

## Shiva's Dinner Menu

### APPETIZERS

Sami Dil Ruba (4 Pcs) Paneer(Farmer's cheese), spinach, greens, and potato cakes flavored with fresh cilantro, ginger and spices	5.95
Shahi Samosa (4 Pcs) Crispy fried turnovers stuffed with mixed vegetables, cashews, herbs and spices	5.95
Aloo Tikki Chat Deep fried potato patties, topped with peas, whipped yogurt, chopped onion, tangy tamarind and fresh mint chutneys	5.95
Bhalla Papri Chat Deep fried crunchy chips with bhallas, topped with spiced potato, chick peas, whipped yogurt and chutneys	5.95
Bharawan Aloo Potato barrels stuffed with cauliflower, cashews, paneer(Farmer's cheese) and mixed vegetables, baked in Tandoor and served over bed of sautéed vegetables	8.95
Gobhi Manchurian Cauliflower pieces covered with thin layer of flour and special sauce, deep fried	8.95
Chicken Pakora Tender pieces of chicken covered with spiced flour batter, deep fried	5.95
Fish Pakora Catfish marinated overnight and deep fried, sprinkled with special spices	7.95
Masala Scallops Stir fried scallops flavored with fresh coconut, lime, tomato and ginger, served with naan and papad	7.95
Crab Pattice (2 Pcs) Goan style crab cake laced with ginger, garlic, and fresh cilantro with cocktail sauce on the side	7.95
Prawn Shashlik Sea prawns, onion, bell pepper and tomato, skewered and served with mesculun greens and lemon	11.95

### SOUPS AND SALADS

Mulligatawny Soup A blend of lentils tempered with curry leaves, mustard seeds and chilies	5.95
Cream of Tomato Light and creamy tomato soup flavored with oregano and served with croutons	5.95

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Shiva's Royal Greens 6.95  
Sautéed asparagus, cherry tomatoes, baby cucumber, and avocado on a bed of mesclun greens, topped with paneer(Farmer's cheese) bits and pecan, served with champagne vinaigrette dressing on side

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

### **ACCOMPANIMENTS**

Shiva's Raita 4.95  
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 dip of chopped onions, cucumber, tomatoes, cilantro, bell pepper in mango chutney

### **FROM THE CLAY OVEN (Tandoor Se)**

#### **Vegetarian Kebab**

Veggie Grill 11.95  
Paneer(Farmer's cheese), bell peppers, pineapple, cauliflower and onions marinated in spiced yogurt and char-grilled in the Tandoor

Tiranga Paneer Tikka 12.95  
Paneer(Farmer's cheese) slices flavored individually with mint, tamarind and spiced yogurt and served over lightly sautéed onions and bell peppers

#### **Chicken Kebab**

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

#### **Lamb Kebab**

Lamb Boti Kebab 16.95  
Tender lamb cubes, marinated with our Chef's special spice blend with a touch of fresh mint, grilled in Tandoor

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Gilafi Seekh Kebab 16.95  
Soft minced lamb crusted with onion, bell pepper, cilantro and fresh mint with a touch of Cinnamon

Tandoori Rack of Lamb 22.95  
Shiva's signature recipe of Rack of Lamb marinated in our unique yogurt and spices blend, and roasted in Tandoor

Tandoori Mix Grill 18.95  
Assortment of chicken tikka, tandoori chicken, lamb seekh kebab and lamb boti kebab

### **Seafood Kebab**

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 18.95  
Eight juicy tiger prawns marinated with spiced yogurt and pomegranate juice and roasted in Tandoor

Seafood Platter 18.95  
Sea bass, salmon, and two three juicy tiger prawns marinated in blend of lemon juice, spices and saffron

### **SHIVA'S CURRY FARE**

#### **VEGETARIAN CURRIES**

Shahi Paneer (Chef's Signature) 12.95  
Slivers of home made paneer(Farmer's cheese) simmered in a creamy, honey-laced tomato sauce

Kadhai Paneer 12.95  
Golden fried fresh paneer(Farmer's cheese) 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(Farmer's cheese) 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 sweet and sour five spice blend

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Baingan Bharta	11.95
Tandoor-roasted eggplants seasoned with tomatoes, onions, peas, herbs and lemon	
Bhindi-Do-Piaza	13.95
Crispy fried fresh okra seasoned with diced onions, tomatoes and spices	
Bharoni Shimla Mirch	11.95
Roasted whole bell pepper stuffed with freshly chopped vegetables and cooked in thick curry sauce	
Mushroom Jalfrezi	11.95
Button mushrooms and seasonal fresh vegetables, stir fried with garlic and fresh herbs	
Aloo Dum Bhojpuri	11.95
Hollowed potatoes stuffed with dry fruit mix then simmered in rich gravy, garnished with slivered almonds and cream	
Aloo Gobhi Matar	11.95
Cauliflower florets and peas cooked with dry fruits, fresh tomato and onion sauce	
Chana Peshawari	10.95
Garbanzo beans cooked Punjabi style, served with onion and lemon	
Shiva's Dal Makhani	9.95
Lentil stewed in butter and tomato sauce with fresh herbs and spices, and garnished with cilantro leaves	
Dal Lakhnavi	9.95
A blend of four lentils tempered with roasted garlic and spices and slowly simmered overnight	

### **CHICKEN CURRIES**

Butter Chicken(Chef's Signature)	14.95
Tandoor-grilled shredded chicken simmered in a rich creamy, honey-laced tomato gravy	
Chicken Tikka Masala	14.95
Tandoor roasted chicken breast pieces cooked in rich creamy tomato-onion gravy and flambéed with Brandy	
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 Roganjosht(Chef's Signature)	17.95
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Tender pieces of lamb flavored with cardamom, cloves, and Kashmiri spices with a blend of onions, fresh ginger and garlic

Lamb Sali Boti 16.95

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

Kadhai Lamb 16.95

Lamb chunks cooked in our unique Kashmiri red chili and spicy gravy with tomato and bell peppers

Rada Meat Akbari 16.95

Minced lamb cooked with chunks of lamb in homemade special spices

### **SEAFOOD CURRIES**

Sea Food Curry (Chef's Signature) 17.95

Sea bass and prawns simmered in a Madras curry sauce, with fresh coconut milk and curry leaves

Kadhai Prawn Masala 16.95

Succulent fresh prawns stir-fried with bell pepper, tomatoes, and blend of spices, with a touch of black cardamom, garnished with cilantro

Gangtok Prawn 16.95

Prawns simmered in a hot chili spicy 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 12.95

Mixed vegetables and basmati rice cooked with whole spices, flavored with saffron

Chicken Dum Biryani 14.95

Aromatic basmati rice cooked with chicken and Indian spices, dum style

Lamb Biryani Hyderabadi 16.95

Basmati rice simmered in lamb curry laced with rose water, flavored with saffron and cardamom

Prawn Dum Biryani 16.95

Tiger prawns sautéed with saffron-flavored basmati rice and topped with caramelized onion and garlic

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## **OVEN FRESH HOT BREADS**

Shiva's Naan Plain naan topped with mixed herbs and olive oil	2.45
Tandoori Naan Indian leavened white flour bread smeared with butter	1.95
Garlic Naan Indian leavened white flour bread smeared with garlic, cilantro and butter	2.45
Peshawari Naan Leavened white flour bread stuffed with dry fruits and nuts	3.45
Tandoori Roti Whole wheat flat bread baked in Tandoor	1.95
Ajwani Lacha Parantha Layered whole wheat bread with butter and baked in Tandoor	2.95
Rumali Roti Special, air flipped paper thin bread baked on an inverted Indian Wok	3.45
Poori Deep fried whole wheat puffed bread	2.95
Stuffed Kulcha Whole wheat bread stuffed with your choice of cauliflower, potato, onion, paneer(Farmer's cheese), chicken or minced lamb	3.45
Assorted Bread Basket An assortment of lacha parantha, stuffed potato kulcha and tandoori naan	7.95

*All food is processed in the facility that also processes  
peanuts, tree nuts, milk, soy and wheat.*

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.

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