

## APPETIZERS

<b>Sami Dil Ruba (4 Pcs)</b>	<b>6.50</b>
Paneer(Farmer's cheese), spinach and potato cakes flavored with ginger and spices	
<b>Shahi Samosa (4 Pcs)</b>	<b>6.50</b>
Crispy fried turnovers stuffed with mixed vegetables, cashews, herbs and spices	
<b>Aloo Tikki Chat</b>	<b>6.95</b>
Deep fried potato patties, topped with chick peas, whipped yogurt, chopped onion, tangy tamarind and fresh mint chutneys	
<b>Bhalla Papri Chat</b>	<b>6.95</b>
Deep fried crunchy chips with bhallas, topped with spiced potato, whipped yogurt and chutneys	
<b>Mixed Vegetable Pakora</b>	<b>6.50</b>
Onion, Spinach, Potato & Cauliflower mixed in spiced gramflour batter and deep fried	
<b>Bharawan Aloo</b>	<b>10.50</b>
Potato barrels stuffed with cauliflower, cashews, paneer and mixed vegetables, baked in Tandoor and served over bed of sautéed vegetables	
<b>Gobhi Manchurian</b>	<b>9.50</b>
Cauliflower florets covered with a thin layer of flour & special sauce, deep fried	
<b>Chicken Pakora</b>	<b>7.50</b>
Tender pieces of chicken covered with spiced flour batter, deep fried	
<b>Fish Pakora</b>	<b>7.95</b>
Tilapia fish marinated overnight and deep fried, sprinkled with special spices	
<b>Masala Scallops</b>	<b>8.95</b>
Stir fried scallops flavored with fresh coconut, lime, tomato and ginger, served with naan and papadum	
<b>Crab Pattice (2 Pcs)</b>	<b>8.95</b>
Goan style crab cake laced with ginger, garlic and fresh cilantro with cocktail sauce on the side	

## SOUPS & SALADS

<b>Mulligatawny Soup</b>	<b>6.95</b>
A blend of lentils tempered with curry leaves, mustard seeds and coconut	
<b>Cream of Tomato Soup</b>	<b>6.95</b>
Light and creamy tomato soup flavored with oregano and served with croutons	
<b>Murg Shorba Soup</b>	<b>7.95</b>
Chicken pieces simmered in House chicken broth with a touch of Lemon & Cilantro	
<b>Shiva's Royal Green Salad</b>	<b>7.95</b>
Sautéed asparagus, cherry tomatoes, baby cucumber, and avocado on a bed of mesclun greens, topped with paneer(Farmer's cheese) cubes and pecan, served with champagne vinaigrette dressing on side	

## ACCOMPANIMENTS

<b>Shiva's Raita</b>	<b>5.50</b>
Whipped yogurt with chopped onion, cucumber, potato, tomato & mint, dressed with roasted cumin & black salt	
<b>Papadum</b>	<b>3.95</b>
Paper thin lentil crepes roasted in Tandoor, served with a dip of chopped onions, cucumber, tomatoes, cilantro, bell pepper in mango chutney	

*\* Let us know of any food allergy or intolerance or any dietary restrictions \**

## FROM THE CLAY OVEN (TANDOOR SE)

*Add \$6.95 to make it a complete meal*

*With a bowl of House Signature sauce, Mesclun Greens and a choice of Rice or Butter Naan*

### VEGETARIAN KEBAB

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|--|-------|
| <b>Veggie Grill</b>  | 12.95 |
| Paneer(Farmer's cheese), bell peppers, pineapple, cauliflower and onions marinated in spiced yogurt and char-grilled in the Tandoor                |       |
| <b>Tiranga Paneer Tikka</b>  | 13.95 |
| Paneer(Farmer's cheese) slices flavored individually with mint, tamarind and spiced yogurt and served over lightly sautéed onions and bell peppers |       |

### CHICKEN KEBAB

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|---|--------------------------|
| <b>Malai Chicken Tikka</b>  | 15.95                    |
| Boneless pieces of tender tandoor-roasted chicken breast, marinated with mild spices, yogurt, and cream |                          |
| <b>Tandoori Chicken</b>   | HALF 14.95<br>FULL 19.95 |
| Tandoor-roasted chicken marinated with sour cream, yogurt, ginger, garlic, and frontier spices          |                          |
| <b>Reshmi Kebab</b>   | 15.95                    |
| Minced chicken with blend of fresh herbs, formed around a skewer and char-grilled in Tandoor            |                          |
| <b>Achari Chicken Tikka</b>   | 15.95                    |
| Boneless tender chicken breast pieces pickled and tandoor roasted                                       |                          |

### LAMB KEBAB

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|--|-------|
| <b>Lamb Boti Kebab</b>   | 17.95 |
| Tender lamb cubes, marinated with our Chef's special spice blend with a touch of fresh mint, grilled in Tandoor  |       |
| <b>Gilafi Seekh Kebab</b>  | 17.95 |
| Soft minced lamb crusted with onion, bell pepper, cilantro and fresh mint with a touch of cinnamon               |       |
| <b>Tandoori Rack of Lamb</b>   | 24.95 |
| Shiva's signature recipe of Rack of Lamb marinated in our unique yogurt and spices blend, and roasted in Tandoor |       |
| <b>Tandoori Mix Grill</b>  | 24.95 |
| Assortment of malai chicken tikka, tandoori chicken, lamb seekh kebab and lamb boti kebab                        |       |

### SEAFOOD KEBAB

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|--|-------|
| <b>Sea Bass Tikka (Chef's Signature)</b>   | 22.95 |
| Fresh tender Chilean sea bass marinated in our Chef's special marinade, and char-grilled to perfection, a definite house favorite! |       |
| <b>Tandoori Prawn</b>  | 22.95 |
| Six juicy tiger prawns marinated with spiced yogurt and pomegranate juice and roasted in Tandoor                                   |       |
| <b>Lahsooni Salmon Tikka</b>   | 21.95 |
| Salmon fillet marinated in caramelized garlic, lemon juice & spices, Tandoor roasted   |       |
| <b>Seafood Platter</b>   | 22.95 |
| Sea bass, salmon and three juicy tiger prawns marinated in blend of lemon juice, spices and saffron, Tandoor roasted               |       |

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# SHIVA'S CURRY FARE

## VEGETARIAN CURRIES

<b>Shahi Paneer (Chef's Signature)</b>	14.95
Slivers of home made paneer(Farmer's cheese) simmered in a creamy, honey-laced tomato sauce( <i>Garnished with nuts</i> )	
<b>Matar Paneer</b>	14.95
Home made paneer(Farmer's cheese) cooked with green peas, simmered in onion & tomato sauce. Flavored with cardamom & fenugreek leaves	
<b>Kadhai Paneer</b>	14.95
Golden fried fresh paneer(Farmer's cheese) fingers stir-fried with fresh tomatoes, bell peppers and onions	
<b>Palak Paneer</b>	14.95
Cubes of paneer cooked in spinach and herb puree tempered with cumin, garlic and dill	
<b>Malai Kofta</b>	13.95
Spiced cheese and mixed vegetable dumplings simmered in creamy saffron laced tomato sauce( <i>Garnished with nuts</i> )	
<b>Vegetable Korma</b>	13.95
Seasonal vegetables cooked in cashew onion cream sauce	
<b>Khatta Meetha Baingan (Chef's Signature)</b>	13.95
Baby eggplants stewed in tomato gravy flavored with sweet & sour five spice blend	
<b>Baingan Bharta</b>	13.95
Tandoor roasted eggplants seasoned with tomatoes, onions, peas, garlic, herbs and lemon	
<b>Bhindi-do-Pyaza</b>	14.95
Crispy fried diced okra seasoned with diced onions, tomatoes and spices	
<b>Bharoni Shimla Mirch</b>	13.95
Roasted whole bellpepper stuffed with freshly chopped vegetables and nuts, cooked in thick curry sauce	
<b>Mushroom Jalfarezi</b>	13.95
Button mushroom, diced bell pepper and onion stir fried with garlic and fresh herbs	
<b>Aloo Dum Bhojpuri</b>	13.95
Hollowed potatoes stuffed with dry fruit mix then simmered in rich gravy, garnished with slivered almonds and cream	
<b>Aloo Gobhi Matar</b>	13.95
Cauliflower florets, potato and peas delicately cooked with dry fruits, fresh tomato and onion sauce	
<b>Chana Peshawari</b>	13.95
Garbanzo beans cooked in Punjabi style, garnished with chopped onions and cilantro	
<b>Shiva's Dal Makhani</b>	12.95
Black lentil stewed in butter and tomato sauce with fresh herbs and spices, and garnished with cilantro leaves	
<b>Dal Lakhnavi</b>	12.95
A blend of four lentils tempered with roasted garlic and spices, simmered overnight	

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## CHICKEN CURRIES

- Butter Chicken** 15.95  
Tandoor-grilled shredded chicken simmered in a rich creamy, honey-laced tomato gravy (*Garnished with nuts*)
- Chicken Tikka Masala** 15.95  
Tandoor roasted chicken breast pieces cooked in creamy tomato-onion gravy (*Garnished with nuts*)
- Chicken Tariwala** 15.95  
Tender cuts of chicken cooked in our traditional home-style curry sauce
-  **Goan Chicken Vindaloo** 15.95  
Chicken cubes and a potato stewed together in red-hot curry
- Chilli Chicken** 15.95  
Boneless chicken fingers, stirfried with bellpeppers & onions in House chilli sauce
- Madras Chicken Curry** 15.95  
Chicken cubes cooked in South Indian spices with coconut & curry leaves sauce

## LAMB CURRIES

- Lamb Roganjosh** 17.95  
Tender pieces of lamb flavored with cardamom, cloves and Kashmiri spices with a blend of onions, fresh ginger and garlic
- Lamb Sali Boti** 17.95  
Tender cuts of lamb cooked with fresh ginger, ground spices, herbs, apricot, and coconut milk, garnished with crispy straw potatoes
- Kadhai Lamb** 17.95  
Lamb chunks cooked in our unique Kashmiri red chilli, tomato, bell peppers and onion chunks
- Keema Gosht** 17.95  
Fresh ground lamb & chunks cooked with peas in Hyderabad style
- Lamb Malabar** 17.95  
Tender lamb cubes marinated and cooked in coconut based Malabar sauce

## SEAFOOD CURRIES

- Sea Food Curry (Chef's Signature)** 18.95  
Salmon, scallops and prawn simmered in Kerala curry sauce, with fresh coconut milk and curry leaves
- Kadhai Prawn Masala** 18.95  
Succulent fresh prawns stir-fried with bell peppers, tomatoes, and blend of spices, with a touch of black cardamom
-  **Gangtok Prawn** 18.95  
Prawns simmered in a hot sauce and flavored with ginger and herbs

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## SHIVA'S BIRYANIS (RICE DELICACIES)

*(ALL BIRYANIS ARE SERVED WITH RAITA)*

<b>Pulao Rice</b>	2.95
Steamed aged basmati rice infused with whole spices and saffron	
<b>Mixed Vegetable Biryani</b>	14.95
Aged basmati rice and mixed vegetables cooked with whole spices, dry fruits, flavored with saffron	
<b>Dum Chicken Biryani</b>	16.95
Aromatic basmati rice cooked with chicken and Indian spices, dum style	
<b>Dum Lamb Biryani Hyderabad</b>	17.95
Basmati rice simmered in lamb curry laced with rose water, flavored with saffron and cardamom	
<b>Dum Prawn Biryani</b>	17.95
Tiger prawns sautéed with saffron-flavored basmati rice and topped with caramelized onion and garlic	

## OVEN FRESH HOT BREADS

<b>Shiva's Naan</b>	2.95
Plain naan topped with mixed herbs and olive oil	
<b>Butter Naan</b>	2.50
Indian leavened white flour bread smeared with butter	
<b>Garlic Naan</b>	3.50
Indian leavened white flour bread smeared with garlic, cilantro and butter	
<b>Peshawari Naan</b>	4.50
Leavened white flour bread stuffed with dry fruits and nuts	
<b>Tandoori Roti</b>	2.95
Whole wheat flat bread baked in Tandoor	
<b>Ajwaini Lachha Parantha</b>	3.95
Layered whole wheat bread with butter, baked in Tandoor	
<b>Rumali Roti</b>	4.95
Special, air flipped paper thin bread baked on an inverted Indian Wok	
<b>Poori</b>	3.95
Deep fried whole wheat puffed bread (2 Pieces)	
<b>Stuffed Kulcha</b>	3.95
White flour bread stuffed with your choice of cauliflower, potato, onion, paneer, chicken or minced lamb	
<b>Assorted Bread Basket</b>	9.95
An assortment of lachha parantha, stuffed potato kulcha and butter naan	

ALL FOOD IS PROCESSED IN THE FACILITY THAT ALSO PROCESSES PEANUTS, TREE NUTS, MILK, SOY & WHEAT.

We accept all major credit cards, but no personal checks.

An 18% gratuity will be added on parties of 6 or more.

We are not responsible for articles left in the restaurant.

We reserve the right to refuse services to anyone.

Shiva's offer private banquet facility day and evening.