



676 Stony Hill Rd, Morrisville, PA 19067
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Lunch Buffet 6 Days a Week

LUNCH

Tuesday - Friday 11:30am - 3:00pm
Saturday and Sunday 12:00pm - 3:00pm

DINNER

Tuesday - Thursday & Sunday 5:00pm - 10:00pm
Friday and Saturday 5:00pm - 10:30pm

CLOSED ON MONDAY

APPETIZERS

Served with Tamarind Chutney and Mint Chutney

VEGETABLE PAKORA 3.95

Vegetables in lightly seasoned lentil flour batter and deep fried

SAMOSA 3.50

Crisp turnovers stuffed with spiced potatoes and peas

ONION BHAJIYA 3.95

Spring onion fritters served with chutney

PALAK KULCHA 3.50

Scrumptious bread stuffed with lightly sautéed spiced spinach and herbs

ALOO TIKKI CHOLE 7.95

Small patties made with potatoes, coriander and ginger. Served with or without chickpeas

PANEER PAKORA 4.95

Homemade Indian cheese square dipped in batter and fried to golden perfection

CHILI PAKORA 3.95

Fresh green chili stuffed with spiced mixture, dipped in batter and deep fried

VEGETABLE ASSORTED APPETIZERS 6.95

Vegetable samosa and vegetable pakora - serves two

CHICKEN PAKORA 7.95

Tender strips of mild spiced chicken dipped in lentil flour batter and deep fried

FISH PAKORA 8.95

Tender strips of mild spiced fish dipped in lentil flour batter and deep fried

SHRIMP PAKORA 8.95

Shrimps dipped in lentil flour batter and deep fried

TANDOORI ASSORTED APPETIZERS 8.95

Malai kabab, chicken tikka and lamb kabab

COLD APPETIZERS

BHEL PURI 3.95

Puffed rice, gram flour sev, onion, potatoes, coriander and tamarind sauce

ALOO CHANA PAPDI CHAT 3.95

Cubes of potatoes, chickpeas and papdi made in tangy sweet and sour with yogurt sauce

SOUPS AND SALADS

MULLIGATWANI SOUP 2.95

Traditional Indian soup made with delicately spiced lentil (pureed)

MURG_E_SHORBA 3.25

Deliciously spiced chicken and spinach soup

TOMATO SOUP 2.95

Fresh tomato puree sauteed with ginger and Indian spices

COCONUT SOUP 2.95

Made with fresh milk with soft coconut and sweet

KACHUMBER 2.95

Tomato, cucumber and onion salad with lemon and herbs

MIXED GREEN SALAD 2.95

Lettuce, tomatoes and cucumber with dressing on the side

ACCOMPANIMENTS

RAITA 1.50

Refreshing homemade yogurt with grated cucumber and herbs

PAPADUM 1.50

Thin crispy wafers made from lentil flour with black peppers

MANGO CHUTNEY 1.50

Sweet and mild spiced mangoes and herbs

ACHAR 1.50

Hot and spicy mixed Indian pickles

COMBO DINNERS

GARDEN SPECIAL (A Great Indian Sampler) 19.95

Lamb or chicken curry, vegetable korma, chicken tandoori, basmati rice, naan and rice pudding

TANDOORI MIXED GRILL 17.95

Assorted tandoori varieties... tandoori chicken, chicken tikka, lamb, fish, shrimp, basmati rice and naan bread

DINNER FOR TWO (A Perfect Combo for Two) 34.95

Samosas, chicken tikka, tandoori shrimp, lamb mango, vegetable makhani, basmati rice, garlic naan and rice pudding

TANDOORI SPECIALITIES

The Tandoor is a clay oven, which is fired with natural wood charcoal.

All meat, poultry and seafood stay immersed in special marinates overnight, then are skewered and broiled in the Tandoor.

The Tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialities come spiced between mild and medium.

TANDOORI CHICKEN TIKKA 13.95

Boneless, succulent breast of chicken marinated in our special recipe and broiled to perfection in the tandoor

CHICKEN HARIYALI 13.95

Boneless grilled chicken marinated in mint, coriander and cooked to perfection

MALAI KABAB 13.95

Filet of chicken breast, marinated in cream cheese and freshly ground spices, then grilled in the tandoor

TANDOORI CHICKEN 12.95

Tender chicken with bone and boneless, marinated in yogurt, lemon juice, and plenty of mild spices, roasted in the tandoor

TANDOORI SHRIMP 17.95

Jumbo shrimp marinated in herbs and delicately broiled in the clay oven

FISH TIKKA 15.95

Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in clay oven

TANDOORI LAMB 19.95

Tender morsels of lamb chop marinated in spice and herbs, cooked in clay oven

SHEEKH KABAB 14.95

Minced lamb marinated in spices and herbs and broiled to perfection

PANEER TIKKA 11.95

Fresh Indian homemade cheese cubes, marinated in spices, grilled to perfection in clay oven. Served with onions and bell pepper

BIRIYANI - RICE SPECIAL

Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot.

CHICKEN BIRIYANI 13.95

Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts

LAMB BIRIYANI 14.95

A classic Mughal dish succulent pieces of curried lamb cooked with basmati rice gently flavored with saffron and nuts

SHRIMP BIRIYANI 15.95

Long grain basmati rice flavored with saffron and cooked together with shrimp and nuts in a delicate blend of spices

GARDEN SPECIAL BIRIYANI 16.95

Long grain basmati rice flavored with saffron and cooked together with shrimp, scallop, chicken and nuts in a delicate blend of spices

VEGETABLE BIRIYANI 11.95

Naturally fragrant basmati rice steamed cooked with fresh garden vegetables and sprinkled with nuts

CHICKEN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

CHICKEN TIKKA MASALA 12.95

Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce

CHICKEN VINDALOO 11.95

South Indian favorite chicken with potatoes in a highly spiced tangy hot sauce

CHICKEN CURRY 11.95

Boneless chicken cooked in a heavenly curry sauce, seasoned to your taste

CHICKEN PATIA 11.95

Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions

CHICKEN KORMA 11.95

Boneless chicken simmered in a mild cream sauce, garnished with almonds and cashews

CHICKEN JAL-FREZI 12.95

Fresh chicken morsels sautéed in a wok with ginger, onion, bell pepper, tomato and spices

CHICKEN SAAG 11.95

Tender pieces of chicken sautéed with deliciously spiced spinach and fresh herbs with a touch of cream

CHICKEN MUGLAI 12.95

Dark meat cooked with tomato sauce, butter cream and Indian spices

CHICKEN SABJI 11.95

Boneless chicken sautéed with your choice of garden fresh mushrooms or broccoli or mixed vegetables

BEWALI CHICKEN 12.95

Supreme breast of chicken marinated in mild creamy sauce with spices, broiled in clay oven, then pot roasted and garnished with nuts

CHICKEN SHAHI 12.95

Supreme breast of chicken marinated with fruits and nuts in mild cream sauce and spice

CHICKEN METHI 11.95

Dark chicken cooked in an aromatic and delightful fenugreek sauce

CHILI CHICKEN 12.95

Fresh pieces of chicken pan fried and sautéed in chili sauce with onions and bell peppers

CHICKEN DHANIA 12.95

South Indian special Boneless chicken cooked with fresh and dry coriander sauce

CHICKEN KADAI 12.95

Boneless chicken cooked in a thick sauce with onion, bell pepper, tomato, ginger, garlic and herbs

CHICKEN MADRAS 12.95

South Indian special Boneless chicken cooked with coconut, sweet and sour sauce

CHICKEN PESHAWARI 12.95

Juicy pieces of chicken with a touch of yogurt and black pepper

CHICKEN MAKHANI 12.95

Boneless shredded, succulent breast of chicken roasted in our clay oven and then simmered in a tomato and cream sauce

CHICKEN ADRAKI 12.95

Boneless chicken cooked with onion, ginger and tomato curry sauce

SEAFOOD SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

SEAFOOD MASALA 15.95

Shrimp or scallop or salmon simmered in a tomato and cream sauce with touch of fenugreek leaves

SHRIMP OR SCALLOP PATIA 14.95

Shrimp or scallop sauteed with sweet and sour mangoes, touch of ginger, scallions and spices

SHRIMP OR SCALLOP MUSHROOM 14.95

Shrimp or scallop with fresh mushrooms sauteed with mildly spiced tomato and onion curry sauce

SEAFOOD VINDALOO 14.95

Jumbo Shrimp, scallop and fish cooked with potatoes in a highly spiced and tangy sauce

SHRIMP CURRY 14.95

Jumbo Shrimp simmered slowly in onion and tomato curry sauce

SHRIMP OR SCALLOP KADAI 14.95

Jumbo Shrimp or scallop sauteed in wok with onions, bell peppers, tomato, ginger, garlic and herbs

SHRIMP SAAG 14.95

Jumbo Shrimp sauteed with deliciously spiced spinach and fresh herbs with a touch of cream

SHRIMP OR SCALLOP KORMA 14.95

Shrimp or scallop simmered in a mild cream sauce, garnished with almonds and cashews

CRAB MEAT CURRY 15.95

Crab meat cooked in our chef's special sauce, seasoned to your taste

FISH / SHRIMP GOA CURRY (All the way from Goa) 14.95

Fresh salmon or shrimp simmered in a special coconut sauce

LAMB DELICACIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

LAMB ROGAN JOSH 12.95

Pieces of lean lamb cooked in heavenly curry sauce with a touch of sour cream

KADAI GOSHT 12.95

Diced lamb sauteed in a wok with onion, pepper, tomato, ginger, garlic and herbs

LAMB VINDALOO 12.95

A South Indian favourite highly spiced lamb with potato cooked in a tangy hot sauce

LAMB CURRY 12.95

Marinated lamb cooked in thick onion and tomato curry sauce

LAMB TIKKA MASALA 13.95

Tender pieces of lamb roasted in our clay oven, then simmered in a tomato and cream sauce

SAAG GOSHT 12.95

Tender pieces of lamb cooked with generous portions of spinach and herbs with a touch of cream

LAMB MANGO 12.95

Lamb with mango, aromatic herbs, touch of ginger, garlic and scallion

LAMB SABJI 12.95

Tender pieces of cooked lamb sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables

LAMB KORMA 12.95

Lamb cooked with mild cream sauce garnished with almond and cashews

KEEMA MATAR 13.95

Minced lamb with green peas cooked in a creamy sauce and ground spices

LAMB METHI 12.95

Diced lamb cooked in a delightfully aromatic fenugreek sauce

VEGAN AND VEGETARIAN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

VEGETABLE PATIA 9.50

Fresh vegetable cooked with sweet & sour mangoes, spices and herbs with a touch of ginger

VEGETABLE KORMA 9.95

Garden fresh vegetable cooked in light cream sauce and special blend of spices, sprinkled with nuts

VEGETABLE MAKHANI 9.95

Garden fresh mixed vegetables cooked in light cream, onion and tomato sauce with special blend of spices

MALAI KOFTA 10.95

Homemade Indian cheese stuffed in vegetable balls, cooked in light cream sauce and special blend of spices, sprinkled with nuts

CHANA SAAG 9.95

Chickpeas cooked with spices, spinach and herbs with a touch of cream

ALOO PALAK OR SABJI PALAK 9.95

Diced potatoes cooked with spiced spinach and herbs or mixed vegetables

ALOO GOBHI 8.95

Potatoes and cauliflower cooked in spices with ginger, garlic and tomato

MATAR ALOO 8.95

Green peas with potato cooked in a mild spiced sauce

BOMBAY ALOO 8.95

Diced potatoes with onion, peppers, tomato and mustard seeds

ALOO CURRY 8.95

Diced potatoes cooked with spiced curry sauce

VEGETABLE KADAI 9.95

Vegetable mixed with onion, bell pepper, tomato, thick sauce, ginger, garlic and herbs

MUSHROOM BROCCOLI KADAI 8.95

Fresh mushrooms and broccoli sautéed in a wok with onion, bell pepper, tomato, garlic and herbs

SABJI VINDALOO 9.95

Mixed vegetable cooked with spices and tangy sharp sauce

BHINDI MASALA 9.95

Fresh baby okra sautéed in butter with onion, pepper, tomato and spices

ALOO BAINGAN 9.95

Potatoes and eggplant sautéed with ginger, tomato, onion and spices

BAINGAN BHARTHA 9.95

Roasted eggplant cooked with green peas, onion, tomato and mild spices

BAINGAN BAHAR 9.95

Eggplant cooked with sweet and sour sauce with onion, bell pepper, tomato, garlic, ginger and herbs

SAAG PANEER 10.95

Deliciously cooked spinach with (or without) homemade Indian cheese cubes cooked in mild spices and herbs with a touch of cream

PANEER MAKHANI 10.95

Homemade cheese cubes cooked in onion and tomato creamy sauce with fresh herbs

MATAR PANEER 9.95

Green peas with homemade Indian cheese cooked in a mild creamy sauce

SHAHI PANEER 10.95

Homemade cheese cubes cooked in light creamy sauce and special blend of spice sprinkled with nuts

CHILI PANEER 11.95

Homemade Indian cheese cooked with onion, bell pepper in chili sauce with a touch of ginger and garlic

PANEER JALFREZI 10.95

Homemade cheese cubes sautéed in wok with ginger, garlic, onions, bell pepper and tomato

PANEER BHURJI MAKHANI 11.95

Homemade shredded cheese cooked in onion and tomato creamy sauce with fresh herbs

KAJU CURRY 12.95

Cashew nuts cooked with mild creamy sauce

DAL MAKHANI 8.95

Slow simmered black lentil sautéed in butter with fresh garlic, ginger and tomato

DAL TADKA 8.95

Yellow lentil sautéed in butter with fresh garlic, ginger and tomato

LEECHI NARGIS 10.95

Leechi fruit and cubes of homemade cheese in mild creamy sauce

MUSHROOM MATAR 9.95

Fresh mushroom and green peas cooked with mild creamy sauce

CHANA PESHAWARI 9.95

Chickpeas cooked with yogurt and black pepper in North Indian Style

CHANA MASALA 9.95

Chickpeas cooked with onion and tomato curry sauce

CHANA BATURA 11.95

Chickpeas cooked with onion and tomato sauce, served with deep fried bread

BREADS

**An Indian meal is not complete without bread !
All our breads are freshly baked per order in our Tandoor (Clay oven)**

NAAN 2.25

Traditional Punjabi white bread baked in our clay oven

ROTI 1.95

Whole wheat bread

PURI 2.50

Puffed whole wheat fried bread

GARLIC NAAN 3.50

Naan bread topped with fresh garlic and herbs, then baked in our clay oven

CHEESE NAAN 3.50

Naan bread stuffed with American (yellow) cheese

CHILI NAAN 3.95

(Hot and Spicy - Not recommended for kids)
Lightly buttered naan bread stuffed with green chilies

KEEMA NAAN 3.50

Scrumptious naan bread stuffed with shredded chicken and herbs

MUSHROOM NAAN 3.50

Indian bread stuffed with chopped mushroom and fresh herbs

PESHAWARI NAAN 3.50

Soft and fluffy naan bread stuffed with cherries, cashews, almonds and raisins. A delicious treat!

PARATHA 2.25

Uneven layered whole wheat bread topped with melted butter

ALOO PARATHA 2.95

Paratha bread stuffed with mildly spiced potato

MINT PARATHA 2.95

Paratha bread stuffed with mildly spiced mint

LACCHA PARATHA 2.25

Multi layered whole wheat bread topped with butter

ONION AND PANEER KULCHA 3.50

Bread stuffed with onion and homemade cheese

ONION AND METHI KULCHA 3.50

Bread stuffed with onion and fenugreek leaves

BREAD BASKET 6.95

Assortment from our clay oven, garlic naan, roti and naan

PULAVS (RICE SPECIALITIES)

Please tell us how you would like your entree to be spiced...

Mild, Medium, Hot or Indian Hot

JEERA RICE 2.95

Plain rice with cumin seeds

COCONUT RICE 8.95

Fresh coconut cooked with whole chili and peanuts

PEAS PULAV 8.95

Rice cooked with green peas and fried onion

KASHMIRI PULAV 9.95

Rice pulav cooked with fresh fruits, vegetables, nuts, homemade cheese and served with Raita

LEMON RICE 8.95

Saffron rice cooked with lentils and lemon sauce

TOMATO RICE 8.95

Saffron rice cooked with tomatoes and spices

TEMPTING DESSERTS

KULFI OR MANGO KULFI 2.95

An authentic Indian ice cream made with milk and nuts or milk and mangoes

GULAB JAMUN 2.95

Light pastry balls dipped in cinnamon flavored sweet syrup

CHEESE CAKE 2.95

New York style cheese cake

ICE CREAM 2.50

Your choice: Vanilla, Pistachio, Strawberry, Coconut or Mint Chocolate

KHEER 2.50

Traditional Indian rice pudding with nuts, flavored with cardamom and rose

MANGO PUDDING 2.50

Mango flavored vanilla pudding

RAS MALAI (Served chilled) 2.95

Chilled cream cheese dumplings topped with reduced sweetened milk and exotic nuts

MALAI KULFI 4.95

Traditional Indian ice cream made with milk (malai) and nuts

BEVERAGES

LASSI SWEET 2.95

Mango / Strawberry / Rose

Refreshing yogurt shake served plain or mango or strawberry or rose flavored

MANGO OR STRAWBERRY SHAKE 2.95

A special blend of mango or strawberry milk shake

PINA COLADA OR STRAWBERRY DAIQUIRI 3.95

(Non alcoholic)

MANGO JUICE 3.25

SODA (Free Refills) 1.50

ICED TEA (Free Refills) 1.50

INDIAN TEA (Free Refills) 1.50

COFFEE (Free Refills) 1.50

CHAI 1.95

Traditional spiced tea with milk