



appetizers

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

seasoned potatoes and peas wrapped in thin pastry shell 8

Samosa or Aloo Tikki Chaat option available

popular Indian street food, samosa or Aloo Tikki topped with chick peas, yogurt, 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 option available

potato patty stuffed with green peas, lentils and spices 7

Onion Bhujia

thinly sliced onions dipped in spiced chick pea batter and deep fried 11

Chili Cauliflower

crispy fried cauliflower sauteed in onions and fresh peppers 12

Chili Chicken

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 GF

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



VEGAN



SPICY



VERY SPICY

GF

GLUTEN FREE

*Allergens: This facility uses DAIRY, EGGS, SOY, NUTS & WHEAT preparations; any dish may contain traces of them.

TABLES OF 5 OR MORE PEOPLE, 20% GRATUITY ADDED.

इरुप

Mulligatawny Soup 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

इहिर-ए-तान्दोर

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

इहिरातोर इरुपेसाल्ती

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

वेgetable specialty

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 GF

spinach sautéed 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 GF

assortment of fresh vegetables cooked in cashew nut & almond sauce 20

Bhindi Masala GF

okra cooked with diced onions, tomatoes and spices served semi dry 18

Baingan Bharta GF

roasted eggplant de-skinned and cooked with turmeric, onion and tomato 18

Aloo Gobi GF

*cauliflower and potatoes cooked with ginger, tomatoes and spices 18
with peas add 1*

Aloo Mutter GF

potatoes and green peas cooked with roasted herbs and spices with tomato and onion sauce 18

Aloo Saag GF

potatoes and spinach cooked with roasted herbs and spices with tomato and onion sauce 18

Chana Masala 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 GF

traditional Indian lentil curry tempered with cumin, ginger and garlic 18



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ਚੀਕਨ ਸ਼ਪੇਟੀਅਲਿਟੀ

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 GF

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

ਫ਼ੀਰ ਬਿਰਿਆਨੀ / ਰੋਟਲ ਸ਼ਪੇਟੀਅਲਿਟੀ

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

lamb specialty

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 🔥 GF

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 specialty

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



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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

saucés & accompaniments

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

દેહરટ્

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

બેવેરાજ્ઝ ઇ સ્પેશિયલ્ટી લાઈઝ

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 ✓

Juice 6

Bottled water *(Still or Sparkling) 6*

BEER & WINE AVAILABLE



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your event!*

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WITH
US...



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WE
DELIVER
WITH



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