

## SOUPS

<b>MALAI AUR TAMATAR</b>	4.95
a fresh soup prepared with tomatoes, herbs and topped with cream	
<b>DAL KA SHORBA</b>	4.95
a mildly spiced homemade lentil soup	
<b>CORIANDER SHORBA</b>	4.95
a lemon flavored spicy coriander soup with sliced mushrooms with or without chicken	

## APPETISERS

<b>SAMOSAS</b>	4.95
crisp parcels of seasoned potatoes and peas with mint-tamarind chutney	
<b>PANEER SHASLIK</b>	6.95
marinated homemade cheese accompanied by tomatoes and bell peppers	
<b>ALOO AUR PAPDI CHAAT</b>	4.95
crisps, chickpeas and diced potatoes tossed in a tamarind yogurt	
<b>SUBZI KI SEEKH</b>	6.95
ground vegetable kebabs flavored with whole spices	
<b>METHI KI PANEER TIKKI</b>	5.95
potato patties stuffed with cheese and flavored with fenugreek	
<b>BHAJIA</b>	5.45
crisp light spinach, onion, eggplant, cauliflower, and chili fritters	
<b>VEGETARIAN SAMPLER PLATTER</b>	9.95
assortment of samosa, bhajia, methi paneer tikki	
<b>TANDOORI PUDINEY KI SALMON</b>	7.95
dill & mint spiked grilled salmon	
<b>KALI MIRCH KA TIKKA</b>	7.45
chicken marinated with whole black peppercorn	
<b>KURKURA MASALEDAR MURG</b>	7.45
spicy citrus flavored chicken wings	
<b>MANGO SHRIMP</b>	8.95
stir fried prawns with a dash of indian spices and mango	
<b>CRAB CAKES</b>	8.95
topped with a tangy mango salsa and chili tartar sauce	

## TANDOORI

<b>AMIYA TANDOORI PLATTER</b>	16.95
assortment of seekh kebab, prawn, tandoori chicken, fish tikka	
<b>TANDOORI CHICKEN</b>	13.95
chicken marinated punjabi style and smoked in the tandoor	
<b>CHICKEN KA TIKKA</b>	13.95
tandoori boneless chicken pieces marinated in amiya's signature tikka sauce	
<b>TULSI WALE MALAI KEBAB</b>	13.95
creamy succulent pieces of chicken flavored with basil	
<b>MURGH KE SEEKH</b>	13.95
ginger flavored chicken seekh kebabs	
<b>GOSHT KE SEEKH KEBAB</b>	14.95
smoked minced lamb on skewers cooked in tandoor with coriander, ginger, garlic	
<b>MIRCHI JHINGA TANDOORI</b>	17.95
tandoori prawns flavored with chili and indian spices	

## LOBSTER TANDOORI

lobster tails marinated in yogurt, ginger, garlic and indian herbs

## RAJASTHANI LAMB KE CHOPS

lamb chops marinated to perfection in spices from the state of rajasthan

## MACHHI TIKKA AJWAINI

fish cubes infused with carum and finished with citrus and clarified butter

## MAIN COURSE

### DUBKI WALE KASHMIRI DUM ALOO

whole potatoes scooped and filled with cheese cooked in Kashmiri Sauce

### DILKUSH MALAI KOFTA

cottage cheese croquets cooked in a creamy sauce finished with a mustard tadka

### NAVRATAN KORMA

an assortment of vegetables prepared in a creamy curry

### AMIYA PANEER

homemade cheese tossed in tomatoes and onion masala sauce

### KADAI PANEER DO PIAZA

Homemade cottage cheese with bell pepper, green chilli and spring onion

### DUM KE LAUKI KOFTA

Bottle-gourd stuffed with cheese, nuts and peppers in chef special sauce

### PANEER AUR PALAK

amiya's special spinach and cheese flavored with indian herbs and spices

### BHARTA BAIGAN KA

roasted and mashed aubergine cooked to perfection

### CHANNA PINDI SE

a traditional classic of chickpeas in masala gravy

### KHUMB HARA DHANIYA

assorted Mushrooms Stir-fried with Coriander and whole spices

### SHAAM SAVERA

homemade spinach dumplings stuffed with cheese in a makhni sauce

### MATTAR PANEER KA SALAN

cheese and green peas in a delicate masala curry

### TIL WALE ALOO GOBHI

cauliflower florets and potatoes flavored with sesame seeds

### EGG CURRY

whole boiled eggs in a ginger, chilli sauce

### CHICKEN TIKKA MASALA

chicken tikka in traditional tomato and garlic gravy

### VINDALOO

chicken pieces in a classic vindaloo sauce

lamb cubes in a classic vindaloo sauce

### HANDI LAZEEZ MURGH

chicken in spicy clove and garlic sauce

### OLD DELHI STYLE CHICKEN CURRY

classic house hold chicken curry

### MURGH CHETTINAD

chicken preparation made of yogurt, spices and black pepper - a specialty of madras

### MAKHNI MURGH

a classic "Butter Chicken" - boneless chicken in traditional makhni gravy

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## MURG PALAK

tender chicken pieces accompanied by spinach

## CHICKEN XACCUTI

specialty from goa using freshly roasted spices and cooked slowly with coconut

## KASHMIRI ROGAN JOSH

lamb cooked kashmiri style

## TIKKA MASALA

lamb in traditional tomato and garlic gravy

shrimp in traditional tomato and garlic gravy

## MATTAR KEEMA

minced lamb with green peas cooked in traditional indian spices

## HYDERABADI BHUNA GOAT

goat cooked with ginger, garlic, coriander and whole red chilli

## GOAT CURRY

goat pieces marinated in traditional spices and herbs

## MACHHI CURRY

marinated boneless fish served in an authentic indian curry

## JHINGA GOAN CURRY

a classic goan shrimp dish, in a coconut based sauce

## JHINGA MASALA

marinated shrimp cooked in a traditional gravy

## LOBSTER LABABDAR

lobster simmered in a rich tomato based gravy

## DAL

### DAL TADKA

yellow lentils tempered with light spices and finished with clarified butter

### DAL MAKHNI

slowly cooked black lentils garnished with cream

### AMIYA PANCHRATNI DAL

a chef special made from five lentils

## ACCOMPANIMENTS, BREADS & RICE

### RAITA

yogurt with shredded cucumber and tomatoes

### MASALA PAPAD

small roasted pappadums tossed with cubbed onions and tomatoes

### HOUSE SALAD

sliced cucumber, tomato, onion, green chillies and lemon

### FRIED MASALA MIRCHI

hot green chillies sautéed and spiced

### AMIYA BIRIYANI

old delhi style dum pukht basmati rice with indian herbs

vegetarian or katha or paneer

chicken

lamb

goat

shrimp

### KASHMIRI PILLAU

basmati rice and vegetables with nuts and raisins

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