



# Food Menu

35145 Newark blvd,  
Newark, CA.

## Chat

### Papadi Chaat \$4.99

Crispy papadi served with potatoes, Garbanzo beans, onion, Chutneys and yogurt.

### Samosa Chaat \$6.99

Samosa served with garbanzo curry chutney, onion and yogurt.

### Aloo Tikki Chaat \$5.99

Crispy aloo patties with green herb served with mint chutneys and channa masala.

### Bhel Puri \$4.99

Putt rice, onions, potatoes mixed with mint and tamarind chutney.

## Sida Dishes

### Chole Bhature \$5.99

Deep fried flour bread served with garbanzo masala curry.

### Bhaji Pav \$5.99

Spicy blend potatoes and green vegetables mix with tomato gravy served with pav.

### Vadapav \$3.99

Deep fried mashed potatoes ball garnished with sweet and tangy chantee served with pav.

### Bombay Sandwich \$4.49

Grilled bread layout with cucumber, tomatoes, cheese, potatoes and beats.

### Paneer Wrap \$5.99

Tandoori paneer, onion, tomatoes, cilantro vantes lettuce, cucumber rolled in naan roti of sauces.

### Chole Poori \$5.99

Deep fried wheat flour bread served with garbanzo masala curry.

### Dabeli \$3.99

Sweet and spicy potato mixture stuffed in bun and topped with onion, peanuts and sweet chutney.

### Frankie \$5.99

Potato mixture flavored with spices and rolled in roti with green paper, onion and chutneys.

### Tandoori Chicken Wrap \$5.99

Tandoori chicken, onion, tomatoes, cilantro vantes lettuce, cucumber rolled in naan roti with mint sauces.

## Veg Appetizer

### Mix Pakora \$3.99

Butter made with spinach, potatoes, onions and cauliflower and dip fried served with chutneys.

### Paneer Pakora \$4.99

Cottage cheese dipped in butter and fried served with mint and tamarind chutneys.

### Chili Pakora (10 Pcs) \$3.49

Chili dipped in butter and deep fried.

### Stuffed Mirchi \$3.99

Mixture of potatoes and green herbs stuffed in mirchi dipped in butter and fried.

### Allo Tikki \$2.99

Mashed potatoes with species and green herbs deep fried and served with mint and tamarind.

### Vegetable Samosa(2pcs) \$2.99

Crispy fried, pastry stuffed with potatoes, herbs and spices.

### Assorted Platter \$4.49

Assortment of chili pakora, paneer pakora and mixed pakora.

## Non Veg Appetizer

### Fish Pakora(8 pcs) \$6.99

Boneless fish marinated lime, ginger and garlic coated in spices gram flour butter and fried.

### Lamb Samosa \$4.99

Minced lamb flavored marinated with egg and butter flavored with ginger garlic paste balls deep fried.

### Chilli Chicken \$7.99

Chicken pices cooked in Chilli,ginger, garlic paste, spices and tomato sauces.

### Chicken Pakora (8 Pcs) \$5.99

### Chicken 65 \$7.99

Chicken marinated in ginger garlic and yogurt spices and deep fried.

### Chicken Manchurian \$7.99

## Sizzlers

### Chicken Tikka Sizzler \$8.99

Marinated cubes of breast chicken on skewers & grilled. Served on Sizzling Platter.

### Paneer Tikka Sizzler \$8.99

Marinated Paneer(cheese) on skewers & grilled. Served on Sizzling Platter



## Curry

### Veggie Curry Dishes

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| <b>Vegetable Jalfrezi \$8.99</b><br>Assorted Vegetables cooked in tomato and onion gravy mixed with spices.                                     | <b>Shahi Paneer \$8.99</b><br>Cottage cheese cubes cooked with onion tomato cashew nuts cream gravy.                     |
| <b>Baigan bhartha \$8.99</b><br>Eggplant cooked in tandoor cooked with onion tomato gravy.  | <b>Dal Mukhani \$7.99</b><br>Black lentils simmered with tomatoes, chilies, garlic and butter.                           |
| <b>Tadka Dal \$7.99</b><br>Yellow lentils curry tempered with garlic and cumin seeds.   | <b>Mukhmali Kofta \$8.99</b><br>Dumpling of curd cheese cooked with cashews and cream.                                   |
| <b>Bhindi do Payza \$8.99</b><br>Fried okra cooked in tomato and cashew nut gravy with spices.  | <b>Paneer Elaichi Korma (Coconut) \$9.99</b><br>Paneer cooked in coconut creamy cashew nut gravy flavored with cardamom. |
| <b>Vegetable Makhanwala \$8.99</b><br>A blend of farm fresh vegetables cooked in base cream and butter mixed with cashew nuts and creamy sauce. | <b>Paneer Makhani \$8.99</b><br>Cottage cheese cooked in rich creamy tomato and cashew nut sauce.                        |
| <b>Aloo Gobi Adraki \$7.99</b><br>Potato and cauliflower cooked with garlic.  | <b>Chana Saag \$7.99</b><br>Fresh spinach and Garbanzo beans cooked with herbs and spices.                               |
| <b>Aloo Saag \$7.99</b><br>Fresh spinach cooked with potatoes fresh flavored with spices  | <b>Mutter Paneer \$7.49</b><br>Paneer and peas cooked in onion tomato gravy with spices.                                 |
| <b>Kadai Paneer \$8.99</b><br>Cottage cheese cooked with capsicum onion and coriander chili and black paper.                                    | <b>Saag Paneer \$7.99</b><br>Fresh spinach cooked with fresh male cheese flavored with spices.                           |

### Indo Chinese

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| <b>Veg Manchurian \$8.99</b><br>Vegetables mixed with corn starch and flour balls deep fried and cooked with Manchurian sauce. | <b>Gobi Manchurian \$8.49</b><br>Butter coated cauliflower deep fried and cooked in Manchurian sauce.         |
| <b>Chicken Manchurian \$8.99</b><br>Butter coated chicken deep fried and cooked in Manchurian sauce.                           | <b>Veg Hakka Noodles \$7.99</b><br>Noodles stir fried with vegetables garnished with green onions.            |
| <b>Veg. Fried Rice \$7.99</b><br>Rice stir fried with fresh vegetables and flavored with chinese sauce.                        | <b>Chicken Fried Rice \$8.99</b><br>Chicken stir fried with fresh vegetables and flavored with Chinese sauce. |

### Non Veg Dishes

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| <b>Chicken jalfrazie \$8.99</b><br>Tandoori chicken sauted with onion, tomato and capsicum.                 | <b>Butter Chicken \$8.99</b><br>Boneless chicken cooked in tomato sauce cream and butter.                  |
| <b>Chicken Saagwala \$8.99</b><br>Chicken cooked in spiced rich cream sauces with added spinach.            | <b>Chicken Tikka Masala \$8.99</b><br>Boneless chicken cooked with onion, tomato based gravy and flavored. |
| <b>Chicken Makhani \$8.99</b><br>Chicken cooked in creamy gravy tomato, chasews mixed with spices.          | <b>Egg Bhurji \$7.99</b>   |
| <b>Egg Curry \$7.99</b><br>Boiled egg cooked with garlic tomato and cream.                                  | <b>Murgh Malai Korma \$9.99</b><br>Boneless chicken cooked in cashews and onion gravy.                     |
| <b>Lamb Korma \$10.99</b><br>Lamb cooked in rich creamy cheese sauce and cashew nuts gravy.                 | <b>Lamb Kadaie \$10.99</b><br>Lamb pieces cooked in onion, tomato and bell paper.                          |
| <b>Goat Curry \$9.99</b><br>Boneless goat pieces cooked in yogurt and chef's special spices.                | <b>Goat Saagwala \$10.99</b><br>Goat Pieces slow cooked with spinach and spices.                           |
| <b>Kadai Goat \$9.99</b><br>Lamb pieces cooked in onion and cashew nut gravy flavored with spices flavored. | <b>Goat Korma \$9.99</b>   |

### Vegetarian Tandoor

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| <b>Malai Paneer Tikka \$9.99</b><br>Cottage cheese cubes marinated with cream and spices grilled in tandoor. | <b>hara bhara kabab \$8.99</b><br>Grilled spinach patty, nut and khoya baked in tandoor. |
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### Non Vegetarian Tandoor

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| <b>Chicken Seekh Kabab \$5.99</b>  | <b>Chicken Tikka Kabab \$8.99</b><br>Chicken breast marinated in yogurt spices and cooked in tandoor.                  |
| <b>Tandoori Chicken half \$6.99</b><br>Tandoor roasted chicken marinated with yogurt, ginger, garlic and spices. | <b>Tandoori Chicken Full \$2.99 12.99</b><br>Tandoor roasted chicken marinated with yogurt, ginger, garlic and spices. |



## Rice

### Veg Rice Dishes

**Peas Pullov \$2.99**

Steamed white basmati rice in fused with cinema and bay leaves.

**Veg Biryani \$8.99**

Steamed basmati rice with vegetables, spices, nuts flavored with saffron.

**Jeera Rice \$1.99**

Steamed white basmati rice in fused with butter and jeera.

### Non Veg Rice Dishes

**Chicken Biryani \$9.99**

Aromatic basmati rice flavored with spices, nut added dum style chicken.

**Goat Biryani \$10.99**

Basmati rice cooked with lamb pieces and flavored with aromatic herbs.

**Egg Biryani \$9.99**

Steamed basmati rice cooked with boiled eggs and spices.

**Lamb Biryani \$10.99**

Saffron flavored rice cooked with spices, lamb added.

**Chicken Dum Biryani \$10.99**

Aromatic basmati rich cooked chicken and spices.

## Naan

**Onion Kulcha \$2.49****Butter Naan \$1.49****Garlic Naan \$2.49****Lachha Paratha \$2.99****Chili Cheese Naan \$2.99****Chicken Keema Naan \$3.99****Plain Naan \$1.00****Tandoori Roti \$1.25****Aloo Paratha \$3.99****Murgh Naan \$2.99****Paneer Garlic Naan \$2.99****Naan Basket \$5.99**

## Dessert

**Ras Malai \$2.99**

Cheese dumpling in sweet rich creamy sauces infused with pistachio and almonds.

**Shahi Kheer \$2.99**

Creamy rice pudding infused with almonds and pistachio.

**Mango Gulfi \$2.99****Gulab Jammun \$2.49**

Cottage rice pudding infused with almonds and pistachio.

**Gajjar Halwa \$2.99****Pista Gulfi \$2.99**

## Beverages

**Masala Tea \$1.50****Mango Lassi \$2.99****Sweet Lassi \$2.99****Soft Drinks \$1.99****Indian Coffee \$1.50****Plain Lassi \$1.99****Soft Drinks \$1.99****Milk \$1.50**

## Raita, Salad And Papad

**Oasis's Veggi Raita \$3.49**

Yogurt with chopped onion, carrots, cucumber, and tomato dressed with roasted cu and black paper.

**Plain Yogurt \$2.49****Plain Papad \$1.00**

Crispy lentil wafers.

**Green Salad \$2.49****Masala Papad \$1.50**

Paper thin lentil wafer garnished with onion cilantro. Red chili powder and tomatoes.