

appetizers

pakoras *seasoned with spices and coated in a chickpea batter*

bengan (eggplant)	5	machli (fresh fish)	8
gobi (cauliflower)	6	calamari (“bombay style”)	8
mixed vegetable	5	chicken	8

samosas 6

two crisp vegetable puffs filled with potatoes, peas, and spices

papadum 2

sun-dried lentil wafers

assorted appetizers 7

samosa, vegetable pakoras, and papadum

chicken salad 10

tandoori chicken tossed with mixed greens, tomatoes, cucumbers, and spices

aslam’s mixed green salad 5

mixed greens, cucumbers, and tomatoes tossed in aslam’s special dressing

tandoori specialties

all meats are baked in our clay oven

tandoori chicken half 12 / full 22

chicken marinated in yogurt and spices

chicken tikka 15

boneless chicken breast cubes marinated in ginger, garlic, herbs, and spices

seekh kebab 16

freshly ground lamb mixed with onions, herbs, and spices

tandoori prawns 18

jumbo prawns lightly marinated in ginger and garlic

tandoori fish 18

fresh fish of the day marinated in herbs and spices

aslam’s lamb chops 20

tender lamb chops marinated in yogurt and aslam’s spices

mixed tandoori 22

assortment of chicken, lamb, fresh fish, and prawns

chicken specialties

murgh masala 13

traditional chicken curry in exotic spices

murgh makhani 14

boneless chicken simmered in a mild creamy tomato sauce

chicken saagwala 13

chicken curry with fresh spinach in a light cream sauce

chicken vindaloo 13

chicken curry with potatoes and herbs in a hot curry sauce

chicken tikka masala 14

tandoori boneless chicken sautéed with herbs, spices, tomatoes, and cream

chicken jalfrezi 13

boneless chicken braised with tomatoes, bell peppers, onions, herbs, and spices

chicken korma 15

chicken tikka in a mild yogurt cream sauce with cashew and sliced almonds

chicken madras 14

chicken curry in a spicy coconut sauce with golden raisins

chicken bartha 13

boneless chicken with smoked eggplant with a blend of aslam’s spices

lamb specialties

rasoi’s rogan josh 14

classic lamb curry with ginger, garlic, onions, and saffron

lamb vindaloo 14

lamb curry with potatoes and herbs in a hot curry sauce

karahi gosht 15

lamb cooked with butter, ginger, garlic, and spices in a semi-dry sauce

lamb korma 16

lamb cooked in a cream sauce with ground cashew and sliced almonds

saag gosht 14

boneless lamb with creamed spinach, garlic, and ginger

keema aloo mattar 14

minced leg of lamb with green peas, potatoes, and sautéed with spices

lamb madras 15

lamb in a spicy coconut sauce with golden raisins

seafood specialties

machli masala 16

fresh fish of the day in a light sauce of onions, tomatoes, caraway, and spices

machli makhani 17

fresh fish of the day cooked in a mild creamy tomato sauce with butter

jheenga masala 16

prawns sautéed with tomatoes and a blend of spices

jheenga palak 16

prawns sautéed in a spiced spinach sauce

prawn vindaloo 16

prawns and potatoes sautéed in a hot and spicy sauce

prawn madras 17

prawns cooked in a spicy coconut sauce with golden raisins

prawn korma 18

prawns cooked in a mild cream sauce with ground cashews and almonds

mixed seafood curry 19

fresh fish of the day, calamari, and prawns braised in a rich tomato curry sauce

rice specialties

pulao	3
basmati rice with saffron, cumin, cardamom, and cinnamon	
chicken biryani	15
chicken with basmati rice, saffron, herbs, and spices	
vegetable biryani	13
mixed vegetables with basmati rice, onions, herbs, and spices	
kashmiri biryan	13
basmati rice with saffron, golden raisins, almonds, pine nuts, cashew, and fruits	
lamb biryani	16
boneless lamb with basmati rice in a rich stock with herbs and cumin	
prawn biryani	17
prawns with basmati rice and aslam's spices	
mixed seafood biryani	19
fresh fish of the day, prawns, and calamari with basmati rice, herbs, and spices	

vegetarian specialties

dal	10
assorted lentils delicately spiced and sautéed with ginger and garlic	
bhindi masala	11
okra sautéed with bell peppers, onions, fresh tomatoes, and spices	
bengan bartha	11
freshly roasted eggplant sautéed with chopped onion, garlic, ginger, and spices	
saag paneer	12
cubes of homemade farmer's cheese sautéed with fresh spinach and fenugreek	
paneer makhani	13
homemade farmer's cheese cooked in a creamy tomato sauce and fenugreek	
saag aloo	11
fresh spinach and potatoes cooked with onion, ginger, and garlic	
dum aloo vindaloo	11
spiced potatoes cooked in a hot tomato curry sauce with cumin	
dal saag	11
fresh spinach with lentils, herbs, and spices	
mattar paneer	12
green peas and homemade cheese cubes with spices in a tomato cream sauce	
chana masala	11
garbanzo beans with onions, fresh tomatoes, and spices north indian style	
aloo gobi	11
cauliflower and potatoes with a hint of garlic and spices	
navrattan korma	14
vegetables in a delicately spiced cream sauce with cashews, almonds, and fruit	
paneer tikka korma	14
homemade cheese in a mild creamy sauce with a pinch of fenugreek	

accompaniments

kachumber	5
fresh cucumbers, onions, and tomatoes with fresh herbs and lime juice	
raita	3
yogurt with herbs, shredded cucumber, and cumin	
achar pachranga	2
spicy mixed pickle with mangoes, carrots, lemons, chilis, and lotus roots	
mango chutney	2
sweet relish made from mangoes, herbs, and spices	

bread

baked fresh to order in tandoori oven

naan (leavened bread)	2	assorted breads	8
garlic and basil naan	3	garlic and basil naan, onion kulcha, and tandoori roti	
onion kulcha	3	tandoori roti	2
naan studded with onion, cilantro, herbs, and spices		unleavened whole wheat bread	
kabuli naan	5	paratha	3
stuffed with fruits and nuts		buttered, layered whole wheat bread	
keema naan	5	aloo paratha	5
naan stuffed with minced lamb		unleavened whole wheat bread stuffed with potatoes & peas	
goat cheese naan	7	poori	3
naan stuffed with goat cheese, green onions, and bell peppers		two deep-fried whole wheat puffs	

beverages

lassi	5	pellegrino water	5
refreshing yogurt drink sweet or salty		orange, mango, guava juice	3
mango lassi	6	sodas	2
refreshing mango and yogurt drink		original iced tea	3
nimbo pani	4	assorted teas	3
aslam's version of freshly made lemonade			
rasoi's chai	2		
homemade tea with milk, cardamom, cinnamon, and fennel			

all entrées are a la carte | we cater for private parties | take out orders are welcome | we accept all major credit cards | no personal checks accepted | we reserve the right to refuse service to anyone | we are not responsible for lost or stolen articles | a gratuity charge of 20% will be added for parties of four or more | minimum charge of \$12.00 per person applies | menu items are subject to availability | please remember to drink responsibly.

please ask about our **vegan** and **gluten free** options