



## Shorba-E-Shandaar

**Basil Shorba** \$5.99  
For tomato soup lovers, basil adds a healthy, herbal touch to the Indian tomato soup

**Daal Shorba** \$5.99  
Traditional Lentil Soup

## Fresh & Light

**Masala Papad with Salad** \$4.99  
Papad topped with a salad of tomatoes and steamed chickpeas

**Santri Murgh Salad (Chicken)** \$7.99  
Shredded tandoori chicken tossed with mix of salad

**Pj's Paneer Salad** \$7.99  
Shredded tandoori Paneer (Cheese) tossed with mix of salad

## Chaat Corner

**Tangy Aloo Chat** \$7.99  
Tasty and tangy aloo ( Potato) chaat, and wholesome also

**Aloo Tikki Chaat** \$7.99  
A potato cake topped with chickpea curry, onions and tomato

**Samosa Chaat** \$7.99  
A Vegetable Samosa topped with chickpea, tomatoes, onions and cilantro. Served with assorted chutney

**Papdi Chat** \$6.99  
Tangy combination of flour crisps, savory yogurt, Spiced potato, Chickpeas and tamarind chutney

## Vegetable Appetizers

**Vegetable Pakora** \$5.99  
Eggplant, cauliflower, onion and potato fritterscooked in chickpea batter

**Paneer Pakora** \$6.99  
Homemade cheese stuffed with delicious spiced mixture cooked in chickpea batter

**Punjabi Chilli Paneer** \$7.99  
A paneer chili dish inspired by Amritsar

**Assorted Veg Platter** \$8.99  
Samosa, Paneer Pakora, Veg Pakora, Aloo Tikki

**Veg Samosa** \$5.99

## Non-Veg Appetizers

**Tandorri Murg** \$7.99  
Boneless chunks of chicken marinated in yogurt with herbs & spices Cooked in clay oven

**Chicken65** \$7.99  
Tender chicken cubes deep-fried and flavored with Indian spices

**Peshawari Seekh** \$7.99  
Skewered and tandoor cooked lamb mince marinated with ginger, garlic and spices

**Murg Seekh** \$7.99  
Skewered and tandoor cooked pounded chicken with ginger and chilies

**Amritsari Fish Pakora** \$9.99  
Crispy Fish Amritsari Style. Drizzle some lemon juice and Enjoy

## Rice Specials: Biryani

These dishes are prepared from the finest basmati rice, cooked together with mild oriental spices & accompanied by a vegetable sauce

Veg Biryani ..... \$15.99  
Chicken Biryani ..... \$16.99  
Lamb Biryani ..... \$17.99  
Goat Biryani ..... \$17.99  
Shrimp Biryani ..... \$18.99

## Tandoori Oven Special

(All entrees served with Rice or Naan)

**Paneer Tikka** \$17.99  
Farmer's cheese stuffed & marinated with Chef Special Spices

**Chicken Malai kebab** \$17.99  
Tender cubes of chicken marinated in mild spices, nuts & cream

**Tandoori chicken Tangdi** \$18.99  
A chicken marinated overnight in yogurt, spices and fresh herbs, then cooked in clay oven

**Chicken Tikka** \$17.99  
Chicken cubes flavored with Indian spices and cooked in tandoor

**Chicken Reshmi Kebab** \$17.99  
Skewered and tandoor cooked pounded chicken with ginger and chilies

**Salmon Tandoori** \$22.99  
Fish cubes marinated with rich Indian spices and barbequed in tandoor

**Lamb Seekh kabab** \$18.99  
Skewered and tandoor cooked lamb mince marinated with ginger, garlic and spices

**Tandoori lamb chops** \$21.99  
Ginger infused lamb chops char grilled in tandoor

**Tandoori mix grill** \$24.99  
An assortment of tandoori grilled lamb chop Seekh kebab, Chicken tikka, Malai Tikka, tandoori fish

## Vegetable Dishes

(All entrees served with Rice or Naan)

**Daal Makhani** \$13.99  
Black lentil & kidney beans cooked in a slow. Fire & seasoned with fresh herbs

**Daal Tarka** \$13.99  
Yellow lentils simmered with ginger, Garlic cumin powder

**Channa masala** \$13.99  
Chickpeas cooked in a tomato, Onion and Garlic sauce

**Vegetable korma** \$14.99  
Mix veggies in rich cashew nuts onion gravy sauce

**Aloo Gobi** \$14.99  
Florets of cauliflower, Potato in onion & tomato, Garlic masala

**Bhindi masala** \$14.99  
Okra tempered with turmeric, Diced onion, Diced tomatoes and ginger

**Baingan Bhartha** \$14.99  
Eggplant roasted in tandoor then sauteed fresh onions, peppers, ginger, garlic and tomatoes

**Channa Saag** \$14.99  
Chickpeas and Spinach Simmered with fresh herbs and spices.

**Saag paneer** \$15.99  
Fresh homemade cheese folded in seasoned and fresh cooked spinach

**Paneer Makhani** \$16.99  
Cheese cooked with fenugreek scented homemade tomato cream sauce

**Karahi Paneer** \$16.99  
Homemade cheese cubes sautéed with ginger, garlic, tomatoes, onion & pepper in Indian Sauce

**Malai kofta** \$16.99  
Homemade cheese and potato dumplings in a homemade creamy sauce

**Kadi Pakora** \$14.99  
Vegetable dumplings with Homemade yogurt & Chickpea's flour homemade curry sauce

**Cholle Bathure** \$15.99  
A Pair of Delicious fried bread made from a mixture of white and whole-wheat flour. Served with Chickpeas, House Chutney, Achar(Picke) and Red Onions

**Methi Panner** \$16.99  
The paneer cubes are cooked with fenugreek leaves or methi leaves in a homemade gravy

**Paneer Tikka Masala** \$16.99  
Cottage cheese cubes cooked with Capsicum, Onion and Tomato homemade sauce

*Please let your server know of any food allergies.*

## Poultry Curries

(All entrees served with Rice or Naan)

**Chicken Curry** \$17.99  
Authentic Indian Curry

**Methi Chicken** \$17.99  
Infused fenugreek simmered along with whole spices and chicken

**Chicken Korma** \$17.99  
Diced marinated chicken cubes cooked in tandoori oven and folded in rich creamy sauce

**Chicken Vindaloo** \$17.99  
Spicy chicken curry with malt vinegar, whole spices and potato

**Chicken Saag** \$17.99  
Chicken cooked in spinach and fresh herbs spices

**Chicken Karahi** \$17.99  
Chicken cooked in wok with tomatoes, onion, ginger, garlic & green peppers

**Chicken Tikka Masala** \$17.99  
Chicken tikka braised in a fenugreek scented tomato cream sauce

**Butter Chicken** \$17.99  
Tandoori chicken meat cooked slowly in tangy tomato sauce and butter

## Meat Curries

(All entrees served with Rice or Naan)

**Lamb Curry** \$18.99  
Lamb pieces cooked in onion sauce and Indian spices

**Lamb Saag** \$18.99  
Lamb pieces cooked in spinach with fresh ginger

**Lamb Vindaloo** \$18.99  
Spicy lamb curry with malt vinegar, whole spice and potato

**Lamb korma** \$18.99  
Free range lamb stewed in creamy mint cilantro sauce

**Lamb Rogan josh** \$18.99  
Lamb cooked in traditional Kashmiri with saffron and yoghurt.

**Goat Curry** \$18.99  
Goat cooked in a traditional onion-based gravy with a blend of spices

**Karahi Goat** \$18.99  
Stir-fry dish made in a cast iron wok (kasha) with fresh onion, tomatoes and bell pepper

## Seafood Curries

(All entrees served with Rice or Naan)

**Shrimp Curry** \$18.99  
Shrimp cooked in onion tomato and Indian spices

**Shrimp Vindaloo** \$18.99  
Spicy Shrimp curry with malt vinegar, whole spices and potato

**Goan Fish Curry** \$18.99  
Chunks of delicious white fish sautéed in a delicious coconut curry sauce

**Andhra Fish Curry** \$18.99  
Fresh Fish cooked in spicy Hyderabad curry sauce; Fresh tilapia fillet cooked in coconut, Yoghurt sauce with a hint of ginger and green chilly

## Favorite Accompaniments

**Papadam** \$2.99  
Two toasted light spicy lentil wafers served with chutney

**Raita** \$4.99  
Homemade yogurt mixed with cucumber, Tomatoes, Carrots roasted Cumin

**Mango chutney** \$3.99

**Onion and Pickle** \$3.99  
Cut Onion salad with Mix Punjabi Pickle

## Indian Breads

**Tandoori Roti** \$2.99

**Naan** \$2.99

**Puri** \$2.99

**Garlic Naan** \$2.99

**Onion kulcha** \$2.99

**Lacha parantha** \$3.99

**Aloo Kulcha** \$3.99

**Kashmiri Naan** \$5.99

**Keema Naan** \$7.99

**Stuffed Bread served with Butter Curry.**

**Bread Basket** \$11.99

(Naan, Garlic Naan, Onion Kulcha, and Roti )

## Desserts

**Gulab Jamun** \$5.99

**Gajar Halwa** \$5.99

**Ras Malai** \$5.99

**Kheer** \$5.99

**Kulfi** \$3.99

## PJ's Non-Alcoholic Beverages

**Jal Jeera** \$4.50

The beverage form is essentially lemonade and is a popular summer drink in India.

**PJ Lassi's** \$3.99

Mango Lassi

Salty Lassi

Sweet Lassi

**Soft Drink** \$2.99

Coke

Sprite

Lemonade

Diet Coke

Gingerale

Fanta

**Masalla Chai** \$3.99

Our Masala Chai tea blend combines premium tea with cardamom, cloves and ginger