

Appetizers

G: GLUTEN FREE | **N: NUT FREE** | **V: VEGAN**

Please inform the server about your dietary preferences

VEGGIE SAMOSA **NV**

Delicately mild spiced stuffed pastry with tamarind & fresh mint sauce

7.5

VEGGIE PAKORA **GNV**

*Mixed Veggie with Classic Indian garbanzo bean battered
fritters with fresh mint sauce*

7.9

CHICKEN 65 **GN**

*Chicken 65 is a spicy, Pan-fried chicken dish originating from Chennai, India
ginger, garlic, red chillies, herbs*

9.9

VEGETABLES MANCHURIA **GNV**

*Grated Veggies balls with mild spices, garlic-ginger, pan-fried & tossed in
Soy and hot chills sauce*

8.9

CHUTNEY SAMPLER **GN**

Mango, Raita, Tamarind, Mint great with any dishes

4.9

ALOO TIKKI **GNV**

Mashed potato balls with mild spices, fresh herbs, pan-fried

7.9

MULLIGATAWNY SOUP **GNV**

Traditional Indian lentil soup

6.9

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Tandoori Specialties

HARYALI KABAB GN

Cubes of chicken marinated in mint, cilantro and aromatic Indian herbs

Entree 9.9 Main 16.9

LAMB SEEKH KEBAB GN

Minced meat spiced with ginger, herbs and onion, roasted on Tandoor

Entree 10.9 Main 17.9

LAMB CHOPS GN

Lamb chops marinated in nutmeg, cinnamon and aromatic Indian herbs

Entree 10.9 Main 18.9

TANDOORI CHICKEN GN

Chicken marinated in yogurt sauce and fresh herbs & selected Indian spices - a classic!

Entree 10.9 Main 17.9

CHICKEN TIKKA GN

Fenugreek flavored chicken breast pieces marinated in yogurt spices and crushed red pepper

Entree 9.9 Main 16.9

Salads

KACHUMBER GN

Tomatoes, cucumbers, onions, bell peppers & mixed greens tossed in green herbs dressing

7.9

TOMATO TAMARIND

Season's best tomato, arugula, chapatti chips, spicy cashews with a tamarind vinaigrette

7.9

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BREAD

Leavened bread freshly baked in Tandoori Clay Oven

Plain Naan 3.5 Cheese Naan 4.9 Garlic Naan 3.9 Garlic & Cheese 5.5
Peshawari Naan 5.5 Keema Naan 5.5 Spinach & Cheese 6.5

ROTI N V

Unleavened whole wheat bread 3.9

PARATHA N V

Unleavened layered whole wheat bread baked in Tandoor

Plain 3.9 Aloo 5.9

Sides

RAITA N

*Yogurt blended with fresh cucumbers, tomatoes, carrots and mint
a perfect balance for the any dishes*

3.9

MANGO CHUTNEY G N V

Mangoes, vinegar, and sugar cooked down to a reduction

3.9

SPICY MIXED PICKLES G N V

*Containing lotus root, lemon, carrot, green mango, green
chilies, veggie oils & spices*

2.9

ROASTED PAPADUMS G N V

Sun dried lentil wafers

2.9

DESI SALAD G N V

Spicy red onions with green chillies 3.00

RICE G V

Our basmati rice is cooked with whole spices

Plain rice 3.9 saffron rice 4.5 coconut rice 4.5

BIRYANI G

*Ghee, nutmeg, pepper, green cilantro, cardamom, chef special masala,
mint, ginger, birista onions, rose water, saffron & raita*

Lamb Biryani 16.9 Chicken Biryani 16.9 Vegetarian Biryani 14.9

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Vegetarian Favorites

ALOO GOBI GNV

Cauliflower, potatoes, tomato, fenugreek sautéed in herbs and spices

14.9

NAVRATAN KORMA G

Mixed vegetables sautéed in cream, herbs and spices

14.9

CHANNA MASALA GNV

Garbanzo beans cooked in special blend of spices

14.9

MAKHANI DAL GN

Lentils cooked in spices and cream

14.9

PALAK PANEER GNV

Creamed spinach cooked delicately with homemade cheese cubes

14.9

MATTAR PANEER G

Creamed peas cooked delicately with homemade cheese cubes

14.9

OKRA-DO-PIAZZA GNV

Fresh okra lightly sautéed with onions & herbs

14.9

METHI MALAI MATTAR GN

Pureed spinach, peas and fenugreek leaves, cooked in a creamy sauce

14.9

VEGETABLE CHETTINAD GNV

Mixed vegetables cooked in a coconut sauce tempered with herbs and spices, a South Indian specialty

14.9

VEGETABLES VINDALOO GNV

Vegetables, garlic-ginger, roasted chili paste, Vinegar, & Goanis hot spices mix

14.9

Non Vegetarian Favorites

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CHICKEN TIKKA MASALA GN

Charcoal roasted, fenugreek, roasted cumin ,cooked in a creamy tomato sauce
15.9

MUGHLAI LAMB SHANK KORMA G

Slow cooked in an aromatic korma sauce served with Saffron Pulao
18.00

KARAH GN

Sautéed with sweet pepper, onions, mint, tomatoes,roasted cumin, cardamom
Chicken 15.9 Lamb 16.9 Shrimp 17.9 Fish 17.9

INDILICIOUS SPECIAL CURRY GN

Cooked in a blend of tomatoes and spices, nut-mac , ginger, fresh cilantro
Lamb 16.9 Beef 15.9 Chicken 15.9 Shrimp 17.9

ROGAN JOSH GN

Blend of tomatoes ,spices , very mild kashmiri chili, fennel, cilantro, roasted cumin
Lamb 16.9 Chicken 15.9 Beef 15.9

BHUNA GN

*Iranian shahi jira,tomato, ginger, sweet kashmiri dry chili
green chili, cilantro paste & mild spices*
Chicken 15.9 Beef 15.9 Lamb 16.9

DO-PIAZA GN

*Sliced onion, bell-pepper, fresh Cilantro, roasted garam masala
sweet Kashmiri Chili & mild spice*
Chicken 15.9 Beef 15.9 Lamb 16.9

CHETTINAD GN

*Coconut, Curry leaf, Kalpasi ,whole five spices, peppers
chili paste & south Indian spices mix*
Chicken 15.9 Beef 15.9 Lamb 16.9

SAAGWALA GN

baby spinach, fenugreek,tomato, ginger-garlic, mild spices in creamy sauce
Chicken 15.9 Beef 15.9 Lamb 16.9

KORMA GN

*Saffron, almond, coconuts, sultana , onion birista , sweet pepper, rose water
garam masala in a silky creamy sauce*
Chicken 15.9 Beef 15.9 Lamb 1.9

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MADRAS GN

*Curry leaf, coconuts, whole five spices, dry chili, garlic-ginger
& south Indian spice mix*

Chicken 15.9 Beef 15.9 Lamb 16.9

MALABARI GN

*Tongue-tickling paste of coconut, curry leaf, garam-masala, mustard seed
& south Indian spices gives it its rich taste and luscious mouth-feel*

Chicken 15.9 Beef 15.9 Lamb 16.9 Shrimp 17.9

DHANSAK GN

*Persian classic. cooked in spiced Dhals, fenugreek, mild whole chili
turmeric & roasted cumin*

Chicken 15.9 Beef 15.9 Lamb 16.9

BENGAL FISH CURRY GN

*Seasonal barramundi fish simmered in coconut curry sauce
with toasted mustard seeds*

17.9

BENGAL GOAT BHUNA GN

*Paste of ginger-garlic onion & green chili, fresh tomato, garam-masala
black cumin, sweet Kashmiri Chili*

16.9

VINDALOO GN

*Fiery hot dish from Goa: potato, roasted chili paste, garlic-ginger
pickles tomato & vinegar*

Beef 15.9 Chicken 15.9 Lamb 16.9 Shrimp 17.9

BUTTER CHICKEN G

*Charcoal roasted chicken, fenugreek, mild spices
almond in silky tomato creamy sauce*

16.9

BALTI GN

*Roasted cumin, ginger-garlic, garam masala, tomato
mild kashmiri chili & cilantro paste*

Beef 15.9 Chicken 15.9 Lamb 16.9

ACHARI GOSHT GN

Roasted cumin, tomato, paprika, dry mild chili, cilantro, pickles & garlic-ginger

Beef 15.9 Lamb 16.9