Appetizers

Served with homemade mint chutney, hot and sour, and tamarind chutney.

All batters are signature chickpea (garbanzo batter) prepared by our chef.

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>PAPADUM</td>
<td>$1.95</td>
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<tr>
<td>Delicate and crispy sundries lentil wafers.</td>
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<tr>
<td>SAMOSA</td>
<td>$4.95</td>
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<tr>
<td>Homemade crispy Indian pastry stuffed with spiced peas and potatoes.</td>
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<tr>
<td>VEGETABLE PAKORA</td>
<td>$5.25</td>
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<tr>
<td>Mixed vegetable fritters dipped in spiced chickpea batter.</td>
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<tr>
<td>PALAK PAKORA</td>
<td>$5.25</td>
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<tr>
<td>Fresh spinach dipped in spiced chickpea batter.</td>
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<tr>
<td>BAINGAN PAKORA</td>
<td>$5.25</td>
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<tr>
<td>Eggplant fritters dipped in spiced chickpea batter.</td>
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<tr>
<td>CHICKEN PAKORA</td>
<td>$7.95</td>
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<tr>
<td>Bite-size chicken breast dipped in spiced chickpea batter.</td>
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<tr>
<td>PANEER PAKORA</td>
<td>$8.95</td>
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<tr>
<td>Bite-size homemade cottage cheese dipped in spiced chickpea batter.</td>
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<tr>
<td>FISH PAKORA</td>
<td>$9.25</td>
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<tr>
<td>Juicy salmon dipped in spiced chickpea batter.</td>
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<tr>
<td>CALAMARI PAKORA</td>
<td>$9.25</td>
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<tr>
<td>Fresh calamari dipped in spiced chickpea batter.</td>
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<tr>
<td>CHICKEN 65</td>
<td>$9.95</td>
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<tr>
<td>Fried crispy chicken tossed with house spices and yogurt sauce.</td>
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<tr>
<td>TANDOORI CHICKEN WINGS</td>
<td>$10.75</td>
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<tr>
<td>Spicy chicken wings marinated in yogurt and...</td>
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</tbody>
</table>
tandoori spices then roasted in clay oven.

**TANDORI ASSORTED  $11.55**
A delicious assortment of tandoori chicken breast and lamb marinated with yogurt and Indian spices roasted in clay oven.

**Himalayan Specialties**

**VEGETABLE MOMO  $8.95**
Nepali delicacy prepared with shredded veggies and Himalayan spices filled in cover with thin flour dough and steamed.

**CHICKEN MOMO  $9.95**
Nepali delicacy cooked with ground chicken and Himalayan spices filled in cover with thin flour dough and steamed.

**Soups and Salads**

**DAAL SOUP  $3.95**
Mixed lentils and peas cooked with a hint of mild spices.

**CUCUMBER TOMATO SALAD  $4.95**
Sliced cucumbers and tomatoes seasoned with chaat masala.

**MIXED GREEN SALAD  $5.95**

**CHICKEN MULLIGATWANY SOUP  $5.95**
Cubed chicken breast cooked in chicken broth with spices.

**SPICY MIXED VEGETABLE SOUP $5.95.**
Spiced mixed vegetables cooked in vegetable broth.

**Vegetarian Special**

**JEERA ALOO (VEGAN)  $10.25**
Cubed potatoes cooked with spices, cumin, and onion.

**SAAG ALOO  $11.25**
Fresh spinach and diced potatoes cooked with ground spices in cream.

**SAAG PANEER $11.25**
Homemade cottage cheese and creamed spinach cooked with garam masala gravy.

**MIXED VEGETABLE (VEGAN) $11.25**
Seasonal vegetables cooked with onion and tomato gravy.

**BAIGAN BHARTA (VEGAN) $11.25**
Clay oven roasted eggplant cooked with green peas and spices in onion and tomato gravy.

**ALOO GOBI (VEGAN) $11.25**
Fresh cauliflower and potatoes cooked with spices.

**DAAL MAKHANI $11.25**
Mixed lentils cooked with cumin and creamy sauce and garnished with coriander.

**COCONUT VEGETABLE CURRY (VEGAN) $11.25**
Mixed seasonal vegetable cooked in a smooth coconut base sauce.

**MUSHROOM MATAR (VEGAN) $11.25**
Green peas and mushrooms cook in onion and tomato gravy.

**CHANA PALAK $11.25**
Chickpea and creamed spinach cooked with house spices.

**ALOO BAINGAN (VEGAN) $11.25**
Spiced potatoes and eggplant cooked with curry style.

**BHINDI MASALA (VEGAN) $11.25**
Fresh cut okra cooked with tomato and onion gravy.

**CHANA MASALA (VEGAN) $11.25**
Spicy chickpeas cooked in tomato and onion gravy with Indian spices.

**ALOO MATAR (VEGAN) $11.95**
Potatoes and green peas cooked with spices in onion and tomatoes gravy.
MATAR PANEER $12.25
Green peas and homemade cheese cooked with onion and tomato gravy.

NAVARATNA KORMA $12.25
Mixed vegetables cooked with creamy sauce cashew and raisin.

PANEER KORMA $12.25
Homemade cottage cheese cooked in creamy sauce, almonds, nuts, and raisins.

DAL TADKA (VEGAN) $12.25
Split peas cooked with garlic, tomato, mustards and curry leaves.

VEGETABLE TIKKA MASALA $12.25
Seasonal vegetable cooked in creamy tomato and onion sauce.

MALAI KOFTA $12.25
Ground vegetable balls cooked in delicious creamy tomato and onion sauce.

DAAL SAAG $12.25
Split peas and spinach cooked with fresh ground spices.

KADAI PANEER $12.25
Cottage cheese, green and red bell peppers and onion sautéed with aromatic spices.

SHAHI PANEER $12.95
Homemade cottage cheese crumbled and cooked in a velvety cream.

PANEER TIKA MASALA $13.25
Homemade cottage cheese cooked in creamy tomato and onion sauce.

Tandoori Specials
All of our special tandoori dishes are cooked in the clay oven.

TANDOORI CHICKEN $12.25
Chicken breast and leg marinated with yogurt, garlic,
ginger, lemon and tandoori spices.

CHICKEN TIKKA KEBAB $13.25
Chicken cubes marinated with spices in yogurt wrapped
around a skewer.

CHICKEN ACHARI $14.25
Bone in chicken leg and breast marinated in spicy pickle gravy.

BOTI KEBAB $16.25
Boneless cubed leg of lamb marinated overnight with fresh
garlic, ginger and ground spices and grilled in tandoor skewer.

PANEER TIKKA KEBAB $16.25
Homemade cottage cheese cubes marinated in special yogurt sauce.

SEEKH KEBAB $17.25
Minced leg of lamb marinated with fresh ginger and garlic,
cooked on skewer.

TANDOORI SALMON $18.25
Fresh salmon chunks marinated in spices and aromatic
herbs cooked on skewers.

TANDOORI SHRIMP $18.25
Black tiger shrimp marinated in mustard and coriander
powder grilled in clay oven.

LAMB CHOPS $19.25
Australian lamb chops marinated in garlic, ginger and ground spices.

TANDOORI MIXED GRILLED $19.95
A delicious combo of tandoori chicken, tikka kebab,
boti kebab and tandoori salmon.
Chicken Dishes

CHICKEN CURRY $12.25
North Indian style chicken curry cooked in onion and tomato base sauce with fresh ground and whole spices.

CHICKEN VINDALOO $12.25
Boneless cubes of chicken cooked with potatoes, onion, ginger, garlic, and ground spices in a hot and tangy sauce.

CHICKEN SAAG $12.25
Chicken curry cooked with spiced creamed spinach.

CHICKEN BHARTA $12.25
Chicken and baked eggplant cooked with onion and tomatoes.

KASHMIRI CHICKEN $12.25
Chicken dark meat cooked in creamy spinach and tikkasauce.

CHICKEN MUSHROOM $13.25
Tender chicken and mushrooms cooked with diced tomatoes and homemade gravy.

COCONUT CHICKEN CURRY $13.25
Chicken cubes cooked in coconut milk with onions and tomato base gravy.

DAAL CHICKEN $13.25
Chicken and mix lentils cooked in a thick sauce with spices, tomato, and onion paste.

CHICKEN CHILLI $13.25
Deep fried crispy chicken and cooked with bell pepper and onion in a hot chili sauce.

KADAI CHICKEN $13.45
Tender chicken breast cooked with tomatoes, bell pepper,
onions and blend of special spices.

**CHICKEN KORMA** $13.95
Chicken thigh cooked in a rich, creamy tomato and onion paste garnish with cashew and raisins.

**BUTTER CHICKEN MASALA** $13.95
Strips of dark chicken meat cooked in tandoor and simmered in creamy tomato and onion sauce.

**CHICKEN TIKKA MASALA** $13.95
Roasted chicken breast cooked in creamy tomato and onion sauce.

### Lamb Dishes

**LAMB SAAG** $13.25
Lamb cooked with slightly ground spinach with spices.

**LAMB ROGAN JOSH** $13.35
Boneless lamb cooked Kashmiri style in a rich gravy of ginger, garlic, and onion.

**KADAI GHOST** $13.45
Tender lamb pieces pan-fried with sliced green peppers, onions, tomatoes, and carrots in spiced gravy.

**DAAL GHOST** $13.45
Lamb cooked with mixed lentils in curry sauce and garnished with cilantro.

**LAMB VINDALOO** $14.25
Lamb and potatoes cooked in a sweet and sour sauce with a blend of hot chilies and spices.

**COCONUT LAMB CURRY** $14.25
Slow cooked lamb in coconut milk with tomato and onion gravy sauce.

**LAMB TIKKA MASALA** $14.95
Lamb cubes cooked in tomato base creamy curry sauce.

**LAMB KORMA** $14.95

Lamb cubes cooked in thick gravy of cashew, raisins, and onion with mild spices.

**LAMB SHANK** $14.95

Lamb shank marinated overnight with ground spices and carefully braised in onion and tomato sauce.

**Seafood Dishes**

**SALMON CURRY** $15.25

Atlantic salmon grilled in clay oven, cooked in onion and tomato gravy with Indian spices.

**SALMON VINDALOO** $15.25

Grilled salmon and potatoes prepared in a sweet and sour sauce with a blend of hot chillies and house spices.

**SALMON TIKKA MASALA** $15.95

Atlantic salmon cubes roasted in clay oven in a creamy tomato onion sauce with Indian spices.

**SALMON SAAG CURRY** $16.25

Grilled salmon cooked with creamed spinach, garam masala and pinch of fenugreek.

**SHRIMP CURRY** $16.25

Black tiger shrimp prepared in a thick creamy tomato sauce with Indian spices.

**SHRIMP VINDALOO** $16.25

Black tiger shrimp and potatoes cooked in a sweet and sour sauce with a blend of hot chillies and spices.

**SHRIMP KORMA** $16.25
Black tiger shrimp cooked in a rich creamy sauce and
garnished with cashew and raisins.

MIXED SEAFOOD CURRY $16.25
Mixture of grilled salmon, shrimp, and calamari cooked in
onion and tomato gravy with aromatic spices.

SHRIMP TIKKA MASLA $16.45
Black tiger shrimp prepared in a thick creamy
tomato sauce with Indian spices.

SHRIMP SAAG CURRY $16.95
Black tiger shrimp cooked with creamed spinach and spices.

Naan (Indian Bread)
TANDOORI ROTI $2.00
Whole wheat bread baked in clay oven.

BUTTER NAAN $2.00
Buttered white bread.

GARLIC NAAN $2.95
Naan layered with freshly minced garlic and chopped
cilantro.

SERRANO CHILI NAAN $2.95
Naan brushed with blended green chili.

PURI (2PCS) $3.50
Deep fried whole wheat bread.

LACCHA PARATHA $3.95
Whole wheat layered bread brushed with butter.

PANEER NAAN $3.95
Naan stuffed with homemade cottage cheese and chaat
masala.
SPINACH NAAN $3.95
Naan stuffed with fresh chopped spinach.

CHICKEN NAAN $3.95
Naan stuffed with seasoned chicken breast.

KABULI NAAN $3.95
Naan stuffed with shredded coconut, raisin, cashew, and cherry.

KEEMA NAAN $3.95
Naan stuffed with spiced ground lamb.

ALOO PARATHA (WHOLE WHEAT) $3.95
Spiced potatoes stuffed naan.

PUDINA PARATHA (WHOLE WHEAT) $3.95
Fresh chopped mint leaves stuffed naan.

ONION KULCHA $3.95
Bread stuffed with spiced onions.

ASSORTED BREAD $7.95
Combination of garlic, onion and butter naan.

Mission Curry House Special

Special Thali (For 2)

VEGETERIAN THALI $38.95

STARTER:
Papadum, Samosa

ENTREES:
Saag Paneer, Daal Makhani,
Side of Rice, Raita & Naan

DESSERT:
Kheer (Rice Pudding)

MISSION THALI $45.95
STARTER:
Pappadum, Samosa

ENTREES:
Chicken Tikka Masala, Saag Paneer, 
Tandoori Chicken with Boti,  
Side of Rice & Naan

DESSERT:
Kheer (Rice Pudding)  
Rice and Biryani

BASMATI RICE $3.25
Plain basmati rice.

JEERA RICE $4.50
Basmati rice flavored with cumin and turmeric.

EGG FRIED RICE $7.95
Cumin flavored basmati rice cooked with fried egg and peas.

VEGETABLE BIRYANI $11.95
Basmati rice cooked with mix vegetable, onions, bell pepper, and spices.

CHICKEN BIRYANI $13.45
Boneless spiced chicken cooked with basmati rice, onions, bell pepper, and nuts.

LAMB BIRYANI $14.25
Tender lamb pieces cooked with basmati rice, garam masala, onions and bell peppers and nuts.

SHRIMP BIRYANI $15.25
Shrimp cooked with basmati rice, tomatoes and house spices and nuts.
MIXED SEA FOOD BIRYANI $16.25

Shrimp, calamari, and salmon biryani cooked with tomatoes, onions, bell peppers, and nuts.

Pickle and Chutneys

MIXED PICKLE $2.25

MANGO CHUTNEY $2.50

RAITA $2.95

Homemade-spiced yogurt mixed with grated cucumbers and carrots.

Beverages

MASALA CHAI $2.00

CAN SODA $2.00

INDIAN ICED TEA $2.00

S. PELLEGRINO $3.00

SWEET LASSI $3.95

SALT LASSI $3.95

MANGO LASSI $3.95

Dessert

GULAB JAMUN $3.95

KHEER (RICE PUDDING) $3.95

KULFI $3.95

MANGO KULFI $4.25

Indian Lager Beer

TAJ MAHAL 12oz: $4.50

FLYING HORSE 22oz $7.95

TAJ MAHAL 22oz $7.95

International Beer

HEINEKEN $4.50
PERONI (ITALY) $4.50

BUDWEISER $4.50

Sparkling Wines

GLASS  BOTTLE

Veuve Du Vernay Brut $7.95  $28.00

Fine bubbles with yellow fruit aromas

Veuve Du Vernay Brut Rose  $7.95  $28.00

Red fruit scents with citrus fruit aromas.

Allure Bubbly Moscato  $7.95  $28.00

Sweet aromas and flavors of gardenias, apricot,
honey suckle and peach

White Wines

GLASS

HOUSE WHITE $6.95

Chardonnay, Domaine Napa, Napa Valley, CA.  $8.95

Pinot Grigio, Pasqua, Italy  $8.95

Sauvignon Blanc, Robert Hall Winery, Paso Robles  $8.95

Red Wines

GLASS

HOUSE RED $6.95

Carmenet Merlot  $7.95

Cabernet Sauvignon, Salmon Creek, California  $7.95

Pinot Noir Reserve, Santa Carolina, Chile  $7.95

Zinfandel, Robert Hall Winery, Paso Robles  $7.95

Malbec Medrano Estate, Mendoza, Argentina  $7.95

Baron De Ley Tempranillo, Spain  $9.95

White Wines
BOTTLE

HOUSE WHITE $25.00
Chardonnay, Domaine Napa, Napa Valley, CA. $32.00
*Full bodied with hints of pear, citrus and melon aromas with crisp acidity*

Pinot Grigio, Pasqua Italy $32.00
*Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet*

Sauvignon Blanc, Robert Hall Winery, Paso Robles $32.00
*Fresh, crisp apple, pineapple and herb; hint of almond*

Red Wines

BOTTLE

HOUSE RED $25.00
Carmenet Merlot $30.00
*Hints of rich bursting blackberries and currants with vanilla notes*

Cabernet Sauvignon, Salmon Creek, California $30.00
*Juicy flavors of blackberry and plum with soft tannins.*

Pinot Noir Reserve, Santa Carolina, Chile $30.00
*Hints of redcurrant and chocolate*

Zinfandel, Robert Hall Winery, Paso Robles $30.00
*Full-bodied wine with a dense core of fresh raspberry and cranberry fruit intertwined with peppery spice*

Malbec Medrano Estate, Mendoza, Argentina $30.00
*Intense red color with violet shades. Ripe and balanced with plum, blackberry and blueberry. Toasty oak with sweet tannins.*

Aged 12 months in French and American oak

Baron De Ley Tempranillo, Spain $38.00
*Ripe fruit with soft round tannins*

CORKAGE FEE $10