

Menu



Appetizers

- 1. Vegetable Samosa-** \$5
Deep fried Samosa served with tamarind onion and green chutney .
- 2. Meat Samosa-**\$5
Deep Fried Samosa served with tamarind onion and green chutney.
- 3. Mix Pakora-** \$5
Pakora are a delicious Indian crisp fried snack made with gram flour, spices & any main
- 4. Chicken 65-** \$6
Chicken, Red Chili powder, Coriander powder, Turmeric, Curry leaves, Green chili
- 5. Avacado Chutney -**\$8
Mashed avocado mixed with mustard oil served with fresh garlic naan

Lamb Dishes

- 6. Lamb Sag** 16.99
Fresh spinach cooked with onion, garlic, indian spiced and flavored with mint leaves.
- 7. Lamb Shahi Korma-** \$16.99
Lamb, heavy cream, garam masala, ginger, almonds, cashews
- 8. Lamb Rogan Josh-** \$16.99
Chuck lamb, onion, garlic, ginger, cumin seeds, cardamom pods, curry sauce, tomato puree
- 9. Lamb Curry-** \$15.99
Boneless chunks of lamb cooked in curry.
- 10. Lamb Vindaloo-** \$15.99
Chicken breast and thigh served with potatoes in a spicy sauce
- 11. Lamb vegetable Curry** - 15.99
Lamb with mixed vegetables in a curry sauce

Chicken Dishes

- 12. Chicken Sag** - \$13.99
Fresh spinach cook with onion garlic Indian spiced actually red with mint leaves
- 13. Chicken Tikka Masala-** \$13.99
Boneless chicken, Ground (cumin, cinnamon, black pepper), cayenne pepper , ginger, garlic, green pepper, tomato sauce, heavy cream, lemon juice .
- 14. Chicken Coconut Curry-** \$13.99
Boneless chicken cooked, Creamy sauce, onion, garlic, ginger, ground coriander, Coconut milk, coconut flakes, Almonds, Cashews
- 15. Chicken Makhani-** \$13.99
Chicken breast, onion, lemon juice, ginger-garlic paste, garam masala, ground cumin, bay leaf, Creamy sauce, Tomato sauce, Almonds, cashews
- 16. Chicken Vindaloo-** \$13.99
Chicken breast and thigh served with potatoes in a spicy sauce
- 17. Chicken Rogan Josh-** \$13.99
Boneless Chicken, onion, garlic, ginger, cumin seeds, cardamom pods, curry sauce, tomato puree
- 18. Chicken Shahi Korma-** \$13.99
Boneless chicken, heavy cream, garam masala, ginger, almonds, cashews
- 19. Chili Chicken-** \$13.99
Boneless chicken, red chili sauce, soya sauce, pepper powder, cornstarch, all purpose flour, red chili powder
- 20. Vegetable Chicken-** \$13.99
Seasonal vegetables cooked in curry sauce .

Beef Dishes

- 21. Beef Curry-** \$14.99
Boneless beef chunks cooked in curry sauce
- 22. Beef Shahi Korma-** \$14.99
Beef, heavy cream, garam masala, ginger, garlic, almonds, cashews
- 23. Beef Vindaloo-** \$14.99
Boneless beef chunks and potato cooked in a spicy sauce
- 24. Beef Rogan Josh-** \$14.99
beef, onion, garlic, ginger, cumin seeds, cardamom pods, curry sauce, tomato puree
- 25. Beef Vegetable Curry-** \$14.99
Boneless chunks of beef and mix vegetables cooked in curry sauce.
- 26. Beef Sag-** 14.99
Fresh spinach cooked with onion, garlic , indian spiced , and flavored with mint leaves .

Goat Dishes

- 27. Goat Curry-** \$14.99
Boneless Goat chunks cooked in curry sauce
- 28. Goat Shahi Korma-** \$14.99
Goat, heavy cream, garam masala, ginger, garlic, almonds, cashews
- 29. Goat Vindaloo-** \$14.99
Boneless goat chunks and potato cooked in a spicy sauce
- 30. Goat Rogan Josh-** \$14.99
Chuck Goat, onion, garlic, ginger, cumin seeds, cardamom pods, curry sauce, tomato puree

1996 Hwy 13 E Burnsville Mn 55337
952-658-8800
Tuesday- Sunday 11am -9pm
Daily Buffet

Menu



Vegetables Dishes

31.Mixed Vegetable Curry- \$12.99

Mixed vegetable (potato, carrot, beans, capsicum, broccoli, cabbage), serve with curry sauce

32.Palak Ponner- \$14.99

Grams spinach, tomato, garlic, ginger, onion, heavy cream, paneer, kasuri methi fenugreek leaves

33.Chana Masala- \$10.99

Chickpeas, onion, ground cumin, garlic, ginger, cilantro, ground coriander, diced tomatoes, garam masala, coconut sugar, lemon juice, curry sauce

34.Lentil/Dal- \$10.99

Lentils vegetable oil, cumin seeds, onion, garlic, ground turmeric, tomato, lemon juice, cilantro leaves for garnish

35.Chana Sag - \$10.99

Chick peas and spinach.

36.Vegetable Karahi -\$12.99

Mix vegetables, onion, and green paper served in sizzling platter.

37.Aloo Palak - \$10.99

Potato, spinach cooked with curry sauce.

38.Aloo Motor Gobi - \$12.99

lightly spiced potato, cauliflower, and green peas with panch puran.

39.Vegetable Sag -\$10.99

mix vegetable spinach cooked with onion, garlic, cumin.

40. Aloo motor - \$12.99

potato and green peas.

41.Aloo Gobi- \$12.99

potato and cauliflower.

42.Aloo Begun -\$12.99

eggplant and potato cooked w/ ground spices.

43.Panner Makni- 15.99

deep fried panner cooked with korma sauce.

44.Motor Panner- \$14.99

green peas and cheese cooked with cream sauce.

45.Mushroom panner- \$15.99

home made cheese cooked with creamy almond cashew gravy.

46.Mushroom Masala-\$14.99

mushrooms cooked in a tangy tomato cream sauce.

47.Mushroom Rogan Josh- \$13.99

mushrooms, garlic cooked with curry sauce.

Biryani Dishes

48.Vegetable biryani- \$13.99

Vegetable medley, topped with cashews and cilantro, served over basmati rice

49.Chicken Biryani- \$18.99

Tender marinated chicken, topped with cashews and cilantro, served over basmati rice

50.Lamb Biryani- \$18.99

Roasted lamb, topped with cashews and cilantro, served over basmati rice

51.Shrimp Biryani- \$18.99

Tender marinated shrimp, topped with cashews and cilantro, served over basmati rice

52.Beef Biryani- \$18.99

Roasted beef, topped with cashews and cilantro, served over basmati rice

53.Goat Biryani- \$18.99

Roasted goat, topped with cashews and cilantro, served over basmati rice

54.Mix Biryani - \$19.99

Vegetable , shrimp , lamb cooked with indian spiced , mixed basmati rice served with Raita.

Tandoori Dishes

55.Tandoori Chicken- \$16.99

56.Tandoori Shrimp- \$16.99

58.Chicken Tikka- \$16.99

59.Tandoori Salmon- \$17.99

60.Rasmi kebab -\$16.99

61.Tandoori Lamb -\$17.99

62.Shish Kebab- \$15.99

63.Darchini House Mixed Tandoori Plater -\$25

Bread

1. Plain Naan- \$2.99

2. Garlic Naan- \$3.99

3.Coconut Naan- \$3.99

4. Roti- \$3.99

5. Keem Naan- \$5

6.Cheese Naan-\$5

7. Alo Naan-\$5

Soup

1.Chicken soup - \$5

2.Dal Soup -\$3

3.Tomato Soup -\$5

Desert

Gulap Jamun- \$4.00

Rice Pudding- \$3.00

Soda's

Coke -\$2

Diet Coke -\$2

Pepsi -\$2

Sprite Lemonade-\$2

Ginger Ale-\$2

Lassi

Mango lassi -\$4

Regular lassi -\$4

Seasonal Lassi -\$4

Salted Lassi -\$4

All dishes made in the tandoor traditional clay oven are marinated in tandoori spiced yogurt and cooked in the tandoor.