

APPETIZER

Served with mint chutney and tamarind chutney.

Veg. Samosa 4.00 Crispy Flour pastry with Potatoes and Peas	Garlic Kabob 6.50 Chicken breast marinated with garlic, herbs and spices baked in tandoor oven
Onion Bhaji 3.75 Onions, spinach, potatoes dipped in gram flour and fried	Malai Seek Kabob 6.50 Minced Lamb marinated with onion, green chili & baked in tandoor oven
Samosa Chat 4.75 Vegetable pastry topped with chick peas, mint, onion, tamarind & yogurt	Kali Mirch Ka Machhi 6.25 Tilapia fish marinated with crushed black peppers, green chili & fried
Aloo Aur Papri Chat 4.75 Lentil wafers topped with potatoes, Chick peas, yogurt, mint and tamarind	Chicken Pakora 6.00 Chicken Breast marinated with ginger, green chili, gram flour & Indian Spices
Cashew Roll 5.95 Lentil wafers topped with potatoes, Chick peas, yogurt, mint and tamarind	Rasila Kabob 6.95 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 11.95 Homemade Cottage cheese cooked with spinach	Ekta Dal 11.50 Yellow lentil cooked with onion and tomato
Dal Makhani 10.95 Black lentil cooked with onion, tomato and ginger	Mutter Paneer 11.95 Cottage cheese and peas cooked in cashew sauce
Alu Gobi 10.95 Cauliflower, potato cooked with onion, tomato and herbs	Paneer Tikka Masala 11.95 Homemade Cottage cheese cooked with makhani and onion sauce
Masaladar Chola 10.95 Chick Peas cooked with onion and tomato sauce and pomegranate seeds and roasted cumin	Malai Kofta 11.95 Homemade Cheese dumplings in a creamy cashew sauce with almond & raisin.
Baigan Bharta 11.95 Smoked Eggplant sautéed with fresh onion, tomato and chopped ginger	Navratna Curry 11.95 Mixed vegetables cooked with onion & cashew sauce
Kadai Paneer 11.95 Homemade cheese cooked with tomato sauce, fresh peppers, onions and green chili	Bhindi Masala 11.95 Okra cooked with onion, tomato sauce, chopped ginger and pomegranate seed
Kachha Aam Ki Sabzi 11.95 Homemade cheese cooked with tomato sauce, fresh peppers, onions and green chili	EKTA Vegetables 11.95 Fresh vegetables sautéed in fresh tomato & mustard Seed
	Paneer Mangoli 12.95 Cubes of home made cheese Cooked in fresh mango, onion And tomato sauce.

BREAD

Naan 2.50 White flour bread	Tandoori Roti 3.00 Whole wheat plain bread
Peshawari Naan 4.25 White flour bread stuffed with dry fruits and nuts	Onion Naan 3.50 White flour bread stuffed with onion
Pudina Naan 3.95 White flour bread flavored With Mint.	Alu Naan 3.75 White flour bread stuffed with potato
Garlic Naan 3.50 white flour bread flavored with Garlic	Lachha Paratha 3.75 Layered whole wheat bread
Basil Naan 3.25 White flour bread flavored with fresh Basil	Rosemary Naan 3.50 White flour bread flavored with Rosemary
Hari Mirch Ka Naan 4.50 White flour bread topped with green chili	Paneer Naan 3.75 White flour bread stuffed with homemade cheese
Methi Ka Paratha 4.25 Whole wheat bread stuffed With fenugreek leaf.	Palak Naan 4.25 White flour bread stuffed with Fresh spinach

TANDOOR

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

Tandoori Chicken 11.50 A tasty BBQ delight, marinated for hours and roasted in tandoor oven	Tandoori Subzi 10.50 Assorted vegetables with a special marinade, baked in clay oven
Murg Malai Kabob 14.50 Chicken breast marinated with Cheese, sour cream and spices Baked in clay oven	Ekta Kabob 13.50 Chicken breast marinated in cashew paste, fenugreek leaves, sour cream, green chili & chopped Ginger.
Boti Kabob 15.50 Lamb leg marinated overnight with ginger garlic and baked in tandoor oven	Tandoori Shrimp 16.50 Shrimp Marinated in green chili, chopped ginger, sour cream and cooked in tandoor oven

NON-VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

Chicken Tikka Masala 13.95 Boneless chicken breast in creamy onion and tomato sauce	Chicken Vindaloo 13.95 Chicken breast with hot onion & tomato sauce
Chicken Curry 13.50 Chicken cooked in a dhaba styles	Ekta Murg 13.95 Chicken cooked in fresh tomato & mustard seed
Butter Chicken 13.95 Chicken cooked in a makhani sauce	Chicken Korma 13.95 Chicken breast cooked in a creamy cashew sauce
Kadai Chicken 13.95 Chicken cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger	Chicken Saagwala 13.95 Chicken breast cooked with spinach, onion, tomato sauce & chopped ginger
Mango Chicken 13.95 Chicken breast cooked with fresh Mango, onion, tomato sauce Moderately spiced.	Lamb Rogan Josh 14.95 Traditional lamb curry from Kashmir
Lamb Vindaloo 14.50 Lamb with hot onion & tomato sauce	Kadai Lamb 14.95 Lamb cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger
Lamb Saagwala 14.95 Lamb cooked with spinach, onion, tomato sauce & chopped ginger	Lamb Korma 14.95 Lamb cooked in a creamy cashew sauce
Lamb Chettinad 14.95 Lamb cooked with fresh coconut, curry leaves and mustard seed in a South Indian style	Lamb Tikka Masala 14.95 Lamb cubes cooked in a creamy Onion and tomato sauce.
Ekta Shrimp 15.50 Shrimp sautéed in fresh tomato & mustard seed	Goan Shrimp Curry 16.50 Shrimp cooked with fresh Coconut

BIRYANI

Basmati rice combined with aromatic spices cooked in a sealed pot served with Raita & Papad.

Lamb Biryani 13.50	Shrimp Biryani 14.50
Chicken Biryani 12.50	Vegetable Biryani 11.95
Ekta Biryani 15.50 Combination with chicken, shrimp, and lamb	

SIDE ORDER

Papad 2.00	Raita 2.00
Mango Chutney 2.00	Pickles 2.00
Plain Basmati Rice 2.00	Onion Salad 2.00
Coconut Rice 3.50	Tamrind Rice 3.25

BEVERAGES

Flavored Lassi 3.50	Sodas 1.50
----------------------------------	-------------------



Medium



Hot



Very Hot

Please advise us of any food allergies before placing your order