



Wicked Chili

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Appetizers

1. **Papadum** **\$1.00**
Fried East Indian crackers made from spicy lentils and rice, served with tamarind chutney
2. **Kachumbar Salad** **\$5.50**
Diced cucumbers, tomato and onions marinated in lemon juice and spices
3. **Vegetable Samosas (2 pieces)** **\$3.49**
Triangular pastry pockets filled with delightful mixture of vegetables and fresh criander leaves, served with chutney
3. **Beef Samosa (2 piece)** **\$3.95**
Triangular pastry pockets filled with delightful mixture of beef and fresh coriander leaves, served with chutney
4. **Vegetable Pakora (8 pieces)** **\$6.95**
Thinly sliced assorted vegetables rolled in gram flour and deep fried
5. **Paneer Pakora (8 piece)** **\$8.95**
Homemade fresh cottage cheese dipped in gram flour batter and deep fried
6. **Fish Pakora** **\$8.95**
Crispy boneless cod fillet coated in spiced batter
8. **Till Mill Zhingha (Shrimp)** **\$9.95**
Shrimp cooked in a tangy-garlic sauce served with naan bread
9. **Papri Chaat** **\$6.95**
A medley of garbanzo beans, potatoes, flour crisps topped with chutney-yogurt dressing

Vegetarian Dishes

10. **Paneer Tikka** **\$13.95**
Diced homemade cottage cheese, marinate in yogurt, lemon juice and traditional spices,cooked in Tandoor oven
10. **Jeera Aloo** **\$12.95**
Potatoe tossed and sauteed in cumin and turmeric
11. **Mutter Paneer** **\$13.95**
Homemade cheese and green peas cooked in exotic spices, tossed with tomatoes and fresh coriander leaves
11. **Shahi Paneer** **\$13.95**
12. **Palak Paneer** **\$13.95**
Fresh spinach pureed and cooked with homemade cottage cheese and finished with exotic spices
13. **Aloo Gobi (Spinach-Potatoes)** **\$12.95**
Combination of fresh cauliflower and potatoes cooked in exotic spices, tossed with tomatoes and fresh coriander leaves
14. **Okra Masala (Bhindi)** **\$13.95**
Fresh okra cooked with onions, garlic, tomatoes and a special blend of spices
14. **Zucchini Massalla (Bhindi)** **\$13.95**
Fresh okra cooked with onions, garlic, tomatoes and a special blend of spices
15. **Dal Makhani (Soup of Black Lentil)**
\$ 1 1 . 9 5
Harmonious combination of black lentils of India cooked in various spices with rich cream and butter

16. **Dal Masoor (Soup of Yellow Lentil)**
\$ 1 0 . 9 5
Yellow lentils cooked in light spices
17. **Eggplant - Baingan Bharta** **\$13.95**
Roasted eggplant pulp sauteed with fresh onions, tomatoes and cooked with spices
18. **Navrattan Korma (Veggie-Royal Korma)**
\$ 1 3 . 9 5
Combination of fresh vegetables cooked in a mild creamy sauce
19. **Peshawari Chole** **\$10.95**
Chickpeas cooked with spices, garnished with fresh tomatoes and chopped coriander
20. **Mixed Raita** **\$4.95**
Yogurt mixed with cucumber, tomatoes and onions, garnished with fresh coriander leaves
20. **Plain Raita** **\$4.95**
20. **Malai Kafta** **\$13.95**
Cheese and Vegetable dumpling cooked in a rich creamy sauce

Chicken Dishes

21. **Butter Chicken** **\$14.95**
Tender Boneless chicken cooked in a light tomato based sauce and exotic spices with butter and cream
21. **Veggie Butter Dish** **\$14.95**
Vegetarian Butter Chicken
22. **Chicken Korma** **\$14.95**
Chicken cooked in mild curry, prepared with almonds, cashew nuts, cardamon and white pepper
23. **Chicken Curry** **\$12.95**
Boneless chicken with spices in a curry sauce
24. **Palak-Saag Chicken** **\$13.95**
Tender pieces of chicken cooked with spinach, herbs and spices
25. **Chicken Vindaloo** **\$13.95**
Boneless cubes of chicken cooked with potatoes in Goan (Easter India) style hot and spicy sauce
26. **Chicken Bharta** **\$14.95**
Finely chopped boneless tandoori chicken sauteed with chopped onions, tomato, coriander and ginger-garlic paste and mixed with spices and cream
27. **Kadhai Chicken** **\$13.95**
Marinated chicken stir fried with bell peppers, onions, tomatoes, ginger, garlic and hot chillies
27. **Chicken Tikka Masala** **\$13.95**
Chicken cubes boneless marinated in house special sauce and spices cooked in Tandoor and in a spicy sauce

Lamb-Beef

28. **Lamb-Beef Curry** **\$13.95**
Succulent pieces of Lamb or Beef with various spices and cilantro
29. **Palak-Saag Lamb-Beef** **\$13.95**
Choice of Lamb or Beef cooked in spinach, lentils and spices
30. **Lamb-Beef Korma** **\$14.95**
Lamb or Beef cooked in a mild spiced cream sauce
31. **Lamb-Beef Vindaloo** **\$13.95**
Onion curry sauce with potatoes in very hot secret spices, green chillies and coconut
32. **Bhoona Lamb-Beef** **\$13.95**
Marinated Lamb or Beef stir fried with bell peppers, onion, tomatoes, ginger and hot chillies

Goat Dishes

33. **Goat Curry** \$14.95
Succulent pieces of goat with curry sauce, traditional spices and cilantro
34. **Goat Vindaloo** \$14.95
Onion curry sauce with potatoes in hot secret spices, green chillies, fresh ground spices and coconut

Balti Dishes

35. **Balti Lamb or Beef or Chicken** \$14.95
Chunks of boneless meat prepared with authentic spices and a touch of chopped onions, tomatoes, peppers and honey
36. **Balti Prawns** \$15.95
Succulent prawns cooked in balti sauce with a touch of exotic spices and honey

Tandoori Grill

37. **Chicken Tikka** \$13.95
Boneless chunks of chicken marinated in yogurt, chili paste and spices
38. **Tandoori Chicken** \$12.95
Skinless chicken marinated in yogurt sauce and spices
40. **Sheekh Kebab** \$11.95
Seasoned ground lamb or beef and spices cooked on skewers
40. **Tandoori Combo Platter** \$26.95
A combination of Chicken Tikka, Tandoori Chicken, Sheekh Kebab and Lamb Chop Kandari

Seafood Specials

41. **Butter Prawn** \$14.95
Tender prawns prepared with chef's special sauce and cooked in tomatoes, butter and spices
42. **Prawn Malai Curry** \$14.95
Prawn simmered in coconut milk with ginger-garlic paste, green chillies and spices
43. **Fish Curry** \$14.95
Marinated fish pieces cooked with onion, bell peppers, tomatoes, ginger, garlic and lemon juice in medium hot spices
44. **Fish Vindaloo** \$15.95
Very hot and spicy fish curry served with potatoes

Bread-Rice

45. **Plain Naan** \$1.95
Plain flour bread fresh baked
46. **Garlic Naan** \$2.50
Plain flour bread with garlic
46. **Tandoori Roti** \$1.95
Whole wheat flour
46. **Lacha Paratha** \$3.50
46. **Aloo Kulcha** \$3.50
Potatoe Naan
46. **Keema Kulcha** \$3.50
Meat Naan
47. **Safron Pulao Rice** \$2.95
47. **Traditional Basmati Rice** \$2.95
48. **Peas Pulao Rice** \$3.25
49. **Coconut Rice** \$3.25

50. **Mushroom Rice** \$3.25

House Special Rice - Biryani's

51. **Chicken-Lamb-Beef Biryani** \$14.95
Cooked with basmati rice and spices and steamed in the oven
52. **Veggie Biryani** \$14.95
Fresh marinated vegetables cooked with basmati rice and topped off with nuts
53. **Prawn Biryani** \$15.95
Marinated prawns simmered with fresh vegetables and rice

Desserts

56. **Ras Malai (2 pieces)** \$3.95
Chilled homemade cheese patties in sweet creamy sauce
57. **Galub Jamun (2 pieces)** \$3.75
Milk pastry balls with crushed nuts in warm sweet syrup
58. **Rice Pudding** \$3.25
Mouth watering pudding made with rice and milk
59. **Mango and Pistachio Kulfi** \$3.50
Mango and Pistachio flavored

Miscellaneous

54. **Mint Sauce** \$1.25
55. **Mixed Pickles** \$1.25
56. **Tomarind Sauce** \$1.25
57. **Mango Chutney** \$1.50
99. **Special Order Instructions**