

## **Appetizer**

### **Served with mint & tamarind chutney**

<b>Veg. Samosa</b> <i>Crispy Flour pastry with Potatoes and Peas (2pcs)</i>	<b>3.99</b>	<b>Garlic Kabob</b> <i>Chicken breast marinated with garlic, sour cream herbs and spices baked in tandoor oven</i>	<b>5.99</b>
<b>Onion Bhaji</b> <i>Onions, spinach, potatoes dipped in gram flour and fried</i>	<b>3.49</b>	<b>Malai Seek Kabob</b> <i>Minced Lamb marinated with onion, green chillies &amp; baked in tandoor oven</i>	<b>5.99</b>
<b>Samosa Chat</b> <i>Vegetable pastry topped with chick peas, mint, onion, tamarind &amp; yogurt (Served Cold)</i>	<b>4.99</b>	<b>Kali Mirch Ka Machhi</b> <i>Tilapia fish marinated with crushed black peppers, green chillies &amp; fried</i>	<b>5.99</b>
<b>Aaloo Aur Papri Chat</b> <i>Lentil wafers topped with potatoes, Chick peas, yogurt, mint and tamarind (Served Cold)</i>	<b>4.99</b>	<b>Chicken Pakora</b> <i>Chicken Breast marinated with ginger, green chillies, gram flour &amp; Indian Spices and fried.</i>	<b>5.99</b>
<b>Cashew Roll</b> <i>Cashew, Potatoes, cheese mixed With green chillies and ginger and fried.</i>	<b>5.99</b>	<b>Rasila Kabob</b> <i>Minced Chicken Breast marinated In ginger, green chillies and Indian Spices and baked in tandoor oven.</i>	<b>5.99</b>
<b>Chandrakala</b> <i>White flour dumplings filled with Dry fruits and fresh coconut and fried.</i>	<b>4.99</b>		
<b>Aaloo Tikki</b> <i>Boiled potato ,mixed with chick peas,. green chillies and indian spices and fried</i>	<b>4.99</b>		

## **Bread**

<b>Naan</b> <i>White flour bread</i>	<b>2.50</b>	<b>Tandoori Roti</b> <i>Whole wheat plain bread.</i>	<b>3.00</b>
<b>Peshawari Naan</b> <i>White flour bread stuffed with dry fruits and Nuts</i>	<b>4.49</b>	<b>Onion Naan</b> <i>White flour bread stuffed with onion.</i>	<b>3.49</b>
<b>Pudina Naan</b> <i>White flour bread flavored with Mint.</i>	<b>3.75</b>	<b>Alu Naan</b> <i>White flour bread stuffed with potato.</i>	<b>3.99</b>
<b>Garlic Naan</b> <i>white flour bread flavored with Garlic</i>	<b>3.49</b>	<b>Lachha Paratha</b> <i>Layered whole wheat bread</i>	<b>3.75</b>
<b>Basil Naan</b> <i>White flour bread flavored with fresh Basil</i>	<b>3.49</b>	<b>Rosemary Naan</b> <i>White flour bread flavored with Rosemary</i>	<b>3.50</b>
<b>Hari Mirch Ka Naan</b> <i>White flour bread topped with green chillies.</i>	<b>4.50</b>	<b>Paneer Naan</b> <i>White flour bread stuffed with Cheese</i>	<b>4.49</b>
<b>Methi Ka Paratha</b> <i>Whole wheat bread stuffed with Fenugreek Leaf</i>	<b>4.25</b>	<b>Palak Naan</b> <i>White flour bread stuffed with fresh Spinach</i>	<b>4.49</b>
<b>Chicken Naan</b> <i>White flour bread stuffed with minced chicken</i>	<b>4.99</b>	<b>Ekta Naan</b> <i>White flour bread stuffed with Black sesame seed, dry fruits and nuts.</i>	<b>4.49</b>

## Vegetarian Main Course

Served with Basmati Rice

<b>Saag Aur Paneer</b> <i>Cheese Cubes(Paneer) cooked with light cream,spinach, onion and tomato sauce.</i>	12.25	<b>Ekta Dal</b> <i>Yellow lentil cooked with onion and tomato.</i>	12.25
<b>Dal Makhani</b> <i>Black lentil cooked with,cream, onion, tomato and ginger</i>	12.25	<b>Mutter Paneer</b> <i>Cheese Cubes(Paneer) and peas cooked in onion tomato and creamy cashew sauce</i>	12.25
<b>Alu Gobi</b> <i>Cauliflower, potato cooked with onion, tomato and herbs</i>	12.25	<b>Paneer Tikka Masala</b> <i>Cheese cubes(Paneer) cooked with creamy onion and tomato sauce</i>	12.25
<b>Masaladar Chhola</b> <i>Chick Peas cooked with onion and tomato sauce, pomegranate seeds and roasted cumin seed.</i>	12.25	<b>Malai Kofta</b> <i>Cheese and potato dumplings cooked in a creamy cashew sauce,onion and tomato sauce with almond &amp; raisin.</i>	12.25
<b>Baigan Bharta</b> <i>Smoked eggplant cooked with fresh onion, tomato,green peas and chopped ginger</i>	12.25	<b>Navratna Curry</b> <i>Mixed vegetables cooked with creamy onion tomato &amp; cashew sauce</i>	12.25
 <b>Kadai Paneer (Spicy)</b> <i>Cheese cubes(Paneer) cooked with tomato sauce, fresh red and green peppers and onions.</i>	14.25	<b>Bhindi Masala</b> <i>Okra cooked with onion, tomato sauce, chopped ginger and pomegranate seed</i>	13.25
<b>Kachha Aam Ki Sabzi</b> <i>Mixed vegetables and raw mango Cooked in creamy onion,tomato sauce with Ginger,garlic and spices.</i>	14.49	 <b>EKTA Vegetables</b> <i>Fresh mixed vegetables cooked with cream in fresh tomato &amp; mustard Seed</i>	13.25
<b>Paneer Malai Methi</b> <i>Cheese cubes(Paneer) cooked with fenugreek leaf,onion tomato sauce and creamy cashew paste.</i>	14.25	<b>Paneer Mangoli</b> <i>Cheese Cubes(Paneer)cooked in fresh mango,creamy onion and tomato sauce.</i>	14.25
<b>Kashmiri Aaloo Dam</b> <i>Stuffed potato cooked in onion sauce with creamy cashew paste,and dryfruits.</i>	14.25	<b>Shabanam Curry</b> <i>Mixed vegetables,cheese,peas, cooked with onion tomato in creamy cashew sauce.</i>	14.25

 Medium

 Hot

 Very Hot

Please advise us of any food allergies before placing the order

Vegan option available let us know while placing order

## Non-Veg Main Course

Served with Basmati Rice

### Chicken

#### Chicken Tikka Masala

Boneless chicken breast cooked in creamy onion and tomato sauce

14.25

#### Chicken Curry

Chicken breast cooked in onion tomato sauce (dhaba styles)

14.25

#### Butter Chicken

Chicken thigh cooked in a creamy tomato sauce

14.25

#### Kadai Chicken (Spicy)

Chicken breast cooked with tomato sauce, fresh green and red peppers, and onion.

15.25

#### Mango Chicken

Chicken breast cooked with fresh mango, onion and creamy tomato sauce moderately spiced.

15.49

#### Murg Goan Curry

Chicken breast cooked with fresh coconut, onion & tomato sauce in light cream.

14.99

#### Chicken Vindaloo (Spicy)

Chicken breast with hot onion & tomato sauce

14.25

#### Ekta Murg

Chicken breast cooked with fresh tomato sauce & mustard seed in light cream.

14.99

#### Chicken Korma

Chicken breast cooked in onion tomato and creamy cashew sauce

14.25

#### Chicken Saagwala

Chicken breast cooked with spinach, onion tomato sauce & chopped ginger in light cream.

14.99

#### Chicken Jalfrezi

Chicken breast cooked with sliced red peppers, green peppers, onion in onion tomato sauce.

14.49

### Lamb

#### Lamb Vindaloo (Spicy)

Lamb cubes with hot onion & tomato sauce

15.25

#### Lamb Saagwala

Lamb cubes cooked with spinach, onion tomato sauce & chopped ginger in light cream.

15.25

#### Lamb Chetnad

Lamb cubes cooked with fresh coconut, curry leaves and mustard seed in a South Indian style

15.25

#### Lamb Madras

Lamb cubes cooked with fresh coconut, curry leaves, onion and tomato sauce in light cream.

16.25

#### Lamb Rogan Josh

Traditional lamb curry from kashmir with onion and tomato sauce, in touch of yogurt

15.25

#### Kadai Lamb (Spicy)

Lamb cubes cooked with tomato sauce, fresh green and red peppers, and onions.

15.99

#### Lamb Korma

Lamb cubes cooked in onion tomato and creamy cashew sauce

15.49

#### Lamb Tikka Masala

Lamb cubes cooked in a creamy Onion and tomato sauce.

15.25

### Sea food

#### Shrimp Tikka Masala

Shrimp cooked in creamy onion and tomato sauce.

17.49

#### Mango Shrimp

Shrimp Cooked with fresh mango, creamy onion tomato sauce moderately spiced.

17.49

#### Goan Shrimp Curry

Shrimp cooked with fresh coconut, onion and tomato sauce in light cream.

17.49

#### Ekta Shrimp

Shrimp cooked with fresh tomato sauce & mustard seed in light cream.

17.49

#### Salmon Tikka Masala

Salmon fish cooked in creamy onion and tomato sauce.

17.49

#### Goan Fish Curry

Tilapia fish cooked with fresh coconut, onion & tomato sauce in light cream.

17.25

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## Tandoor

**All items baked in a traditional clay oven(Tandoor)  
and served with the Basmati Rice**

<b>Tandoori Chicken</b> <i>Chicken leg marinated with yogurt, ginger,garlic,and other indian spices baked in Tandoor oven</i>	13.50	<b>Ekta Kabob</b> <i>Chicken breast marinated in sour cream,ginger,garlic,spices baked in Tandoor Oven.</i>	14.25
<b>Tandoori Sabzi</b> <i>Assorted vegetables with a special marinated, baked in Tandoor oven</i>	11.99	<b>Tandoori Shrimp</b> <i>Shrimp marinated in green chillies, chopped ginger, sour cream and cooked in Tandoor oven</i>	16.99
<b>Boti Kabob</b> <i>Boneless Lamb marinated overnight with ginger garlic and baked in Tandoor oven</i>	16.25	<b>Makhamali Kabob</b> <i>Chicken breast marinated with sour cream saffron,black cumin seed,ginger,garlic and other spices,baked in Tandoor oven.</i>	14.25
 <b>Mirch Tikka (Spicy)</b> <i>Chicken breast marinated in sour cream,green pepper,Green chillie, and baked in Tandoor oven</i>	14.25	<b>Tandoori Salmon</b> <i>Salmon fish marinated with ginger, garlic and indian spices baked in tandoor oven.</i>	17.99

## BIRYANI

**Basmati rice cooked with onion and tomato sauce in aromatic spices  
along with almond,cashew and raisin  
and served with Raita & Papad**

<b>Lamb Biryani</b>	15.25	<b>Shrimp Biryani</b>	16.49
<b>Chicken Biryani</b>	14.25	<b>Vegetable Biryani</b>	12.75
<b>Ekta Biryani</b> <i>(Combination of Chicken shrimp, and lamb)</i>	16.49		

## Side Order

<b>Papad</b>	2.00	<b>Raita</b>	2.00
<b>Mango Chutney</b>	2.00	<b>Pickles</b>	2.00
<b>Plain Basmati Rice</b>	2.00	<b>Onion Salad</b>	2.00
<b>Coconut Rice</b>	4.99	<b>Ekta Pulau</b>	4.99

## Beverage

<b>Flavored Lassi</b> <i>(Yogurt base drink with choice of Strawberry, Guava,Mango,Pomogranate.sweet,salt)</i>	3.50	<b>Sodas</b> <i>(Coke,Diet coke,Sprite,Ginger Ale)</i>	1.25
<b>Water</b>	1.50		

## Dessert

<b>Gulab Jamun</b>	2.99	<b>Rice Pudding</b>	2.99
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