

Pike Creek Shopping Center  
 4704 Limestone Rd  
 Wilmington, DE 19808  
 Phone: 302-235-8623

**HOURS:**  
**Mon-Fri:** 11:30 am to 2:30 pm  
 4:30 pm to 9:00 pm  
**Sat-Sun:** 11:30 am to 2:30 pm  
 and 4:30 pm to 9:30 pm  
**CLOSED TUESDAY**



# TAKE-OUT MENU

## STARTERS

- Chicken Malai Kabab..... \$11**  
marinated boneless chicken breast pcs with garlic, ginger
- Chicken Tikka..... \$11**  
marinated boneless chicken breast pieces on a skewer
- Chicken 65..... \$11**  
spicy South-Indian chicken tossed in flour, spices, herbs
- Chili Chicken (dry)..... \$11**  
sweet and spicy delicacy: crispy chicken, bell peppers, garlic
- Blackish chicken..... \$12**  
marinated chicken with black pepper sauce
- Fish pakora..... \$12**  
tilapia fish coated with batter; fried, green onions, lemon

## KABAB FROM THE TANDOOR

- Chicken Tikka Kabab.....\$18**  
marinated boneless chicken breast pcs on a skewer
- Malai Chicken Kabab..... \$18**  
boneless chicken pcs marinated & grilled in spices
- Chicken Seekh Kabab..... \$18**  
minced chicken seasoned with spices, served on a skewer
- Tandoori Chicken (with bone)..... \$18**  
chicken coated in yogurt and spices and grilled
- Tandoori Mixed Kabab..... \$24**  
mixture of meats marinated in spices and grilled
- Shrimp Tandoori ..... \$22**  
shrimp coated in yogurt and spices and grilled
- Salmon Tikka kabab..... \$24**  
salmon grilled in spicy tangy sauce
- Lamb Chops..... \$24**  
lamb pieces marinated in spices and grilled
- Lamb Tikka Kabab..... \$22**  
lamb grilled in spicy tangy sauce

## TAWA SPECIAL

- Chicken Tawa ..... \$18**  
chicken marinated in gram flour paste, in curry base
- Lamb Tawa..... \$21**  
lamb marinated in gram flour paste, in aromatic curry base
- Mix Tawa (Chicken/Lamb)..... \$22**  
chicken/lamb marinated in gram flour paste, in curry
- Shrimp Tawa..... \$21**  
shrimp marinated in gram flour paste, in curry base

## BEVERAGES

- Mango Lassi (blend of yogurt, mango, sugar).... \$6**
- Mango Milk Shake ..... \$6**
- Sweet Lassi (blend of yogurt, sugar) ..... \$5**
- Salty Lassi (blend of yogurt, salt) ..... \$5**
- Rose Lassi (blend of yogurt, sugar, rose syrup)..\$5**
- Indian Masala Chai Tea..... \$4**
- Sodas..... \$2**
- Bottled Water..... \$2**

## VEGETARIAN STARTERS

- Vegetarian Samosa (3 pcs) (V, Ve) .....\$7**  
crispy fried turnovers filled with mildly spiced potatoes & peas
- Aloo Tikki (V, Ve) ..... \$7**  
mildly spiced mashed potato patties
- Hara Bhara Kabab (5 pcs) (V, Ve) .....\$8**  
mildly spiced spinach patty with garam masala, & red chillies
- Cut Mirchi Bhajiya (V, Ve) ..... \$7**  
green chilli fritters, mildly spiced, coated with gram flour
- Vegetarian Pakora (V, Ve) ..... \$8**  
assorted veggies, mildly spiced, coated with gram flour batter
- Mix Appetizer for 2 (V, Ve) ..... \$12**  
2 Vegetarian Samosas & 1 Vegetarian Pakora
- Paneer Pakora (V, Ve) ..... \$10**  
Indian cheese, mildly spiced, coated with gram flour batter
- Spring Rolls (4 pcs) (V, Ve) ..... \$7**  
minced vegetables, wrapped in rice paper and fried.
- Gobi Manchurian (V, Ve) ..... \$10**  
cauliflower coated with flour, fried, Manchurian sauce
- Veggie Manchurian (V, Ve) ..... \$9**  
fried veggie balls in a Manchurian sauce
- Chili Paneer (V) ..... \$10**  
batter-fried Indian cheese, lightly tossed in a spicy sauce
- Paneer 65 (V) ..... \$10**  
spicy South-Indian paneer tossed in flour, spices, herbs
- Paneer Tikka (V)..... \$10**  
Indian cheese marinated and grilled in a Tandoor oven

## INDIAN CHINESE FARE

- Veggie Fried Rice ..... \$16**
- Chicken Fried Rice ..... \$18**
- Egg Fried Rice .....\$17**
- Veggie Hakka Noodles ..... \$16**
- Chicken Hakka Noodles ..... \$18**
- Egg Hakka Noodles..... \$17**

## SIDES

- Papadam..... \$2.25**  
crispy lentil wafer
- Kuchumber..... \$1.95**  
diced onions, tomatoes, chillies, lemon
- Raita..... \$2.25**  
grated cucumber in yogurt
- Mango Chutney..... \$2.25**
- Aachar..... \$1.95**  
Indian pickle
- Green Salad..... \$3.95**
- Side of Plain Rice..... \$2**

## SOUPS

- Tomato Soup (V)..... \$6**
- Lentil Soup (V, Ve)..... \$5**
- Chicken Noodle Soup..... \$6**

## VEGETARIAN ENTREES

<b>Aloo Gobi (V, Ve)</b> .....	<b>\$15</b>
a medley of potato, cauliflower, and herbs	
<b>Aloo Palak (V, Ve)</b> .....	<b>\$15</b>
potato with spinach, cooked with spices	
<b>Aloo Baingan (V, Ve)</b> .....	<b>\$15</b>
potatoes and eggplant cooked with spices	
<b>Kashmiri Dum Aloo (V)</b> .....	<b>\$16</b>
baby potatoes simmered in a spicy yogurt sauce	
<b>Shahi Navratan Korma (V)</b> .....	<b>\$16</b>
rich, mildly sweet curry made with mixed veggies and dry fruits	
<b>Malai Kofta (V)</b> .....	<b>\$16</b>
crispy paneer & potato dumplings served in a rich creamy gravy	
<b>Roasted Eggplant Bhartha (V, Ve)</b> .....	<b>\$16</b>
eggplant roasted, mashed, and cooked with spices	
<b>Chana Masala (V, Ve)</b> .....	<b>\$14</b>
chickpeas, onion, tomatoes, and spices	
<b>Bhendi Masala (V, Ve)</b> .....	<b>\$15</b>
okra cooked with onions, tomatoes, and ground spices	
<b>Paneer Tikka Masala (V)</b> .....	<b>\$16</b>
grilled paneer served in spicy gravy	
<b>Shahi Paneer Bhurji (V)</b> .....	<b>\$18</b>
grated paneer, sauteed with onion, bell pepper & spices	
<b>Paneer Butter Masala (V)</b> .....	<b>\$17</b>
rich, creamy curry made with paneer, spices, onions, cashews, butter	
<b>Paneer Makhani (V)</b> .....	<b>\$17</b>
paneer dish with tomatoes, spices, cashews and cream	
<b>Palak Paneer (V)</b> .....	<b>\$16</b>
curry dish made with paneer, spinach, onion, and spices	
<b>Mutter Paneer (V)</b> .....	<b>\$15</b>
paneer and peas cooked in a spicy and flavorful curry	
<b>Dal Makhani (V)</b> .....	<b>\$14</b>
whole black lentils and red kidney beans cooked in butter & spices	
<b>Dal Tadkaa (V, Ve)</b> .....	<b>\$14</b>
lentil cooked with onions, tomatoes and spices	

## SEAFOOD ENTREES

<b>Salmon Curry</b> .....	<b>\$22</b>
salmon pcs stewed in a tomato sauce, with garlic, ginger, chilies	
<b>Shrimp Curry</b> .....	<b>\$22</b>
shrimp stewed in a tomato sauce, with garlic, ginger, chilies	
<b>Shrimp Vindaloo</b> .....	<b>\$22</b>
shrimp cooked in a spicy gravy	
<b>Shrimp Nargisi</b> .....	<b>\$22</b>
shrimp prepared in a rich coconut sauce	
<b>Salmon Vindaloo</b> .....	<b>\$22</b>
salmon cooked in a spicy gravy	

## LAMB ENTREES

<b>Lamb Curry</b> .....	<b>\$21</b>
lamb stewed in a tomato sauce, with garlic, ginger, chilies	
<b>Lamb Vindaloo</b> .....	<b>\$21</b>
lamb cooked in a spicy gravy	
<b>Lamb Rogan Josh</b> .....	<b>\$21</b>
lamb curry cooked with spices in a creamy tomato sauce	
<b>Lamb Tikka Masala</b> .....	<b>\$21</b>
lamb pcs prepared in rich tomato cream sauce with onion	
<b>Lamb Saag</b> .....	<b>\$21</b>
lamb and spinach curry cooked with mild Indian spices	
<b>Lamb Nargisi</b> .....	<b>\$21</b>
lamb prepared in a rich coconut sauce	
<b>Lamb Kadai</b> .....	<b>\$21</b>
lamb cooked with tomatoes, ginger, & spicy flavorful sauce	
<b>Goat Curry</b> .....	<b>\$22</b>
goat pcs stewed in a tomato sauce, with garlic, ginger, chilies	

## CHICKEN ENTREES

<b>Chicken Makhani</b> .....	<b>\$17</b>
chicken curry made with spices, tomato in a butter sauce	
<b>Chicken Tikka Masala</b> .....	<b>\$17</b>
chicken pcs prepared in rich tomato cream sauce with onion	
<b>Chicken Korma</b> .....	<b>\$17</b>
bone-in chicken cooked in spices, onion paste, yogurt, nuts	
<b>Chicken Nargisi</b> .....	<b>\$17</b>
chicken prepared in rich coconut sauce	
<b>Chicken Curry</b> .....	<b>\$16</b>
chicken stewed in a tomato sauce, with garlic, ginger, chilies	
<b>Chicken Vindaloo</b> .....	<b>\$16</b>
chicken cooked in a spicy gravy	
<b>Chicken Saag</b> .....	<b>\$18</b>
chicken and spinach curry cooked with mild Indian spices	
<b>Chicken Kashmiri</b> .....	<b>\$18</b>
chicken cooked in authentic spices; a unique Kashmiri twist	
<b>Chicken Kadai</b> .....	<b>\$18</b>
chicken cooked with tomatoes, ginger, spicy flavorful sauce	
<b>Chicken Aachari</b> .....	<b>\$18</b>
chicken with pickled spices.	

## BREADS FROM THE TANDOOR

<b>Naan</b> .....	<b>\$3.50</b>
leavened oven-baked flatbread	
<b>Garlic Naan</b> .....	<b>\$4.25</b>
<b>Chili Naan</b> .....	<b>\$4.25</b>
<b>Chili Garlic Naan</b> .....	<b>\$4.25</b>
<b>Peshawari Naan</b> .....	<b>\$4.25</b>
naan with desiccated coconut, raisins, and almonds	
<b>Laccha Paratha</b> .....	<b>\$4.25</b>
whole wheat flatbread with crispy yet soft and tender layers	
<b>Aloo Paratha</b> .....	<b>\$4.25</b>
flatbread stuffed with a delicious, spiced potato mixture	
<b>Onion Kulcha</b> .....	<b>\$4.25</b>
whole wheat bread stuffed with onions	
<b>Paneer Kulcha</b> .....	<b>\$4.25</b>

## BREADS FROM THE TAWA

<b>Tawa Roti (2 pcs)</b> .....	<b>\$4</b>
soft whole wheat bread, charred on a tawa	
<b>Tawa Paratha (1 pc)</b> .....	<b>\$3.50</b>
crispy, flaky unleavened flatbread	

## BIRYANI FROM THE KADHAI

<i>(spiced mix w/ rice cooked over open fire)</i>	
<b>Vegetarian Biryani (V, Ve)</b> .....	<b>\$16</b>
<b>Chicken Biryani</b> .....	<b>\$18</b>
<b>Lamb Biryani</b> .....	<b>\$21</b>
<b>Goat Biryani</b> .....	<b>\$21</b>
<b>Shrimp Biryani</b> .....	<b>\$21</b>

## DESSERTS

<b>Rasmalai</b> .....	<b>\$7</b>
soft cheese dumplings, sugar syrup, cardamom-saffron milk	
<b>Gulab Jamun</b> .....	<b>\$7</b>
fried dough balls of milk and semolina, soaked in syrup spiced with cardamom, rose water, saffron	
<b>Indian Pistachio Kulfi</b> .....	<b>\$7</b>
milk popsicle flavored with saffron, cardamom, pistachio, almonds	
<b>Falooda</b> .....	<b>\$10</b>
Mughlai Indian version of a cold dessert made with noodles	

## KID'S FARE

<b>Chicken Tenders and fries</b> .....	<b>\$9</b>
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