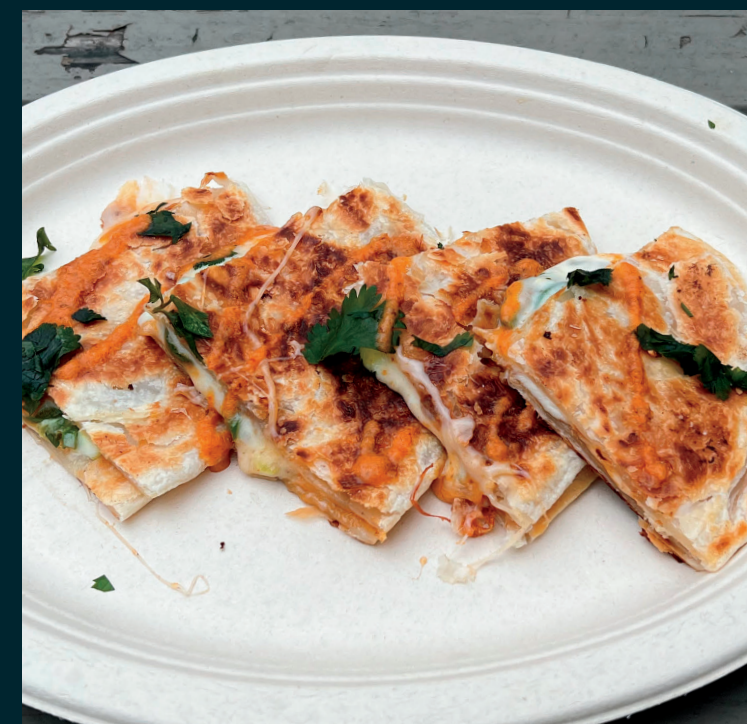


APPETIZER



Samosa \$8
Two Homemade pastries filled with potatoes, onions, and green peas. Fried to perfection served with mint sauce and house sauce



Paratha Melt \$9
Two parathas stuffed with mozzarella cheese, fresh jalapenos, touch of tikka masala and served with tikka masala sauce. Add chicken extra for \$3



Chicken Tikka Nacho \$15
Freshly made to order corn chips topped with cheddar, jack and mozzarella cheese, chicken tikka masala sauce, pico de Gallo, and yogurt sauce



Dhokla \$8
Healthy and nutritious dhokla, made of Fermented gram flour and yogurt batter steamed until it is fluffy and delicious, served with mint sauce



Chicken Saag Naan Pizza \$12
Naan topped with saag sauce mozzarella cheese, chicken, fresh jalapeno, onion, tomato, pepperoncini, and baked to perfection.

DOSA

Very light, crispy, and healthy crepes made of fermented lentils and rice– fermentation reduces the excessive carbs and increases the micro nutrients - delicious and gluten-free - served with two chutneys and sambar. We only use olive oil for cooking Dosa.

Masala Dosa \$14

Traditional masala made of potatoes cooked with onions, peas, seasoned with cumin, and mustard seeds. Served with sambar rice.

Cheese Dosa \$13

Mozzarella, cheddar jack cheese with cilantro, onions, jalapeno, and a touch of tikka masala sauce

Eggs-citement Dosa with Avacado \$15

3 eggs scrambled with fresh jalapeno, onions, and cilantro seasoned with salt, pepper, avacado, and pico de Gallo. Add cheese extra for \$1

Spinach Artichoke dosa \$15

Heart of artichokes sauteed with garlic, ginger, fresh baby spinach, grape tomatoes, and lemon juice placed on a bed of cream cheese topped with a shaving of fresh parmesan cheese

Supreme Dosa with Chicken \$15

Cheddar jack and mozzarella cheese, onion, cilantro, and jalapeno topped with tikka masala sauce, and marinated chicken breast. Vegetarian option- paneer is available.



ENTREES

All entrees are served with aromatic basmati rice. Add Naan for \$2

Chicken Tikka Masala \$16

The most famous & delicious dish in Indian cuisine

Chicken Korma \$16

Marinated chicken breasts cooked in a delicious sauce made of onions, tomatoes, cream, yogurt, spices and cashew paste

Chicken Saag \$16

Marinated chicken breasts cooked in a delicious sauce made of spinach, onions, cream and spices

Vegetable Korma \$15

Delicious korma sauce served with fresh cauliflower, carrots, peas, and green beans.

Paneer Tikka Masala \$15

Cubes of Paneer(cheese) sauteed in butter and served with delicious tikka masala sauce

Palak Paneer \$15

Cubes of Paneer(cheese) sauteed in butter and served with a sauce made of spinach, onions, cream, and spices

Fettuccine Chicken Tikka masala \$15

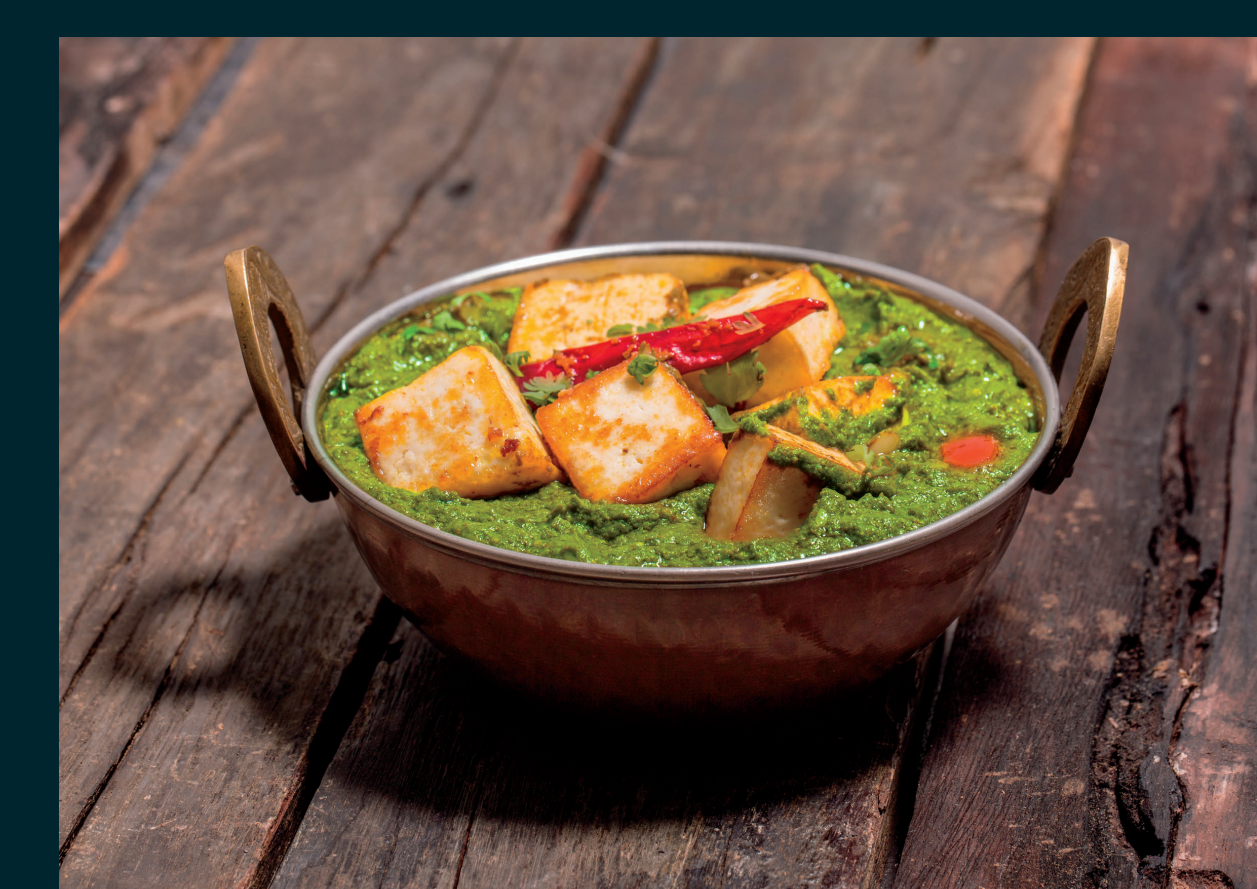
Try our delicious chicken tikka masala over fetachini pasta topped with fresh parmesan cheese.



Tikka Masala



Korma



Palak / Saag

BIRIYANI

Onion, tomatoes, and fresh Jalapeno sauteed with ginger garlic yogurt cinnamon coriander tossed either with chicken or fresh vegetables mixed with rice topped with fried onions and fresh mint. Served with yogurt sauce.

Chicken Biryani \$16

Vegetable Biryani \$15

DESSERTS



Gulab Jamun \$6
Three milk doughs shaped into a golf ball fried and soaked in honey rose syrup and topped with crushed pistachio



Ras Malai \$7
Spongy cured milk flattened and soaked in a creamy sauce flavored with cardamon, saffron, and rosewater and topped with crushed pistachio



Mango Lassi \$6
Fresh mango pureed with yogurt, cardamom, and honey and topped with diced mangoes, whipped cream, fresh strawberry and mint

DRINKS

Bottled Water \$1.50 Diet Coke \$2.50 Mexican Coke \$3.50 Topo Chico \$3.50 Maya's Special Chai \$4.50

Call us (737) 328-7246