

SONO RESTAURANT WEEK (Sept 25- 30)

Special dinner price \$ 29.95 (does not include taxes and gratuity)

CHOOSE ONE FROM EACH SECTION!

APPETIZERS AND SOUPS

TAWA RUYALI – Bay fresh shrimp and crabmeat tossed with onions, garlic, spices & curry leaves

CHILLI CHICKEN – Batter fried chicken tenders with peppers, tomatoes, onions and spices

MANPASAND KEBEB – Lamb gently cooked with cardamom & maze, skewered in tandoor

LASUNI GOBI- Cauliflower florets tossed with garlic, tomato sauce and green herbs.

SAMOSA CHAT – Sliced veggie samosa layered with chickpeas, spices & yogurt.

MULLIGTAWNY SOUP – Lentil and vegetable soup

TAMATER KA SHORBA – Mildly spiced freshly crushed tomato soup

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ENTRÉE – all entrée will be served with basmati rice, choice of naan and tadka dal

GHUSTABA- NZ lamb racks cooked in Tandoor with yogurt and scented with nutmeg & ajwain

CHICKEN TIKKA – Chunks of chicken breast marinated with yogurt, herbs and spices

CHICKEN TIKKA MASALA- Chicken breast broiled in Tandoori oven & cooked in a creamed tomato curry

CHICKEN MADRAS- Chicken stewed in a hot coconut curry, red chillies and mustard seeds

ROGANJOSH- A traditional lamb curry with crushed tomatoes, herbs and spices

LAMB VINDALOO- A spicy and tangy lamb curry with potatoes

MEEN TRAVANCORE- Tilapia marinated with southern spices & herbs, stewed in a spicy curry sauce

SHRIMP KHORMA- Shrimps cooked in a mild and creamy cashew and almond curry sauce

CHANA MASALA- Chick peas cooked with freshly ground spices, garlic and ginger

SUBJI BHAI- Garden fresh vegetables stir fried with ginger, mustard seeds, curry leaves, turmeric & spices

SAG PANIR- An all time favorite Punjabi dish with spinach and homemade cheese

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CHOOSE ANY DESSERT FROM OUR SELECTION OR CHOOSE ANY TEA/ COFFEE