

APPETIZER

Served with mint chutney and tamarind chutney.

Veg. Samosa 3.99	Garlic Kabob 5.99
Crispy Flour pastry with Potatoes and Peas	Chicken breast marinated with garlic, herbs and spices baked in tandoor oven
Onion Bhaji 3.49	Malai Seek Kabob 5.99
Onions, spinach, potatoes dipped in gram flour and fried	Minced Lamb marinated with onion, green chili & baked in tandoor oven
Samosa Chat 4.99	Kali Mirch Ka Machhi 5.99
Vegetable pastry topped with chick peas, mint, onion, tamarind & yogurt	Tilapia fish marinated with crushed black peppers, green chili & fried
Aloo Aur Papri Chat 4.99	Chicken Pakora 5.99
Lentil wafers topped with potatoes, Chick peas, yogurt, mint and tamarind	Chicken Breast marinated with ginger, green chili, gram flour & Indian Spices and fried.
Cashew Roll 5.99	Rasila Kabob 5.99
Cashew, Potatoes, cheese mixed With green chilies and ginger and stir fried.	Minced Chicken Breast marinated In ginger, green chili and Indian Spices and baked in tandoor oven
Sam Savera 6.99	Gulistani Kobob 5.99
Combination of minced chicken and lamb marinated in chef's special spices and baked in Tandoor	Mixed vegetables, cheese, dry Fruits, cumin seed ,covered With white sesame seed, stir fried.
Chandrakala 4.99	
White flour dumplings filled with Dry fruits and fresh coconut stir fried	

VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

Saag Aur Paneer 11.99	Ekta Dal 11.99
Homemade Cottage cheese cooked with spinach	Yellow lentil cooked with onion and tomato
Dal Makhani 10.99	Mutter Paneer 11.99
Black lentil cooked with onion, tomato and ginger	Cottage cheese and peas cooked in cashew sauce
Alu Gobi 11.99	Paneer Tikka Masala 11.99
Cauliflower, potato cooked with onion, tomato and herbs	Homemade Cottage cheese cooked with makhani and onion sauce
Masaladar Chola 11.49	Malai Kofta 11.99
Chick Peas cooked with onion and tomato sauce and pomegranate seeds and roasted cumin seed.	Homemade Cheese dumplings in a creamy cashew sauce with almond & raisin.
Baigan Bharta 11.49	Navratna Curry 11.99
Smoked Eggplant sautéed with fresh onion, tomato and chopped ginger	Mixed vegetables cooked with onion & cashew sauce
Kadai Paneer 12.99	Bhindi Masala 11.99
Homemade cheese cooked with tomato sauce, fresh peppers, onions and green chili	Okra cooked with onion, tomato sauce, chopped ginger and pomegranate seed
Kachha Aam Ki Sabzi 12.99	EKTA Vegetables 11.99
Mixed vegetables and raw mango Cooked in onion, tomato sauce with Ginger, garlic and spices.	Fresh vegetables sautéed in fresh tomato & mustard Seed
Paneer Malai Methi 13.99	Paneer Mangoli 13.99
Home made cottage cheese cooked With fenugreek leaf, onion tomato Sauce and creamy cashew paste.	Cubes of home made cheese Cooked in fresh mango, onion And tomato sauce.
Kashmiri Aaloo Dam 12.99	Shabanam Curry 13.99
Stuffed potato cooked in onion sauce with cashew paste and dry fruits.	Mixed vegetables, cheese, peas, Cooked With onion tomato in Creamy cashew sauce

BREAD

Naan 2.50	Tandoori Roti 3.00
White flour bread	hole wheat plain bread
Peshawari Naan 3.99	Onion Naan 3.25
White flour bread stuffed with dry fruits and nuts	White flour bread stuffed with onion
Pudina Naan 3.25	Alu Naan 3.75
White flour bread flavored With Mint.	White flour bread stuffed with potato
Garlic Naan 3.49	Lachha Paratha 3.75
white flour bread flavored with Garlic	Layered whole wheat bread
Basil Naan 3.49	Rosemary Naan 3.50
White flour bread flavored with fresh Basil	White flour bread flavored with Rosemary
Hari Mirch Ka Naan 4.50	Paneer Naan 3.75
White flour bread topped with green chili	White flour bread stuffed with homemade cheese
Methi Ka Paratha 4.25	Palak Naan 4.25
Whole wheat bread stuffed With fenugreek leaf.	White flour bread stuffed with Fresh spinach
Chicken Naan 4.99	Ekta Naan 4.25
White flour bread stuffed With minced chicken .	White flour bread stuffed with Black sesame seed, dry fruits.

TANDOOR

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

Tandoori Chicken 11.49	Ekta Kabob 13.99
A tasty BBQ delight, marinated for hours and roasted in tandoor oven	Chicken breast marinated in cashew paste, fenugreek leaves, sour cream, green chili & chopped Ginger.
Tandoori Subzi 10.99	Tandoori Shrimp 16.50
Assorted vegetables with a special marinated, baked in clay oven	Shrimp Marinated in green chili, chopped ginger, sour cream and cooked in tandoor oven
Boti Kabob 13.99	Murg Malai Kabob 12.99
Lamb leg marinated overnight with ginger garlic and baked in tandoor oven	Chicken breast marinated with Cheese ,sour cream, mint and spices Baked in clay ove
Mirch Tikka(Too Spicy) 12.99	Sunahara Murga Ka Kabob 13.99
Chicken breast marinated in sour cream, green pepper, Green chillie, and baked in tandoor oven	Chicken breast marinated in Roasted sesame seed paste, sour Cream , baked in tandoor oven.

NON-VEGETARIAN MAIN COURSE

All main courses are served with the Basmati Rice

Chicken Tikka Masala 13.99	Chicken Vindaloo 13.99
Boneless chicken breast in creamy onion and tomato sauce	Chicken breast with hot onion & tomato sauce
Chicken Curry 12.95	Ekta Murg 13.99
Chicken cooked in a dhaba styles	Chicken cooked in fresh tomato & mustard seed
Butter Chicken 13.99	Chicken Korma 13.99
Chicken cooked in a makhani sauce	Chicken breast cooked in a creamy cashew sauce
Kadai Chicken 13.99	Chicken Saagwala 13.99
Chicken cooked with tomato sauce, fresh green peppers, onion, chopped green chili & ginger	Chicken breast cooked with spinach, onion, tomato sauce & chopped ginger
Mango Chicken 13.99	Lamb Rogan Josh 14.99
Chicken breast cooked with fresh Mango ,onion, tomato sauce Moderately spiced.	Traditional lamb curry from Kashmir
Lamb Vindaloo 14.99	Kadai Lamb 14.99
Lamb with hot onion & tomato sauce	Lamb cooked with tomato sauce, fresh green peppers, chopped green chili & ginger
Lamb Saagwala 14.99	Lamb Korma 14.99
Lamb cooked with spinach, onion, tomato sauce & chopped ginger	Lamb cooked in a creamy cashew sauce
Lamb Chettinad 14.99	Lamb Tikka Masala 14.99
Lamb cooked with fresh coconut, curry leaves and mustard seed in a South Indian style	Lamb cubes cooked in a creamy Onion and tomato sauce.
Ekta Shrimp 15.99	Goan Shrimp Curry 16.50
Shrimp sautéed in fresh tomato & mustard seed	Shrimp cooked with fresh Coconut
Shrimp Tikka Masala 16.99	Lamb Malai Methi 15.99
Shrimp cooked in creamy Onion and tomato sauce.	Lamb cubes cooked with Fenugreek leaf, onion tomato. Sauce and creamy cashew paste.

BIRYANI

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

Lamb Biryani 14.99	Shrimp Biryani 15.49
Chicken Biryani 12.99	Vegetable Biryani 11.95
Ekta Biryani 15.50	
Combination of 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 3.99	Ekta Pulau 4.99

BEVERAGES

Flavored Lassi3.00	Sodas 1.25
Water1.50	



Medium



Hot



Very Hot

Please advise us of any food allergies before placing your order