

# SECOND WIFE KITCHEN

## Samosa's

- **Veg Samosa \$2.99 (2 pieces)**  
Favorite appetizer in triangular patties shaped stuffed with potatoes,peas and golden deep fried.
- **Butter Chicken Samosa \$6.99 (2 pieces)**  
A favorite appetizer in triangular patties,shaped stuffed with butter chicken and golden deep fried.
- **Chicken Samosa \$5.99 (2 pieces)**  
A favorite appetizer in triangular patties, shaped stuffed with chicken, green peas and golden deep fried.
- **Samosa Choley \$8.99 (2 piece)**  
Veg Samosa served with choley chat.

## Vegetarian Appetizers

- **Aloo-Tikki \$2.49 (2 pieces)**  
Boiled mashed potatoes blended with moong ki dal and aromatic spices and pan fried to golden brown
- **Veg pakora \$8.99**  
Crispy fritters made with vegetables, gram flour, spices and herbs.
- **Honey Chili Gobi \$14.99**  
Cauliflower florists cooked by our chef with sweet and spicy sauce.
- **Spring Roll \$9.99 (10 pieces)**  
A cylindrical casing of flour paper filled with shredded mixture of vegetables and deep fried until golden brown.
- **Tikki Chana Chaat \$8.99**  
A delicious mix of diced potatoes,chickpeas tossed in yogurt and our famous chutneys.
- **Papdi Chaat \$7.99**  
A mixture of sliced potatoes, chickpeas,onions,tomatoes,papdi in yogurt and famous chutneys.
- **Paneer Pakora \$13.99**  
Stuffed sliced Indian cheese dipped in gram flour batter and fried to golden brown.
- **Bread Pakora \$5.99 (2 pieces)**

Common street food is made from bread slices, gram flour and spices fried until golden brown.

- **Pani Puri \$8.99 (10 pieces)**  
Puff-pastry balls filled with spiced mashed potato, onions and chickpeas with tangy water.
- **Dhai Bhala \$7.99**  
Crispy fried lentil fritter dunked in sweetened yoghurt.

## Fried Crispy Specials

- **Fish Pakora \$13.99**  
Basa fish fritters are blended in exotic spices and deep fried to golden brown.
- **Chicken Pakora \$15.99**  
Boneless chicken marinated with Indian spices and deep fried.
- **Crispy Fried Chicken legs (4 Pcs) \$9.99**  
Chicken drumsticks deep fried until crispy golden.

## TANDOOR

A cylindrical oven made of clay, heated for baking bread and roasting meat.

- **Malai Paneer Tikka \$14.99**  
Cubes of cottage cheese marinated in cream, spices and cooked in tandoori.
- **Paneer Tikka \$14.99**  
Cubes of cottage cheese marinated in yogurt and tandoor spices.
- **Malai Soya Chaap \$13.99**  
Soybean chunks marinated in cream, spices and cooked in clay oven.
- **Tandoori Soya Chaap \$13.99**  
Soybean chunks marinated in yogurt and tandoor spices cooked in clay oven.
- **Tandoori Chicken (Half \$13.99) (Full \$21.99)**  
King of kebab chicken pieces marinated in homemade yogurt, ginger, garlic and Indian spices.
- **Hariyali Chicken Tikka \$15.99**  
Smoky flavored chicken with fresh green herbs-mint and coriander leaves along with Indian spices.
- **Chicken Tikka (Boneless) \$15.99**  
**(Tandoori, Tomatina, Malai)**  
Chicken marinated in different sauces and grilled to perfection in our clay oven.
- **Fish Tikka \$14.99 (Tandoori, Malai)**

Cubes of basa marinated in yogurt, ginger, garlic and tandoori masala.

- **Chicken Seekh Kebab \$14.99**  
Minced chicken and cheese skewered and cooked in a clay oven with Indian spices.
- **Lamb Seekh Kebab \$15.99**  
Minced lamb skewered cooked in a clay oven, soft, juicy and succulent

## Looking for Brunch???

- **Hing Jeera Aloo (4 puri) \$12.99**  
Potato cooked with cumin and Asafetida.
- **Cholley Bhaturey (2 Bhaturey) \$13.99**  
Crispy puffed bhaturey served with Amritsari chole.
- **Chole Kulcha (2 Kulche) \$13.99**  
Desi flatbread stuffed with masala potatoes and served with Amritsari chole.
- **Cholley Puri (4 puri) \$12.99**  
Puri served with Amritsari chole.
- **Halwa Puri (4 puri) \$15.99 (Only Saturday and Sunday until 3 pm)**  
Halwa served with chole and puri

## Main Course (Veg)

- **Palak Paneer \$14.99**  
Cottage cheese cooked in minced spinach and cream.
- **Navratan Korma \$14.99**  
Mixed vegetables in our white cream sauce accompanied with cottage cheese.
- **Paneer Butter Masala \$14.99**  
Rich and creamy curry made with Indian Cheese, spices, onion and tomato.
- **Shahi Paneer \$14.99**  
Cubes of cottage cheese cooked in our fragrant thick butter sauce.

- **Paneer Korma \$14.99**  
Cottage cheese mixed with white creamy sauce and Indian spices.
- **Kadai Paneer \$14.99**  
Indian cheese cooked with chili-hot paste, semi dry and colorful with bell pepper.
- **Mattar Paneer \$14.99**  
Indian Cheese cooked with fresh green peas in onion and tomato sauce.
- **Paneer Tikka Masala \$15.99**  
Tandoori paneer cooked with tomato onion gravy and creamy sauce.
- **Paneer Bhurji \$15.99**  
Grated Indian cheese sauteed with onions, tomatoes and green peas.
- **Methi Malai Paneer \$14.99**  
A mild and creamy north Indian curry recipe made with fenugreek leaves, Cottage cheese and cream
- **Malai Kofta \$14.99**  
Indian cheese blended together with exotic spices, Nuts which are simmered in creamy sauce.
- **Methi Malai Matar \$13.99**  
A mild and creamy north Indian curry recipe made with fenugreek leaves, peas and cream
- **Matar Mashroom \$13.99**  
Matar Mushroom is a dish made with mushrooms, green peas, onions, tomatoes, spices and herbs
- **Aloo Gobi \$13.99**  
Fresh cauliflower and potatoes sauteed with Onions and spices in a mild flavor.
- **Bhindi Masala \$13.99**  
Baby okra pan fried with onions and ginger in a mild flavor.
- **Begun Bharta \$13.99**  
Eggplant charcoal smoked aubergine delicacy cooked with onions and tomatoes.
- **Dal Makhani \$13.99**  
The nation's favorite lentils delicacy cooked with tomatoes and creamy sauce.
- **Dal Tarka \$13.99**  
A Rajasthani delicacy of five kinds of lentils cooked with onions and tomatoes (yellow Dal).
- **Chana Masala \$13.99**  
Chick peas cooked with onions, garlic, ginger and whole spices in a mild sauce.
- **Mixed Vegetables \$13.99**  
Indian vegetables cooked with tomato and onion gravy.
- **Coconut Veg Curry \$13.99**  
Mixed vegetables cooked in coconut gravy.

## Main Course (Non- Veg)

## Goat

- **Punjabi Goat Curry \$17.99**  
Chunked meat cooked in onion, tomatoes, ginger, garlic and in Indian Herbs.
- **Lal Maas \$17.99**  
Chef special goat preparation in Rajasthan style. It is the 'Hottest' dish on our menu.
- **Goat Kadai \$17.99**  
Chili Hot paste, semi dry tomato, onion-based gravy cooked with peppers.
- **Goat Vindaloo \$17.99**  
One of the many tasty though 'hot' Meat dishes from Goa and pickled overnight.
- **Goat Palak \$17.99**  
Cooked in minced spinach, tomato, onion.
- **Goat Bhuna \$17.99**  
Dry gravy made with goat meat, browned onions, fragrant spices and yogurt.

## Lamb

- **Lamb Rogan Josh \$17.99**  
Boneless lamb cooked in freshly ground spices, ginger, garlic, onion paste and kashmiri spices.
- **Lamb Curry \$17.99**  
Chunked meat cooked in onion, tomatoes, ginger, garlic and in Indian Herbs.
- **Lamb Kadai \$17.99**  
Chili Hot paste, semi dry tomato, onion-based gravy cooked with peppers.
- **Lamb Korma \$17.99**  
A rich Mughlai dish, braised with yogurt, stalk and spices to produce a thick paste.
- **Lamb Vindaloo \$17.99**  
One of the many tasty though 'hot' Meat dishes from Goa and pickled overnight.
- **Lamb Bhuna \$17.99**  
Dry gravy made with lamb meat, browned onions, fragrant spices and yogurt.
- **Lamb Palak \$17.99**  
Cooked in minced spinach, tomato, onion

## Chicken

- **Butter Chicken \$16.99**  
Mouth Watering chicken tikka simmered in a unique style of butter sauce.
- **Coconut Mango Chicken \$16.99**  
Boneless chicken cooked in fresh mango puree, coconut sauce and curry leaves.
- **Punjabi Chicken Curry (with bone) \$15.99**  
Authentic Panjabi dish cooked with Indian spice.
- **Chicken Curry (boneless) \$16.99**  
North Indian style chicken dish cooked with Indian spice.
- **Chicken Tikka Masala \$16.99**

Chicken tikka cooked with tomato onion gravy and creamy sauce.

- **Kadai Chicken \$16.99**  
Chili Hot paste, semi dry tomato, onion-based gravy cooked with peppers.
- **Chicken Korma \$16.99**  
A rich Mughlai dish, braised with yogurt, stalk and spices to produce a thick paste.
- **Chicken Jalfrezi \$16.99**  
Julien chicken with bell pepper, onion and tomato gravy
- **Coconut Chicken Curry \$16.99**  
Chunked Meat cooked in coconut curry.
- **Chicken Vindaloo \$16.99**  
One of the many tasty though 'hot' Meat dishes from Goa and pickled overnight.
- **Palak Chicken \$16.99**  
Cooked in minced spinach, tomato, onion
- **Chicken Bhuna \$16.99**  
Dry gravy made with chicken, browned onions, fragrant spices and yogurt.

## Sea Food

- **Fish Curry \$15.99**  
Chunked Fish cooked in onion, tomatoes, ginger, garlic and in Indian Herbs.
- **Fish Coconut Curry \$15.99**  
Chunked Fish cooked in coconut curry.
- **Shrimp Curry \$17.99**  
Shrimps cooked in onion, tomatoes, ginger, garlic and in Indian Herbs.
- **Shrimp Coconut Curry \$17.99**  
Shrimps cooked in coconut curry.
- **Shrimp Makhani \$17.99**  
Shrimps cooked in a rich, velvety and creamy tomato-based gravy.
- **Shrimp Butter Masala \$17.99**  
Shrimps cooked in rich and creamy curry made with Indian spices, onion and tomato.

## **BIRYANI**

Basmati rice dish cooked with Spiced meat or vegetables.

(comes with raita)

- **Vegetarian Biryani \$14.99**  
Rice cooked with vegetables & flavored with cinnamon, cloves and mint leaves.
- **Lamb Biryani \$17.99**  
Rice cooked with boneless lamb. Flavored with herbs and spices.
- **Chicken Biryani \$ 16.99**  
Rice cooked with cubes of boneless chicken flavored with herbs and spices.
- **Prawn Biryani \$17.99**  
Rice cooked with prawns which are bottled as pickles and added preservation.
- **Goat Biryani \$17.99**  
Rice cooked with goat flavored with herbs and spices.

## Rice Bowls

- **Saffron Rice \$5.99**  
Rice steam with saffron which turns to a bright yellow color.
- **Basmati Steamed Rice \$4.99**  
Long grain rice steam cooked.
- **Coconut Rice \$6.99**  
Coconut flavored Indian rice.
- **Jeera Rice \$5.99**  
Rice cooked with roasted cumin seeds.
- **Pea Pulao \$7.99**  
Rice cooked with green peas and cumin seeds.
- **Vegetable Pulao \$7.99**  
Rice cooked with different types of vegetables.

## Breads

Wide variety of flatbreads

- **Tandoori Roti \$2.99**  
Whole wheat bread baked in the tandoor and brushed with butter.
- **Chapati \$2.49**  
Whole wheat bread baked in a pan and brushed with butter.

- **Lachha Paratha \$4.99**  
Layered wheat dough baked in the tandoor.
- **Aloo Paratha \$4.99**  
Wheat dough stuffed with mashed potatoes, herbs and spices.
- **Gobi Paratha \$4.99**  
Wheat dough stuffed with cauliflower, potatoes, herbs and spices.
- **Paneer Paratha \$5.99**  
Wheat dough stuffed with mashed paneer, herbs and spices.
- **Mixed Paratha \$5.99**  
Mix vegetables stuffed in wheat dough with herbs and spices.

## Naan

Naan is a soft and pillowy Indian-style flatbread traditionally made in a cylindrical clay oven

- **Butter Naan \$2.99**  
Breads baked in the tandoor and brushed with butter.
- **Onion Naan \$4.99**  
Naan is stuffed with onions, herbs and spices.
- **Garlic Naan \$3.99**  
Naan baked with garlic and cilantro.
- **Coconut Naan \$4.99**  
Naan stuffed with sweet grated coconut.
- **Aloo Naan \$4.99**  
Naan is stuffed with mashed potatoes, herbs and spices.
- **Paneer Naan \$5.99**  
Naan stuffed with homemade Indian cottage cheese.
- **Keema Naan \$5.99**  
Naan stuffed with minced chicken.

## COMBO SPECIAL

- Shahi Paneer served with White Rice and Naan. **\$14.99**
- Channa Masala served with White Rice and Naan. **\$13.99**
- Chicken curry served with White Rice and Naan. **\$14.99**
- Butter Chicken served with white Rice and Naan. **\$14.99**
- Goat curry served with white Rice and Naan. **\$15.99**
- Lamb curry served with white Rice and Naan. **\$15.99**

## INDO CHINESE

- **Chili Paneer \$15.99**  
Crispy Cottage cheese cubes stir-fried with crunchy onion and peppers.



- **Chili Chicken \$15.99**  
Sliced chicken stir-fried with crunchy onions and bell peppers.
- **Chili Soya Chaap \$14.99**  
Sliced soya stir-fried with crunchy onions and bell peppers.
- **Chili Fish \$14.99**  
Basa fish stir-fried with crunchy onions, bell pepper and soya chili.
- **Chili Prawn \$17.99**  
Shrimp stir-fried with crunchy onions, bell pepper and soya chili.
- **Chicken Manchurian \$16.99**  
Delicious fried chicken stirred slightly cooked in Manchurian sauce.
- **Veg Manchurian \$13.99**  
Delicious fried Mix vegetable balls, stirred in slightly sweet, hot and sour Manchurian sauce.
- **Gobi Manchurian \$13.99**  
Delicious fried cauliflower stirred slightly cooked in Manchurian sauce
- **Hakka Noodles (Veg: - \$13.99) (Egg \$14.99) (Chicken \$15.99).**  
Famous hakka noodles are stir-fried with sauces and vegetables/ chicken/ egg.
- **Fried Rice (Veg \$12.99) (Egg \$13.99) (Chicken\$14.99)**  
Stir-fried rice with Indo Chinese seasoning.

## KIDS SPECIAL

- **French Fries (Plain & Masala) \$7.99**
- **Butter Chicken Pasta \$13.99**
- **Shahi Paneer Pasta \$13.99**
- **Desi Style Pasta (Veg) \$13.99**

## SIDE ORDER

- **Mixed Raita \$7.99**  
Yogurt whisked and garnished with vegetables.
- **Boondi Raita \$6.99**
- **Plain Dahi \$6.99**  
Homemade plain yogurt.
- **Green Salad \$6.99**
- **Punjabi Salad (onion salad) \$3.99**

## DESSERTS

- **Gulab Jamun. (1lb) \$9.99**  
Reduced milk dumplings lightly browned and soaked in sugar syrup.
- **Rasmalai. (1 lb) \$13.99**  
Spongy soft cheese dumplings cooked in flavored reduced milk.
- **Gajar Ka Halwa (1 lb) \$13.99**  
Gajar ka halwa or carrot halwa is an Indian dessert made simply from carrots, sugar, nuts and milk.
- **Moong Dal Halwa (1 lb) \$13.99**  
Moong Dal Halwa is a rich and decadent Indian dessert made with moong lentils, ghee, milk, sugar, fragrant flavorings and nuts.

## **Sweets (In-store)**

**Large Variety of fresh, sweet Ladoo, Jalebi, Mattri, and large variety of Indian sweets**

## **DRINKS**

- **Water Bottle \$1.49**
- **Indian Chai \$3.99**
- **Mango Lassi \$6.99**
- **Strawberry Lassi \$6.99**
- **Sweet Lassi \$6.99**
- **Salty Lassi \$6.99**
- **Can Pop \$1.99**

## **Extras**

- **Puri (1 pc) \$1.99**
- **Bhatura (1 pc) \$2.99**
- **Kulcha (1 pc) \$3.99**
- **Chutney any (2 oz \$0.99) (4 oz \$1.99) (8 oz \$3.99)**
- **Pickle (2 oz) \$0.49**

### **Catering Available**

we can cater you in your special events

**Tiffin Service also available** (6 days a week)

