

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

Chaat 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