

# DINE IN & CARRY OUT 978 224 3517

## LUNCH

MON - FRI 11:30 AM to 2:30 PM  
SAT - SUN 11:30 AM to 2:30 PM

## DINNER

MON - THU 4:30 PM to 9:30 PM  
FRI - SAT 4:30 PM to 10:00 PM  
SUN 4:30 PM to 9:30 PM



**BONFIRE**  
INDIAN GRILL

For your catering needs  
**978 960 1851**  
ramaiahsuris@gmail.com

*NOTE: Please make us aware of any food allergies while placing the order.*

## APPETIZERS

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|---|----------------|
| <b>001 Vegetable Samosa (2 Pieces)</b>  | <b>\$7.95</b>  |
| Minced potato onions and peas wrapped in pastry dough and fried   |                |
| <b>002 Onion Pakora</b>   | <b>\$8.95</b>  |
| Fresh sliced onions dipped in lentil batter and deep-fried.   |                |
| <b>003 Cut Mirchi</b>   | <b>\$8.95</b>  |
| Chili bajji cut, refried, and garnished with onions.  |                |
| <b>004 Punugulu (6 Pcs)</b>   | <b>\$9.95</b>  |
| Deep-fried crispy lentil balls.   |                |
| <b>005 Aloo Bonda (3 Pcs)</b>   | <b>\$8.95</b>  |
| Deep-fried boiled potato and southern spices made with chickpeas.   |                |
| <b>006 Gobi 65</b>  | <b>\$13.95</b> |
| Marinated cauliflower florets browned to perfection with exotic Indian spices.  |                |
| <b>007 Vegetable Ball Manchurian</b>  | <b>\$14.95</b> |
| Deep-fried Vegetable balls tossed in a tangy Chinese sauce with dash of Indian spices.  |                |
| <b>008 Bonfire Fish Fry (10 Pcs Tilapia fish)</b>   | <b>\$14.95</b> |
| 10 pieces tilapia fish. Fish marinated and deep-fried with Indian spices.   |                |
| <b>009 Chicken Pakora</b>   | <b>\$14.95</b> |
| Tender pieces of chicken dipped in mildly spiced lentil batter and fried with Indian spices.                                  |                |
| <b>010 Chicken Manchurian</b>   | <b>\$14.95</b> |
| Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices.  |                |
| <b>011 Chicken 65</b>   | <b>\$14.95</b> |
| A true Hyderabadi delight! Chicken breast cubes fried with curry leaves, green chilies, yogurt, and Indian spices and sauces. |                |
| <b>012 Chilli Shrimp</b>  | <b>\$18.95</b> |
| Well-cooked baby shrimp sautéed with soy sauce, onions, green chilies, herbs, and Indian exotic spices.                       |                |
| <b>013 Bonfire Lamb Roast</b>   | <b>\$18.95</b> |
| Boneless lamb pan-roasted on low heat with traditional spices, curry leaves, and onions.                                      |                |
| <b>014 Tandoori Mix Grill</b>   | <b>\$14.95</b> |
| From Indian clay oven. Platter of tandoori (chicken, shrimp, and fish), chicken tikka and lamb seekh, and boti kebab.         |                |
| <b>015 Chicken Pepper Fry</b>   | <b>\$16.95</b> |
| Boneless chicken sautéed in special spicy pepper sauce.   |                |
| <b>016 Gongura Kodi Vepudu (Chicken)</b>  | <b>\$16.95</b> |
| Boneless chicken marinated with spicy sauce and gongura (red sorrel leaves).  |                |
| <b>017 Samosa Chat</b>  | <b>\$9.95</b>  |
| Samosa with yogurt, chana, spices, and traditional chutneys.  |                |
| <b>018 Pav Bhaji (2 pieces)</b>   | <b>\$12.95</b> |
| Vegetable curry with signature spices served with pav. Bread.   |                |
| <b>019 Vegetable Cutlet (3 Pcs)</b>   | <b>\$9.95</b>  |
| Minced vegetables mixed with spices bread crumbs and pan-fried.   |                |
| <b>020 Chilli Bajji (5 Pcs)</b>   | <b>\$8.95</b>  |
| Green chillies covered with batter then deep-fried stuffed with Indian spices.  |                |





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| <b>021 Stuffed Mirchi Bajji (4 Pcs)</b>   | <b>\$9.95</b>  |
| Chilli Bajji deep-fried and stuffed with onions.  |                |
| <b>022 Vegetarian Platter</b>   | <b>\$11.95</b> |
| Assortment of samosa, cutlet, onion pakora, and chili bajji.  |                |
| <b>023 Egg Bonda (6 Pcs)</b>  | <b>\$9.95</b>  |
| Deep-fried boiled eggs mixed with chickpea flour and spices.  |                |
| <b>024 Gobi Manchurian</b>  | <b>\$13.95</b> |
| Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices.          |                |
| <b>025 Chilli Paneer</b>  | <b>\$14.95</b> |
| Cottage cheese sautéed with soya, onions, green chilies, herbs, and exotic Indian spices.           |                |
| <b>026 Apollo Fish</b>  | <b>\$16.95</b> |
| A true Hyderabadi delight! marinated tilapia fish, fried curry leaves, onions, and green chilies.   |                |
| <b>027 Chicken Lollipop (5 Pieces)</b>  | <b>\$14.95</b> |
| Chicken drumsticks marinated in indian spices coated in zesty batter and deep fried.                |                |
| <b>028 Chilli Chicken</b>   | <b>\$14.95</b> |
| Cubes of chicken breast sautéed with soya, onions, green chilies herbs, and exotic spices.          |                |
| <b>029 Chicken 999</b>  | <b>\$16.95</b> |
| Deep-fried boneless chicken tossed with homemade sauce and cashews.                                 |                |
| <b>030 Bonfire Chicken Roast</b>  | <b>\$16.95</b> |
| Boneless chicken cooked with curry leaves, green chilies, onions, and special spices on slow fire.  |                |
| <b>031 Bonfire Goat Roast</b>   | <b>\$18.95</b> |
| Goat (with bones) pan-roasted on low heat with traditional Indian spices, curry leaves, and onions. |                |
| <b>032 Curry Leaf Chicken</b>   | <b>\$15.95</b> |
| Boneless chicken fried and tossed with curry leaves, spices & special chilli powder.                |                |
| <b>033 Shrimp Pepper Fry</b>  | <b>\$18.95</b> |
| Shrimp sautéed in special spicy pepper sauce.   |                |
| <b>034 Natukodi Vepudu (Chicken)</b>  | <b>\$16.95</b> |
| Country chicken with bone cooked in homemade herbs and spices with cashew and curry leaves.         |                |
| <b>035 Vada Pav (1 pc)</b>  | <b>\$8.95</b>  |
| Deep-fried boiled potato with signature spices served with pav. Bread.                              |                |
| <b>036 Goat Kheema Pav (2 Pcs)</b>  | <b>\$14.95</b> |
| Minced Goat meat with signature spices served with pav. Bread.                                      |                |

## Biryani, Noodles, Rice Specialties

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| <b>037 Vegetable Dum Ka Biryani</b>  | <b>\$13.95</b> |
| Mixed vegetables with basmati rice and traditional spices.                           |                |
| <b>038 Chicken Boneless Biryani</b>  | <b>\$15.95</b> |
| Boneless chicken cooked with basmati rice and traditional spices.                    |                |
| <b>039 Lamb Biryani (Boneless)</b>   | <b>\$17.95</b> |
| Juicy boneless lamb cooked with basmati rice and traditional spices.                 |                |
| <b>040 Vijayawada Boneless Chicken Biryani</b>                                       | <b>\$16.95</b> |
| Boneless deep-fried chicken cooked with saffron basmati rice and traditional spices. |                |



<b>041</b>	<b>Shrimp Biryani</b> Shrimp cooked with saffron basmati rice and traditional spices.	<b>\$17.95</b>
<b>042</b>	<b>Gongura Goat Biryani (with bone)</b> Goat (with bone ) and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.	<b>\$18.95</b>
<b>043</b>	<b>Egg Biryani</b> Boiled egg cooked with saffron basmati rice and traditional spices.	<b>\$15.95</b>
<b>044</b>	<b>Goat Kheema Biryani (Boneless)</b> Boneless minced goat cooked with saffron basmati rice and traditional spices.	<b>\$17.95</b>
<b>045</b>	<b>Vegetable Noodles</b> Noodles stir-fried with mixed vegetables, cabbage, carrot, and bell peppers.	<b>\$14.95</b>
<b>046</b>	<b>Chicken Noodles</b> Noodles stir-fried with boneless chicken, cabbage, carrot, and bell peppers.	<b>\$15.95</b>
<b>047</b>	<b>Vegetable Fried Rice</b> Aromatic rice stir-fried with mixed vegetables, cabbage, carrot, and bell peppers.	<b>\$14.95</b>
<b>048</b>	<b>Chicken Fried Rice</b> Aromatic rice stir-fried with boneless chicken, cabbage, carrot, and bell peppers.	<b>\$15.95</b>
<b>049</b>	<b>Paneer Biryani</b> Indian cottage cheese cubes cooked with saffron basmati rice and traditional spices.	<b>\$15.95</b>
<b>050</b>	<b>Hyderabadi Chicken Dum Ka Biryani (with bone)</b> Saffron basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices.	<b>\$15.95</b>
<b>051</b>	<b>Bonfire Goat Dum Ka Biryani (with bone)</b> Saffron basmati rice steamed along with goat (with bones) marinated and cooked in traditional spices.	<b>\$17.95</b>
<b>052</b>	<b>Chicken 65 Biryani</b> Boneless fried chicken 65 cooked with saffron basmati rice and traditional spices.	<b>\$16.95</b>
<b>053</b>	<b>Natukodi Fry Biryani (with bone)</b> Country chicken with bone cooked with saffron basmati rice and traditional spices.	<b>\$15.95</b>
<b>054</b>	<b>Gongura Boneless Chicken Biryani</b> Boneless chicken and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.	<b>\$16.95</b>
<b>055</b>	<b>Lamb Leg Biryani (with bone)</b> Juicy lamb leg with bone cooked with saffron basmati rice and traditional spices.	<b>\$18.95</b>
<b>056</b>	<b>Fish Biryani</b> Fried fish fillet cooked with saffron basmati rice and traditional spices.	<b>\$16.95</b>
<b>057</b>	<b>Egg Noodles</b> Noodles stir-fried with scrambled egg, cabbage, carrot, and bell peppers.	<b>\$15.95</b>
<b>058</b>	<b>Shrimp Noodles</b> Noodles stir-fried with shrimp, cabbage, carrot, and bell peppers.	<b>\$17.95</b>
<b>059</b>	<b>Egg Fried Rice</b> Aromatic rice stir-fried with scrambled egg, cabbage, carrot, and bell peppers.	<b>\$15.95</b>
<b>060</b>	<b>Shrimp Fried Rice</b> Aromatic rice stir-fried with shrimp, cabbage, carrot, and bell peppers.	<b>\$17.95</b>



## SOUTH INDIAN SPECIALITIES

<b>061 Idli Sambar (3 Pcs)</b> Steam cooked rice and lentil cakes.	<b>\$9.95</b>
<b>062 Plain Dosa</b> Thin crispy crêpe of rice and lentils.	<b>\$11.95</b>
<b>063 Mysore Masala Dosa</b> Thin crispy crêpe of rice and lentils with layer of special chutney stuffed with spiced potato masala.	<b>\$12.95</b>
<b>064 Set Dosa (2 Pcs)</b> Set of two thick crêpe of rice and lentils.	<b>\$12.95</b>
<b>065 Rava Onion Masala Dosa</b> Crispy crêpe of cream of rice and wheat stuffed onions, and green chilies.	<b>\$13.95</b>
<b>066 Plain Uttapam</b> Rice and lentil pancake with no topping.	<b>\$12.95</b>
<b>067 Onion Hot Chili Uttapam</b> Rice and lentils pancakes topped with green chilies and seasoned onion.	<b>\$12.95</b>
<b>068 Poori Masala</b> Whole wheat fully bread served with potato masala.	<b>\$13.95</b>
<b>069 Medu Vada (3 Pcs)</b> Deep-fried crispy lentil donuts.	<b>\$9.95</b>
<b>070 Masala Dosa</b> Thin crispy crêpe of rice and lentils stuffed with very lightly spiced potato masala.	<b>\$12.95</b>
<b>071 Spicy Masala Dosa</b> Spicy. Thin crispy crêpe of rice and lentils stuffed with lightly spiced potato masala.	<b>\$12.95</b>
<b>072 Podi Dosa</b> Thin crispy crêpe of rice and lentils filled with South Indian lentil powder.	<b>\$12.95</b>
<b>073 Egg Dosa</b> Thin crispy crêpe of rice and lentils topped with layer of egg crêpe.	<b>\$12.95</b>
<b>074 Vegetable Uttapam</b> Rice and lentils pancakes topped with seasoned mixed vegetable.	<b>\$12.95</b>
<b>075 Paneer Uttapam</b> Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions.	<b>\$12.95</b>
<b>076 Chole Bhatura</b> Fluffy fried bread served with chickpeas masala with onions, tomatoes, and spices.	<b>\$13.95</b>



## SOUPS

<b>077 Mulligatawny Soup</b> Thick curry-flavored lentil soup.	<b>\$5.50</b>
<b>078 Chicken Sweet Corn Soup</b> Come with shredded chicken, spring onions, and Indian spices.	<b>\$5.50</b>
<b>079 Sambar</b> Unique South Indian vegetable stew made with lentils, tamarind broth, herbs, and spices.	<b>\$5.50</b>
<b>080 Vegetable Sweet Corn Soup</b> Corn with spring onions, and Indian herb spices.	<b>\$5.50</b>
<b>081 Tomato Soup</b> Tomato soup with Indian herb spices.	<b>\$5.50</b>
<b>082 Rasam</b> Soup of tomatoes cooked with tamarind sauce tempered with red chilies, onions, and mustard seeds.	<b>\$5.50</b>



## LAMB AND GOAT SPECIALITIES

- 083 Lamb Curry** \$17.95  
Tender lamb marinated and cooked in a curry sauce of fresh Indian herbs and spices.
- 084 Lamb Rogan Josh** \$17.95  
Juicy tender pieces of lamb cooked in traditional Indian spices.
- 085 Lamb Do Pyaza** \$17.95  
Tender pieces of lamb cooked with shredded onions, and special light creamy sauce.
- 086 Lamb Kheema Saag** \$17.95  
Fresh ground lamb marinated and cooked with spinach, herbs, and spices.
- 087 Lamb Boti Kabob Masala** \$17.95  
Tender pieces of lamb skewered in tandoori (clay oven) and sautéed in a rich creamy tomato sauce.
- 088 Goat Gongura** \$17.95  
Goat with gongura (red sorrel leaves) cooked with special curry sauce.
- 089 Lamb Korma** \$17.95  
A Mughlai delight. spicy curried lamb in creamy sauce.
- 090 Lamb Vindaloo** \$17.95  
For the one with true passion for spicy food lamb and potatoes cooked in fiery red chili and vinegar sauce.
- 091 Lamb Saag** \$17.95  
Spinach lamb. Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs.
- 092 Lamb Gongura** \$17.95  
Lamb with gongura (red sorrel leaves) cooked with special curry sauce.
- 093 Goat Curry** \$17.95  
Goat (with bone) marinated and cooked in curry sauce of fresh herbs and spices.
- 094 Goat Kheema Curry** \$17.95  
Minced goat meat marinated and cooked in curry sauce of fresh herbs and spices.



## SEAFOOD SPECIALITIES

- 095 Andhra Fish Curry** \$16.95  
(Tilapia fish). Fish cooked slowly in spicy curry sauce with onions and curry leaves.
- 096 Andhra Shrimp Curry** \$18.95  
Baby shrimp. A specialty from coastal Andhra Pradesh shrimp cooked in special curry sauce.
- 097 Ginger Shrimp** \$18.95  
Shrimp marinated with ginger and spices and then cooked with curry sauce.
- 098 Shrimp Vindaloo** \$18.95  
South Indian favorite. Shrimp with potatoes in a spiced and tangy sauce.
- 099 Fish Masala** \$18.95  
(Salmon fish). Fish cooked in a hearty blend of tangy tomatoes, onions, aromatic herbs, and spices.
- 100 Shrimp Masala** \$18.95  
Marinated shrimp cooked in onions with mild creamy sauce.
- 101 Kadai Shrimp** \$18.95  
Stir-fried shrimp, bell peppers, onion, and kadai (skillet) with traditional spices and herbs.

## GOURMET TANDOOR DELIGHTS

- 102 Tandoori Chicken (with bone)** **\$16.95**  
Chicken with bones marinated in yogurt, fresh spices, and lemon juice then barbecued in tandoori.
- 103 Chicken Malai Kabob (Boneless)** **\$16.95**  
A mild dish: cubes of chicken breast marinated in yogurt, herbs, and spices then cooked on skewers in tandoori.
- 104 Tandoori Shrimp** **\$18.95**  
Shrimp marinated in freshly ground spices and grilled in tandoori.
- 105 Boneless Chicken Tikka** **\$16.95**  
Boneless chicken charbroiled to perfection in tandoori to bring out intricate flavor.
- 106 Sheekh kabob** **\$17.95**  
Finely minced lamb seasoned with herbs, and spices then cooked on skewers in tandoori.
- 107 Fish Tikka Kabob** **\$18.95**  
(Salmon fish). Chunks of salmon marinated in yogurt, herbs, and spices then barbecued in tandoori.
- 108 Tandoori Mix Grill** **\$19.95**  
Combination platter of tandoori (chicken, shrimp, and fish), (sheekh and kabob).

## VEGETARIAN SPECIALITIES

- 109 Tadka Dal** **\$15.95**  
Wholesome yellow lentil curry, tempered with butter, whole red chilies, cumin, and mustard seeds.
- 110 Channa Masala** **\$15.95**  
Chickpeas (garbanzo beans) cooked in a special blend of traditional spices.
- 111 Baingan Bharta** **\$15.95**  
A classic dish, eggplant roasted over charcoal, blended, and tempered with aromatic herbs and spices.
- 112 Mirchi Ka Salan** **\$15.95**  
Green chilies cooked in sesame seed gravy and tamarind sauce.
- 113 Masala Aloo Gobi** **\$15.95**  
Cubed potatoes, cauliflower cooked with spices, and herbs.
- 114 Aloo Palak** **\$15.95**  
Spinach cooked with potatoes and spices with thick gravy sauce.
- 115 Veg Gongura** **\$15.95**  
Mixed vegetable cooked in a creamy sauce with gongura.
- 116 Palak Paneer** **\$16.95**  
Cottage cheese cubes cooked creamy gravy of spinach with spices.
- 117 Paneer Kurchan** **\$16.95**  
Shredded cottage cheese cooked with onions, tomato, spices, and herbs.
- 118 Paneer Butter Masala** **\$16.95**  
Cottage cheese cubes and vegetables pan finished in special sauce and spices.
- 119 Mutter Paneer** **\$16.95**  
Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices.
- 120 Gongura Paneer** **\$16.95**  
Paneer cooked in a creamy sauce with gongura.
- 121 Dal Makhani** **\$15.95**  
A royal lentil dish cooked with fresh onions, and shredded butter garnish.
- 122 Bhindi Masala** **\$15.95**  
Okra cooked on a low flame with diced onions, deepfried, and traditional spices.
- 123 Guthi Vankaya** **\$15.95**  
(Bagara baingan) Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices.
- 124 Navaratan Korma** **\$15.95**  
Mixed vegetables cooked with mild creamy sauce.

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| <b>125 Malai Kofta</b>         | A true Mughlai delight. Vegetable balls simmered in a creamy sauce.               | <b>\$16.95</b> |
| <b>126 Aloo Mutter</b>         | Potatoes and tender green peas cooked with spices, herbs.                         | <b>\$15.95</b> |
| <b>127 Veg Chettinad</b>       | Veggies cooked in curry sauce, coconut, and coriander.                            | <b>\$15.95</b> |
| <b>128 Channa Saag</b>         | Chickpeas cooked in a creamy sauce with saag.                                     | <b>\$15.95</b> |
| <b>129 Paneer Tikka Masala</b> | Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy. | <b>\$16.95</b> |
| <b>130 Shahi Paneer</b>        | Indian cottage cheese cubes simmered in creamy sauce.                             | <b>\$16.95</b> |
| <b>131 Kadai Paneer</b>        | Cottage cheese cubes, bell peppers, and pan finished in special sauce and spices. | <b>\$16.95</b> |

## CHICKEN SPECIALITIES

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|----------------------------------|--|----------------|
| <b>132 Andhra Chicken Curry</b>  | A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special curry sauce.               | <b>\$16.95</b> |
| <b>133 Butter Chicken</b>        | Tender pieces of chicken cooked in Tomato based cream gravy.   | <b>\$17.95</b> |
| <b>134 Chicken Shahi Korma</b>   | A Mughlai delight sweet and spicy curried chicken in creamy sauce.                                     | <b>\$17.95</b> |
| <b>135 Chicken do Pyaza</b>      | Tender pieces of chicken cooked with shredded onions, and special light creamy sauce.                  | <b>\$16.95</b> |
| <b>136 Kadai Chicken</b>         | Chicken, bell peppers, onion, and tomatoes in kadai (skillet) with traditional spices and herbs.       | <b>\$16.95</b> |
| <b>137 Chicken Vindaloo</b>      | A south Indian favorite! Boneless chicken with potatoes in a spiced and tangy sauce.                   | <b>\$16.95</b> |
| <b>138 Chicken Tikka Masala</b>  | Breast chicken skewered in tandoori (clay oven) and sautéed in a rich creamy sauce.                    | <b>\$17.95</b> |
| <b>139 Mughlai Chicken Curry</b> | Mughlai boneless chicken marinated and cooked in creamy dark brown onion gravy, herbs, and spices.     | <b>\$16.95</b> |
| <b>140 Chicken Saag</b>          | (Spinach Chicken). Tender pieces of chicken sautéed with deliciously seasoned spinach and fresh herbs. | <b>\$16.95</b> |
| <b>141 Ginger Chicken</b>        | Boneless chicken sautéed with special ginger sauce along with herbs and spices.                        | <b>\$16.95</b> |
| <b>142 Chicken Chettinad</b>     | Marinated chicken cooked in dry roasted spices, and coriander leaves.                                  | <b>\$16.95</b> |
| <b>143 Gongura Chicken</b>       | Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce.               | <b>\$16.95</b> |





## BREADS

<b>144 Naan</b>	Unleavened white bread baked in tandoor clay oven.	<b>\$3.50</b>
<b>145 Garlic Naan</b>	Unleavened white bread stuffed with fresh minced garlic onion and herbs, baked in tandoor clay oven.	<b>\$4.50</b>
<b>146 Kashmiri Naan</b>	Unleavened white bread stuffed with a paste of cashews, almonds, and raisin, baked in tandoor clay oven.	<b>\$4.50</b>
<b>147 Aloo Paratha</b>	Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven.	<b>\$4.50</b>
<b>148 Poori (1 Pc)</b>	Crispy and deep-fried puffy whole wheat bread.	<b>\$4.50</b>
<b>149 Date Naan</b>	Unleavened white bread stuffed with fresh dates, baked in tandoor clay oven.	<b>\$4.50</b>
<b>150 Goat Kheema Naan</b>	Unleavened white bread stuffed with fresh minced goat meat and herbs, baked in tandoor clay oven.	<b>\$5.50</b>
<b>151 Malabar Parotta (2 Pc)</b>	Layered bread cooked in griddle.	<b>\$3.50</b>
<b>152 Pav Bread (1 Pc)</b>	Small loaf of bread made with all purpose flour.	<b>\$2.50</b>
<b>153 Onion Naan</b>	Unleavened white bread stuffed with fresh minced onion and herbs, baked in tandoor clay oven.	<b>\$4.50</b>
<b>154 Lachha Paratha</b>	A multi-layered whole wheat bread, baked in tandoor clay oven.	<b>\$4.50</b>
<b>155 Tandoori Roti</b>	Whole wheat bread, and baked in tandoor clay oven.	<b>\$3.50</b>
<b>156 Assorted Bread Basket</b>	Combination of bread (naan, onion naan, garlic naan & lachha paratha).	<b>\$11.95</b>
<b>157 Cheese Naan</b>	Unleavened white bread stuffed with mozzarella cheese, baked in tandoor clay oven.	<b>\$4.50</b>
<b>158 Bhatara (1 Pc)</b>	Fluffy fried bread.	<b>\$4.50</b>



## CONDIMENTS

<b>159 Basmati Rice</b>	Long grain Indian white rice.	<b>\$3.50</b>
<b>160 Spicy Mango Pickle</b>	Spicy. Indian style spicy mango pickle.	<b>\$2.00</b>
<b>161 Jeera Papad (2 Pcs)</b>		<b>\$3.00</b>
<b>162 Mint Chutney</b>		<b>\$2.00</b>
<b>162 Tomato Chutney</b>		<b>\$2.00</b>

<b>163</b>	<b>Raita</b> Yogurt with cucumber, carrot, tomatoes, red onions, and herbs.	<b>\$3.25</b>
<b>164</b>	<b>Plain Yogurt</b>	<b>\$3.25</b>
<b>165</b>	<b>Tamarind Chutney</b> Indian style yogurt.	<b>\$2.00</b>
<b>166</b>	<b>Red Onion Chutney</b>	<b>\$2.00</b>
<b>167</b>	<b>Coconut Chutney</b>	<b>\$2.00</b>

## KIDS MENU

<b>168</b>	<b>Kids' Boneless Chicken Fingers and French Fries</b>	<b>\$7.95</b>
<b>169</b>	<b>Cheese Dosa</b> Thin crispy crepe of rice and lentils roasted with mozzarella cheese.	<b>\$12.95</b>
<b>170</b>	<b>Kids' Boneless Chicken Nuggets and French Fries</b>	<b>\$7.95</b>
<b>171</b>	<b>Chocolate Dosa</b> Thin crispy crepe of rice and lentils filled with chocolate nuts (nutella).	<b>\$12.95</b>

## DESSERTS

<b>172</b>	<b>Gulab Jamun (3 Pcs)</b> Deep-fried plum-colored dumplings of dried milk, refined flour soaked in sugar syrup.	<b>\$4.95</b>
<b>173</b>	<b>Rice Kheer</b> Traditional Indian rice pudding with sweetened milk.	<b>\$4.95</b>
<b>174</b>	<b>Gajar Ka Halwa</b> Carrot and milk pudding with nuts and served warm.	<b>\$4.95</b>
<b>175</b>	<b>Ras Malai (3 Pcs)</b> Homemade cheese patties cooked in milk and served with pistachios.	<b>\$4.95</b>

## BEVERAGES

<b>176</b>	<b>Mango Lassi</b> The most refreshing drink made with sweet mango pulp and yogurt.	<b>\$4.95</b>
<b>177</b>	<b>Mineral Water</b>	<b>\$2.00</b>
<b>178</b>	<b>Soda</b>	<b>\$3.00</b>
<b>179</b>	<b>Sweet Lassi</b>	<b>\$3.50</b>
<b>180</b>	<b>Salt Lassi</b>	<b>\$3.50</b>

