



APPETIZERS

Samosa



\$6.95

Crispy fried patties stuffed with vegetables, potatoes, green peas, spices and fresh herbs

Paneer Pakora



\$7.95

Homemade Indian cheese fried golden brown blended with fresh herbs and spices

Vege Pakora



\$6.95

Onion, spinach and potatoes fritters tried golden brown blended with fresh herbs and spices

SALADS

Goan Mix Salad



\$7.95

pepper served with goan vinaigrette dressing

Cucumber Salad

\$6.95

Sliced cut cucumber with a side of vinaigrette dressing

FRESH BREADS

Memories Sweet Naan

\$6.95

Nuts dry fruit stuffed in unleavened bread

Butter Naan

\$2.95

Leavened bread made of special fine white flour dough, baked in a clay oven



Garlic Naan

\$3.95

Unleavened bread topped with garlic and cilantro

Cheese Naan

\$5.95

Unleavened bread stuffed with mozzarella cheese and baked in a clay oven

Paratha

\$5.95

Multi layered flaky bread made of whole wheat

Onion Kulcha

\$5.95

Unleavened bread stuffed chopped onion, fresh herbs and spices

Tandoori Roti

\$2.95

Whole wheat bread baked in a clay oven



TANDOORI CLAY OVEN SPECIAL

Chicken Tandoori

\$17.95

Whole chicken legs marinated in yogurt and spices for 24hours and grilled in clay oven



Chicken Tikka

\$18.95

Boneless pieces of white meat marinated in yogurt, spices and lemon juices, then grilled in a clay oven

CHICKEN SPECIALTIES

Butter Chicken

\$15.95

Boneless tandoori chicken pieces cooked in a rich, thick tomato-based gravy, flavored with spices and butter

Chicken Tikka Masala

\$15.95

Chicken tikka cooked in a thick gravy with tomatoes, spices and fresh herbs



NEED EXTRA SPICES?

1-MILD 2-MEDIUM 3-MEDIUM HOT 4- HOT 5-EXTRA HOT



Chicken Curry

\$15.95

Boneless chicken pieces cooked in a traditional curry sauce



Chicken Korma

\$15.95

Boneless chicken cooked in mild tomato, onion creamy sauce and spices

Kadhai Chicken

\$15.95

Chunks of chicken cooked with bell peppers onion, tomatoes, fresh herb and spices

Chicken Spinach

\$15.95

Traditional chicken cooked in rich creamy spinach gravy with fresh herbs and spices

Chicken Vindaloo

\$15.95

Cooked with ginger garlic and potatoes in sauce made with cardamom, cloves, cinnamon, black pepper, cumin dry chilies and blended with vinegar

LAMB/GOAT SPECIALTIES

Lamb Tikka Masala

\$17.95

Boneless pieces of lamb meat marinated in chef special sauce, cooked in a thick gravy with tomatoes spices and fresh herbs



Lamb Curry

\$17.95

Lamb meat cooked in onion sauce, with tomatoes, fresh herbs and spices



Goat Curry

\$17.95

Goat meat cooked in an onion sauce with tomatoes and fresh herbs and spices

Lamb Spinach

\$17.95

Lamb meat cooked in a rich creamy spinach gravy, with fresh herbs and spices

Lamb Korma

\$17.95

Boneless lamb cooked in mild tomato, onion creamy sauce and spices

Lamb Vindaloo

\$17.95

Cooked with ginger garlic and potatoes in sauce made with cardamom, cloves, cinnamon, black pepper, cumin dry chilies and blended with vinegar

OTHER SPECIALTIES

Chicken Xacuti

\$16.95

Traditional Goan curry made with fresh coconut red chills, poppy seed, special spices and fresh herbs

Lamb Xacuti

\$17.95

Traditional Goan Curry made with fresh Coconut red chilies, poppy seed, special spices and fresh herbs

Shrimp Tikka Marsala

\$17.95

Shrimp cooked in a thick gravy with tomatoes, spices and fresh herbs



VEGETARIAN-DELIGHT

Palak Paneer

\$13.95

Homemade cheese cooked with creamy spinach herbs and spices



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1-MILD 2-MEDIUM 3-MEDIUM HOT 4- HOT 5-EXTRA HOT



Matter Paneer \$13.95

Indian cheese, cooked with peas, onion, tomatoes fresh herb and spices

Paneer Tikka Masala \$13.95

Paneer cooked in a creamy mint sauce with bell pepper, onion and spices

Chana Masala \$12.95

Garbanzo beans cooked with onion, tomatoes, fresh herbs and spices



Baigan Bharath \$12.95

Eggplant barbecued in the clay oven, cooked with onion, tomatoes, ginger, garlic and spices

Malia Kofta \$12.95

Homemade cheese and vegetables, dumpling cooked in a mild gravy

Aloo Gobi \$12.95

Potatoes and cauliflower cooked in a blend of fresh herbs and spices

Aloo Matter \$12.95

Potatoes cooked with peas, onion, tomatoes in a blend of fresh herbs and spices



Dal Tadka \$12.95

Yellow lentils cooked with cumin, tomatoes, onion, fresh herbs and green chilies



Dal Makhani \$12.95

Black lentils cooked with kidney beans, slowly simmered with tomatoes, onions, garlic, ginger and flavored in mild spices

Veggie Korma \$12.95

Mixed vegetables cooked with mild creamy sauce made with onions, tomatoes and spices

Paneer Makhani \$13.95

Home cottage cheese cooked in a creamy tomatoes sauce with fresh herbs and spices

Vegetable Vindaloo \$12.95

Cooked with ginger garlic and potatoes in the sauce made with cardamom, cloves, cinnamon, black pepper, cumin dry chilies and blended with vinegar

RICE ENTREES

Vegetable Biryani \$12.95



Vegetables cooked in yogurt, spices and fresh herbs, cooked with saffron Basmati rice garnished brown rice

Chicken Biryani \$15.95

Chicken cooked in yogurt, spices and fresh herbs cooked with saffron basmati rice garnished with brown onion

Lamb Biryani \$17.95



Lamb cooked in yogurt, spices and fresh herbs cooked with saffron basmati rice garnished with brown onion

Garlic Rice \$4.95

Basmati rice cooked with fresh garlic and herbs

Jeera Rice \$4.95

Basmati rice cooked with jeera, cinnamon stick, bay leaves and herbs.



NEED EXTRA SPICES?

1-MILD 2-MEDIUM 3-MEDIUM HOT 4- HOT 5-EXTRA HOT



White Rice

Basmati rice

\$2.95

KIDS MENU

French Fries



\$4.95

Chicken Nuggets

\$7.95

SWEET MEMORIES

Gulab Jamun



\$4.95

Cheese balls, deep fried and dipped in light sugar

Rice (Kheer)

\$4.95

A dessert made with basmati rice, milk, sugar and cream

Gajar Halwa

\$4.95

Grated carrot cooked with milk, sugar and cream

Mango Kulfi

\$4.95

Homemade Indian ice cream flavored with mango and nuts



SIDE ORDERS

Cucumber Raita

\$4.95

Homemade yogurt mixed with cucumber, cilantro and cumin seeds

Mixed Pickle



\$3.95

Mango, lemon, Carrots, Green Chilies, mustard, Seed, Chili powder, with Tangy Spicy Flavors

Mango Chutney

Sweet and tangy mango relish



\$3.95

Mint Chutney

Fresh mint blend with green herbs and spices

\$4.95

Papadam

Crisp lentil, rice, or chickpea flour wafers

\$3.95

COLD & HOT BEVERAGES

Bombay Masala Tea

Bombay masala tea made with Cardamom, cloves cinnamon and fresh crushed ginger



\$3.95

Mango Lassi

Mango pulp blended in yogurt



\$5.95

Ice Tea, Lemonade

Coke, Diet Coke and Sprite

\$3.95

\$2.50

DINE-IN, DOORDASH, UberEats, Pick-up, catering and more available

FULL BAR AVAILABLE
See our offers of
WINE, INDIAN BEERS, LIQUOR AND MORE



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- 1-MILD
- 2-MEDIUM
- 3-MEDIUM HOT
- 4- HOT
- 5-EXTRA HOT