

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	4.99
White flour bread stuffed With minced chicken .		White flour bread stuffed with Black sesame seed, dry fruits.	

Please advise us of any food allergies before placing your order

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 Lassi	3.50	Sodas	2.25
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Medium



Hot



Very Hot