

APPETIZERS

Served with mint chutney and tamarind chutney

Veg. Samosa 3.25 Crispy Flour pastry with Potatoes and Peas	Garlic Kabob 5.95 Chicken breast marinated with garlic, herbs and spices baked in tandoor oven
Onion Bhaji 2.95 Onions, spinach, potatoes dipped in gram flour and fried	Malai Seek Kabob 5.50 Minced Lamb marinated with onion, green chili & baked in tandoor oven
Samosa Chat 4.00 Vegetable pastry topped with chick peas, mint, onion, tamarind & yogurt	Kali Mirch Ka Machhli 4.75 Tilapia fish marinated with crushed black peppers, green chili & fried
Aloo Aur Papri Chat 4.25 Lentil waffers topped with potatoes, Chick peas, yogurt, mint and tamarind	Chicken Pakora 5.00 Chicken Breast marinated with ginger, green chili, gram flour & Indian Spices

VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

Saag Aur Paneer 9.95 Homemade Cottage cheese cooked with spinach	Ekta Dal 9.50 Yellow lentil cooked with onion and tomato
Dal Makhani 8.95 Black lentil cooked with onion, tomato and ginger	Mutter Paneer 9.95 Cottage cheese and peas cooked in cashew sauce
Alu Gobi 8.95 Cauliflower, potato cooked with onion, tomato and herbs	Paneer Tikka Masala 9.95 Homemade Cottage cheese cooked with makhani and onion sauce
Masaladar Chola 8.95 Chick Peas cooked with onion and tomato sauce and pomegranate seeds and roasted cumin	Malai Kofta 9.95 Homemade Cheese dumplings in a creamy cashew sauce with almond & raisin.
Baigan Bharta 9.95 Smoked Eggplant sauteed with fresh onion, tomato and chopped ginger	Navratna Curry 9.95 Mixed vegetables cooked with onion & cashew sauce
Kadai Paneer 9.95 Homemade cheese cooked with tomato sauce, fresh peppers, onions and green chili	Bhindi Masala 9.95 Okra cooked with onion, tomato sauce, chopped ginger and pomegranate seed
	Ekta Vegetables 9.95 Fresh vegetables sauteed in fresh tomato & mustard Seed

BREAD

Naan 1.95 White flour bread	Tandoori Roti 2.25 Whole wheat plain bread
Peshawari Naan 3.50 White flour bread stuffed with dry fruits and nuts	Onion Naan 2.75 White flour bread stuffed with onion
Pudina Naan 2.75 White flour bread flavored with Mint	Alu Naan 3.00 White flour bread stuffed with potato
Garlic Naan 2.75 Garlic flavored white bread	Lachha Paratha 2.75 Layered whole wheat bread
Basil Naan 2.75 White flour bread flavored with fresh Basil	Rosemary Naan 3.00 White flour bread flavored with rosemary
Hari Mirch Ka Naan 3.50 White flour bread topped with green chili	Paneer Naan 3.25 White flour bread stuffed with homemade cheese

 Medium  Hot  Very Hot

TANDOOR

All items baked in a traditional clay oven fired by charcoal;
All main courses are served with the Basmati Rice

Tandoori Chicken 9.50 A tasty BBQ delight, marinated for hours and roasted in tandoor oven	Tandoori Subzi 8.50 Assorted vegetables with a special marinade, baked in the clay oven
Lamb Chops 14.50 Rack of Lamb marinated in Indian Spices	Ekta Kabob 11.50 Chicken breast marinated in cashew paste, funegreek leaves, sour cream, green chilli & chopped Ginger.
Boti Kabob 12.50 Lamb leg marinated overnight with ginger garlic and baked in tandoor oven	Tandoori Shrimp 14.50 Marinated in green chili, chopped ginger, and sour cream and cooked in tandoor oven

VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

Chicken Tikka Masala 11.95 Boneless chicken breast in creamy onion and tomato sauce	Chicken Vindaloo 10.95 Chicken breast with hot onion & tomato sauce
Chicken Curry 11.50 Chicken cooked in a dhaba styles	Ekta Murg 11.95 Chicken cooked in fresh tomato & mustard seed
Butter Chicken 11.95 Chicken cooked in a makhani sauce	Chicken Korma 11.95 Chicken breast cooked in a creamy cashew sauce
Kadai Chicken 11.50 Chicken cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger	Chicken Saagwala 11.95 Chicken breast cooked with spinach, onion, tomato sauce & chopped ginger
Lamb Vindaloo 12.50 Lamb with hot onion & tomato sauce	Lamb Rogan Josh 11.95 Traditional lamb curry from Kashmir
Lamb Saagwala 11.95 Lamb cooked with spinach, onion, tomato sauce & chopped ginger	Kadai Lamb 12.50 Lamb cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger
Lamb Chettinad 11.95 Lamb cooked with fresh coconut, curry leaves and mustard seed in a South Indian style	Lamb Korma 12.95 Lamb cooked in a creamy cashew sauce
Ekta Shrimp 13.50 Shrimp sauteed in fresh tomato & mustard seed	Goan Shrimp Curry 14.00 Shrimp cooked with fresh coconut

BIRYANI

Basmati rice combined with aromatic spices cooked in a sealed pot served with raita & papad

Lamb Biryani 11.50	Shrimp Biryani 12.50
Chicken Biryani 10.50	Vegetable Biryani 9.95
Ekta Biryani 13.50 Combination with chicken, shrimp, and lamb	

SIDE ORDERS

Papad 1.50	Raita 1.75
Mango Chutney 1.75	Pickles 1.75
Rice 1.50	Onion Salad 1.75

BEVERAGES

Mango Lassi2.50	Sodas 1.00
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Please advise us of any food allergies before placing your order