

Starters

Vegetable Samosas

Deep-fried turnovers stuffed with mildly spiced green peas and potatoes. - 5.49

Samosas

Deep-fried turnovers stuffed with minced lamb and spices - 6.25

Aalu Tikki

Deep-fried potato and green pea patties with coriander, ginger and spices. - 4.25

Crispy Shrimp with Hot Garlic Sauce

Chickpea batter dredged shrimp, deep-fried and served with hot garlic sauce. - 8.95

Vegetable Pakora

Assorted vegetables deep-fried in chickpea flour batter to create delicious fritters.- 5.49

Gobhi Pakora

Cauliflower pieces marinated in chickpea flour batter and deep-fried. - 5.25

Chicken Pakora

Mildly spiced boneless chicken, fresh onion, garlic and ginger dredged in chickpea flour batter and deep-fried to create delicious fritters -6.95

Paneer Pakora

Homemade cheese cube fritters with a touch of cumin and spices. - 6.95

Fish Pakora

Chickpea flour batter dredged mild white fish fritters. - 7.95

Shrimp Pakora

Jumbo shrimp marinated, dredged in chickpea flour batter and deep-fried, served with mint.- 7.95

Gobhi Manchurian

Cauliflower simmered with green peppers and onions in a mildly spiced soy and tomato sauce.- 7.95

Smokey Chicken Tikka

Boneless marinated chicken with spices prepared in our special clay oven.- 7.95

Apna Punjab Vegetarian Starter Platter

Vegetable samosa, gobhi pakora, paneer pakora, aalu tikki and vegetable pakora.- 9.95

Apna Punjab Starter Platter

Lamb samosa, chicken pakora, seekh kabob, chicken tikka and vegetable pakora.- 10.95



Please inform your server if you have any food allergy, including gluten and dairy.

Side Dishes



Side of Aalu Chat



Potato cubes and chickpeas with spices. - 5.95

Dahi Papri

Homemade chips topped with potatoes and chick peas.- 5.95



Chicken Chat



A tangy combination of chicken, cucumbers, tomatoes and onions in a spiced sauce. - 6.95

Cucumber Salad



Cucumber and tomato cubes tossed with tamarind dressing, fresh coriander and lemon. - 5.95



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Chicken Specialties

Chicken Curry



Boneless chicken in a complex sauce of spices and herbs with chilies. - 13.49

Chicken Tikka Masala



Marinated chicken barbecued in the tandoor clay oven and folded into a tomato-cream sauce with a hint of ground cumin and spices.- 14.95

Chicken Vindaloo



For the one with true passion for spicy food, chicken and potatoes cooked in fiery red chili and vinegar sauce. - 13.49

Chicken Saag

Boneless pieces of chicken smothered in slow-cooked spinach with ginger, garlic and herbs. - 13.49

Chicken Bhunna



Chicken simmered in a tomato-curry sauce with peppers, onion, ginger and garlic. - 13.49

Chicken Kofta

Makhani Ground chicken formed meatballs, simmered in tomato-cream sauce. - 13.49

Chicken Manchurian

Boneless chicken simmered with green peppers and onions in a mildly spiced soy and tomato sauce. - 13.49

Chicken Chili



Cubes of chicken sauteed with soy, onions, green chili, herbs and spices served Indo-Chinese style. - 13.49

Chicken Rogan Josh



Tender marinated chicken cooked with yogurt, ginger, garlic and cilantro. - 13.49

Chicken Korma



A classic entree of succulent pieces of chicken, simmered with exotic spices, herbs, cashews, almonds and raisins in a mild savory cream sauce. - 13.95

Chicken Pistachio

Chef's special recipe of tender pieces of chicken slow cooked in yogurt cilantro and pistachio sauce. - 13.95

Chicken-Do-Piazza



Tender pieces of chicken cooked with shredded onions in a light creamy yogurt sauce. - 13.49

Chicken Jalfrazzi

A chef's special, tender piece of chicken smothered in mixed vegetables and peppers in a flavorful curry sauce. - 13.49

Chicken Karahi



Chicken with exotic Indian seasonings, tomatoes, onion and green chili sauce. - 13.49

Butter Chicken



Boneless chicken skewed in the tandoor clay oven and simmered in a special buttery sauce.- 13.95

Methi Chicken



Tender pieces of chicken cooked with fresh fenugreek leaves and select spices..- 13.95

Garlic Chicken



Boneless chicken sauteed with special garlic sauce along with herbs and spices. - 13.49

Keema Mattar Chicken



Ground chicken with green peas, onions, garlic, ginger and spice. - 13.49

Mango Chicken



Tender chicken pieces simmered with vegetables in mango sauce. - 13.95

Chicken Musallam



Boneless pieces of chicken in brown onion and almond curry sauce, a traditional favorite for entertaining. - 13.49



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Seafood Specialties

Fish or Shrimp Karahi

Mild fish with exotic seasonings, tomatoes, onion and green chili sauce. - 15.95

Coconut Fish Curry

Savory, sweet and spicy, mild fish in a complex sauce of spices and herbs with chilies and coconut.- 15.95

Shrimp Bhuna

Shrimp simmered in a tomato-curry sauce with peppers, onion, ginger and garlic.- 15.95

Seafood Masala

Marinated scallops, shrimp and fish folded into a tomato-cream sauce with a hint of ground cumin and spices.- 15.95



Fish or Shrimp Curry

Your choice of mild fish or shrimp in a complex sauce of spices and herbs with chilies. - 16.95

Fish or Shrimp Korma

Your choice of mild fish or shrimp simmered with exotic spices, herbs, cashews, almonds and raisins in a mild savory cream sauce. - 15.95

Fish or Shrimp Vindaloo

For the one with true passion for spicy food, your choice of mild fish or shrimp and potatoes cooked in fiery red chili and vinegar sauce. - 15.95

Fish or Shrimp Saag

Your choice of mild fish or shrimp smothered in slow-cooked spinach with the addition of ginger, garlic and herbs. - 15.95



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Rice Specialties



Plain Rice



Boiled basmati rice. - 3.25

Jeera Rice



Basmati rice cooked with green peas, cumin seeds and spices.- 5.95

Peas Pulao



Basmati rice cooked with cumin seeds.- 7.95

Lemon Rice



Lemon flavored rice prepared with mustard seeds, curry leaves and lentils.- 7.95

Vegetable Fried Rice



Basmati rice with vegetables in Indo-Chinese style.- 10.95

Vegetable Biryani



Basmati rice enhanced with exotic spices and cooked with assorted vegetables.- 11.95

Chicken Biryani



An aromatic blend of Indian basmati rice with chicken, herbs and spices. - 12.95

Lamb Biryani



An aromatic blend of fragrant Indian basmati rice cooked with lamb, herbs and spices. - 13.95

Goat Biryani



An aromatic blend of fragrant Indian basmati rice cooked with goat, herbs and spices. - 14.95

Shrimp Biryani

An aromatic blend of Indian basmati rice with herbs and spices, saffron and shrimp. - 14.95

Apna Punjab Mixed Biryani



Lamb, chicken and shrimp cooked with vegetables, an aromatic blend of Indian basmati rice herbs and spices. - 15.95



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Accompaniments

Curd

Homemade yogurt. - 1.99

Boondi Raita

Homemade yogurt blended with boondi flower, herbs and spices. 2.99

Raita

Freshly made yogurt blended with chopped cucumber, fresh coriander and herbs. 2.49

Papad

Crispy lentil bread. Dry or fry. - 1.99

Green Salad

Onion, tomato, cucumber, green chilies and lemon.- 4.49

Mixed Pickle - 1.99

Mango Chutney - 1.99



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Beverages

Tea or Coffee

Hot or iced. - 1.99

Masala Tea- 2.50

Soft Drinks - 1.50

Your choice of flavor.- 2.49

Fruit Juice- 2.50

Bottled Water- 2.50

Mango Lassi- 3.49

Lassi

Plain, slated or sweet. 2.95



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Soups

Lentil Soup



A traditional garden fresh vegetables soup, delicate spiced. - 3.95

Tomato Garlic Soup



Ripened tomatoes and a kick of garlic.- 3.95

Chicken Soup



Our chef's special recipe of boneless chicken soup with herbs and spices.- 4.25

Coconut Soup



Coconut, cashew and milk - an Apna Punjab specialty.- 3.95

Rasam

A traditional tangy soup with lentils and mustard seeds.- 3.95



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Vegetable Specialties



Tadka Daal

Yellows lentils, coriander, garlic, ginger and tomatoes. - 10.95

Daal Makhani

Black lentils, coriander, garlic and spices without butter, ghee and cream.- 10.95

Daal Lasan Wale

Slow cooked black lentils tempered with garlic and spices - no butter, ghee and cream.- 10.95

Apna Punjab Daal

Black and yellow split lentils Apna Punjab style..- 11.95

Paneer Makhani

Homemade cheese sauteed with fresh ginger, garlic, cooked in a creamy tomato sauce and garnished with nuts and raisins.- 12.95

Methi Mattar Masala

Fresh green peas, fenugreek leaves cooked in a tomato-cream sauce with a hint of ground cumin and spices.- 12.95

Mattar Paneer or Mattar Mushroom

A colorful combination of green peas or mushrooms with homemade cheese cubes, tomatoes, onions, garlic and spices.- 11.95

Aalu Mattar Tomato

A colorful combination of green peas, potatoes, tomatoes, onions, garlic and spices. - 10.95

Gobi Aalu or Masala

Fresh cauliflower, potatoes, cooked with cumin, coriander and other spices.- 11.95

Bangan Bharta

Eggplant partially cooked on skewers in a tandoor clay oven, chopped and mixed with tomatoes, onions, green peas and spices.- 11.95

Gobi Mattar

A special dish of minced cauliflower and green peas with exotic herbs and spices.- 11.95

Saag or Saag Paneer

Slow-cooked spinach with fresh garlic, ginger and tomatoes, with or without cheese cubes, a vegetable favorite!- 11.95

Apna Punjab Saag

Fresh spinach cooked with fresh garlic, ginger, tomatoes prepared in the true Punjabi style.- 11.95

Paneer Pasanda

Homemade cheese cubes smothered in peppers, onions and our special blend of spices.- 12.95

Bhindi Masala

Okra, onions, tomatoes, garlic, ginger and spices.- 10.95

Diwani Handi

Chopped spinach with a variety of other garden vegetables and spices.- 11.95

Channa Masala

Chickpeas in a curry sauce.- 10.95

Karahi Cholle

Chickpeas with exotic Indian seasonings, tomatoes, onion and green chili sauce.- 11.95

Jeera Aalu

Potatoes pan fried with cumin seeds.- 10.95

Aalu Chatni Wale

Whole potatoes stuffed with cheese and spices, served with yogurt and mint sauce.- 11.95

Malai Kofta

A traditional dish of minced vegetables formed into balls and simmered in a thick rich sauce and nuts.- 11.95

Vegetable Manchurian

Vegetables simmered with green peppers and onions in a mildly spiced soy and tomato sauce.- 11.95

Navratan Korma

Nine vegetables simmered with exotic spices, herbs, cashews, almonds and raisins in a mild savory cream sauce- 11.95

Paneer Vegetable Masala

Homemade cheese cubes prepared with various vegetables in a tomato-cream sauce with a hint of ground cumin and spices.- 11.95

Anda Paneer

Homemade cheese with egg and spices served with tomato-cream sauce.- 11.95

Punjabi Kadhi Pakora

Chickpea batter with yogurt, onions, tomatoes, ginger, garlic and spices- 12.95

Aalu Saag

Slow-cooked spinach with fresh garlic, ginger and tomatoes, potatoes, a vegetable favorite!- 11.95

Aalu Saag

Slow-cooked spinach with fresh garlic, ginger and tomatoes, potatoes, a vegetable favorite!- 11.95

Lamb & Goat Specialties

Lamb Curry



Lamb in a complex sauce of spices and herbs with chilies. - 14.49

Lamb Vindaloo



For the one with true passion for spicy food, lamb and potatoes cooked in fiery red chili and vinegar sauce.- 14.49

Lamb Korma



A classic entree, pieces of lamb are simmered with exotic spices, herbs, cashews, almonds and raisins in a mild savory cream sauce. - 14.49

Lamb Saag

Boneless pieces of lamb smothered in slow-cooked spinach with the addition of ginger, garlic and herbs. - 14.49

Lamb Rogan Josh



Marinated lamb cooked with yogurt, ginger, garlic and cilantro. - 14.49

Lamb Bhuna



Lamb simmered in a tomato-curry sauce with peppers, onion, ginger and garlic. - 14.95

Lamb Boti Masala



Lamb skewers cooked in the tandoor clay oven covered in tomato-cream sauce with a hint of ground cumin and spices. - 15.95

Lamb Champ Masala



Mrinated lamb barbecued in the tandoor caly oven and folded into a tomato-cream sauce with a hint of ground cumin and spices.- 15.95

Keema Muttar Lamb



Ground lamb with green peas, onions, garlic, ginger and spices. - 14.49

Lamb-Do-Piazza



Tender pieces of lamb cooked with shredded onions in a light creamy yogurt sauce. - 14.49

Lamb Karahi



Lamb with exotic seasonings, tomatoes, onion and green chili sauce. - 14.49

Lamb Musallam



Boneless pieces of lamb in brown onion and almond curry sauce, a traditional favorite for entertaining.- 14.49

Goat Curry



Goat in a complex sauce of spices and herbs with chilies.- 14.95

Goat Vindaloo



For the one with true passion for spicy food, goat b potatoes cooked in fiery red chilly and vinegar sauce. - 14.95

Goat Karahi



Cut pieces of goat seasoned with special Indian seasoning with fresh tomatoes, onion and green chili sauce. - 14.95

Goat Mirch Masala



Tender pieces of goat seasoned with exotic Indian spices in a tomato, onion and green chilli sauce. - 14.95



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Specialties from Tandoor

All tandoor selections are served with rice.

Chicken Tandoori



Marinated chicken in yogurt and freshly ground herbs barbecued in our clay oven. - 16.95

Chicken Tikka



Succulent cubes of chicken, marinated in yogurt and specially blended spices and barbecued in our clay oven.- 15.95

Mint Chicken Tikka



Mint, ginger, cilantro and garlic yogurt marinated chicken barbecued in our clay oven.- 15.95

Chicken Kali Mirch Tikka



Boneless Thai-marinated chicken pieces in black paper and other spices.- 15.95

Lamb Boti Kabob



Selected tender cubes of lamb with a touch of garlic and broiled to perfection on a skewers.- 16.95

Lamb Champ Kabob



Tender pieces of lamb marinated in a special fragrant sauce and cooked on skewers in the tandoor clay oven.- 18.95

Paneer Tikka Kabob



Mrinated pieces of paneer roasted in the tandoor clay oven for an exotic cheese kabob.- 14.95

Seekh Kabob



Finely minced lamb seasoned with fresh onions and herbs barbecued on a skewers. - 14.95

Fish Tikka

Mild fish marinated spices and cooked in the tandoor clay oven. - 15.95

Tandoori Shrimp



Jumbo shrimp seasoned with spices and herbs and barbecued in our tandoor clay oven. - 16.95

Chicken Malai Kabob



Chicken marinated in chickpea cream and mild spices barbecued in our tandoor oven. - 15.95

Apna Punjab Mix Platter



Chicken tikka, shrimp, kali mirch tikka, malai tikka, seekh kabob, lamb champ, boti kabob and chicken leg. - 21.95



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Tandoori-Baked Breads

Butter Naan

Light unleavened white flatbread. - 3.49

Garlic Naan

Naan bread with garlic and cilantro.- 3.49

Paneer Naan

Light unleavened white bread stuffed with chopped cottage cheese. - 3.95

Aalu Naan

Light unleavened white bread stuffed with potatoes, peas and different spices. - 3.49

Basil Naan

Light unleavened white bread stuffed with fresh basil. - 3.49

Peshawari Naan

Light unleavened white bread stuffed with cashews, almonds and raisins. - 3.95

Chili Naan

Light unleavened white bread stuffed with fresh green chilies. - 3.49

Keema Naan

Unleavened white bread stuffed with minced lamb and green peas. - 4.25

Ginger and Honey Naan

Light unleavened white bread with a savory and sweet mix. - 4.95

Two-Meat Naan

Unleavened white bread stuffed with miced lamb and chicken. - 9.95

Aalu Paratha

Whole wheat pan-fried flatbread stuffed with mashed potatoes and spices. - 3.49

Gobhi Paratha

Whole wheat pan-fried flatbread stuffed with cauliflower. - 3.49

Onion Paratha

Whole wheat pan-fried flatbread stuffed with onions in and spices. - 3.49

Pudina Paratha

Whole-wheat pan-fried flatbread stuffed with chopped mint and spices. - 3.49

Lacha Paratha

A multi-layered whole wheat bread. - 3.49

Chapati

Traditional Indian whole wheat flatbread made on a hot plate.- 3.25

Tandoori Roti

Whole wheat bread with butter. - 3.25

Poori

Whole wheat bread deep-fried until it's light and fluffy. - 3.95

Bread Basket -8.95

One butter naan, one garlic naan and one poori. Substitute naan with meat naan for -1.00



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Desserts

Gulab Jamun

Succulent soft cheese balls fried and dipped in our special rose flavored syrup. - 3.99

Ras Malai

Cheese patties in condensed milk.- 4.99

Kheer

Rice Pudding. Savory traditional Indian rice pudding topped with almond.- 3.49

Gajar Halwa

Carrot prepared with milk cream and slats raisins.- 4.99

Ice Cream

Your choice of flavor.- 3.99



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