

SHURUAAT [appetizers]

START OFF YOUR MEAL WITH OUR DELICIOUS AUTHENTIC INDIAN APPETIZERS.

ONION BHAJI

Spring onions fritters, served with chutney. 4.75

VEGETABLE SAMOSA

*Crispy fried turnover deliciously filled with mildly spices potatoes and Indian herbs.
4.50 TWO PIECES*

LAMB KEEMA SAMOSA

*Crispy fried turnover deliciously filled with ground lamb and Indian herbs.
6.50 TWO PIECES*

VEGETABLE PAKORA

Mixed vegetables deep-fried in gram flour batter. 5.95

PANEER PAKORA

Homemade Indian cheese square deep-fried in gram flour batter. 6.95

CHICKEN PAKORA

Fresh chicken breast, batter dipped and fried till golden. 7.95

FISH PAKORA

Cubes of cod fish dipped in a special batter and fried to golden perfection. 7.95

CHICKEN 65

Chicken thigh marinated with yogurt, South Indian spices and fried with vegetable oil. 6.95

CHILLI CHICKEN

Chicken breast cooked with Chinese batter with Chinese hot sauces, onion and peppers. 6.95

GOBI MANCHURIAN

Cauliflower cooked with Chinese batter mixed with Manchurian sauce and Chinese herbs. 6.95

CHICKEN MANCHURIAN

Chicken breast cooked with Chinese batter mixed with manchurian sauce and Chinese herbs. 6.95

KANISHKA CRABCAKE

*Crab patty with crushed peppercorns, spices and herbs. Seasoned with ginger and garlic butter Lemon.
10.95*

TANDOORI SCALLOPS

*Scallops marinated with delicate spices, grilled and served with creamy sauce.
11.95*

SALAD KI TOKRI [salads]

INDIAN SALAD

Slice of fresh tomato, cucumber, onions and green chilies sprinkled with chat masala and lemon. 4.50

CHICKEN TIKKA SALAD

Chicken tikka tossed with romaine lettuce and served with mint and tamarind chutney. 8.95

SOUP HANDI [soups]

DAAL SOUP

Lentil cooked in vegetables with a touch of roasted cumin seeds, black pepper and kiss of butter. 4.50

TAMATAUR SOUP

*A light refreshing soup made with fresh tomatoes, basil and a touch of black pepper and kiss of butter.
4.50*

MULLIGATAWANY SOUP

*Made with lentil, fresh tomatoes and a touch of coconut milk with blended spices and herbs.
4.50 | 5.50 CHICKEN OR LAMB*

CHICKEN SOUP

*Chicken breast cooked in egg stock combined with blended spices and herbs.
5.50*

CHAT CORNER [savory snacks]

TASTY AND DELICATE TYPICAL INDIAN ROAD-SIDE SNACKS FROM STALLS OR CARTS IN INDIA .

SAMOSA CHAT

Crispy fried turnover deliciously filled with mildly spiced potatoes and chickpeas. 5.50

ALOO TIKKI

Fried potato patties with Indian herbs and garbanzo beans served with mint, tamarind, and yogurt sauce. 5.50

ALOO PAPDI CHAT

Cubes of potatoes, chick peas and flour crisps made in tangy mint, tamarind sauce served with yogurt. 5.95

DAHI BHALLA CHAT

Lentil balls served in a yogurt, tamarind and mint sauce. 6.95

BAWARCHI KA KHAASH [chef's choice]

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTRA HOT. ALL ENTREES SERVED WITH BASMATI RICE.

BHUNA GOSHT

Boneless cubes cooked with onions, tomatoes, bell peppers and fresh garlic-ginger sauce. 11.95 CHICKEN | 13.95 LAMB

METHI GOSHT

Pieces of boneless chicken cooked with dry fenugreek (methi), onions, tomatoes, bell peppers and fresh garlic-ginger sauce. 11.95 CHICKEN | 13.95 LAMB

SAFFRON GOSHT

Curried and finished in a creamy saffron sauce. 11.95 CHICKEN | 13.95 LAMB

HYDERABADI DUM BRIYANI

Basmati rice richly flavored with saffron and cooked with Indian herbs on low heat. Served only on Fridays and Saturdays. 11.95 CHICKEN | 13.95 GOAT

STUFFED ALASKAN HALIBUT

Fresh Alaskan halibut fillet stuffed with spinach and mushrooms; covered with a mouthwatering saffron-cracked mustard sauce, served with basmati rice. 24.95

MALAI HALIBUT

Marinated with cashew nut and cooked with a special sauce. 24.95

SEAFOOD PLATTER

A sampling of baked halibut, scallops, and prawns finished with ginger cream sauce. 24.95

SAMUNDAR SE [seafood entrees]

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTRA HOT. ALL ENTREES SERVED WITH BASMATI RICE

FISH CURRY

Cod fish cooked in tomato onion based gravy with mustard and Indian herbs. 13.95

FISH SAAG

Salmon cooked with garden fresh spinach, tomatoes, ginger, garlic and herbs. 13.95

MALABAR FISH CURRY

Simmered in coconut milk and fresh herb curry finished with curry leaves. 13.95

PRAWN KORMA

Prawns cooked with our special korma sauce and mildly spiced creamy sauce. 13.95

PRAWN TIKKA MASALA

Prawns cooked in tomato sauce with a touch of butter. 13.95

PRAWN JALFRAZI

Sautéed prawns marinated in fresh ginger and garlic and cooked with garden fresh vegetables and natural herbs. 13.95

PRAWN KARAHI

Prawns cooked in a wok with onions, fresh tomatoes, green peppers, ginger, and garlic with our special karahi masala and herbs. 13.95

PRAWN MANGO

Prawns cooked with mango pulp and mango chutney in mildly spiced sauce 13.95

SEAFOOD COCONUT CURRY

Cooked in coconut powder, coconut milk, ginger, garlic and mild spices.

13.95 COD, SALMON, OR PRAWNS | 19.95 WITH HALIBUT

SEAFOOD VINDALOO

Your choice of white cod fish or salmon cooked with vinegar spices in a tangy sharp vindaloo sauce.

13.95 COD, SALMON, PRAWNS OR SCALLOPS | 24.95 WITH HALIBUT

VEGETARIAN KA ZAIKA [vegetarian entrees]

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTRA HOT.

ALL ENTREES SERVED WITH BASMATI RICE.

DAAL MAKHANI

Black lentil fried in butter with fresh onions, garlic, ginger and fresh tomatoes. 10.50

DAAL TADKA

Yellow lentil cooked with onions, tomatoes, ginger and garlic. 10.50

DAAL PALAK

Lentil cooked with spinach and Indian herbs. 11.50

CHANNA MASALA

A delicious combination of garbanzo beans, onions and tomatoes in a rich sauce. 10.50

PAKORA KADHI

Mixture of yogurt and chickpeas powder mixed with vegetable fritters and Indian herbs cooked in slow fire. 10.50

ALOO GOBI

Fresh cauliflower and potatoes cooked with onions and tomatoes in Kanishka's seasonings. 11.50

MATTAR METHI PALAK

A unique combination of spinach, fenugreek and green peas. 11.50

VEGETABLE JALFARZI

Fresh garden vegetables marinated in fresh ginger, garlic and then cooked with natural herbs. 11.50

BAINGAN MASALA

Fresh Indian baby eggplant cooked in onions, green peppers and tomatoes with spiced sauce. 11.50

BHINDI MASALA

Fresh okra stuffed with Indian spices and cooked with onions and peppers. 11.50

SABZI VINDALOO

Mixed vegetables cooked with spices in a tangy sharp sauce. 11.50

BAINGAN BHARTA

Eggplant roasted in tandoor, then mashed and blended with tomatoes, onions, ginger, garlic, and simmered with mild spices and herbs. 11.50

DUM ALOO

Stuffed potatoes cooked in Kanishka's special sauce. 11.50

VEGETABLE SAAG

Garden fresh vegetables cooked with fresh spinach, ginger, garlic and herbs. 11.50

MUSHROOM DO PIYAZA

Garden fresh mushrooms cooked in wok with onions, tomatoes, green peppers, ginger, garlic and herbs. 11.50

ACHARI VEGETABLE

Mixed vegetables spiced in a tangy sharp homemade Indian pickles. 11.50

PANEER KARAHI

Cubes of homemade Indian cheese cooked in a wok with onions, green peppers, fresh tomatoes, ginger and garlic. 11.50

ALOO / PANEER SAAG

Potatoes or paneer cooked with garden fresh spinach, coriander, onions, ginger, tomatoes and mild spices. 11.50

MALAI KOFTA

Homemade Indian cheese stuffed with potatoes, dry nuts, vegetable balls and cooked in mildly-spiced creamy sauce. 11.50

MATTAR PANEER

Peas and lightly fried homemade cheese cubes cooked in a mildly-spiced sauce. 11.95

VEGETABLE / PANEER MAKHNI

Homemade Indian cheese cooked in creamy tomato sauce. 11.95

PANEER TIKKA MASALA

Homemade Indian cheese cooked in creamy tomato sauce. 11.95

SHAHI PANEER

Mashed homemade Indian cheese cooked with coconut milk. Mildly spiced and creamy with touch of tomato sauce. 11.95

VEGETABLE KORMA

Mix vegetables in a white sauce with touch of nuts and fruit. 11.95

GOSHT ZAIKA [meat entrees]

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTRA HOT. All ENTREES SERVED WITH BASMATI RICE

CURRY

Cooked with onions, tomatoes, ginger, garlic, with our special meat masala and herbs.

11.95 CHICKEN | 12.95 GOAT | 13.95 LAMB

VINDALOO

Cubes of potatoes and fresh tomatoes cooked with vinegar spices in a tangy sharp vindaloo sauce.

11.95 CHICKEN | 13.95 LAMB

DO PIYAZA

Cooked with seasoned sautéed onions, peppers, tomatoes, ginger, garlic, and Indian herbs.

11.95 CHICKEN | 13.95 LAMB

KARAHI

Cooked in a wok with onions, green peppers, tomatoes, ginger, garlic and our special kadai masala and herbs.

11.95 CHICKEN | 13.95 LAMB

SAAG

Gently cooked with garden fresh spinach, coriander and mild spices.

11.95 CHICKEN | 13.95 LAMB

JALFRAZI

Marinated in ginger, garlic and cooked with fresh garden vegetables and natural herbs.

11.95 CHICKEN | 13.95 LAMB

MASALA

Marinated in yogurt, ginger, garlic and herbs then cooked with onions, tomatoes, and fresh mint.

11.95 CHICKEN | 13.95 LAMB

TIKKA MASALA

Cooked in tandoor then mixed in our special creamy tomato sauce.

11.95 CHICKEN | 13.95 LAMB

KORMA

A royal entrée gently simmered with our special korma sauce and sprinkled with nuts.

11.95 CHICKEN | 13.95 LAMB

COCONUT

Cooked with coconut powder and mildly spiced creamy coconut milk with a touch of tomato sauce.

11.95 CHICKEN | 13.95 LAMB

CORIANDER

A unique combination of fresh coriander, roasted coriander seeds, mixed and cooked with fresh onions, fresh tomatoes, ginger, garlic and herbs. 11.95 CHICKEN | 13.95 LAMB

MANGO

Cooked with mango pulp, mango chutney in a mildly spiced sauce. 11.95 CHICKEN | 13.95 LAMB

ACHARI

Cubes with onions, peppers, tomatoes cooked in a tangy sharp Indian pickles herbs.

11.95 CHICKEN | 13.95 LAMB

PASANDA

Marinated in onions, ginger, garlic and cooked with homemade yogurt, cilantro and a creamy sauce.

11.95 CHICKEN | 13.95 LAMB

ROGAN JOSH

Cooked in yogurt with tomatoes and onion gravy based Indian spices and herbs. 11.95 CHICKEN | 13.95 LAMB

BUTTER CHICKEN

Chicken breast cooked lightly with our special butter sauce combined with a touch of onions and tomato sauce. 11.95

LAMB CHOPPED MASALA

Rack of lamb marinated and cooked in tandoor. It is then simmered in ginger, garlic, tomatoes, bell peppers, onions, fresh mint and herbs. 16.95

TANDOORI KA FLAME [tandoori entrees]

TANDOORI CUISINE IS AN ANCIENT METHOD OF COOKING USING A CLAY OVEN CALLED A TANDOOR. WE COOK ALL OUR FOOD TO ABSOLUTE PERFECTION. ALL ENTREES SERVED WITH BASMATI RICE

TANDOORI VEGETABLE

Mixed vegetables marinated with tandoori masala and cooked in tandoori oven. 12.95

TANDOORI CHICKEN

Chicken leg quarters cooked in tandoor and served with grilled onions, bell peppers, lemon and our special tikka sauce. 12.95

PANEER TIKKA

Cubes of homemade Indian cheese marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce. 12.95

CHICKEN TIKKA

Chicken breast marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce. 12.95

SAFFRON TIKKA

Chicken breast marinated with sour cream, saffron, Indian herbs, eggs, and yogurt then cooked in tandoor and served with grilled onions, peppers and our special tikka sauce. 12.95

CHICKEN CHILLI TIKKA

Chicken breast baked in tandoor then sautéed in pan with bell peppers, onions, chili sauce and herbs. Served with onions, peppers, lemon and our special tikka sauce. 13.95

LAMB TIKKA

Lamb marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce. 13.95

MURG HARIYALI KABAAB

Chicken breast marinated with mint and coriander sauce cooked in tandoori oven. Served with vegetables and special sauce. 14.95

MURG MALAI KABAAB

Boneless chicken marinated with sour cream and cream cheese and cooked in tandoori oven. Served with vegetables and special sauce. 14.95

SHEEK KABAAB

Ground lamb blended with herbs, onions, green peppers, and eggs cooked in tandoor and served with grilled onions, peppers, lemon and our special tikka sauce. 13.95

MIXED GRILL

A unique combination of chicken leg quarters, chicken tikka, lamb tikka, sheek kabab, fish, and prawns. All cooked in tandoor and served with grilled onions, peppers, lemon and our special tikka sauce. 14.95

MALAI LAMB CHOPS

Rack of lamb marinated in ginger, garlic, cashew, and almond with Indian spices and cooked in tandoori oven. 17.95

RACK OF LAMB

Our best dish of lamb specially marinated with red wine, herbs and our chef's choice of special masala. Served with grilled onions, peppers, lemon and our special tikka sauce. 17.95

TANDOORI PRAWN

Marinated and cooked in tandoor. Served with grilled onions, peppers, lemon and our special tikka sauce. 14.95 PRAWNS | 19.95 JUMBO PRAWNS

FISH TIKKA

Fish marinated with garlic, ginger, yogurt, and traditional Indian spices. Cooked in tandoor and served with grilled onions, green peppers, lemon and our special tikka sauce. 13.95 COD, SALMON | 24.95 HALIBUT

SEAFOOD SPECIAL PLATTER

A piece of Halibut, prawns, and scallops lighted marinated and cooked in tandoor and served with your choice of sauce (mango, coconut, Kerala or saffron sauce). 19.95

BREAD KI BASKET [breads]

TANDOORI CUISINE IS AN ANCIENT METHOD OF COOKING USING A CLAY OVEN CALLED A TANDOOR. WE COOK ALL OUR BREADS TO ABSOLUTE PERFECTION.

TANDOORI ROTI

Round-shaped whole wheat bread baked in tandoor. 2.25

PLAIN NAAN

Teardrop shaped traditional Punjabi white bread baked in tandoor. 2.25

GARLIC NAAN

Teardrop shaped traditional Punjabi white bread topped with fresh garlic and coriander then baked in tandoor. 2.95

ONION NAAN

Teardrop shaped traditional Punjabi white bread topped with fresh onions and cilantro then baked in tandoor. 3.50

SPINACH NAAN

Scrumptious unleavened bread filled with a mixture of fresh spinach and onions then baked in tandoor. 3.50

KEEMA NAAN

Scrumptious unleavened bread stuffed with delicately minced lamb and herbs then baked in tandoor. 3.50

KABULI NAAN

Scrumptious unleavened bread stuffed with raisins and dry nuts then baked in tandoor. 3.50

BULLET NAAN

Scrumptious unleavened bread filled with green chili and cilantro then baked in tandoor. 2.95

METHI PARATHA

Whole wheat bread with fenugreek leaves baked in tandoor. 3.50

LACHA PARATHA

Layered whole wheat bread baked in tandoor. 3.50

ALOO KULCHA

Scrumptious unleavened bread filled with a mixture of baked potatoes, green chilies, fresh coriander and herbs. 3.50

ONION GOBHI KULCHA

Scrumptious unleavened bread filled with a mixture of delicately spiced onions, and fresh minced cauliflower. 3.50

ONION PANEER KULCHA

Scrumptious unleavened bread filled with a mixture of onions and homemade Indian cheese. 3.95

KANISHKA'S SPECIAL THREE CHEESE NAAN

Stuffed with mozzarella, cheddar, and homemade cheese. 4.50

CHAWAL SE BANNA [rice and biryani entrees]

ALL BIRYANI ENTRÉE SERVED WITH RAITA.

VEGETABLE BRIYANI

Garden fresh vegetables cooked with basmati rice and special herbs. 11.95

CHICKEN BRIYANI

Sautéed chicken cooked with basmati rice and our chef choice of herbs with nuts and raisins. 11.95

LAMB BRIYANI

Cubes of lamb cooked with basmati rice, nuts, raisins and our special biryani masala. 12.95

PRAWN BRIYANI

Prawns cooked with basmati rice, onions, green peppers, tomatoes, dry nuts and our special biryani masala. 13.50

LEMON RICE

Rice cooked with lentils and flavored with lemon sauce. 6.95

TOMATO RICE

Saffron rice cooked with fresh tomato and herbs. 6.95

CURD RICE

Mashed basmati rice mixed with homemade yogurt and South Indian tadka. 6.95

KASHMIRI PULAO

Saffron rice cooked with fruits, vegetables, nuts and homemade cheese. 6.95

VEGETARIAN THALI DINNER

A tasty adventure of two of chef's choices of vegetable curries, daal makhni, channa masala, served with soup, raita, salad, rice, sambar, achar, pappadam, dessert, and naan bread. An Indian steel dish (thali). 13.95

NON-VEGETARIAN THALI DINNER

A tasty adventure of three kinds of meat: chicken tikka masala, tandoori chicken, chicken tikka, three vegetarian curries, one special chef's choice curry, daal makhni, channa masala, served with soup, raita, salad, rice, sambar, achar, pappadam, dessert and naan bread. 15.95

SIDES DISHES

PAPPDAM

Thin crisp wafers made with lentil flour.
1.50 TWO PIECES

RAITA

Yogurt mixed with onions, cucumbers, tomatoes and cilantro.
2.50

MIX PICKLES

Savory relish containing lemon, carrot, green mango, green chilies and other ingredients.
2.95

MANGO CHUTNEY

Savory relish made with succulent mangoes.
3.50

POORI

Bread fried until bubbly.
3.95

FRUIT RAITA

Yogurt mixed with fruits, onions, cucumbers, tomatoes and cilantro.
4.50

BASMATI RICE

Traditional and delicate non-glutinous rice with a fragrance.
4.95

BEVERAGES

ICE TEA

1.50

COFFEE

1.50

SOFT DRINKS

1.50

ORANGE JUICE

2.25

MANGO JUICE

Juice made from mango pulp.
2.50

CHAI TEA

An ancient tea of India made up of milk, cardamom, cloves, fennel and sugar.
2.00

MANGO PINEAPPLE LASSI

Traditional Indian drink made with homemade yogurt, milk, mango pulp, pineapple and rosewater.
3.25

SWEET LASSI

Traditional Indian drink made with homemade yogurt, milk, rosewater and flavored with sugar.
2.95

SALTY LASSI

Traditional Indian drink made with homemade yogurt, milk, rosewater and flavored with salt.
2.95

FRESH GINGER WITH LEMON SODA

Traditional ginger drink with a twist of lemon soda.
3.95