

Appetizers

- A1. Appetizer Platter** Assortment of Meat or Veg. Samosa, Pakoras and Onion Bhajia..... 12.99
- A2. Began Khas** Eggplant layered with fresh tomato and topped with yogurt and mint. Served with Garlic Naan..... 12.99
- A3. Chicken 65** Boneless chicken marinated in south Indian spices and deep fried 7.99
- A4. Chicken 65 Khas** Boneless chicken marinated in south Indian spices and deep fried topped with yogurt and mint, served with rosemary or garlic naan 12.99
- A5. Shrimp 65** Shrimp marinated in south Indian spices and deep fried 11.99
- A6. Chicken Pakora** Boneless chicken tenders coated in a chickpea batter and deep fried 7.99

- A7. Fish 65** Tilapia marinated in south Indian spices and deep fried 8.99
- A8. Fish Pakora** Fish coated in chickpea batter and deep fried 8.99
- A9. Meat Samosa** Crispy pastry stuffed with mildly spiced ground lamb filling 5.99
- A10. Onion Bhajia** Thinly sliced onions deep fried in spicy chickpea batter 6.99
- A11. Paneer Pakora** Fresh home made cheese coated in a chickpea batter and deep fried..... 6.99
- A12. Vegetable Pakora** Chopped mixed vegetables coated in a chickpea batter and deep fried 4.99
- A13. Vegetable Samosa** Crispy pastry stuffed with mildly spiced potatoes 3.99

Soups

- A14. Mulligatawny Soup** Blended yellow lentils with rich chicken broth and spices 5.99

- A15. Lentil Soup** Lentils seasoned with herbs and spices..... 4.99

Salads

- A16. Cucumber Salad** 5.99
- A17. Chef Special Salad** Garden Salad With Chicken Tikka..... 6.99

- A18. Garden Salad** Mixed Green Garden Salad 5.99

Traditional Rice Specialties (Biryani)

- BR1. Beef Biryani** Marinated Beef cooked in spices and basmati rice 17.99
- BR2. Chicken Biryani** Tender marinated Chicken cooked in spices and basmati rice..... 17.99
- BR3. Lamb Biryani** Marinated Lamb cooked in spices and basmati rice 17.99

- BR4. Shrimp Biryani** Marinated Shrimp cooked in spices and basmati rice..... 17.99
- BR5. Vegetarian Biryani** Mixed Vegetables cooked in spices and basmati rice..... 17.99
- BR6. Chef's Special** Biryani Rice cooked with mixed meat—chicken, beef, lamb and shrimp 17.99

Tandoori Specialties (Served with Rice)

- T1. Chicken Malai Tikka** Boneless Chicken Tenders marinated in spices and roasted in a tandoor (clay oven). Please allow extra cooking time 19.99
- T2. Fish Tikka** Mahi Mahi or Tandori Salmon marinated in spices roasted in a tandoor (clay oven). Please allow extra cooking time 19.99
- T3. Chicken Tandoori** Sizzling Chicken marinated in spicy sauce in a tandoor (clay oven). Please allow extra cooking time 19.99

- T4. Lamb Chops Tandoori** Lamb Chops marinated in spices roasted in a tandoor (clay oven). Please allow extra cooking time 19.99
- T5. Seekh Kabab** Lamb mixed with onion, green pepper and spices wrapped around skewer and roasted in a tandoor (clay oven)..... 19.99
- T6. Shrimp Tandoori** Jumbo Shrimp marinated in spices roasted in a tandoor (clay oven) 19.99

Chicken Specialties

- C1. Butter Chicken** Tender boneless chicken pieces cooked in a creamy tomato and spice gravy 15.99
- C2. Chicken Pasanda** Boneless breast simmered in a delicate cashew cream sauce 15.99
- C3. Chicken Jalfrezi** Chopped chicken stir fry with onions, tomato, bell pepper and tangy masala sauce..... 15.99
- C4. Chicken Curry** Chicken cooked in a Traditional Indian Style Curry Sauce 15.99
- C5. Chicken Tikka Masala** Chicken marinated in a tandoor (clay oven) then simmered in creamy masala sauce..... 15.99
- C6. Chicken Saag** Curried chicken cooked with fresh chopped spinach and lightly spiced 15.99

- C7. Chicken Shahi Korma** Chicken cooked in creamy sauce made with almonds, saffron and cashew and lightly spiced 15.99
- C8. Chicken Vindaloo** Chicken cubes cooked in a rich tangy gravy and potatoes. A real old fashioned delicacy 15.99
- C9. Mango Chicken** Chicken cooked with Mango cubes and lightly spiced 15.99
- C10. Chicken Methi** Chicken cubes cooked in a spicy curry and methi (fenugreek) 15.99
- C11. Chicken Bharta** Boneless chicken cooked with roasted eggplant and cooked with spices 15.99

Beef Specialties (Served with Rice)

- B1. Beef Bhuna** Beef cubes with bell peppers, onions, mushrooms and broccoli 17.99
- B2. Beef Boti Masala** Beef marinated in a tandoor (clay oven) then simmered in creamy masala sauce..... 17.99
- B3. Beef Saag** Seasoned Beef cubes cooked with fresh creamed spinach and spices 17.99
- B4. Beef Roganjosh** Beef cubes cooked with the aroma of cinnamon, cardamom, bay leaves turmeric, coriander and garam masala. Beef Roganjosh is a Kashmiri delicacy 17.99

- B5. Beef Methi** Beef cubes cooked in a spicy curry and methi (fenugreek)..... 17.99
- B6. Beef Shahi Korma** Beef cubes cooked in a creamy sauce made with almonds, saffron, cashews and light spices..... 17.99
- B7. Beef Vindaloo** Beef cubes in a rich tangy gravy and potatoes. A real old fashioned goanese delicacy..... 17.99
- B8. Beef Curry** Cubed beef cooked with spices 17.99
- B9. Beef Kofta** Minced meatballs cooked with onion, tomato and curry sauce..... 17.99

Lamb Specialties (Served with Rice)

- L1. Lamb Bhuna** Lamb cubes with bell peppers, onions, mushrooms and broccoli 18.99
- L2. Lamb Boti Masala** Lamb marinated and cooked in a tandoor (clay oven) then simmered in creamy masala sauce..... 18.99
- L3. Lamb Methi** Lamb cubes cooked in a spicy curry and methi (fenugreek) 18.99
- L4. Lamb Roganjosh** Lamb cubes cooked with the aroma of cinnamon, cardamom, bay leaves turmeric, coriander and garam masala. Lamb Roganjosh is a Kashmiri delicacy..... 18.99
- L5. Lamb Saag** Seasoned lamb cubes cooked with fresh creamed spinach and spices 18.99

- L6. Lamb Shahi Korma** Lamb cubes cooked in a creamy sauce made with almonds, saffron, cashews and light spices..... 18.99
- L7. Lamb Vindaloo** Lamb cubes in a rich tangy gravy and potatoes. A real old fashioned goanese delicacy..... 18.99
- L8. Lamb Kadahi** Lamb cubes cooked with fresh herbs in tomatoes and spices..... 18.99
- L9. Lamb Pasanda** Mildly marinated in mint paste and cooked in spices 18.99
- L10. Lamb Curry** Cubed lamb cooked with spices 18.99

Seafood Specialties (Served with Rice)

- S1. Fish Curry** Fish cooked with herb spices in a rich brown sauce and garnished with cilantro..... 17.99
- S2. Shrimp Bhuna** Shrimp with stir fried bell peppers and onions..... 17.99
- S3. Shrimp Korma** Shrimp cooked in a mild creamy sauce with herbs, spices and nuts..... 17.99
- S4. Shrimp Curry** Shrimp cooked with herb spices in a rich brown sauce and garnished with cilantro..... 17.99

- S5. Shrimp Tikka Masala** Shrimp cooked in a rich creamy tomato sauce garnished with fresh cilantro..... 17.99
- S6. Shrimp Saag** Shrimp stir fried with onions, tomato, bell pepper and tangy masala sauce in a kadahi..... 17.99

Vegetarian Specialties (Served with Rice)

- V1. Aloo Gobi** Potatoes and cauliflower cooked in a tomato and onion base sauce 14.99
- V2. Baigan Bharta** Roasted eggplant stuffed with spices then simmered in a special sauce 14.99
- V3. Bhindi Do-Paiza** Cut okra sautéed and cooked with tomato, onion and spices 14.99
- V4. Chana Masala** Garbanzo beans sautéed with spices in kadai, a traditional Indian wok..... 14.99
- V5. Dal Makhni** Whole buttered black lentils slow cooked and tempered with ginger, garlic, tomato and chef's choice spices..... 14.99
- V6. Dal Tadaka** Lentils cooked ginger-garlic blend and seasoned with cumin seeds & asafetida 14.99
- V7. Malai Kofta** Cheese and vegetable dumplings simmered in a cream and almond sauce..... 14.99
- V8. Mutter Paneer** Peas with cubes of homemade cheese sautéed with creamy curry sauce..... 14.99

- V9. Paneer Tikka Masala** Cubes of homemade cheese sautéed and curried in a creamy based masala sauce 14.99
- V10. Navrattan Korma** Blend of fresh garden vegetables, nuts and raisins with a touch of aromatic cream sauce 14.99
- V11. Saag Paneer** Baby spinach with cubes of homemade cheese sautéed with creamy curry sauce..... 14.99
- V12. Vegetable Tikka Masala** Assorted vegetables simmered in cream tikka sauce 14.99
- V13. Vegetable Jalfrezie** Assorted garden vegetables sautéed with onions and peppers. A spicy treat..... 14.99
- V14. Cabbage Bhaji** Shredded cabbage sautéed with spices 14.99
- V15. Channa Saag** Baby spinach with cubes of chickpeas sautéed with creamy curry sauce 14.99

Breads

- N1. Aloo Paratha** Whole wheat bread stuffed with potatoes, lightly spiced 3.99
- N2. Cheese Naan** Traditional clay oven baked bread with Mozzarella Cheese..... 3.99
- N3. Garlic Cheese Naan** Traditional clay oven baked bread with fresh Garlic and Mozzarella Cheese..... 3.99
- N4. Keema Naan** White flour bread stuffed with Ground Lamb, lightly spiced 4.99
- N5. Kashmiri Naan** With Coconut and Raisins 4.99
- N6. Peshwari Naan** With Almonds, Coconut, Cashews and Raisins..... 4.99
- N7. Laccha Paratha** Multi-layered whole wheat bread, lightly buttered 3.99
- N8. Naan—Plain** Tradition clay oven baked bread..... 2.99

- N9. Onion Naan** White flour bread stuffed with Onion lightly spiced 3.99
- N10. Paneer Naan** White flour bread stuffed with Paneer 3.99
- N11. Poori** Puffy whole wheat deep fried bread..... 2.99
- N12. Rosemary Naan** Traditional clay oven baked bread with Rosemary 3.99
- N13. Tandoori Roti** Traditional clay oven baked whole wheat bread 2.99
- N14. Chapati** Whole Wheat flat bread cooked on iron skillet 2.99
- N15. Garlic Naan** Traditional clay oven baked bread with fresh Garlic..... 2.99
- N16. Bullet Naan** Stuffed with green chillies..... 3.99

Sides

X1. Achaar Indian Mixed Pickle.....	1.99	X5. Raita Homemade yogurt with cucumber flakes.....	1.99
X2. Basmatic Rice	3.99	X6. Onion Chutney	1.99
X3. Mango Chutney	2.99	X7. Mint Chutney	1.99
X4. Papadum	1.99	X8. Tamrin Chutney	1.99

Dessert

D1. Carrot Halwa Rich carrot pudding flavored with cardamom and saffron	5.99	D5. Mango & Mixed Fruit Custard	5.99
D2. Gulab Jamun Reduced milk balls served in rose flavored sugar syrup and cardamom	5.99	D6. Ras Malai Panner Patti boiled with sugar water and soaked with special cream sauce.....	5.99
D3. Kheer Rice pudding flavored with cardamom and garnished with Pistachios	5.99	D7. Chocolate Cake	5.99
D4. Mango Kulfi Rich Indian ice cream made of thickened milk and mango	5.99	D8. Cheese Cake	5.99
		D9. Key Lime Pie	5.99

Beverages

Soda	2.99	Mango Lassi	3.99
<i>Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist</i>		<i>Yogurt Shake with Mango topped with whipped cream and cherry</i>	
Masala Chai	1.99	House Special Lassi	3.99
<i>Tea flavored with cardamom, cloves, cinnamon</i>		<i>Yogurt Shake with Special Ingredients</i>	
Sweet / Salted / Plain Lassi	3.99	Rooh Afza	3.99
<i>Yogurt Shake Sweet / Salted / Plain</i>		<i>Special Refreshing Drink</i>	
Iced Tea	1.99	Chocolate Milk	3.99
Chai	1.99		
<i>Indian Hot Tea with Milk</i>			

Kid's Menu

K1. Chicken Tenders or Nuggets, Fried and Drink	6.99
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Chef's Recommendations

(Served with Vegetable of the Day, Rice and Raita)

CR1. Bengali Swordfish Grilled swordfish accompanied by fresh Mango Salsa.....	25.99	CR5. Lobster Khas Steamed Lobster tail covered with toasted fennel sauce	26.99
CR2. Chef's Special Lamb Chops Grilled Lamb Chops served with mint chutney. Please allow extra cooking time	25.99	CR6. Mashli Javeri Sea Bass coated with a sesame corn meal crust and served with Indian tomato sauce.....	25.99
CR3. Crab Malabar Crab prepared in the manner of coastal India.....	25.99	CR7. Murgh Khumari Chicken breast coated with lentils and served with a creamy apricot ginger sauce.....	25.99
CR4. Goa Fish Whole Pan Fried Fish topped with a mixture of roasted garlic, tamarin and scallion.....	25.99	CR8. Shrimp Adrak Shrimp marinated in lime juice, chillies and ginger then grilled and served with Tamarin Chutney.....	25.99

Note: Please let your server know of any allergies. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at our establishment

Bay Leaf
RESTAURANT
Beer Selections

1. *Blue Moon*..... \$3.99
2. *Coors Light*..... \$3.99
3. *Flying Horse—16 FL. Oz.* \$6.99
4. *Heineken*..... \$3.99
5. *Kingfisher*..... \$3.99
6. *Miller Light*..... \$3.99
7. *New Castle*..... \$3.99
8. *Tajmahal*..... \$6.99
9. *Yuengling* \$3.99
10. *Harpoon* \$3.99

Bay Leaf

RESTAURANT

Wine Selections

Sparkling and Rose

	<i>Per Serving</i>	<i>Per Bottle</i>
1. <i>Amuse Semi Seco Cava Spain</i>	\$5.99	\$19.00
2. <i>Roederer Estates Brut, Anderson Valley</i>	-----	\$33.00
3. <i>Moet & Chandon Imperial NV, France</i>	-----	\$58.00
4. <i>Cassegne Rose' Grenache/Syrah, Rhone</i>	\$5.99	\$24.00
5. <i>Woodbridge White Zinfandel</i>	\$5.99	-----

White Wines

6. <i>Joel Gott Unoaked Chardonnay, Monterey</i>	-----	\$32.00
7. <i>Robert Mondavi Chardonnay, Napa</i>	\$7.99	\$28.00
8. <i>Woodbridge Chardonnay, California</i>	\$5.99	-----
9. <i>Urban Reisling, Germany</i>	-----	\$24.00
10. <i>Sea Glass Sauvignon Blanc, California</i>	\$5.99	\$24.00
11. <i>Ca' Brigiano Pinot Grigio, Veneto</i>	\$5.99	\$24.00
12. <i>Umberto Fiore Moscato D'Asti, Italy</i>	-----	\$23.00

Red Wines

13. <i>Silverado Merlot, Napa</i>	-----	\$42.00
14. <i>Woodbridge Merlot, California</i>	\$5.99	-----
15. <i>Robert Mondavi Cabernet Sauvignon, Napa</i>	-----	\$38.00
16. <i>J. Lohr 7 Oaks Cabernet Sauvignon, Paso Robles</i>	\$7.99	\$28.00
17. <i>Woodbridge Cabernet Sauvignon, California</i>	\$5.99	-----
18. <i>Tara D'Oro Zinfandel Deaver Ranch, California</i>	-----	\$34.00
19. <i>Pali Pinot Noir Huntington, Santa Barbara</i>	-----	\$32.00
20. <i>Matchbook Tinto Rey Red Blend, California</i>	\$7.99	\$28.00
21. <i>Rosemont Shiraz, Australia</i>	-----	\$24.00