



## SAGAR KI AUR (SEAFOOD TANDOORI)

### ***Tandoori Fish Tikka***

Fish marinated in yogurt and Indian spices

### ***Jhinga Nisha***

Jumbo shrimp marinated in yogurt, sesame seeds, cashew flavored with cardamom cooked in clay oven

### ***Chatpata Jhinga***

Jumbo shrimp marinated in chopped ginger, green chili with cumin seeds cooked in clay oven

### ***King Fish (3 Slices)***

Marinated garlic, ginger, red chilies and other Indian spices served with onion, tomatoes (deep fried) and lemon

### ***Tak Tak Jhinga***

Shrimp cooked in tomato, onion, garlic with green and red pepper

### ***Jhinga Masala***

Shrimp cooked in mix grand spices, onion, tomato, green and red pepper flavored with carom seed

### ***Fish Curry***

A delicious traditional fish curry of the Konkan region in chili, coconut, poppy seed sauce



## KHAZANA MURG KA (POULTRY)

### ***Chicken Jalfarazi***

Boneless chicken cooked in green peppers, red peppers, onion, tomato with Indian herbs

### ***Chicken Makhan Walla***

Boneless tandoori chicken breast cooked in a rich tomato gravy and cream, flavored with fenugreek leaves

### ***Chicken Lababdar***

Boneless chicken breast cooked in onion tomato butter flavored with fresh mint leaves

### ***Chicken Palak Wala***

Boneless chicken cooked in fresh spinach with Indian herbs

### ***Chicken Zafrani***

Boneless chicken cooked in onion tomato creamy sauce flavored with saffron

### ***Chicken Tikka Masala***

Boneless Chicken tikka in green pepper, red pepper with onion tomato sauces

### ***Kadai Chicken***

Boneless chicken cooked in fresh tomato with green and red peppers and cumin flavors

### ***Chicken Ginger***

Boneless Chicken cooked with ginger and onion in a creamy sauce

### ***Chicken Chettinad***

South Indian chicken cooked in poppy seeds, curry leaves, mustard and coconut flavored

### ***Chicken Vindaloo***

Boneless chicken breast cooked in red chili, pepper, vinegar with coconut flavor

