

MENU

BREADS

Plain Naan

White flour tandoor bread

Garlic Naan

Naan garnished with fresh roasted garlic

Kabuli Naan

Naan garnished with sweet cherries and cashews

Allo Naan

Moist bread stuffed with lightly spiced potatoes

Onion Kulcha

Soft naan stuffed with onions and herbs

Parantha

A full flat bread with glazed with butter

Tandoori Toti

Full whole wheat bread baked in our clay oven

ACCOMPANIMENTS

Cucumber Raita

As popular as chutney, this Indian accompaniment consists of yogurt and cucumber

Punjabi Salad

Sliced combination of onions, tomatoes, cucumber, and carrots with lemon and masala

CLAY-OVEN CREATIONS

Murg Tikka

Savory boneless chicken marinated in a mildly spiced ginger yoghurt sauce

Tandoori Chicken

Spring chicken marinated in a mildly spiced ginger yogurt sauce

Tandoori Machi

Chunks of seasoned fish marinated in an aromatic herbal mixture spiced and roasted in the clay oven

Tandoori Prawns

Shrimp marinated in mild spice masala, tossed in a tangy base

Seekh Kabob

Fresh ginger flavored ground lamb rolls

Tandoori Hara Kabob

Tandoori grilled mint chicken, marinated in a herb garlic sauce

Tandoori Mix Grill

A combination of chicken tikka, tandoori murg seekh kabobs and tandoori prawn

Paneer Tandoori

Soft, juicy chunks of home-made cheese marinated in tandoori masala and then baked in the clay oven

CHICKEN CURRIES

Butter Chicken

Chicken pieces roasted in the clay-oven and tossed in a mild creamed butter sauce

Chicken Tikka Masala

Chunks of boneless chicken roasted in the clay oven and then served in a mild curry sauce

Karachi Chicken

Stir fried chicken in thick blend of onions, tomatoes and cilantro

Chicken Korma

A mild creamy-style chicken curry, often served in Bengal on special occasions

Chicken Vindaloo

Chicken cooked in a hot spicy chilli sauce with potatoes

Chicken Dhan Saag

Mild masala spiced chicken tossed with fresh spinach in a dry wok

LAMB CURRIES

Lamb Dhan Saag

Seasoned lamb, pan fried in a dry masala with fresh spinach

Roghan Gosht

Tender cubes of lamb cooked in a spicy curry

Lamb Vindaloo

Fiery lamb tossed with potatoes in a tangy sauce

Lamb Korma

Cubes of lamb cooked with onions, tomatoes, garlic, red chilies and pickling spices

SEAFOOD CURRIES

Jingha Masala with Tamarind

Lightly spiced pan fried shrimp, cooked in a tamarind masala paste

Prawn Makkhani

Prawns cooked in our delicious creamy butter sauce

Prawn Pepper Masala

Lightly spiced prawns tossed in a bell pepper tomato curry

Fish Masala

Ginger lemon marinated fish cooked in a tart curry sauce

TAMBA FEASTS

ASHOKA'S FEAST

Tandoori Chicken

Rice

Lamb Curry

Nan

Chicken Tikka Masala

Daily Desert

Kali Dal

Raita

BUDDHA'S FEAST

Vegetable Samosa

Rice

Mali Kofta

Nan

Saag Paneer

Daily Desert

Kali Dal

Raita

REJUVENATING RICE DISHES

Basmati Rice

Plain steamed basmati rice

Yellow Fried Rice

Cumin and butter rice cooked in a wok

Vegetable Biryani

A medley of vegetables and rice, cooked with nuts and raisins

Prawn Pillav

Steamed prawns cooked in a subtle flavor and stir fried with rice

Murg Biryani

Richly flavored rice with chicken, nuts and raisins

SOUP

Tamatar Rasila

An indulgent light tomato soup with a tangy twist

Mulligatawny Soup

The classic Anglo Indian delight with minced chicken, topped off with light spices

Yellow Lentil Soup

A deliciously refreshing lentil soup garnished with herbs

APPETIZERS

Vegetable Somosa's

Crisp golden brown pastries stuffed with mildly seasoned potatoes and peas

Vegetable Pakora's

Lightly battered fritters deep fried in gram flour, absolutely delicious

Onion Bhaji

The great English hit chopped onions seasoned in herbs and deep fried in a chick pea batter

Aloo Tikki

Thin aromatic potato cakes garnished with tamarind and cilantro chutney

Chicken Pakora

Lightly spiced whole white meat deep fried in a chick pea batter

Fish Pakora

Seasoned fish marinated in yoghurt and herb batter

VEGETABLES

Matter Paneer

Home made cottage cheese blended mildly in a spiced sauce

Malai Kofta

Mixed vegetable rolls in a savory butter sauce

Kali Dal

Slow cooked black lentils with a medley of spices, a North Indian favorite

Hari Bari Sabzi

Fresh mixed vegetables cooked in a mild spice

Kurkari Bhindi

Okra tossed with brown onions, tomatoes, garlic and pickling spices in a wok

Navrattan Korma

Vegetables with farmed cheese and nuts in a mild creamy sauce

Aloo Gobi

Cauliflower and baked potatoes cooked in a dry blend of spices

Bangan Bhartha

A classic indian vegetarian dish, whole eggplant baked in a clay oven, blended with sauted onions, tomatoes, and garlic cloves

Saag Paneer

Flavorful combination of fresh green spinach with our special cottage cheese cooked in a karahi with house spices

Malai Paneer

Chunks of cheese tossed in a mild buttery cream sauce

Chana Madala

Garbanzo beans cooked in at tomato onion curry sauce

Moong Dal Sagwan

Fresh spinach tossed in a buttery yellow lentils cooked with cumin and topped off with cilantro and fiery red chilies