

## APPETIZERS

### 1. SAMOSA

DELICATELY STUFFED DOUGH FILLED WITH SPICY POTATOES, PEAS, THEN FRIED \$4.95

### 2. LAMB SAMOSA

DELICATELY STUFFED DOUGH FILLED WITH SPICY GROUND LAMB, PEAS, THEN FRIED \$5.95

### 3. CHEESE SAMOSA

DELICATELY STUFFED DOUGH FILLED WITH SPICY POTATOES, CHEESE, PEAS, THEN FRIED \$5.95

### 4. PANEER PAKORA

HOMEMADE CHEESE DIPPED IN GRAM BATTER, THEN FRIED TO PERFECTION \$5.95

### 5. MIX PAKORA

SEASONED VEGETABLES DIPPED IN GRAM BATTER, THEN FRIED TO PERFECTION \$4.95

### 6. CHICKEN PAKORA

BONELESS CHICKEN DIPPED IN GRAM BATTER, THEN FRIED TO PERFECTION \$5.95

### 7. FISH PAKORA

SWORDFISH DIPPED IN GRAM BATTER, THEN FRIED TO PERFECTION \$5.95

### 8. FISH AMRITSARI

SWORDFISH MARINATED WITH GINGER, GARLIC, SPICES, THEN FRIED TO PERFECTION \$9.95

### 9. CRISPY CALAMARI

CLAMARI FRIED IN GRAM FLOUR \$8.95

### 10. ONION BHAJI

ONIONS DIPPED IN GRAM BATTER, THEN FRIED TO PERFECTION \$4.95

### 11. PANEER TIKKA

MARINATED HOMEMADE CHEESE ROASTED ON SKEWERS IN CLAY OVEN \$7.95

### 12. ALOO TIKKI

MASHED POTATO PATTIES COOKED WITH SPICES \$3.95

### 13. SHRIMP TIKKI

MASHED SHRIMP & POTATO PATTIES COOKED WITH SPICES \$6.95

### 14. SAMOSA CHAAT

VEGETABLE SAMOSAS SERVED WITH GARBANZO, YOGURT & CHUTNEYS \$5.95

### 15. TIKKI CHAAT

POTATO TIKKI'S SERVED WITH GARBANZO, YOGURT & CHUTNEYS \$5.95

### 16. PAPRI CHAAT

HERBS, SEASONED POTATOES, CRISPY PAPRI TOPPED WITH YOGURT & CHUTNEYS \$4.95

### 17. CHICKEN LETTUCE WRAP

GROUND CHICKEN COOKED WITH HERBS & SPICES \$9.95

### 18. LAMB LETTUCE WRAP

GROUND COLORADO LAMB COOKED WITH HERBS & SPICES \$9.95

### 19. VEGETABLE LETTUCE WRAP

MIX VEGETABLES COOKED WITH HERBS & SPICES \$7.95

### 20. INDIA'S PEARL ASSORTED

VEGETARIAN-SAMOSAS, MIX VEGE. PAKORAS, PANEER PAKORA \$7.95

NON-VEGETARIAN, LAMB SAMOSA, CHICKEN PAKORA, MIX VEGE PAKORAS \$8.95

## SOUPS

### 21. MULLIGATAWNY SOUP

SPICED CHICKEN SIMMERED WITH LENTILS & LEMON \$5.95

### 22. DAAL SOUP

LENTILS SIMMERED WITH CUMIN & FRESH CILANTRO \$4.95

### 23. COCONUT SOUP

COCONUT MILK SIMMERED WITH COCONUT POWDER & SUGAR \$4.95

### 24. TOMATO SOUP

FRESH TOMATOES SIMMERED WITH HERBS & SPICES \$4.95

## SALADS

### 25. KACHUMBER SALAD

MINCED TOMATOES, LETTUCE, ONION, CUCUMBER & BELL-PEPPERS \$3.95

### 26. TANDOORI CHICKEN SALAD

TANDOORI CHICKEN MARINATED WITH INDIAN SPICES SERVED WITH LETTUCE & CREAMY DRESSING \$8.95

### 27. MANGO SALAD

SLICES OF MANGO WITH TANDOORI SHRIMP, LIME JUICE, PEANUTS & INDIAN HERBS \$9.95

### 28. MAHARAJA SALAD

CAULIFLOWER, CARROT, CUCUMBER, LETTUCE WITH HOMEMADE DRESSING \$6.95

### 29. ONION SALAD

A SPICY SALAD WITH ONIONS, TOMATOES & GREEN PEPPERS \$3.95

## TANDOORI ENTREES

ALL ENTREES SERVED WITH RICE

### 30. TANDOORI CHICKEN

MARINATED CHICKEN ROASTED ON SKEWERS IN A CLAY OVEN \$13.95

### 31. TANDOORI FISH

MAHI - MAHI FISH MARINATED IN HERBS & SPICES \$15.95

### 32. CHICKEN TIKKA

MARINATED BONELESS CHICKEN COOKED IN CLAY OVEN \$14.95

### 33. TANDOORI LAMB BOTI KABAB

BONELESS COLORAOD LAMB LIGHTLY SPICED & ROASTED IN CLAY OVEN \$15.95

### 34. TANDOORI LAMB SEEKH KABAB

GROUND COLORAOD LAMB COOKED IN CLAY OVEN WITH HERBS & SPICES \$14.95

### 35. TANDOORI VEGETABLE KABAB

EGGPLANT, HOMEMADE CHEESE, CAULIFLOWER, BELL-PEPPERS, TOMATOES, ONIONS COOKED IN CLAY OVEN WITH HERBS AND SPICES \$13.95

### 36. TANDOORI BEEF SEEKH KABAB

GROUND BEEF COOKED IN CLAY OVEN WITH HERBS & SPICES \$14.95

### 37. TANDOORI BEEF BOTI KABAB

MARINATED BONELESS BEEF CUBES ROASTED IN CLAY OVEN \$15.95

## TANDOORI ENTREES (cont.)

### 39. QUAIL TANDOORI

MARINATED QUAIL COOKED IN CLAY OVEN WITH HERBS & SPICES \$15.95

### 40. TANDOORI SHRIMP

MARINATED SHRIMP ROASTED WITH HERBS & SPICES ON SKEWERS IN CLAY OVEN \$19.95

### 41. PANEER TIKKA

MARINATED HOMEMADE CHEESE ROASTED ON SKEWERS IN CLAY OVEN \$14.95

### 42. GINGER HONEY TANDOORI DUCK

DUCK MARINATED IN GINGER HONEY SAUCE \$19.95

### 43. INDIA'S PEARL TANDOORI PLATTER

TANDOORI CHICKEN, FISH, LAMB SEEKH KABAB, BEEF BOTI KABAB, SHRIMP KABAB WITH NAAN \$21.95

## PEARL'S SPECIALITIES

### 44. SAFED FILET MIGNON

FILET MIGNON COOKED IN CHEF'S CREAMY WHITE SAUCE \$24.95

### 45. TANDOORI GINGER FILET MIGNON

MARINATED IN GINGER SAUCE & COOKED IN CLAY OVEN \$26.95

### 46. TANDOORI NY STRIP STEAK

TANDOORI COOKED STEAK SERVED WITH LEMON FLAVORED POTATOES \$22.95

### 200. NY STRIP OINDALOO

TANDOORI COOKED STEAK CUBES WITH POTATOES IN A TANGY SAUCE \$23.95

### 201. NY STRIP MASALA

NY STRIP ROASTED IN TANDOORI THEN COOKED WITH ONIONS TOMATOES & SPICES \$24.95

### 47. DENISON LAL MAS

VENISON COOKED WITH ONIONS, GARLIC, RED CHILLIES & SPICES \$24.95

### 48. KARAHI DENISON

VENISON COOKED WITH BELL-PEPPERS, ONIONS, TOMATOES, HERBS & SPICES \$24.95

### 49. QUAIL MASALA

TANDOORI QUAIL COOKED IN CREAMY TOMATO SAUCE WITH ONIONS & BELL-PEPPERS \$16.95

### 50. DUCK MASALA

TANDOORI DUCK COOKED IN CREAMY TOMATO SAUCE WITH ONIONS, BELL-PEPPERS, HERBS & SPICES \$18.95

### 51. DUCK OINDALOO

DUCK CUBES COOKED WITH POTATOES, A TOUCH OF LEMON & A TANGY SAUCE \$18.95

### 52. TANDOORI LOBSTER TAIL

LOBSTER MARINATED IN SPICES & ROASTED IN CLAY OVEN \$24.95

### 53. LOBSTER MALAI

TANDOORI LOBSTER COOKED IN CREAMY SAUCE WITH NUTS, SPICES & HERBS \$23.95

### 54. FISH HALLIBUT

FISH COOKED WITH CHEF'S SPECIAL MANGO SAUCE, SPICES & HERBS \$18.95

### 101. ILLACHI BEEF PASANDA

TANDOORI BEEF COOKED IN CARDAMOM & PAPAYA SAUCE \$19.95

## PEARL'S SPECIALITIES (cont.)

### 55. HONEY ROASTED RACK OF LAMB

COLORADO LAMB MARINATED WITH YOGURT, SPICES, LEMON & COOKED IN CLAY OVEN \$24.95

### 56. PHEASANT

BONELESS PHEASANT MARINATED IN YOGURT & SPICES & COOKED IN CLAY OVEN \$16.95

### 57. PHEASANT DO PIAZA

BONELESS PHEASANT WITH GINGER, GARLIC, TOMATOES & ONIONS \$16.95

## VEGETABLES ENTREES

### 60. KAJOO MUSHROOM

CASHEW, MUSHROOMS COOKED WITH HERBS & SPICES IN A CURRY SAUCE \$12.95

### 61. BHINDI MASALA

OKRA COOKED WITH ONIONS, TOMATOES & SPICES \$12.95

### 62. CHILLI PANEER

HOMEMADE CHEESE COOKED WITH ONIONS, BELL-PEPPERS, TOMATOES & SPICES \$13.95

### 63. ALOO GOBHI

CAULIFLOWER & POTATOES COOKED WITH ONIONS & SPICES \$11.95

### 64. DAAL MAKHANI

BLACK LENTILS COOKED WITH HERBS, SPICES & CREAM \$10.95

### 65. CHANA MASALA

CHICK PEAS COOKED WITH ONIONS, TOMATOES & SPICES \$11.95

### 66. NAORATTAN KORMA

MIX VEGETABLES & HOMEMADE CHEESE COOKED IN A CREAMY SAUCE WITH SPICES & HERBS \$11.95

### 67. TARKA DAAL

YELLOW LENTILS COOKED WITH HERBS & SPICES \$11.95

### 68. KADHI PAKORA

YOGURT BASED THICK CURRY WITH VEGETABLE PAKORA \$11.95

### 69. BAIGAN BHARTHA

EGGPLANT BAKED IN CLAY OVEN COOKED W/ ONIONS, TOMATOES, PEAS & SPICES \$12.95

### 70. SAAG PANEER

FRESH SPINACH COOKED WITH HOMEMADE CHEESE & SPICES \$13.95

### 71. MATAR PANEER

PEAS & HOMEMADE CHEESE COOKED IN TOMATO SAUCE WITH HERBS & SPICES \$11.95

### 72. PANEER TIKKA MASALA

HOMEMADE SOFT CHEESE COOKED IN CLAY OVEN & SIMMERED IN SPICY SAUCE & HERBS \$12.95

### 73. ALOO MATAR

POTATOES & PEAS COOKED WITH TOMATO SAUCE & HERBS \$10.95

### 74. DUM ALOO

POTATOES SEASONED W/ HERBS & SPICES \$10.95

### 75. MUSHROOM MATAR

MUSHROOM, PEAS, TOMATOES COOKED WITH SPICES & HERBS \$11.95

## VEGETABLES ENTREES (cont.)

### 76. VEGETABLE CURRY

MIX VEGETABLE COOKED IN SPICY SAUCE & HERBS \$11.95

### 77. MALAI KOFTA

MINCED VEGETABLE ROLLS COOKED IN CREAMY SAUCE WITH DRY NUTS & RAISINS \$11.95

### 78. PANEER MAKHANI

HOMEMADE SOFT CHEESE COOKED IN SPICY SAUCE & HERBS \$11.95

### 202. SHAHI PANEER

HOMEMADE SOFT CHEESE COOKED IN CHEF'S SPECIAL SAUCE \$13.95

### 79. KARAHI SIMLA PANEER

HOMEMADE CHEESE SAUTED WITH GINGER, GARLIC, ONIONS, BELL-PEPPERS IN A WOK \$12.95

## CHICKEN ENTREES

### 38. SHAMMI CHICKEN KABAB

GROUND CHICKEN MIXED WITH HERBS & SPICES THEN FRIED TO PERFECTION \$13.95

### 80. CHICKEN CURRY

CHICKEN COOKED WITH SPICY GRAVY \$12.95

### 81. CHICKEN OINDALOO

BONELESS CHICKEN MARINATED IN LEMON & SPICES COOKED WITH POTATOES & TANGY SAUCE \$13.95

### 82. CHICKEN MADRAS

A CURRY OF SOUTH INDIA COOKED WITH COCONUT MILK & CURRY LEAVES \$14.95

### 83. CHICKEN KORMA

CHICKEN COOKED WITH SPICES, HERBS, NUTS & A MILD CREAMY SAUCE \$14.95

### 84. CHICKEN TIKKA MASALA

BONELESS CHICKEN PIECES ROASTED IN TANDOOR THEN COOKED WITH ONIONS, TOMATOES & SPICES \$15.95

### 85. KARAHI CHICKEN

CHICKEN COOKED IN WOK WITH BELL-PEPPERS, TOMATOES, ONIONS, HERBS & SPICES \$14.95

### 86. DHANSAK CHICKEN

CHICKEN COOKED WITH YELLOW LENTILS AND SPICES \$13.95

### 87. CHICKEN SAAG

CHICKEN COOKED WITH FRESH SPINACH, MUSTARD, BROCCOLI IN A CREAM \$13.95

### 88. KASHMIRI CHICKEN

CHICKEN COOKED IN SPICY CREAMY SAUCE WITH VEGETABLES & NUTS \$14.95

### 89. CHICKEN MUGHLAI

CHICKEN COOKED IN CREAMY SAUCE WITH EGGS, SPICES & HERBS \$14.95

### 90. MANGO CHICKEN

CHICKEN COOKED WITH MANGO SAUCE \$14.95

### 91. CHICKEN MAKHANI

BONELESS CHICKEN COOKED WITH CREAMY SAUCE \$14.95

### 92. CHILLI CHICKEN

CHICKEN COOKED WITH BELL-PEPPERS, ONIONS, TOMATOES, HERBS & SPICES \$14.95

## CHICKEN ENTREES (cont.)

### 93. SAFFRON CHICKEN

CHICKEN COOKED WITH CHEF'S SPECIAL SAUCE \$13.95

### 94. MUSHROOM CHICKEN

CHICKEN COOKED WITH ONIONS, TOMATOES, MUSHROOMS, HERBS & SPICES \$13.95

### 95. METHI CHICKEN

CHICKEN COOKED WITH DILL, CILANTRO, DRY FENUGREEK \$13.95

## BEEF ENTREES

### 96. BEEF DO PIAZA

BEEF COOKED WITH GINGER, GARLIC, TOMATOES & ONIONS \$16.95

### 97. BEEF CURRY

BEEF COOKED IN CURRY SAUCE \$14.95

### 98. BEEF OINDALOO

BEEF COOKED WITH POTATOES & TANGY SAUCE \$14.95

### 99. BEEF BOTI MASALA

BEEF COOKED IN SAUCE WITH SPICES & HERBS \$15.95

### 100. BEEF SAAG

BEEF COOKED IN CREAMY SAUCE WITH FRESH SPINACH, BROCCOLI & MUSTARD \$14.95

## SEAFOOD ENTREES

### 102. SPICY PAN SEARED SCALLOPS

SCALLOPS COOKED IN WOK WITH CHEF'S SPECIAL SAUCE \$17.95

### 103. FISH RAI MASALA

FISH COOKED WITH ONIONS, MUSTARD & SPICES \$17.95

### 104. SCALLOPS & SHRIMP MASALA

SHRIMP, SCALLOPS COOKED IN SAUCE OF ONIONS, TOMATOES & FRESHLY GROUND SPICES \$17.95

### 105. SCALLOPS OINDALOO

SCALLOPS COOKED WITH POTATOES & TANGY SAUCE \$16.95

### 106. CHILLI PRAWN

PRAWN COOKED IN SOY SAUCE WITH LEMON, SCALLIONS, YOGURT \$16.95

### 107. GARLIC PRAWN

PRAWN TOSSED IN FRESH GRINDED SPICES WITH HINT OF GARLIC \$16.95

### 108. FISH OINDALOO

FISH COOKED WITH POTATOES & TANGY SAUCE \$15.95

### 109. FISH KORMA

FISH COOKED WITH SPICES, HERBS, NUTS & A MILD CREAMY SAUCE \$16.95

### 110. FISH MASALA

TANDOORI FISH IN SAUCE WITH

## SEAFOOD ENTREES (cont.)

112. **KERELA PRAWN**  
PRAWN IN COCONUT, GREEN MANGOSAUCE WITH CHILLI & ROASTED MUSTARD SEEDS \$17.95
113. **SYAL MACHCHI**  
FISH COOKED IN CARAMELIZED ONION SAUCE \$16.95
114. **SHRIMP CURRY**  
SHRIMP COOKED IN CURRY SAUCE \$16.95
115. **SHRIMP ONDALOO**  
SHRIMP COOKED WITH POTATOES, SPICES & HERBS \$16.95
116. **SHRIMP KORMA**  
SHRIMP COOKED IN CREAMY SAUCE WITH SPICES & NUTS \$16.95
117. **SHRIMP MASALA**  
TANDOORI SHRIMP COOKED IN MASALA SAUCE WITH HERBS & SPICES \$16.95
118. **SHRIMP SAAG**  
SHRIMP COOKED IN CREAM WITH FRESH SPINACH \$16.95

## LAMB ENTREES

119. **LAMB PASANDA**  
COLORADO LAMB SIMMERED WITH NUTS & CREAMY SAUCE \$14.95
120. **LAMB ONDALOO**  
COLORADO LAMB COOKED WITH POTATOES & TANGY SAUCE \$14.95
121. **LAMB CURRY**  
COLORADO LAMB COOKED IN CURRY SAUCE \$13.95
122. **LAMB ROGAN JOSH**  
COLORADO LAMB COOKED WITH EXOTIC SPICES, HERBS, NUTS & A MILD CREAMY SAUCE \$14.95
123. **LAMB BOTI MASALA**  
TANDOORI COLORADO LAMB COOKED IN MASALA SAUCE WITH HERBS & SPICES \$15.95
124. **LAMB SALI BOTI**  
COLORADO LAMB COOKED WITH ONIONS, TOMATOES & SPICES TOPPED WITH CRISPY STRAW POTATOES \$15.95
125. **LAMB MADRAS**  
A CURRY FROM SOUTH INDIA COOKED WITH COCONUT MILK, CURRY LEAVES & COLORADO LAMB \$14.95
126. **LAMB KARAH**  
COLORADO LAMB COOKED WITH BELL-PEPPERS, ONIONS, TOMATOES, HERBS & SPICES IN A WOK \$14.95
127. **LAMB SAAG**  
COLORADO LAMB COOKED IN CREAM WITH FRESH SPINACH, BROCCOLI & MUSTARD \$14.95
128. **KEEMA MATAR**  
GROUND COLORADO LAMB COOKED WITH PEAS, TOMATOES & SPICES \$14.95
129. **LAMB KORMA**  
COLORADO LAMB COOKED WITH SPICES, HERBS, NUTS & A MILD CREAMY SAUCE \$15.95

## BIRYANI

130. **PEAS PULAO**  
BASMATI RICE COOKED WITH ONIONS, PEAS, NUTS & RAISINS \$5.95
131. **VEGETABLE BIRYANI**  
BASMATI RICE COOKED WITH ONIONS & SEASONED VEGETABLES \$11.95
132. **CHICKEN BIRYANI**  
BASMATI RICE COOKED WITH CHICKEN BREAST, ONIONS & GINGER \$13.95
133. **LAMB BIRYANI**  
BASMATI RICE COOKED WITH COLORADO LAMB, ONIONS, ALMONDS, HERBS & SPICES \$14.95
134. **SHRIMP BIRYANI**  
SAFFRON FLAVORED RICE COOKED WITH SPICED SHRIMP \$15.95
135. **COMBINATION BIRYANI**  
SAFFRON FLAVORED BASMATI RICE WITH SPICY CHICKEN, SHRIMP & LAMB \$15.95
136. **PEARL'S SAFFRON PULAO**  
BASMATI RICE COOKED WITH BELL-PEPPERS, ONIONS, PEAS, & SAFFRON \$7.95

## NAAN

- BAKED TO ORDER BREAD (contains dairy products & eggs)
137. **PLAIN NAAN**  
FRESH HOT BREAD PREPARED IN CLAY OVEN \$2.25
138. **KASHMIRI NAAN**  
FRESH HOT BREAD PREPARED IN CLAY OVEN WITH NUTS, CHERRY & RAISINS \$3.50
139. **GARLIC NAAN**  
BUTTERED NAAN FLAVORED WITH GARLIC & CORRIANDER \$3.50
140. **ALOO NAAN**  
FRESH HOT BREAD STUFFED WITH POTATOES \$3.50
141. **CHEESE NAAN**  
FRESH HOT BREAD STUFFED WITH HOMEMADE CHEESE \$3.50
142. **CHICKEN TIKKA NAAN**  
FRESH HOT BREAD STUFFED WITH CHICKEN TIKKA PIECES AND CILANTRO \$4.50
143. **KEEMA NAAN**  
FRESH HOT BREAD STUFFED WITH GROUND MEATS (COLORADO LAMB/CHICKEN) \$4.50
144. **PLAIN PARANTHA**  
MULTILAYER WHOLE WHEAT BREAD \$2.95
145. **ALOO PARANTHA**  
WHOLE WHEAT BREAD STUFFED WITH POTATOES & PEAS \$3.50
146. **CHILLI PANEER PARANTHA**  
WHOLE WHEAT BREAD STUFFED WITH HOMEMADE CHEESE & PEAS \$3.50
147. **TANDOORI ROTI**  
WHOLE WHEAT FRESH BREAD \$2.25
148. **PURI**  
WHOLE WHEAT DEEP FRIED BREAD \$2.25

## SIDE ORDERS

147. **PAPADUM** \$1.95
148. **RAITA** \$2.50
149. **MANGO CHUTNEY** \$2.50
150. **ACHAAR** \$2.50

## DESSERT

151. **PLAIN KULFI**  
MADE FROM MILK, SUGAR, CARDAMOM \$3.95
152. **PISTACHIO KULFI**  
MADE FROM MILK, SUGAR, PISTACHIO \$3.95
153. **MANGO KULFI**  
MADE FROM MILK, SUGAR, MANGO \$3.95
154. **SEMIYAN**  
MADE FROM MILK, SUGAR, CARDAMOM, VERMICELLI \$3.95
155. **KHEER**  
MADE FROM MILK, SUGAR, RICE \$3.95
156. **GULAB JAMUN**  
SMALL BALLS MADE FROM MILK & FLOUR IN SUGAR SYRUP \$3.95
157. **RASMALAI**  
INDIAN CHEESE CAKES TOPPED WITH SAFFRON FLAVORED CREAMY SAUCE \$4.95
158. **GALJAJAR HALWA**  
MADE FROM MILK, SUGAR, CARROTS & NUTS \$3.95
160. **SIZZLING SUNDAE BROWNIE** \$7.95
161. **CHOCOLATE CAKE** \$3.95 (PER PIECE)  
DARK RICH CHOCOLATE
163. **SALT LASSI**  
MADE FROM PLAIN YOGURT & SALT \$3.00
164. **MANGO LASSI**  
MADE PLAIN YOGURT & MANGO \$3.50
165. **STRAWBERRY LASSI**  
MADE FROM PLAIN YOGURT & STRAWBERRY \$3.50
166. **PINEAPPLE LASSI**  
MADE FROM PLAIN YOGURT & PINEAPPLE \$3.50
167. **SWEET LASSI**  
MADE FROM PLAIN YOGHURT & SUGAR \$3.00
168. **ROOH-AFZA MILK**  
MILK WITH ROSE SYRUP \$3.50
169. **MILK BADAM**  
MADE WITH MILK, ALMONDS, CARDAMOM, SUGAR & SAFFRON \$3.95
170. **MANGO SHAKE**  
MADE FROM MILK & MANGO \$3.50
171. **NIMBOO PANI**  
OUR VERSION OF FRESHLY MADE LEMONADE \$2.95
172. **JUICE** - (ORANGE, APPLE, CRANBERRY) \$2.95
173. **SOFT DRINK**  
(COKE, DIET COKE, SPRITE, LEMONADE) \$1.95
174. **CHAI**- MADE WITH SPECIAL SPICES & MILK \$2.95
175. **BOMBAY ICE CHAI** \$3.95
176. **ICE TEA** \$2.50



# Take Out

India exemplifies diversity, from religion to landscape to people to food. India has experienced numerous cultural, political, and social influences from invaders over the centuries. There are fourteen official languages and over one thousand dialects, yet that number is dwarfed by the varieties of herbs, spices and flavors used in this countries cuisine, which are so masterfully blended that you may experience hot, bitter, sweet, tart, astringent and nutty in one bite. India's cuisine comes from four main regions. The northern region is best known for its tandoori oven as well as its poul-

try and meat dishes. The southern region is best known for its simple vegetarian dishes which are complexly spiced. The west features food which has been influenced the most by outside invaders, harmoniously combining foods from the north and south and adding dairy products. The eastern region is best known for having some of the most complex dishes in India and some of the best desserts. Now that you know a little history of the food please sit back, relax and allow your taste buds to enjoy an experience from half a world away that has been centuries in the making.

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