

Mixed Appetizer Plate

one vegetable samosa, one aloo tikki, two paneer pakora, and onion bhujia 16 substitute vegetable samosa for chicken or lamb samosa add \$2

Paneer Pakora

fresh homemade cottage cheese dipped in spiced chick pea batter and deep fried 10

Samosa V seasoned potatoes and peas wrapped in thin pastry shell 8

Samosa or Aloo Tikki Chaat V option available

popular Indian street food, samosa or Aloo Tikki topped with chick peas, yoghurt, sweet and tangy chutneys 12

Chicken Samosa seasoned ground chicken and peas wrapped in thin pastry shell 9

Lamb Samosa seasoned ground lamb and peas wrapped in thin pastry shell 10

Aloo Tikki V option available

potato patty stuffed with green peas, lentils and spices 7

Onion Bhujia \checkmark *thinly sliced onions dipped in spiced chick pea batter and deep fried 11*

Chili Cauliflower \checkmark \checkmark crispy fried cauliflower sauteed in onions and fresh peppers 12

Chili Chicken 🚽

GF

crispy fried boneless chicken sautéed with onion and fresh pepper 14

Bula Jingha

delicately-spiced butterfly prawns, deep fried with coconut 16

Bhelpuri

mildly spiced blend of crunchy chickpeas, nuts, puffed rice, and potato chips topped with various chutneys 15

Malpe Shrimp

butterfly shrimp sauted with butter, fennel, black pepper, garlic, cilantro, and curry leaf pesto 16

VEGAN J SPICY SPICY GF GLUTEN FREE



इठपр

Mulligatawny Soup V GF

traditional nourishing mildly spiced soup made with lentils, tomatoes and rice 10

Tomato Soup GF

a silken pureed lightly spiced fresh tomato soup 10



Chicken Tikka GF

boneless cubes of chicken marinated and cooked on skewer 20

Tandoori Chicken GF

classic Indian dish marinated delicately & cooked in traditional style served on the bone (Half) 20 (Full) 35

Lamb Chapli Kabob GF

ground lamb with diced onions, chilies, coriander, cumin, black pepper & lemon juice 23

Jalpari Tandoori GF

10 jumbo shrimp marinated with spices and herbs cooked in a clay oven 26



Shrimp Masala GF

jumbo shrimp simmered in a spicy sauce finished with ginger and herbs 24

Shrimp Makhani GF

jumbo shrimp cooked in a tomato sauce with generous helpings of cream and a hint of dried fenugreek. 24

Goan Shrimp Curry 🥒 GF

shrimp cooked with freshly ground coconut in chef's special goan sauce 24

Chili Fish or Chili Shrimp

your choice of crispy fried fish or shrimp sautéed with onion and fresh pepper 24

Bombay Fish Curry GF

fish fillet cooked in a mustard flavored sauce 24

Fish Jalfrazi GF

cubes of fish cooked in freshly ground cilantro and spices with green peppers and onions 24

Fish Saag

fresh fish cooked in spinach sautéed with onion and garlic 24

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Paneer Makhani GF cubes of homemade cottage cheese cooked in creamy tomato sauce 18

Kadai Paneer GF homemade cottage cheese sautéed with bell pepper and onion 18

Saag Paneer GF homemade cottage cheese cubes simmered in freshly ground spinach 18

Palak Tarkari V[•] GF spinach sauteed along with an assortment of fresh vegetables 18

Navratan Korma GF assortment of fresh vegetables cooked in cashew nut & almond sauce 18

Navratan Korma with Coconut Milk V[•] GF assortment of fresh vegetables cooked in cashew nut & almond sauce 20

Bhindi Masala V[•] GF okra cooked with diced onions, tomatoes and spices served semi dry 18

Baingan Bharta \mathcal{V} GF roasted eggplant de-skinned and cooked with turmeric, onion and tomato 18

Aloo Gobi V GF cauliflower and potatoes cooked with ginger, tomatoes and spices 18 with peas add 1

Aloo Mutter \bigvee GF potatoes and green peas cooked with roasted herbs and spices with tomato and onion sauce 18

Aloo Saag \mathcal{V} GF potatoes and spinach cooked with roasted herbs and spices with tomato and onion sauce 18

Chana Masala \bigvee GF chickpeas cooked with fresh ginger, garlic and onion sauce 18

Daal Makhani GF assortment of lentils with butter, tomato, onions cooked on slow fire, seasoned with herbs & spices 18

Tadkewali Daal V GF traditional Indian lentil curry tempered with cumin, ginger and garlic 18

V VEGAN J SPICY SPICY GF GLUTEN FREE



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Chicken Korma GF

tender pieces of chicken in a creamy sauce of cashew nuts, almond, raisin and saffron 22

Chicken Tikka Masala GF

boneless cubes of chicken marinated and cooked in tandoor finished in a tomato-onion sauce 22 **add mushrooms 3**

Butter Chicken GF

boneless pieces of chicken cooked in tandoor and simmered in a creamy tomato sauce 22

Chicken Saag GF

chicken cooked along with fresh spinach and mild spices 22

Chicken Jalfrazi GF

cubes of chicken cooked in freshly ground cilantro and spices with green peppers and onions 22

Chicken Vindaloo 🐸 🛛

a goan delicacy tender pieces of chicken in vinegar and chili sauce, hot and spicy 22

Chicken Curry GF

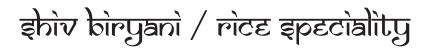
tender pieces of chicken stewed in mild onion sauce 22

Ananas Chicken GF

boneless chicken breast, grilled pineapple cubes, onion, tomatoes, garlic, ginger, coconut milk and spices 22

Mango Chicken

tender pieces of chicken stewed in mango puree & mild onion sauce 22



Sabzi Biryani GF

long grain basmati rice cooked with fresh vegetables, saffron & aromatic herbs, garnished with nuts & raisins 18

Chicken Zafrani Biryani GF

basmati rice cooked with chicken, saffron & aromatic herbs, garnished with nuts & raisins 22

Lamb Biryani GF

long grain basmati rice cooked with lamb, saffron & aromatic herbs, garnished with nuts & raisins 24

Shrimp Biryani GF basmati rice cooked with shrimp, saffron & aromatic herbs, garnished with nuts & raisins 24

Steamed Basmati Rice GF

traditional long grain white rice 16oz 6

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Grilled Lamb Chops

3 perfectly seared chops served with your choice of potato masala or mixed vegetable masala 40

Lamb Korma GF *lamb cooked in a creamy sauce of cashew nuts, almond, raisin and saffron 25*

Lamb Makhani GF tender pieces of lamb cooked in a tomato sauce with generous helpings of cream and a hint of dried fenugreek 25

Lamb Saag GF succulent pieces of lamb simmered in freshly pureed spinach & spices 25

Lamb Curry GF cubes of lamb cooked in medium spiced curry sauce with onions, herbs & spices 25

Lamb Vindaloo *a goan delicacy tender piece of Lamb in vinegar and chili sauce, hot and spicy 25*

Lamb Xacutti GF

lamb & potatoes cooked in traditional curry of Goa prepared with roasted coconut, mustard, red dried chillies, curry leaves, and house spices 25

Lamb Jalfrazi GF

cubes of lamb cooked in freshly ground cilantro and spices with green peppers and onions 25

Mango Lamb GF

tender pieces of lamb stewed in mango puree & mild onion sauce 25

goat इpecialty

Goat Curry GF goat marinated with onions and spices simmered on a slow flame 25

Goat Vindaloo 🐸 GF

a goan delicacy tender pieces of goat in vinegar and chili sauce, hot and spicy 25





bread specialty

Keema Naan

naan filled with aromatic ground lamb. Baked fresh to order 8

Peshawari Naan

leavened white bread with raisins, almonds, and cashew 6

Cheese Naan

bread stuffed with cheese 7

Bullet Naan 🏅 bread topped with freshly chopped hot pepper, garlic, cilantro and exotic spices 6 / 8 with cheese

Garlic Naan

leavened white bread topped with freshly chopped garlic and fresh cilantro 6 / 8 with cheese

Onion Kulcha

leavened white bread stuffed with herb infused onion 6

Aloo Paratha

whole wheat bread stuffed with mildly spiced potatoes 6

Naan

white flour bread cooked in clay oven tandoor 4

Roti

whole wheat bread cooked in clay oven tandoor 4

Bhatura

fluffy deep fried leavened sour dough bread 6

Pori

deep fried bread made from unleavened whole wheat flour 6

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Naan Dipping Sauces

enjoy dipping your naan in one of our rich sauces. Choose from Makhani, Tikka, Vindaloo, Curry, or Korma 12 oz. 10

Raita GF whipped yogurt along grated cucumber, onion and chopped cilantro 8 oz. 6

Papadum GF crispy roasted lentil wafer 4

Onion Chutney 4 GF

Mango Chutney 4 GF Hot Mixed Pickle 4 GF

desserts

Gulab Jamun

a light pastry made from fat free milk and soaked in honey sugar syrup 8

Rasmalai

sweet, cottage cheese cake soaked in rose flavored milk 8

Rice Kheer GF

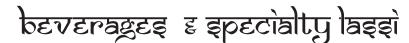
rice cooked with cashew nuts, raisins, coconut and milk on slow fire 8

Kulfi GF

Indian ice cream made with milk. Your choice of mango, pistachios, malai vanilla, coconut, chocolate, or almond 8

Mango Pudding

Creamy mango pudding infused with saffron 9



Mango Lassi 7 with Coconut Milk 9 🌾

Rose or Pistachio Lassi 7

Coke 5

Diet Coke 5

Sprite 5

Iced Tea Sweet or Unsweetened 5

Masala Chai Hot Tea 5 with Coconut Milk 9 V

Juice 6

Bottled water (Still or Sparkling) 6

BEER & WINE AVAILBLE

VEGAN SPICY SPICY OF GLUTEN FREE

