chicken	\$20.95
Who hasn't heard of Butter Chicken! An iconic Indian dish known as Chicken Makhani	
Chicken Tikka Masala	\$20.95
Pre-marinated chicken is grilled and added to a thick, creamy gravy	
Chicken Chettinadu	\$20.95
Chicken Mango	\$20.95
Sweet chicken, simmered in a tangy mango sauce	
Dhal Murgh	\$20.95
Chicken and Lentil curry	
Chicken Malabar	\$20.95
Chicken poached in coconut and chilly Masal, scented with fresh lime	
Chicken Shai Korma	\$20.95
Rich, mogal gravy	
Chicken Nizami	\$20.95
Chicken cooked with cashew nuts, coconut, yogurt, and spices	
Chicken Vindaloo 	\$20.95
Tangy and spicy, this curry is almost a staple food in Goa	
Madras Chicken Curry	\$20.95
Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices	
Chicken Pepper Fry 	\$20.95
Chicken tossed with onion, tomato, black pepper and curry leaves	
Kozhi Varutha Curry 	\$20.95
Chicken with broiled South Indian spices	
Saag Chicken	\$20.95
Delicious North Indian dish. Thanks to the spinach, very healthy too!	
Kadai Chicken	\$20.95
Chicken with onion, bell pepper, tomato and Kadai masala	
Chicken Korma	\$20.95
Chicken in a mild creamy sauce and spices	
Chicken Jalfrezi	\$20.95
Cooked to perfection with bell peppers for a distinct flavor	
Chicken Kashmiri	\$20.95
Mild spicy, sweet, creamy, rich tomato onion masala curry	

vegetarian

lamb

Paneer Butter Masala Paneer in creamy butter tomato sauce	\$19.95	Lamb Rogan Josh Classic Kashmir "Red lamb" , gets its name from the unique Kashmir dried red chilies, used to prepare it	\$23.95
Mutter Paneer North Indian curry with peas and cottage cheese. It's an all time favorite	\$19.95	Lamb Vindaloo  Tangy and spicy, this curry is almost a staple food in Goa	\$23.95
Channa Masala Chick peas with onion, tomatoe and	\$18.95	Dhal Gosh Lamb and lentil curry	\$23.95
Malai Kofta This vegetarian alternative to meat balls prepared with potatoes and cottage cheese, deep fried and served with thick rich yellow cashew gravy	\$18.95	Madras Lamb Curry Lamb simmered in onion and tomato, wi South Indian spices, in a coconut gravy	\$23.95
Saag Paneer Delicious North Indian dish, with fresh spinach; very healthy!	\$19.95	Lamb Jalfrezi Cooked to perfection with bell peppers for a distinct flavor	\$23.95
Mixed Vegetable Korma Tossed mixed vegetable in a mild creamy coconut sauce and spices	\$18.95	Saag Lamb Delicious North Indian dish. Thanks to the spinach, very healthy too	\$23.95
Dingri Dolma Paneer with mushroom in onion, tomato cashew and coconut gravy	\$18.95	Lamb Varutha Curry  Lamb with broiled South Indian spices	\$23.95
Vegetable Kolhapuri	\$18.95	Lamb Shai Korma Rich, mogal gravy	\$23.95
Madras Vegetable Curry Traditional South Indian style	\$18.95	Lamb Pepper Fry  Lamb tossed with onion, tomato, black pepper and curry leaves	\$23.95
Paneer, Mushroom and Lima Beans Milagu Pirati  Tossed in onion, tomato gravy, with black pepper and curry leaves	\$18.95	Kadai Lamb Lamb with onion, bell pepper, tomato and Kadai masala	\$23.95
Lima Beans, Cauliflower, Potato Masala	\$18.95	Lamb Korma Lamb in a mild creamy sauce and spices	\$23.95
Mushroom and Peas Kadai Masala	\$18.95	Lamb Mango Lamb in a mild creamy sauce and spices	\$23.95
Bindi Masala OR Baingan Bhartha Available on selected days - ask your server	\$18.95	Lamb Kashmiri Mild, creamy, rich tomato onion masala curry	\$23.95

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	\$9.95
Raitha	\$2.50
Gobi Manchurian Batter fried cauliflower, with spicy Asian sauce	\$10.95
Meat or Vegetable Gravy	\$7.95
Sauted Vegetable	\$4.50
Fresh Veggie Salad (onion, cucumber, tomatoe, green chillies and lemon)	\$4.50
Red Onion Salad served with lemon	\$1.00
Bombay Aloo	\$9.95
Aloo Gobi or Sagg Aloo	\$9.95

homemade indian breads

Plain Naan Soft leavened white bread cooked in a clay oven	\$2.25
Flavored Naan Choice of Garlic, Butter or Rosemary	\$2.50
Malai Naan Naan stuffed with goat cheese, chilies and cilantro	\$3.50
Peshawari Naan Naan filled with almonds, coconut, dates and raisins	\$4.50
Onion Naan	\$2.95
Truffle Oil Naan	\$2.95
Mint Parata Whole wheat bread, unleavened, stuffed with fresh mint	\$2.95
Aloo Parata Whole wheat bread, unleavened, stuffed with potatoes	\$3.95
Roti Flat whole wheat bread cooked in a clay oven	\$2.25

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	\$ 18.95
Chicken Biryani	\$ 20.95
Lamb Biryani	\$ 23.95
Shrimp Biryani	\$ 25.95
Southern Spice Biryani (Shimp, Lamb and Chicken)	\$ 25.95