

SHIVA'S DINNER MENU

APPETIZERS

Sami Dil Ruba	4.95
Paneer, spinach and potato cakes flavored with fresh cilantro, ginger and spices	
Shahi Samosa	4.95
Crispy fried turnovers stuffed with mixed vegetables, cashews, herbs and spices	
Aloo Tikki Chat	4.95
Deep fried potato patties, topped with peas, whipped yogurt, chopped onion, tangy tamarind and fresh mint chutneys	
Bhalla Papri Chat	4.95
Deep fried crunchy chips with bhallas, topped with spiced potato, chick peas, whipped yogurt and chutneys	
Bharawan Aloo	8.95
Potato barrels stuffed with cauliflower, cashews, paneer and mixed vegetables, baked in Tandoor and served over bed of sautéed vegetables	
Gobhi Manchurian	8.95
Cauliflower pieces covered with a thin layer of flour & special sauce, deep-fried	
Chicken Pakora	5.95
Tender pieces of chicken covered with spiced flour batter, deep-fried	
Fish Pakora	7.95
Catfish marinated overnight and deep fried, sprinkled with special spices	
Masala Scallops	7.95
Stir fried scallops flavored with fresh coconut, lime, tomato and ginger, served with naan and papad	
Crab Pattice	7.95
Goan style crab cake laced with ginger, garlic, and fresh cilantro with cocktail sauce on the side	
Prawn Shashlik	11.95
Sea prawns, onion, bell pepper and tomato, skewered and served with mesculun greens and lemon	

SOUPS & SALADS

Mulligatawny Soup	5.95
A blend of lentils tempered with curry leaves, mustard seeds and chillies	
Cream of Tomato	5.95
Light and creamy tomato soup flavored with oregano and served with croutons	
Shiva's Royal Greens	6.95

Sautéed asparagus, cherry tomatoes, baby cucumber, and avocado on a bed of mesculun greens, topped with paneer bits and pecan, served with champagne vinaigrette dressing on side

Garden Salad 4.95
Garden fresh vegetables sliced and served with lemon on the side

A C C O M P A N I M E N T S

Shiva's Raita 3.95
Whipped yogurt with chopped onion, cucumber, potato, tomato & mint, dressed with roasted cumin & black salt

Papadum 3.95
Paper thin lentil crepes roasted in Tandoor, served with a blend of chopped onions, cucumber, tomatoes, sprouts, cilantro, tamarind and mint

FROM THE CLAY OVEN (TANDOOR SE) V E G E T A R I A N K E B A B

Veggie Grill 11.95
Paneer, bell peppers, pineapple, cauliflower and onions marinated in spiced yogurt and char-grilled in the Tandoor

Tiranga Paneer Tikka 12.95
Paneer slices flavored individually with mint, tamarind and spiced yogurt and served over lightly sautéed onions and bell peppers

C H I C K E N K E B A B

Malai Chicken Tikka 14.95
Boneless pieces of tender tandoor-roasted chicken breast, marinated with mild spices, yogurt, and cream

Tandoori Chicken Half 12.95 Full 17.95
Tandoor-roasted chicken marinated with sour cream, yogurt, ginger, garlic, and frontier spices

Reshmi Kebab 14.95
Minced chicken with blend of fresh herbs, formed around a skewer and char-grilled in Tandoor

L A M B K E B A B

Lamb Boti Kebab 15.95
Tender lamb cubes, marinated with our Chef's special spice blend with a touch of fresh mint, grilled in Tandoor

Gilafi Seekh Kebab 15.95
Soft minced lamb crusted with onion, bell pepper, cilantro and fresh mint with a touch of Cinnamon

Tandoori Rack of Lamb 21.95
Shiva's signature recipe of Rack of Lamb marinated in our unique yogurt and spices blend, and roasted in Tandoor

Tandoori Mix Grill 17.95
Assortment of chicken tikka, tandoori chicken, lamb seekh kebab and lamb boti kebab

S E A F O O D K E B A B

Sea Bass Tikka (Chef's Signature) 18.95
Fresh tender Chilean sea bass marinated in our Chef's special marinade, and char-grilled to perfection, a definite house favorite!

Tandoori Prawn 17.95
Six juicy tiger prawns marinated with spiced yogurt and pomegranate juice and roasted in Tandoor

Seafood Platter 22.95
Sea bass, salmon and two juicy tiger prawns marinated in blend of lemon juice, spices and saffron

S H I V A ' S C U R R Y F A R E V E G E T A R I A N C U R R I E S

Shahi Paneer (Chef's Signature) 11.95
Slivers of home made paneer simmered in a creamy, honey-laced tomato sauce

Kadhai Paneer 11.95
Golden fried fresh paneer fingers stir-fried with fresh tomatoes, bell peppers and onions

Malai Kofta 11.95
Spiced cheese and mixed vegetable dumplings simmered in creamy saffron sauce

Palak Paneer 11.95
Cubes of paneer cooked in spinach and herb puree tempered with cumin and garlic

Khatta Meetha Baingan (Chef's Signature) 11.95
Baby eggplants stewed in tomato gravy flavored with five-spice blend

Baingan Bharta 10.95
Tandoor roasted eggplants seasoned with tomatoes, onions, peas, herbs and lemon

Bhindi-do-Pyaza 11.95
Crispy fried okra seasoned with diced onions, tomatoes and spices

Bharoni Simla Mirch 10.95

Roasted Whole bell pepper stuffed with freshly chopped vegetables and nuts,
cooked in thick curry sauce

Mushroom Jalfarezi 11.95
Button mushroom and seasonal fresh vegetables, stir fried with garlic and fresh herbs

Aloo Dum Bhojpuri 10.95
Hollowed potatoes stuffed with dry fruit mix then simmered in rich gravy,
garnished with slivered almonds and cream

Aloo Gobhi Matar 10.95
Cauliflower florets and potato delicately cooked with dry fruits, fresh tomato and onion sauce

Chana Peshawari 10.95
Garbanzo beans cooked in Punjabi style, served with onion and lemon

Shiva's Dal Makhani 9.95
Black lentil stewed in butter and tomato sauce with fresh herbs and spices, and garnished with cilantro leaves

Dal Laknavi 9.95
A blend of four lentils tempered with roasted garlic and spices, simmered overnight

CHICKEN CURRIES

Butter Chicken (Chef's Signature) 14.95
Tandoor-grilled shredded chicken simmered in rich creamy, honey-laced tomato gravy

Chicken Tikka Masala 14.95
Tandoor roasted chicken breast pieces cooked in creamy tomato-onion gravy

Chicken Tariwala 14.95
Tender cuts of chicken cooked in our traditional home-style curry sauce

Goan Chicken Vindaloo 14.95
Chicken cubes and a potato stewed together in red-hot curry

LAMB CURRIES

Lamb Roganjosh (Chef's Signature) 16.95
Tender pieces of lamb flavored with cardamom, cloves and Kashmiri spices with a blend of onions, fresh ginger and garlic

Lamb Sali Boti 15.95
Tender cuts of lamb cooked with fresh ginger, ground spices, herbs, apricot, and coconut milk, garnished with crispy straw potatoes

Kadhai Lamb	15.95
Lamb chunks cooked in our unique Kashmiri red chilli and spicy gravy with tomato and bell peppers	
Rada Meat Akbari	15.95
Minced lamb cooked with chunks of lamb in homemade special spices	

SEAFOOD CURRIES

Sea Food Curry (Chef's Signature)	17.95
Sea Bass and prawn curry simmered in Madrasi curry sauce, fresh coconut milk and curry leaves	
Kadhai Prawn Masala	16.95
Succulent fresh prawns stir-fried with bell peppers, tomatoes, and blend of spices, with a touch of black cardamom, garnished with cilantro	
Gangtok Prawn	16.95
Prawns simmered in a hot sauce and flavored with ginger and herbs	

SHIVA'S BIRYANIS (RICE DELICACIES) (ALL BIRYANIS ARE SERVED WITH RAITA)

Pulao Rice	2.50
Steamed basmati rice flavored with whole spices and saffron	
Mixed Vegetable Biryani	11.95
Mixed vegetables and basmati rice cooked with whole spices, dry fruits, flavored with saffron	
Dum Chicken Biryani	14.95
Aromatic basmati rice cooked with chicken and Indian spices, dum style	
Dum Lamb Biryani Hyderabadi	15.95
Basmati rice simmered in lamb curry laced with rose water, flavored with saffron and cardamom	
Dum Prawn Biryani	16.95
Tiger prawns sautéed with saffron-flavored basmati rice and topped with caramelized onion and garlic	

OVEN FRESH HOT BREADS

Shiva's Naan	2.95
Plain naan topped with mixed herbs and olive oil	
Butter Naan	1.95
Indian leavened white flour bread smeared with butter	
Garlic Naan	1.95

Indian leavened white flour bread smeared with garlic, cilantro and butter	
Peshawari Naan	2.95
Leavened white flour bread stuffed with dry fruits and nuts	
Tandoori Roti	1.95
Whole wheat flat bread baked in Tandoor	
Ajwaini Lachha Parantha	2.95
Layered whole wheat bread with butter, baked in Tandoor	
Rumali Roti	3.45
Special, air flipped paper thin bread baked on an inverted Indian Wok	
Poori	2.95
Deep fried whole wheat puffed bread	
Stuffed Kulcha	3.45
Whole wheat bread stuffed with your choice of cauliflower, potato, onion, paneer, chicken or minced lamb	
Assorted Bread Basket	7.95
An assortment of lachha parantha, stuffed potato kulcha and butter naan	

We accept all major credit cards, but no personal checks.

An 18% gratuity will be added on parties of 6 or more.

We are not responsible for articles left in the restaurant.

We reserve the right to refuse services to anyone.

Shiva's offer private banquet facility day and evening.

*** Let us know of any food allergy or intolerance or any dietary restrictions ***