

## Laxmi's Indian Grille & Pizza

### Soups

Cream of Tomato \$5.95

Broth of roma tomatoes mixed with indian spice mix and fresh herbs topped with cream and cilantro

Lentil Soup \$5.95

Soup made with lentils, fresh vegetables, herbs and mild spices

Chicken Shorba \$6.95

Gently simmered chicken broth mildly spiced and flavored with bay leaves, peppercorn and saffron.

### Salads

Green Salad \$ 5.95

Fresh carrots, cucumbers, tomatoes and red onions served with lemon wedges.

Kachumber Salad \$6.95

Diced tomatoes, red onions, cilantro and cucumbers tossed with Indian spices.

## **Appetizers (Vegetarian)**

### **Masala Papad \$3.95**

Spicy fried crisp topped with diced red onions, green chilies, cilantro and tomatoes

### **Vegetable Samosas \$5.95**

Crisp pastry filled with mildly spiced mixture of Potatoes and Peas

### **Vegetable Pakoda \$7.95**

Fresh fritters made with Spinach, onion, green pepper and dusted with special spice mix.

### **Mirchi Pakoda \$8.95**

Long hot peppers, sliced and filled with mildly spiced potato mixture. Lightly coated and deep fried

### **Vegetable Spring Rolls \$9.95**

Crisp pastry filled with mildly spiced shredded vegetables

### **Crispy Honey Chili Garlic Fries \$9.95**

Crinkled fries tossed in special Indo-Chinese sauce

### **Paneer Pakoda \$9.95**

Blocks of cottage cheese marinated with spices, lightly coated and deep fried

### **Gobi 65 \$10.95**

Cauliflower battered with special spice mix and tossed with curry leaves, mustard seeds and yogurt

### **Gobi Manchurian \$10.95**

Cauliflower fritters tossed in tangy sweet and sour garlic sauce mixed with onion, ginger and topped with scallions

### **Paneer Chili \$11.95**

Diced Indian cottage cheese tossed with spicy red chili sauce mixed with onions and green peppers

### **Paneer Tawi \$12.95**

Diced pieces of Paneer tossed with onions, bell pepper and chef's special sauce topped with scallions and cilantro

### **Mixed Vegetarian Appetizer for Two \$13.95**

A mix of veg samosa, veg pakora and paneer pakora

## **Appetizers (Non-Veg)**

### **Chicken Samosa \$8.95**

Crisp pastry filled with mildly spiced minced chicken & green peas

### **Chicken Pakora \$10.95**

Fritters made from tender boneless pieces of white chicken marinated in our special sauce

### **Chili Chicken \$11.95**

Spicy boneless chicken fritters tossed with spicy red chili sauce mixed with onions and green peppers.

### **Amritsari Fish Pakora \$11.95**

Marinated chunks of fish battered and deep fried, topped with special Amritsari masala.

### **Tawi Chicken \$12.95**

Chicken tenders marinated overnight tossed with chef's special sauce, onions and bell peppers, served on sizzler plate

### **Chicken 65 \$11.95**

Boneless chicken cooked with curry leaves, yogurt and spices

### **Mixed Non-Vegetarian Appetizer for Two \$14.95**

A mix of chicken samosa, chicken pakora and chicken spring rolls

## **Cheat Masti**

*Popular street food items from different parts of India, enjoyed throughout the day*

### **Bhel Puri \$7.95**

Puffed rice, potatoes, chick peas, red onions, tomatoes mixed in with mint, garlic and tamarind sauces topped with cilantro

### **Aloo Papri Chaat \$7.95**

Special crisps mixed with potatoes and chick peas in mild sweet yogurt sauce, garnished with onions, cilantro and cumin powder.

### **Samosa Chaat \$9.95**

Vegetarian samosas topped with spiced chick peas, sweet yogurt, tamarind & cilantro sauce garnished with onions, cilantro and cumin powder

## **Quick Mini Meals**

### **Chana Puri \$13.95**

An extra-large puri made with whole wheat dough and deep fried, served with mildly spiced chick peas

### **Chole Bhature \$13.95**

A popular Punjabi dish. A crispy puffed bhatura (fried leavened flat bread) served with chick peas curry and pickle

### **Poori Bhaji \$13.95**

Puffed deep fried bread served with spicy potato curry

## **Breads**

### **Roti \$3.95**

Fresh whole wheat bread, hand rolled and baked in tandoor

### **Butter Naan \$4.95**

Unleavened white flour bread freshly baked in oven glazed with butter

### **Garlic Naan \$4.95**

Bread topped with fresh minced garlic and cilantro

### **Kheema Naan \$5.95**

Bread stuffed with minced lamb and spices

### **Kabuli Naan \$6.95**

Bread stuffed with Cashew, golden raisins and cardamom powder

### **Cheese Chili Naan \$6.95**

Bread stuffed with cheese and chopped green chilies

### **Masala Cheese Naan \$6.95**

Bread stuffed with Indian cheese and spice mix

### **Bullet Naan \$6.95**

Crispy naan bread topped with spicy green chilies, minced garlic and red chili flakes

### **Aloo Kulcha \$5.95**

Hand rolled flat bread stuffed with mildly spiced mashed potatoes and green peas

### **Onion Kulcha \$5.95**

Hand rolled flat bread stuffed with diced onions and cilantro

### **Paneer Kulcha \$6.95**

Hand rolled flat bread stuffed with shredded Indian cottage cheese and spices

### **Laccha Paratha \$5.95**

Multi layered bread cooked on griddle

### **Chapati \$3.95**

Fresh whole wheat bread, hand rolled and cooked on grill

**Poori \$4.95**

Whole wheat flour hand rolled and deep-fried puffed bread

**Bhatura \$4.95**

Unleavened white flour bread freshly rolled and deep fried

**Bread Basket \$12.95**

A mix of butter naan, garlic naan and onion kulcha

**Rice****Basmati Rice \$4.95**

Plain white rice with hint of Cinnamon, cardamom, peppercorn and bay leaf

**Peas Pulav \$5.95**

Basmati rice tossed with green peas

**Zeera Rice \$5.95**

Basmati rice tossed with cumin seed and purified butter

**Masala Pulav \$9.95**

Long grain basmati rice tossed with dry Indian spices, carrots and green peas

## **Biryani**

*Long grain aromatic basmati rice served with side of vegetable raita*

### **Vegetable Biryani \$13.95**

Basmati rice cooked with spicy curried vegetables, nuts and hint of mint

### **Chicken Biryani \$16.95**

Aromatic basmati rice cooked with marinated chicken, herbs, and spices

### **Lamb Biryani \$17.95**

Aromatic basmati rice cooked with marinated boneless lamb chunks, herbs, and spices

### **Goat Biryani \$18.95**

Aromatic basmati rice cooked with marinated bone in baby goat meat, herbs, and spices

### **Shrimp Biryani \$19.95**

Aromatic basmati rice cooked with tender grilled jumbo shrimps, nuts and spices

### **Laxmi's House Biryani \$22.95**

Special extra-long basmati rice cooked with Chicken, lamb, bone in goat and shrimp and chef special biryani mix

## **Tandoori Specials (Served with plain basmati rice)**

*Vegetarian*

### **Paneer Tikka \$15.95**

Cubes of cottage cheese marinated in yogurt and spices, slowly cooked in clay oven served with pickled onions on a sizzler plate

### **Hariyali Panner Tikka \$15.95**

Cubes of cottage cheese marinated in mild yogurt sauce mixed with fresh mint, cilantro and green chili marinade, slowly cooked in clay oven served with onions and green peppers on a sizzler plate

## *Non-Vegetarian*

### **Tandoori Chicken full bird \$19.95**

Bone in chicken marinated in chef's special sauce and slow roasted in clay oven

### **Tandoori Chicken Tikka \$17.95**

Boneless chicken breast marinated overnight in hung yogurt, tandoori sauce and spices, slowly cooked in clay oven and served with seasoned onions and green peppers on sizzling plate

### **Malai Chicken Tikka \$17.95**

Tender morsels of chicken marinated in cream and mild masala sauce, slowly cooked in clay oven served with onions and green peppers on a sizzler plate

### **Chicken Hariyali Tikka \$17.95**

Boneless tender chicken marinated in mild yogurt sauce mixed with fresh mint, cilantro and green chili, infused with cardamom and nutmeg slowly cooked in clay oven. Served with onions and green peppers on a sizzler plate

### **Chicken Seekh Kebab \$18.95**

Minced chicken mixed with hung yogurt and spices cooked on skewers in clay oven served with red onions and green peppers on sizzler plate

### **Lamb Seekh Kebab \$18.95**

Minced lamb mixed with hung yogurt and spices cooked on skewers in clay oven served with red onions and green peppers on sizzler plate

### **Boti Kebab \$21.95**

Boneless lamb marinated in ginger, garlic, yogurt and mild masala sauce cooked in clay oven served with onions and green peppers

### **Salmon Tandoori Tikka \$21.95**

Pieces of salmon marinated overnight in hung yogurt, tandoori sauce and spices, slowly cooked in clay oven and served with seasoned onions and green peppers on sizzling plate

### **Tandoori Shrimp \$23.95**

Extra jumbo shrimp in robust red marinade cooked in clay oven

### **Laxmi's Special Mixed Grille for Two \$24.95**

A mix of tandoori chicken, chicken kabob, lamb kabob, tandoori salmon, and tandoori shrimp served on sizzling platter

## Vegetarian Specialties

### **Chana Masala \$14.95**

Chickpeas sautéed with onions, tomatoes and curry sauce

### **Baingan Bharta \$14.95**

Eggplant roasted in tandoor oven, mashed and cooked with tomatoes and spices

### **Aloo Gobhi \$14.95**

Diced potatoes and florets of cauliflower cooked with fresh ginger, garlic, tomatoes and spices

### **Bhindi Masala \$14.95**

Okra sautéed with onions, tomatoes and spices

### **Chana Palak 14.95**

Chick peas cooked with spinach puree, onion, ginger, herbs and spices

### **Aloo Palak 14.95**

Potatoes cooked with fresh spinach and blend of spices

### **Vegetable Jalfrezi \$15.95**

Mixed vegetables cooked with cube of onions & bell peppers cooked with onion sauce & touch of vinegar

### **Vegetable Mango \$15.95**

Mixed vegetables cooked in sauce made with mango pulp and spices

### **Palak Paneer \$16.95**

Fresh soft Indian cottage cheese cubes cooked with spinach puree, onion, ginger, herbs and spices with

### **Mutter Paneer \$16.95**

Paneer and green peas cooked in home style curry sauce

### **Mushroom Mutter Masala \$16.95**

Fresh mushrooms and green peas cooked in mild creamy sauce

### **Paneer Bhurji \$6.95**

Grated cottage cheese tossed with onion, garlic, tomatoes, green peas and Indian spices

### **Navratan Korma \$17.95**

A medley of seven mix vegetables, Cashew and raisins cooked with coconut flakes and simmered in mild korma sauce

### **Malai Kofta \$17.95 (Chef's Special)**

Homemade paneer and vegetable dumplings, simmered in mild creamy sauce

### **Vegetable Tikka Masala \$17.95**

Rich tomatoes and onion sauce cooked with mild spices and topped with light cream

### **Vegetable Korma \$17.95**

Medley of vegetables cooked with creamy sauce, coconut cream and mild spices

### **Vegetable Makhani \$17.95**

Rich tomato sauce cooked with butter, light cream and mild spices

### **Dal Tadka \$13.95**

A mix of split yellow lentils cooked with fresh onions, tomatoes and tempered with Indian spice mix

### **Dal Makhani \$16.95**

Authentic north Indian Punjabi delicacy. Black lentils and kidney beans cooked in a traditional way with special house blend of spices.

## **Paneer Specialties**

*Served with plain Basmati rice. Can be made mild, medium, spicy or extra spicy*

### **Paneer Kadhai \$14.95**

Homestyle tomato-based curry sauce with curry leaves, sautéed onions, bell peppers and spices

### **Paneer Jalfrezi \$14.95**

Chunks of onions, bell peppers cooked with little onion sauce with touch of vinegar

### **Paneer Tikka Masala \$15.95**

Rich tomatoes and onion sauce cooked with mild spices and topped with light cream

### **Paneer Korma \$15.95**

Cream based sauce enriched with cashew and almond paste cooked with mild spices

### **Paneer Makhani \$15.95**

Rich tomato sauce cooked with butter, light cream and mild spices

## Chicken Specialties

*Served with plain Basmati rice. Can be made mild, medium, spicy or extra spicy*

### **Chicken Curry \$16.95**

Light gravy made with onions and tomatoes, flavored with ginger & garlic

### **Chicken Vindaloo \$17.95**

A fiery curry sauce simmered with potatoes

### **Chicken Kadhai \$17.95**

Homestyle tomato-based curry sauce with curry leaves, sautéed onions, bell peppers and spices

### **Chicken Roganjosh \$17.95**

A red curry sauce with hint of yogurt and selective spices

### **Chicken Madras \$17.95**

A coconut-based curry blended with south Indian spice mix and cooked with mustard seeds and curry leaves

### **Chicken Mango \$17.95**

A sauce made with mango pulp and spices

### **Chicken Saag \$18.95**

Pureed spinach cooked with herbs and spices with touch of light cream

### **Chicken Tikka Masala \$18.95**

Rich tomatoes and onion sauce cooked with mild spices and topped with light cream

### **Chicken Korma \$18.95**

Cream based sauce enriched with cashew and almond paste cooked with mild spices

### **Chicken Makhani \$18.95**

Rich tomato sauce cooked with butter, light cream and mild spices

## Lamb Specialties

*Boneless lamb meat served with plain Basmati rice. Can be made mild, medium, spicy or extra spicy*

### **Lamb Curry \$18.95**

Light gravy made with onions and tomatoes, flavored with ginger & garlic

### **Lamb Vindaloo \$18.95**

A fiery curry sauce simmered with potatoes

### **Lamb Kadhai \$18.95**

Homestyle tomato-based curry sauce with curry leaves, sautéed onions, bell peppers and spices

### **Lamb Roganjosh \$18.95**

A red curry sauce with hint of yogurt and selective spices

### **Lamb Saag \$19.95**

Pureed spinach cooked with herbs and spices with touch of light cream

### **Lamb Tikka Masala \$19.95**

Rich tomatoes and onion sauce cooked with mild spices and topped with light cream

### **Lamb Korma \$19.95**

Cream based sauce enriched with cashew and almond paste cooked with mild spices

## Goat Specialties

*Tender bone in baby goat cooked to perfection served with plain Basmati rice. Can be made mild, medium, spicy or extra spicy*

### **Goat Curry \$18.95**

Light gravy made with onions and tomatoes, flavored with ginger & garlic

### **Goat Vindaloo \$18.95**

A fiery curry sauce simmered with potatoes

### **Goat Roganjosh \$18.95**

A red curry sauce with hint of yogurt and selective spices

### **Goat Kadhai \$18.95**

Homestyle tomato-based curry sauce with curry leaves, sautéed onions, bell peppers and spices

## **Fish Specialties**

*Served with plain basmati rice. Can be made mild, medium, spicy or extra spicy*

### **Fish Curry \$18.95**

Light gravy made with onions and tomatoes, flavored with ginger & garlic

### **Fish Kadhai \$18.95**

Homestyle tomato-based curry sauce with mustard seeds, curry leaves, sautéed onions, bell peppers and spices

### **Fish Goan Curry \$18.95**

Curry made with goan spice mix and shredded coconut.

### **Fish Vindaloo \$18.95**

A fiery curry sauce simmered with potatoes

## **Shrimp Specialties**

*Extra jumbo shrimp cooked Indian style and served with plain basmati rice. Can be cooked mild, medium, spicy or extra spicy*

### **Shrimp Curry \$19.95**

Light gravy made with onions and tomatoes, flavored with ginger & garlic

### **Shrimp Tikka Masala \$21.95**

Rich tomatoes and onion sauce cooked with mild spices and topped with light cream

### **Shrimp Korma \$21.95**

Cream based sauce enriched with cashew and almond paste cooked with mild spices

### **Shrimp Saag \$21.95**

Pureed spinach cooked with herbs and spices with touch of light cream

## Pizza

*Indian style pizza made with thin and crispy base served in two sizes: Small (9")/ Large (16")*

**Cheese \$8.95/\$11.95**

**Vegetarian \$8.95/\$13.95**

Pizza sauce, green peppers, red onions and cheese

## Gourmet Pizzas

**Paneer Tikka Masala Pizza \$12.95/\$19.95**

Chef's special tikka masala sauce, clay oven roasted cottage cheese, red onions, cilantro, diced hot peppers topped and baked with our signature cheese blend

**Vegetable Korma Pizza \$12.95/\$19.95**

Mixed Indian vegetables cooked in mild spices, korma sauce topped with cheese blend

**Paneer Bhurji Pizza \$12.95/\$19.95**

Grated cottage cheese cooked with Indian masala, green peppers, red onions, cilantro topped with cheese blend

**Spicy Chili Corn \$12.95/\$19.95**

Golden corn, diced green peppers, spicy fresh jalapenos with creamy garlic parmesan sauce

**Chicken Tikka Masala Pizza \$12.95/\$19.95**

Tikka masala sauce, tandoori chicken, and red onions topped with cheese

**Chicken Kheema Pizza \$12.95/\$19.95**

Curry sauce, minced chicken cooked with spices, red onions, cilantro and hot peppers topped with cheese

## House Specials

### **Paneer Lababdar \$19.95**

Chunks of paneer simmered in chef's special sauce made with tomatoes, spices cream and nuts mixed with onions and bell peppers

### **Kashmiri Dum Aloo \$18.95**

Potatoes halves, carved and filled with Paneer and nuts, cooked in mild creamy sauce

### **Methi Malai Mutter \$18.95**

Fenugreek leaves, green peas and cottage cube cheeses cooked in mild creamy sauce

### **Kaju Masala \$18.95**

Indian cashew nuts cooked in mild creamy onion-based sauce

### **Chicken Mughlai \$15.95**

Boneless chicken breast cooked in mild creamy sauce with lots soft spice flavors (*Recommended for guests who are being introduced to Indian cuisine*)

## Condiments

### **Roasted Papad \$1.95**

### **Fried Papad \$1.95**

### **Achar \$3.95**

Mixed vegetable pickle

### **Plain Yogurt \$3.95**

### **Vegetable Raita \$3.95**

Shredded mix vegetables mixed with hung yogurt and spices

### **Mango Chutney \$4.95**

Spiced tangy mango relish

## Beverages

### **Nimbu Pani \$2.95**

A traditional Indian welcome drink made from fresh squeezed lemon juice mixed with water, salt, sugar syrup and roasted cumin seeds

### **Fresh Lime Soda \$3.95**

Fresh squeezed lemon juice served with sugar syrup and club soda

### **Lassi \$4.95**

*Salted/Sweet/Mango*

### **Coke/Diet Coke/Sprite \$2.95**

### **Thumbs up/ Limca \$2.95**

### **Bottled Water \$1.95**

### **San Pellegrino \$4.95**

### **Aqua Panna \$4.95**

## Desserts

### **Kheer \$4.95**

Rice pudding flavored with almonds, cashews, golden raisins and cardamom

### **Gulab Jamun (3 Pieces) \$4.95**

Fried milk dumplings served warm in sweet syrup flavored with rosewater

### **Ras Malai (3 Pieces) \$4.95**

Paneer cheese soaked in sweet cream flavored with green cardamom