

## APPETIZERS

Served with mint chutney and tamarind chutney

<b>Veg. Samosa</b> 4.00	<b>Garlic Kabob</b> 6.95
Crispy Flour pastry with Potatoes and Peas	Chicken breast marinated with garlic, herbs and spices baked in tandoor oven
<b>Onion Bhaji</b> 3.75	<b>Malai Seek Kabob</b> 6.95
Onions, spinach, potatoes dipped in gram flour and fried	Minced Lamb marinated with onion, green chili & baked in tandoor oven
<b>Samosa Chat</b> 5.50	<b>Kali Mirch Ka Machhli</b> 5.75
Vegetable pastry topped with chick peas, mint, onion, tamarind & yogurt	Tilapia fish marinated with crushed black peppers, green chili & fried
<b>Aloo Aur Papri Chat</b> 5.95	<b>Chicken Pakora</b> 6.25
Lentil waffers topped with potatoes, Chick peas, yogurt, mint and tamarind	Chicken Breast marinated with ginger, green chili, gram flour & Indian Spices

## VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

<b>Saag Aur Paneer</b> 11.95	<b>Ekta Dal</b> 10.95
Homemade Cottage cheese cooked with spinach	Yellow lentil cooked with onion and tomato
<b>Dal Makhani</b> 10.95	<b>Mutter Paneer</b> 11.95
Black lentil cooked with onion, tomato and ginger	Cottage cheese and peas cooked in cashew sauce
<b>Alu Gobi</b> 10.95	<b>Paneer Tikka Masala</b> 12.95
Cauliflower, potato cooked with onion, tomato and herbs	Homemade Cottage cheese cooked with makhani and onion sauce
<b>Masaladar Chola</b> 10.95	<b>Malai Kofta</b> 11.50
Chick Peas cooked with onion and tomato sauce and pomegranate seeds and roasted cumin	Homemade Cheese dumplings in a creamy cashew sauce with almond & raisin.
<b>Baigan Bharta</b> 10.95	<b>Navratna Curry</b> 11.50
Smoked Eggplant sauteed with fresh onion, tomato and chopped ginger	Mixed vegetables cooked with onion & cashew sauce
<b>Kadai Paneer</b> 11.95	<b>Bhindi Masala</b> 10.95
Homemade cheese cooked with tomato sauce, fresh peppers, onions and green chili	Okra cooked with onion, tomato sauce, chopped ginger and pomegranate seed
	<b>EKTA Vegetables</b> 12.50
	Fresh vegetables sauteed in fresh tomato & mustard Seed

## BREAD

<b>Naan</b> 2.00	<b>Tandoori Roti</b> 2.75
White flour bread	Whole wheat plain bread
<b>Peshawari Naan</b> 4.00	<b>Onion Naan</b> 3.75
White flour bread stuffed with dry fruits and nuts	White flour bread stuffed with onion
<b>Pudina Naan</b> 3.25	<b>Alu Naan</b> 3.75
White flour bread flavored with Mint	White flour bread stuffed with potato
<b>Garlic Naan</b> 3.25	<b>Lachha Paratha</b> 3.75
Garlic flavored white bread	Layered whole wheat bread
<b>Basil Naan</b> 3.25	<b>Rosemary Naan</b> 3.25
White flour bread flavored with fresh Basil	White flour bread flavored with rosemary
<b>Hari Mirch Ka Naan</b> 4.50	<b>Paneer Naan</b> 3.75
White flour bread topped with green chili	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

<b>Tandoori Chicken</b> 11.95	<b>Tandoori Subzi</b> 10.50
A tasty BBQ delight, marinated for hours and roasted in tandoor oven	Assorted vegetables with a special marinade, baked in the clay oven
<b>Lamb Chops</b> 15.95	<b>Ekta Kabob</b> 12.95
Rack of Lamb marinated in Indian Spices	Chicken breast marinated in cashew paste, funegreek leaves, sour cream, green chilli & chopped Ginger.
<b>Boti Kabob</b> 15.95	<b>Tandoori Shrimp</b> 15.95
Lamb leg marinated overnight with ginger garlic and baked in tandoor oven	Marinated in green chili, chopped ginger, and sour cream and cooked in tandoor oven

## NON-VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

<b>Chicken Tikka Masala</b> 13.50	<b>Chicken Vindaloo</b> 14.50
Boneless chicken breast in creamy onion and tomato sauce	Chicken breast with hot onion & tomato sauce
<b>Chicken Curry</b> 12.95	<b>Ekta Murg</b> 14.95
Chicken cooked in a dhaba styles	Chicken cooked in fresh tomato & mustard seed
<b>Butter Chicken</b> 13.50	<b>Chicken Korma</b> 13.50
Chicken cooked in a makhani sauce	Chicken breast cooked in a creamy cashew sauce
<b>Kadai Chicken</b> 12.95	<b>Chicken Saagwala</b> 12.95
Chicken cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger	Chicken breast cooked with spinach, onion, tomato sauce & chopped ginger
<b>Lamb Vindaloo</b> 14.50	<b>Lamb Rogan Josh</b> 14.50
Lamb with hot onion & tomato sauce	Traditional lamb curry from Kashmir
<b>Lamb Saagwala</b> 14.50	<b>Kadai Lamb</b> 14.50
Lamb cooked with spinach, onion, tomato sauce & chopped ginger	Lamb cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger
<b>Lamb Chettinad</b> 14.95	<b>Lamb Korma</b> 14.95
Lamb cooked with fresh coconut, curry leaves and mustard seed in a South Indian style	Lamb cooked in a creamy cashew sauce
<b>Ekta Shrimp</b> 15.95	<b>Goan Shrimp Curry</b> 16.50
Shrimp sauteed in fresh tomato & mustard seed	Shrimp cooked with fresh coconut

## BIRYANI

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

<b>Lamb Biryani</b> 14.50	<b>Shrimp Biryani</b> 14.50
<b>Chicken Biryani</b> 12.95	<b>Vegetable Biryani</b> 11.95
<b>Ekta Biryani</b> 16.50	
Combination with chicken, shrimp, and lamb	

## SIDE ORDERS

<b>Papad</b> 1.50	<b>Raita</b> 1.75
<b>Mango Chutney</b> 1.75	<b>Pickles</b> 1.75
<b>Rice</b> 1.50	<b>Onion Salad</b> 1.75

## BEVERAGES

<b>Mango Lassi</b> .....3.50	<b>Sodas</b> 2.50
------------------------------	-------------------

Please advise us of any food allergies before placing your order