

WELCOME

New Kamana Kitchen offers the freshest food made from traditional homemade recipes and choice spices utilizing the finest handpicked ingredients found both here and abroad. All our dishes are freshly made right after you place your order and will be customized to satisfy every palate's request.

Appetizers

Veg Samosa 🌱	\$7.95
Two pieces of a delicious combination of peas, potatoes, herbs and spices wrapped in a crisp pastry	
Samosa Chat	\$9.95
Crispy Samosas are slightly smashed and broken, serve with chickpea curry(Chole), chopped onion, yogurt & chutneys	
Meat Samosa	\$8.50
Two pieces of a delicious combination of meat, peas, herbs and spices wrapped in a crisp pastry	
Vegetable Pakora 🌱	\$7.50
A mixture of shredded vegetables dipped in a special seasoned batter and fried	
Chili Chicken	\$12.95
Crispy, deep fried batter coated chicken tossed in sweet, sour & hot Manchurian sauce	
Chili Fish	\$13.95
Crispy, deep fried batter coated fish tossed in sweet, sour & hot Manchurian sauce	
Gobi Manchurian	\$9.95
Crispy, deep fried batter coated cauliflower tossed in sweet, sour & hot Manchurian sauce	
Chicken Pakora	\$7.95
Filled with a delicious mixture of chicken, herbs and spices immersed in a special batter and fried	
Paneer Pakora	\$8.50
Tender homemade cottage cheese filled with a delicious mixture of herbs and spices immersed in a special batter and fried	
Mixed Pakora	\$8.95
Mixed plate with vegetable pakora, chicken pakora and paneer pakora	
Daal Soup	\$6.95
An exotic blend of lentils, herbs and spices	
Vegetable Soup 🌱	\$6.95
An assortment of vegetables flavored with herbs and spices in a mildly spiced broth	
Mulagatani Soup	\$7.45
An exotic blend of lentils and chicken broth flavored with herbs and spices	

Chicken Dishes



Butter Chicken	\$19.45
Barbequed pieces of chicken cooked in our special makhani (rich butter sauce) blended with several spices	
Chicken Vindalu	\$15.95
Our chef's special preparation of boneless chicken and diced potatoes cooked in a hot-sour vinegary sauce	
Chicken Madrahi	\$16.95
Boneless pieces of chicken sautéed with black mustard seeds, fresh curry leaves then seasoned with coconut milk, turmeric and our dry spices	
Chicken Tikka Masala	\$19.45
Tender pieces of boneless chicken breast marinated and roasted in the tandoor, then sautéed with herbs and spices in our delicious homemade creamy sauce	
Chicken Curry	\$16.95
A unique combination of chicken and Indian spices cooked in a flavorful curry sauce, made the traditional home-cooked way	
Chicken Kadhai	\$17.95
Boneless chicken sautéed with onions, ginger, green peppers and tomatoes flavored with herbs and spices	
Chicken Korma	\$18.95
Boneless pieces of chicken prepared in a creamy sauce thickened with nuts and flavored with herbs and spices	
Chicken Saag	\$18.95
A flavorful blend of chicken and creamy spinach cooked with herbs and spices	

* All Dishes Served With Rice

Vegetarian Dishes



Palak Paneer	\$18.95
A flavorful blend of creamy spinach and cubes of our delicate homemade cottage cheese with herbs and spices	
Plain Palak	16.95
A flavorful blend of creamy sautéed spinach with herbs and spices	
Aloo Palak	16.95
A flavorful blend of creamy sautéed spinach with potatoes, herbs and spices	
Makai Palak	16.95
A flavorful blend of creamy sautéed spinach with corn, herbs and spices	
Navaratna Korma	\$18.95
Mixture of vegetables cooked in a creamy sauce with herbs and spices	
Sweet Potato Masala	\$18.95
Sweet potato cooked in a creamy sauce with an exotic blend of herbs and spices	
Matar Paneer	\$18.95
Green peas cooked with herbs and spices, then mixed with our delicate pieces of homemade cottage cheese, served in a creamy sauce	
Malai Kofta	\$18.95
Croquets made from soft homemade cottage cheese, potatoes and vegetables simmered in a delicious rich sauce infused with herbs and spices	
Kadai Paneer	\$17.95
House made whole milk cheese sautéed and cooked with bell peppers and onions in a tomato sauce with herbs and spices	
Paneer Tikka Masala	\$18.95
Homemade cubed cheese sautéed with traditional spices and finished with a classic onion and creamy sauce	
Paneer Butter Masala	\$18.95
Homemade cubed cheese sautéed with traditional spices and finished with a classic tomato and creamy sauce	
Mushroom Matar	\$18.95
Mushrooms delicately simmered in a rich, creamy butter sauce complimented with a unique blend of spices	
Aloo Matar 🌱	\$15.95
Green peas and potatoes cooked with herbs and spices. Vegan option available.	
Daal Makhni	\$17.95
Medley of lentils, cooked slowly overnight, tempered with spices and herbs, and lightly finished with butter	

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Vegan Dishes

Baigan Bharta 🌱	\$16.95
Eggplant char-grilled over an open flame, mashed and seasoned with herbs than sautéed with onions, tomatoes and fresh cilantro	
Aloo Gobi 🌱	\$15.95
Traditional Punjabi combination of cauliflower and potatoes cooked with cumin and spices	
Chana Masala 🌱	\$14.95
Chickpeas cooked in a gravy of exotic blend of herbs and spices	
Mixed Vegetable Curry 🌱	\$14.95
A variety of vegetables, cooked slowly overnight, tempered with spices and herbs	
Yellow Daal Fry 🌱	\$14.95
Various yellow lentils cooked with herbs and spices	

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Lamb Dishes

Lamb Vindalu	\$18.95
Boneless pieces of lamb and diced potatoes cooked with ginger and spices in a hot-sour vinegary sauce	
Lamb Kadhai	\$19.95
Boneless lamb sautéed with onions, ginger, green peppers and tomatoes flavored with herbs and spices	
Lamb Korma	\$20.95
Tender pieces of lamb cooked in a creamy sauce thickened with yogurt, nuts and flavored with herbs and spices	
Lamb Tikka Masala	\$20.95
Boneless pieces of lamb sautéed with onions, ginger, and tomatoes flavored with herbs and spices and cooked in a creamy sauce	
Lamb Curry	\$18.95
A tasty dish of lamb cooked in a combination of herbs and our special spices served in curry sauce	
Lamb Saag	\$19.95
A flavorful blend of lamb with creamy spinach cooked with herbs and spices	

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Tandoori



- Chicken Tandoori** \$19.45
Chicken marinated overnight in yogurt, fresh spices, & lemon juice, barbecued over a tandoori oven
- Chicken Kabab** \$18.95
Cubed chicken pieces marinated in yogurt with the chef's special Indian spices, barbecued over a tandoori oven
- Malai Kabab** \$18.95
Cubed chicken pieces marinated in sour cream & yogurt with chef's special Indian spices, barbecue over a tandoori oven
- Lamb Kabab** \$20.95
Tender pieces of lamb cubes marinated and barbecued over a flaming oven
- Shrimp Tandoori** 21.95
Jumbo shrimp marinated in yogurt, ginger, garlic and delicately flavored with herbs and spices
- Mixed Grill** \$22.95
Assortment of tandoori chicken, lamb, shrimp, marinated in yogurt, herbs and spices

Royal Platter

- Vegetarian Thali** \$22.95
Vegetarian Samosa, Pakora, Naan, Aloo Matar, Palak Paneer, Dal Fry, Papad, Achar, Salad and Rice Pudding
- Non-Vegetarian Thal** \$24.95
Meat Samosa, Pakora, Lamb Curry, Dal Fry, Chicken Tikka Masala, Naan, Papad, Achar, Salad and Rice Pudding

Accompaniments

- Vegetarian Salad** \$6.95
Indian salad mixed with cucumbers, onions, tomatoes and papadum with spices
- Mixed Pickle** \$3.95
Variety of pickled vegetables for taste and to increase appetite and digestion
- Fresh Garden Salad** \$8.95
Salad mixed with cucumbers, onions, lettuce, tomatoes and homemade natural yogurt
- Raita** \$4.45
Homemade natural yoghurt with grated cucumbers, carrots and roasted cumin
- Papadum** \$4.45
Thin round seasoned crisp made with black gram flour and spices
- Mango Chutney** \$3.45
Sweet and sour sauce made from raw mango
- Tikka Sauce** \$7.95
Our delicious homemade creamy sauce with spices

Desserts



- Gulab Jamun** \$4.45
Juicy cheese balls dipped and served in syrup
- Rice Pudding** \$3.45
Aromatic rice cooked with milk and nuts
- Gajar Halwa** \$4.55
Creamed and sweetened cooked carrot pudding garnished with nuts
- Pistachio Ice Cream** \$3.95
Traditional homemade ice cream flavored with pistachios
- Mango Ice Cream** \$3.95
Traditional homemade mango flavored ice cream

Seafood Dishes

- Shrimp Palak** \$20.95
A flavorful blend of creamy sautéed spinach with Shrimp, herbs and spices
- Shrimp Vindaloo** \$19.95
Cooked in a chef's special preparation of hot-sour vinegary sauce with shrimp & diced potatoes
- Shrimp Korma** \$21.95
Shrimp cooked in a thickened creamy sauce and flavored with herbs and spices
- Shrimp Tikka Masala** \$22.95
Tandoori Shrimp sautéed with onions, ginger, green peppers and tomatoes flavored with herbs and spices cooked in creamy sauce
- Goan Shrimp Curry** \$21.95
Shrimp cooked in a flavorful coconut curry sauce with herbs and spices
- Coconut Fish Curry** \$20.95
Fish cooked in coconut milk, with herbs and spices
- Fish Curry or Shrimp Curry** \$19.95
Cooked in a flavorful curry sauce, sautéed with onions, tomatoes, herbs and spices

* All Dishes Served With Rice

Rice Specialties



- Biryani**
Traditional aromatic rice tossed with variety of herbs and spices, garnished with nuts
- Vegetable Biryani** \$16.95 **Lamb Biryani** \$18.95
- Chicken Biryani** \$17.95 **Shrimp Biryani** \$19.95
- Basmati Rice** \$3.95
Aromatic plain rice

Breads



- Naan**
Traditional leavened bread made from specialty flours that are hand kneaded with milk and baked in the tandoori oven
- Butter Naan** \$3.95 **Garlic Cheese Naan** \$6.45
Stuffed with cheese and topped with garlic and cilantro
- Garlic Naan** \$4.45
- Cheese Naan** \$5.95 **Peshwari Naan** \$5.95
Stuffed with almonds and raisins
- Paratha** \$4.95
Whole wheat layered bread, topped with butter
- Aloo Paratha** \$6.45
Paratha stuffed with mixture of potatoes, peas, and spices
- Roti** \$3.95
Whole wheat flour bread baked in tandoori oven
- Onion Kulcha** \$4.95
Enriched white flour bread layered with chopped onions and fresh coriander
- Bread Basket** \$11.99
Basket of butter naan, garlic naan & roti; traditional leavened made from specialty flours that are hand-kneaded and baked in the tandoori oven

Drinks



- Lassi**
Sweet Yogurt drink with flavors
- Sweet Lassi** \$5.95
- Salt Lassi** \$5.25
- Mango Lassi** \$6.45
- Soft Drinks** \$2.45
Coca Cola, Diet Coke, or Sprite
- Masala Chai** \$3.95
Special creamed tea with Indian herbs and spices.
- Iced Tea** \$2.95

A corking charge of \$10.00 will be applied for any outside drinks