The Hindi word 'Basmati' means fragrant, and refers to the nutlike flavor and aroma of this small, but long grained rice. It has been used in India and Pakistan for thousands of years and is excellent with curries. Several varieties are now grown in the U.S.A., such as Texmati and Kasmati, and all are growing in popularity.

Namaste! Basmati have been a family tradition the reputation of serving mouthwatering dishes that showcase time-honored and unique recipes that feel like home. We are proud to be the premier Indian restaurant in the Excellence Group. From the North-West Frontier of India, basmati brings alive the rustic flavors of North-West Frontier cuisine, traditionally prepared in a clay oven (tandoor).

FROM DEEP FRYER
SAMOSA
Homemade dough stuffed with beef, potato, green peas, flavored with Indian spices

PAKORA
Battered vegetables served with green chutney

FROM OUR TANDOOR OVEN
PANEER KATIKKA
An exotic kebab of homemade cottage cheese

SOLE TIKKA RAMPURI
Fish marinated of yoghurt with spices

MUUR TIKKA
Tender chicken kebabs marinated in spiced yogurt

BARRAH KABAB
Tender lamb marinated in yoghurt and Indian spices

BASMATI SPECIALTIES
LAMB ROGAN JOSHI
Tender lamb simmered with curd and Kashmiri herbs and spices

KORI GASSI / LAMB GASSI
South Indian style chicken or lamb in fresh ground coconut, red chilly & roasted coriander

CHICKEN TIKKA MASALA
Char grilled chicken served in velvety tomato gravy enriched with cream

VINDALO CHICKEN, LAMB OR BEEF
Hot and tangy curry sauce specialty from Goa

KORMA CHICKEN OR LAMB
Cashew nut, poppy seed rich flavored, finish with fresh cream

CHICKEN KADHI
Chicken, green pepper, onion tempered with roasted blended spices

EXPLORING THE HANDI
DAAL BASMATI
Black lentils simmered overnight on slow fire enriched with cream (Lacto-vegetarian)

DAAL TADKA
Yellow lentils flavored with garlic and mustard seeds

MILONI SUBJI
Assorted vegetable cooked in Indian spices, tomato and onion thick gravy

CHOLE HALDI RAM
Chick peas tempered with carom seeds and special spices with tomato gravy

PANEER CAPSICUM MASALA
Cheese, green pepper, tempered with cumin and blend with onion gravy (Lacto-vegetarian)

All the dishes from our Handi and Basmati Specialties, will be served with your choice of rice, mint & tamarind chutney, papad and raita.

RICE
SIDE SADHA CHAWAL
Fluffy white long grained basmati rice steamed to perfection

PEAS PULAO
Enhanced with cumin and green peas

KASMIRIO PULAO
Finished with vegetable and dry nuts

BREAD
NAN
Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
TIRANGA MENU

SAMOSA CppGuid
Homemade dough stuffed with potato, green peas, flavored with Indian spices

DAAL BASMATI  Vad
Black lentils simmered overnight on slow fire enriched with cream (Lacto vegetarian)

MILONI SUBJI  Vad
Assorted vegetable cooked in Indian spices, tomato and onion thick gravy

MURG TIKKA  Vad
Tender chicken kebabs marinated in spiced yogurt

LAMB ROGAN JOSH  Vad
Tender lamb simmered with curd and Kashmiri herbs and spices

SIDE SADHA CHAWAL
Fluffy white long grained basmati rice steamed to perfection

NAN
Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger

KONARK MENU

PAKORA
Battered vegetables served with green chutney

DAAL TADKA  Vad
Yellow lentils flavored with garlic and mustard seeds

PANEER CAPSICUM MASALA  Vad
Cheese, green pepper, tempered with cumin and blend with onion gravy (Lacto-vegetarian)

CHICKEN TIKKA MASALA  Vad
Char grilled chicken served in velvety tomato gravy enriched with cream

GHOST ACHRI TIKKA  Vad
Lamb marinated with pickle mix of mustard oil, fennel and spicy chili

SIDE SADHA CHAWAL
Fluffy white long grained basmati rice steamed to perfection

NAN
Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger
DESSERTS

SEASONAL SORBETS

CARROT HALVA
Carrot pudding layered with almond cookies and seasonal fruits sauce

COCONUT MOUSSE
With cashew nuts and orange sauce

CHOCOLATE MOUSSE
Dark chocolate layered with phillo dough and pistachio sauce

EXCELLENCE FLAME-GLAZED KULFI
Kulfi ice cream on grilled pineapple with flambé meringue and caramel sauce