Appetizers

VEGETABLE SAMOSA
Crispy, deep fried pastry, filled with potatoes and green peas flavored with fresh spices................. 3.95

MEAT SAMOSA
Crispy, deep fried pastry filled with ground meat flavored with fresh spices......................... 4.95

VEGETABLE PAKORA
A delicious spice combination of assorted vegetables deep fried in chickpea batter to golden perfection........... 4.95

ALOOPAPRICHAT
A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt........... 4.95

CHICKEN PAKORA
Mildly spiced boneless chicken fritters, flavored with fresh onions, garlic and ginger............ 6.95

CHEESE PAKORA
Cheese cubes, delicately smothered with chutney and deep fried............. 5.95

BATATA WAFA
Spicy deep fried potatoes with peas.................................................. 4.95

SHRIMP PAKORA
Tender pieces of shrimp deep fried in chickpea batter............. 8.50

DOSA MIDDLE
A trio of savory crepes made from a batter of rice & lentils filled with choice of
VEGETARIAN
Spiced mixture of potatoes & onion, paneer masala & mustard style (lentil flour & chili chutney)........... 9.95
NON VEGETARIAN
A filling of chicken tikka, keema panner & mushroom style (layered with a piquant chili chutney)........ 7.95

CHEF'S SPECIAL ASSORTED PLATTER
VEGETARIAN
Special selection of samosa, vegetable pakora, batata wada and paneer pakora.......................... 8.95
NON VEGETARIAN
Special selection of chicken pakora, seekh kabab, sarat samosa, chicken tikka, and chicken tandoori.... 9.95

Tomato Rasam
A spicy, tangy light tomato soup flavored with authentic Indian spices........................................ 3.95

Mulligatawny
An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs............ 3.95

Chicken Soup
Soup with pieces of chicken with Indian herbs and spices.................. 3.95

Coconut Soup
Fried coconut cooked in flat bread, almonds, pistachios and basil.............................. 3.95

Chicken Tandoori
Chicken delicately marinated in aromatic spices and herbs and tenderly cooked in traditional clay oven. Half 12.95

Murgh Malai Kabab
Creamy succulent pieces of chicken marinated with ginger, garlic and almond paste cooked in a clay oven........ 14.95

Seekh Kabab
A delicacy of marinated meat, flavored with fresh herbs and spices cooked in the clay oven on a skewer........ 14.95

Chicken Tikka
Boneless pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven.............. 14.95

Shrimp Tandoori
Jumbo shrimp marinated in ayirwas flavored yogurt blended with Indian spices and cooked in a clay oven........ 16.95

Fish Tikka
Fish fillets seasoned with spices and tenderly barbecued on skewers................................. 15.95

Crown's Mixed Grill
A pre-selected combination of chicken tandoori, chicken tikka, seekh kabab, fish tikka, murgh malai kabab and shrimp tandoori... 19.95

Lamb Delights

Roganjosh
Tender juicy lamb pieces cooked in a traditional style with Indian spices................. 13.95

Lamb Vindaloo
Cubes of lamb marinated in vinegar in a coconut and tomato sauce and Indian spices............. 13.95

Lamb Saag
Lamb cooked in fresh garden spinach flavored with fresh herbs.................... 13.95

Lamb Mushroom
Pieces of boneless lamb, cooked with mushrooms and blend of fresh herbs & spices....... 13.95

Lamb Chikkeas
Lamb cooked with chickpeas and blend of fresh herbs and spices........ 13.95

Lamb Do Plaza
Selected cubes of lamb cooked with onions, tomatoes, and ginger in a thick sauce with herbs and spices...... 13.95

Lamb Kofta
Spicy prepared meatballs, cooked in exotic sauce with Indian spices and nuts.. 12.95

Lamb Mango
Lamb cooked with mango and mild spiced sauce........................................ 14.95

Lamb Shahi Korma
Selected pieces of lamb delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts........... 13.95

Lamb Pasanda
Cubes of lamb marinated with a sauce of poppy seeds, cashews, almonds and herbs.............. 14.95

Lamb Kushta
Tender pieces of lamb cooked in onions, Indian herbs, and served in deep fried bread........... 16.95

Masala
Selected cubes of lamb cooked with sliced onions and tomatoes in a thick, mildly spiced sauce........... 14.95

Chicken Saag
Boneless pieces of chicken cooked in fresh garden spinach flavored with fresh herbs........... 12.95

Chicken Vindaloo
Chicken cubes marinated in coconut, tomato sauce and Indian spices................................. 12.95

Chicken Tikka Masala
Boneless tender pieces of chicken cooked with tomatoes, bell peppers, onions & tomatoes, flavored with fresh Indian herbs........... 13.95

Chilli Chicken
Pieces of chicken sauteed in hot Indian peppers, onions & tomatoes............................... 13.95

(Continued)

Chicken Specialities

Chicken Jalfrezi
Pieces of chicken cooked with bell peppers, onions & tomatoes, flavored with authentic herbs........... 12.95

Chicken Mango
Chicken cooked with mango and mild spiced sauce........................................ 12.95

Chicken Shahi Korma
 Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts........... 13.95

Chicken Korma
Tender boneless succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.................. 12.95

Chicken Kasimir
Succulent chicken pieces cooked with fresh fruits, nuts and mildly spiced............................... 13.95

Chicken Broccoli
Boneless chicken pieces cooked in tomatoes, onions and fresh broccoli and authentic Indian spices........ 13.95

Chicken Kushta
Tender pieces of chicken cooked in onions, Indian herbs and served in deep fried bread........... 15.95

Seafood Delicacies

Shrimp Do Plaza
Large shrimp cooked in onions, tomato and ginger in a thick sauce with herbs and spices........... 15.95

Goan Fish Curry
Fish fillets cooked in a rich cream sauce and an array of blended spices......................... 15.95

Shrimp Nargisi
Large shrimp cooked with egg white and nuts in a mild sauce........................................ 14.95

Shrimp Saag
Large, fresh shrimp cooked in fresh garden spinach flavored with fresh herbs.................. 14.95

Fish Malasa
Fish fillets marinated in a rich sauce and cooked with onions, bell peppers and ginger............ 14.95

Seafood Jalfrezi
Shrimp, scallop and crab meat cooked with bell peppers, onions and tomatoes, flavored with authentic herbs........... 15.95

Seafood Kadi
Selected jumbo shrimp cooked with subtle spices and herbs, and finely garnished with fresh green coriander.......... 14.95

Seafood Kushta
Jumbo shrimp cooked with sliced onions and tomatoes in a thick, mildly spiced sauce........... 15.95

Chicken Biryani
A traditionally cooked Basmati rice with chicken, Indian herbs and garnished with saffron........... 13.95

Lamb Biryani
Succulent pieces of lamb cooked with Basmati rice over a low fire with Indian herbs............. 14.95

Vegetable Biryani
Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts.............. 12.95

Shrimp Biryani
Tiger shrimp cooked with Basmati rice and spices, garnished with diced nuts.................... 15.95

Seafood Biryani
Basmati rice exotically flavored with saffron, cooked with shrimp, scallops and crab meat........... 16.95
Vegetarian Delights

VEGETABLE JALFRAZI
Fresh garden vegetables cooked with bell pepper, onions, tomatoes, and tomatoes, flavored with authentic herbs. $11.95

MUTTER PANEER
Fresh peas and lightly fried homemade cheese cubes in a mildy spiced sauce. $11.95

ALOO GOBI MASALA
Fresh cauliflower and potatoes, cooked with onions, tomatoes, and North Indian seasonings. $11.95

VEGETABLE MALAI Kofta
Fresh mixed vegetable balls cooked in a creamy sauce with nuts and herbs. $12.95

ALOO MUTTER
Fresh garden peas and potatoes in a traditional Indian style with curry sauce. $10.95

SAAG PANEER
Freshly mixed spinach cooked with cottage cheese in a special blend of spices. $11.95

CHANA PINDI
Chickpeas spiced and cooked in medium spices, garnished with potatoes and tomatoes. $10.95

BHindi MASALA
Onions, tomatoes, and fresh okra cooked with spices. $11.95

VEGETABLE KORMA
Fresh garden vegetables delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts. $12.95

PANEER MURGHAZ
Homemade cheese cubes cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream. $12.95

BANGAN BHARHIA
Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger, and garlic. $11.95

DAL BUKHARA
Black lentils harmoniously combined with tomatoes and ginger. $10.95

DIWANE RANDI
A medley of spinach, eggplant, cauliflower, green peppers and raisins cooked in a mildly spiced sauce. $12.95

PANEER KORMA
Homemade cheese delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts. $12.95

South Indian Specialties

DOSA
Thin Rice Crepe served with sambar & coconut chutney. $4.95

IDLY
Steamed rice and lentil patties served with sambar & coconut chutney. $4.95

PANIYAR
Fried Masala Idly. $4.95

WADA
Leemni dumplings served with sambar & coconut chutney. $4.95

UTTAPAM
Rice Pancakes with toppings served with sambar & coconut chutney. $5.95

Side Dishes

RAITA
Homemade fresh whipped yogurt with grated cucumbers, herbs and Indian spices. $3.95

MASALA PAPADAM
Two crispy lentil wafers flavored with spices. $1.25

GREEN SALAD
Sliced fresh tomatoes, cucumbers and onion, served on a bed of cool crisp lettuce. $3.95

MIXED PICKLES
Hot and spicy Indian pickles. $1.95

MANGO CHUTNEY
Sweet and sour mango relish. $2.95

DHILLI BHALLA
Lentil balls, topped with yogurt and tamarind sauce, garnished with fresh coriander. $3.95

Tandoori Breads

NAAN
Special semi-leavened dough mixed with milk, butter & baked in a clay oven. $1.95

Suffed with the following:
KEEMA Minced meat with special herbs. $3.95
PANEER Cottage Cheese. $2.95
ONION. $2.95
GARIC. $2.95
TANDOORI ROTTI Whole wheat bread baked in a clay oven. $1.95
TANDOORI PARATHA Whole wheat flour, butter and cooked in a clay oven. $1.95
LACHA Whole wheat flour multi layered. $2.95
Suffed with the following:
PUDINA Mint leaves. $2.95
ALOO Spiced potatoes and onion. $2.95
STUFFED KULCHA Spiced filling, stuffed in fresh dough and cooked in a clay oven. $2.95
ONION. $2.95
CHICKEN. $2.95
GOBI. $2.95

Fried Puffed Bread

PURI
Thin deep-fried puffed bread. $2.95
BATUVA
Thick deep-fried puffed bread. $2.95

Desserts

RASMALAI
Homemade cottage cheese patties in milk flavored with cardamom and garnished with pistachios. $2.95
KEER
Chilled rice pudding flavored with cardamom and garnished with pistachios. $2.95
GULAB JAMUN
Homemade soft milk balls dipped in honey syrup served warm. $2.95
GAJAR HALWA
Frappe-gared carrots cooked in traditional Indian style served warm. $2.95

Beverages

LASSI A cool refreshing yogurt drink served sweet or salty. $2.95
MANGO LASSI A cool refreshing yogurt drink made with mangoes. $3.95
JUICE Mango, Pineapple, Orange. $1.95
TEA Masala or Regular. $1.95
ICE TEA (Sweetened or Unsweetened). $1.95
COFFEE (Regular or Decaffeinated). $1.95
SOFT DRINK (Coke, Diet Coke, Sprite and Fanta Orange). $1.95

* A 15% gratuity is added within Plainsboro with a minimum order of $25 in food. A 15% gratuity is added to all other delivery orders with a minimum of $35 in food.