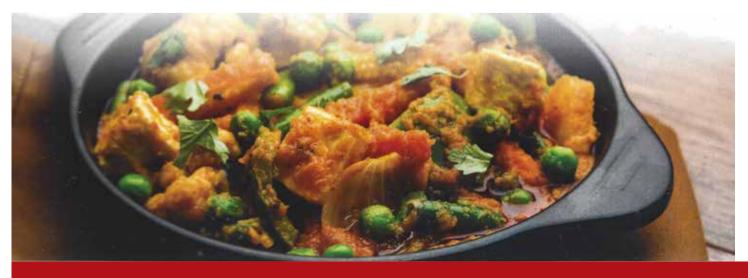




TANDOOR KEBABS

Lamb Seekh Kebab Minced lomb seasoned with traditional indian spices and grilled in a tandoor oven	\$11.99
Tandoori Chicken Kebab (4 pcs) Chicken leg-quarter marinated in a spicy yogurt sauce and grilled in a tandoor oven	\$11.99
Chicken Tikka Kebab (6 pcs) SHced chicken marinated in lemon, yogurt, garlic and spices and grilled in a tandoor oven	\$11.99
Paneer Tikka Kebab (6 pcs) Paneer and vegetables marinated in lemon, yogurt, garlic and spices, grilled in a tandoor oven	\$11.99
Kebab Platter (14 pcs) Mixed kebab platter serves all the above kebabs	\$18.99
VEGETABLE ENTREES (Served with rice)	
Vegetable Korma Vegetables in a sauce of roasted nuts, yogurt, raisins and coconut flakes	\$12.99
Bhindi Masala Diced okra slow-cooked in onion and tomato gravy	\$12.99
Daal Makhani Black lentils cooked in butter and cream, seasoned with cloves, black pepper and other spices	\$12.99
Chana Masala Boiled chickpeas cooked in a deep-roasted tomato-onion gravy, spiked with tamarind	\$12.99
Aloo Gobi Potatoesand cauliflower florets cooked in a savory onion, ginger-garlic sauce	\$12.99
Mushroom Tikka Masalaei ESTD 2024 Mushroom cooked with roasted spices, onions, tomatoes and cream with a touch of fenugreek	\$12.99
Malai Kofta Vegetable dumplings made with potatoes and cottage cheese, cooked in a sauce of roasted spices, onions, tomatoes and cream	\$12.99
Methi Maiai Matar Fenugreek greek leaves and green peas cooked with mild spices in a rich cream-based gravy	\$12.99
Paneer Tikka Masala Paneer cooked with roasted spices, onions, tomatoes and cream with a touch of fenugreek	\$13.99
Saag Paneer Paneer and spinach slow-cooked in an onion-based ginger garlic sauce	\$13.99
Kadai Paneer Pan-seared paneer cooked with roasted onions, tomatoes and bell peppers	\$13.99







NON - VEG ENTREES (Served with rice)

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Chicken Tikka Masala Boneless chicken breast cooked with roasted spices, onions, tomato sauce ce cashew nut paste and cream	\$13.99
Butter Chicken 41) Boneless chicken Thigh cooked with roasted spices, tomato sauce, cashew nut paste & cream	\$13.99
Dum ka chicken. Slow-cooked chicken curry made with spice-marinated onions, ginger-garlic, tomatoes and nuts, orginally created in the royal courts of Hyderabad	\$13.99
Chicken Curry Simple Indian-spiced curry with tomatoes and onions	\$13.99
Chicken Korma Roasted nuts, yogurt, raisins and coconut flakes dominate the unique flavor of this dish	\$13.99
Chicken Saag Slow-cooked greens and spinach in an onion-based ginger-garlic sauce	\$13.99
Chicken Vindaloo Traditionally spicy, this Goan curry features potatoes in a vinegar and tamarind sauce	\$13.99
Chicken Kadai Pan-seared sauce with roasted onions, tomatoes and bell peppers	\$13.99
Lamb Curry. Simple Indian-spiced curry with tomatoes and onions	\$15.99
Lamb Saag Slow-cooked greens and spinach in an onion-based ginger-garlic sauce	\$15.99
Lamb Vindaloo Traditionally spicy, this Goan curry features potatoes in a vinegar and tamarind sauce	\$15.99
Lamb Kadai Pan-seared sauce with roasted onions, tomatoes and bell peppers	\$15.99
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FRESH TANDOORI BREADS Authentic Indian



Plain Roti Whole-wheat, unleavened Indian bread cooked in the tandoor oven	\$2.49
Plain Naan Teardrop-shaped, leavened bread baked in a tandoor oven	\$2.49
Butter Naan Butter-infused, teardrop-shaped, leavened bread baked in a tandoor oven	\$2.99
Garlic Naan Garlic and herb-infused, teardrop-shaped, leavened bread baked in a tandoor oven	\$2.99
Chili Garlic Naan Garlic and Chili-infused, teardrop-shaped, leavened bread baked in a tandoor oven	\$3.49



REY'S KITCHEN



PULAO SPECIALS

Jeera Rice	
Pulao Rice	\$ 6.99
Veg Pulao	\$ 11.99
Chicken Pulao	\$ 13.99
Lamb Pulao	\$ 15.99

TIKKA WRAPS

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Tandoori Chicken Wrap Sliced tandoori chicken, chopped cucumber and mint chutney salad wrapped in an Indian flatbread	\$ 10.99
Chicken Tikka Wrap Sliced chicken tikka kebab, fresh onions, tomatoes, cilantro and rice wrapped in an Indian flatbread	\$ 10.99
Paneer Tikka Wrap Sliced paneer tikka kebab, fresh onions, tomatoes, cilantro and rice wrapped in an Indian flatbread	\$10.99

SIDES

Plain Basmati Rice		\$ 1.99
French Fries	9-	\$2.99
Tikka Masala Fries		\$3.99

DESSERTS & BEVERAGES



Gulab Jamun (3 pcs Deep-fried milk-based balls drenched in a sweet, cardamom flavored, rose-water-scented syrup	\$ 3.99
Kheer (8oz) Rice pudding cooked in creamy and sweet, cardamom-based milk mixture	\$ 3.99
Mango Lassi	\$ 3.49
Indian Tea	\$ 2.99
Bottled Water	\$ 3.99

Family Feast - \$29.99

Choice of 2 Curry Entree Plain Basmati Rice (2)

Choice of 2 Naan Bread



Kids - \$5.99

2024

Chicken Tikka Masala Plain Basmati Rice French Fries







VEGETARIAN APPETIZERS

Vegetable Samosa (2 pcs) Crispy fried dumplings stuffed with potatoes	\$ 4.99
Tikka Masala Samosa Crispy fried dumplings stuffed with potatoes and vegetables, layered	\$ 5.99
Vegetable Mixed Pakora Fried vegetable fritters made with mixed vegetables coated in chickpea bane-	\$ 5.99
Crispy Cauliflower Cauliflower florets stir-fried with an Indo-Chinese garlic and cilantro sauce	\$ 10.99
Chili Paneer Cottage cheese stir-fried with bell pepper and onions in chili sauce	\$ 11.99

CHAAT (STREET FOOD)



Pani Puri (5 pcs)	
Round, hollow, fried crisps to be filled at the table with a mixture of spicy sauce, tamarind chutney	\$ 4.99
chaat masala, potato, onions and chickpeas	
Papdi Chaat //	\$ 5.99
Spiced chips covered with yogurt and tamarind chutney	
Bhel Puri	
Savory snack dish, made with puffed rice, crispy noodles, onions covered with	\$ 5.49
spicy and tamarind chutneys	
Samosa Chaat	

Potato samosa base topped with chickpeas, fried noodles, onions, yogurt and tamarind chutney

NON - VEGETARIAN APPETIZERS



\$ 5.99

Chicken 65 Crunchy-on-the-outside, soft-on-the-inside boneless chicken, marinated with Indian spices and curry leaves that give it a distinct flavor	\$ 11.99
Chili Chicken Chicken strips stir-fried with bell pepper and onions in chili sauce	\$ 11.99
Fish Pakora Fried fish fritters marinated in Indian spices and covered in seasoned chickpea flour	\$ 11.99

