



Serving Lincoln with Pride Since 1999

Dinner Carry Out Menu

The tandoor is a vase-shaped clay oven used almost exclusively in the Punjab area, divided between India and Pakistan. Tandoor is one of the most fascinating cooking tools used in the world.

These tall and round ovens are either sunk into the ground or kept above ground, packed in plaster for insulation. A charcoal fire is built at the bottom of the oven. When the fire dies down, it becomes a bed of searing hot embers.

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Located in Williamsburg Village

3530 Village Dr.

Lincoln, NE 68516

Phone (402) 423-2007

****All entrées served with a choice of soup or salad.****

Vegetarian \$10.95

Aloo Gobi Masala cauliflower & potatoes w/ onion sauce

Rasedar Aloo Paneer potatoes, peas, & paneer

Rasedar Khumbi Matar mushrooms, peas, & spices

Subzi Curry potatoes, peas, cauliflower, eggplant, bell pepper, onions in a mild sauce of spices

Saag mustard greens, flavored w/ tomatoes & ginger

Saag Paneer homemade cheese (paneer), spinach, mustard greens

Subzi Kati Kebab roti rolled w/ Subzi Curry

Mah Dal red kidney beans & black lentils cooked w/ tomatoes, ginger, and spices

Masoor Dal yellow lentils cooked with onions

Bhutanese Veggie specialty from Bhutan, made w/ cauliflower, carrot, bell pepper, mushroom, jalapeno, cooked w/ cheese

Rasedar Aloo Choley chickpeas & potatoes in gravy w/ spices

Malai Kofta cheese dumplings filled w/ onions, green herbs, mixed in a creamy sauce

Shahi Paneer homemade cheese cooked in a creamy sauce with cashews & raisins

Subzi Jalfrezi stir-fried mixed vegetables with homemade cheese

Aloo Palak potatoes with spinach, onions, tomatoes, and spices

Palak Paneer homemade cheese with onions, spinach and spices

Thimphu Veggie mixed vegetables in yellow creamy sauce

Navaratan Korma mixed vegetables in a mild creamy sauce

Chicken Specialties \$11.95

Bhutanese Chicken chicken fried w/ onions, carrots, & bell peppers

Chicken Saag chicken, spinach and spices

Chicken Tikka Korma chicken in creamy sauce (chef's specialty)

Chicken Specialties \$11.95

Chicken Mughlai chicken in mild curry sauce

Chicken Jalfrezi stir-fried chicken w/ tomatoes, bell peppers and onions

Chicken Vindaloo chicken cooked in highly spiced tangy sauce

Chicken Tikka Masala chicken barbequed and simmered in gravy

Chicken Korma chicken cooked in creamy sauce

Chicken Shahi Korma chicken in creamy sauce with cashews and raisins

Chicken Bhuna chicken sautéed w/ onions, ginger, and spices

Thimphu Chicken chicken curried with onions, tomatoes, mushrooms, cauliflower, & potatoes in a creamy yellow sauce

Chicken Makhani chicken with onions and tomatoes in creamy buttery sauce

Goa Chicken chicken in coconut cashew base curry sauce

Chicken Madras chicken in a spicy sauce with tomatoes, potatoes, and coconut

Lamb Specialties \$13.95

Saag Gosht lamb with spinach, ginger & spices

Lamb Curry lamb in curry sauce

Lamb Bhuna lamb with sautéed onions, tomatoes, ginger and garlic

Lamb Vindaloo lamb in highly spiced tangy sauce

Lamb Akbari lamb with dates, apricot, prunes, chillies, and with spices, this dish is sweet and spicy

Lamb Korma lamb in creamy sauce

Lamb Madras lamb with tomatoes, potatoes, and coconut

Safed Maas lamb with coconut milk and cashews

Aloo Matar Keema ground meat, potatoes, & peas

Lamb Shahi Korma lamb in creamy sauce with cashews and raisins

Lamb Dopiazza lamb simmered with onions, herbs, and spices

Shrimp Specialties \$13.95

Shrimp Curry shrimp in thick curry sauce

Shrimp Bhuna shrimp sautéed w/ onions, peppers, tomatoes, and ginger-garlic paste

Shrimp Specialties \$13.95

Shrimp Jalfrezi stir-fried shrimp w/ tomatoes, bell peppers, and onions

Goa Shrimp shrimp prepared in a light coconut base sauce

Shrimp Vindaloo shrimp cooked in a highly spiced tangy sauce

House Shrimp shrimp with onions, bell peppers, mushrooms and cauliflowers in mild creamy sauce

Fish Specialties \$14.95

Goa Fish Curry tuna mixed with coconut cashew base curry sauce

Fish Masala tuna in mild coconut gravy

Tuna Vindaloo tuna cooked in a highly spiced tangy sauce

Tuna Bhuna tuna sautéed w/ onion, peppers, tomatoes, and ginger-garlic paste

Tandoori Specials (Cooked in oven)

Tandoori Chicken (chicken marinated in spices)..... **Half \$8.95 Full \$14.95**

Full Tandoori Chicken for 2.....\$24.95

Chicken Tikka (boneless chicken marinated in spices).....\$11.95

Wangchuk Chicken (chicken marinated in a mixture of oriental&Indian spices)....\$11.95

Rashmi Kebab (chicken marinated in ginger-garlic paste).....\$11.95

Seek Kebab (ground meat w/ onions, garlic, ginger).....\$11.95

Wangchuk Tuna (tuna marinated in a mixture of oriental&Indian spices...\$14.95

Fish Tikka Kebab\$14.95

Shrimp Tandoori.....\$13.95

Mixed Grill (Assortment of Chicken Tikka, Shrimp Tandoori,&Seek Kebab)...\$14.95

Traditional Indian Dinners

Vegetarian Thali (Aloo Paneer,Aloo Gobi, Saag, Subzi Curry, Masoor Dal, Raita, Pappad Rice, Naan, and Kheer.....\$20.95

Non-Vegetarian Thali (Chicken Tandoori, Lamb Curry, Chicken Mughlai, Subzi Curry, Masoor Dal, Raita, Pappad, Rice, Naan, and Kheer.....\$21.75

Beverages

Lassi (Mango, Strawberry, Plain, Rose, and Cherry flavors).....\$2.95

Orange&Apple Juice.....\$1.25

Mango&Strawberry Juice....\$2.00

Coffee.....\$1.50

Tea.....\$1.50

Soft Drinks (Coke, Diet Coke, Cherry Coke, Mellow Yellow, Sprite, Dr.

Pepper).....\$2.25

Each refill.....\$1.25

Chai.....\$2.50

Milk (small) \$1.00 (Large) \$2.50

Special Side Dishes

Mulligatawny soup.....\$2.75

Garden Salad (fresh lettuce salad tossed w/vegetables&herbs).....\$3.25

Raita (Yogurt w/ cucumber, tomatoes, onions, and spices).....\$2.50

Ammp Ke Chutney (sweet Indian Mango Relish).....\$1.25

Achaar (spicy Indian pickles).....\$1.25

Side Mah Dal (red kidney beans&black lentils w/tomatoes,ginger&spices)..\$3.25

Side Masoor Dal (yellow lentils with onions,tomatoes,cumin seeds)....\$3.25

Side Sauces (Tikka Korma, Saag, Vindaloo).....\$2.25

Extra rice.....\$1.50

Special Rice Dishes

King Biryani (chicken cooked in rice, spiced and garnished w/ cashew nuts,raisins,and sliced eggs)\$11.95

Hydrabadi Biryani (lamb w/raisins & cashews, sliced eggs).....\$13.95

Jhinga Biryani (Shrimp w/raisins & cashews, sliced eggs).....\$13.95

Mumtaz Biryani (chicken, shrimp, lamb w/ raisins & cashew, sliced eggs).. \$13.95

Navaratan Biryani (a vegetarian delight).\$10.95

Aloo Matar Pulao (rice cooked with peas, potatoes, and spices).....\$10.95

Appetizers

Vegetable Samosa(2)	\$2.75
Meat Samosa(2).....	\$2.95
Papadd.....	\$1.95
Vegetable Pakora.....	\$2.75
Chicken Pakora.....	\$3.95
Mixed Platter.....	\$9.95
Aloo Chat.....	\$2.50

Tandoori Breads

Naan (white bread).....	\$1.95
Roti (wheat bread).....	\$1.95
Paneer Naan (white flour bread stuffed with paneer(cheese) and onions).....	\$2.95
House Naan (white bread stuffed w/raisins and cashew).....	\$2.95
Garlic Naan (white bread w/ garlic).....	\$2.25
Tendi Naan (white bread w/onion, jalapeno, mozzarella cheese)..	\$3.25
Onion Kulcha (white bread w/onions).....	\$2.95
Poori (deep fried wheat bread).	\$1.95
Batura (deep fried white bread)..	\$1.95
Aloo Matar Paratha (wheat bread w/potatoes&peas).....	\$3.95
Shrimp Paratha (wheat bread w/ shrimp&spices).....	\$3.95
Mughlai Paratha (multi-layered wheat bread).....	\$2.25
Keema Paratha (wheat bread stuffed w/ ground meat&peas)	\$2.95

Desserts

Kheer (rice pudding w/cashew&raisins).....	\$2.25
Kulfi (mango or pistachio flavored ice cream).....	\$2.25
Gulab Jamun (Dumplings dipped in sugar syrup w/ a dash of rose water)	\$2.25
Cakes (chocolate&cheese cake)....	\$3.25

****We use 100% soy base vegetable cooking oil.**

****Passport and coupons are not accepted for all carry out orders.**