

First Course Selections

Subz Samosa: Vegetable Turnovers Spiced Potatoes-Green Peas Filling	(V)	7
Vegetable Pakora: Crispy Vegetable Fritters, Chutney Pairing	(V)	7
Gobhi Manchurian: Cauliflower Florets, Soy Tomato Glaze, Garlic	(V)	11
Paneer Bites: Fried Crisp and Spicy Paneer Cubes		12
Veggie Cheese Pockets: Spiced Vegetables, Paneer, Cheese in Bread		14
Chaat Of The Day: Daily Changing Indian Street food		9
Chilli Milli Murg: Grilled Chicken, Tomato, Chilli Sauce, Soy Sauce	(GF)	14
Crab Taka Tak: Jambu Crab, Zesty Masala, Scallions, Peppers	(GF)	18
Kabab Sampler: Trio of Tandoori Kababs, Fish, Chicken & Lamb	(GF)	15

Soups & Salads

Tomato Coconut Soup: Tomato, Coconut and Spices	(V, GF)	6
House Salad: Lettuce, Cucumber, Tomato, Vinegrette Dressing	(V, GF)	6
Kachumber Salad: Cucumber, Tomatoes, Onion, Fresh Lemon & Cilantro	(V, GF)	6

Biryanis:

Rice Seasoned With Saffron, Spices, Protein of Your Choice

Tofu 18 // Vegetable 18 // Paneer 19 //	
Egg 18 // Shrimp 24 // Chicken 22 // Lamb 24 // Goat 25	(GF)

All Entrees Served With Basmati Rice

Tandoori Entrees

Paneer & Vegetable Shashlik: Vegetables, Paneer, Punjabi Marinade	(GF)	21
Tandoori Chicken Tikka: Chicken Breast, Yogurt-Turmeric-Paprika	(GF)	22
Malai Kabab: Chicken Breast, Saffron-Ginger Marinade	(GF)	22
Salmon Tikka: Salmon Filets, Aromatic Spice Blend, Yogurt Marinade	(GF)	24
Tandoori Shrimp: Jumbo Shrimp, Yogurt-Ajwain Marinade	(GF)	24
Surf & Turf: Shrimp & Lamb Filets Yogurt-Garlic Marinade	(GF)	24
Boti Kabab: Lamb Filets, Yogurt-Garlic Marinade	(GF)	24
Mixed Grill: Chicken Tikka, Lamb Kabab, Salmon Tikka, Tandoori Shrimp	(GF)	25

THE CLASSICS: Please Choose Your Choice of Protein and Sauce

Tikka Masala: Creamed Tomato Fenugreek Sauce	(GF)
Korma: Delicate Cream Sauce with Cardamom and Cashews	(GF)
Saag: Spinach, Herbs with Fenugreek	(GF)
Krahi : Sauteed in wok with Bell Peppers, Ginger, Garlic and Herbs	(GF)
Punjabi Curry: Traditional North Indian Curry Sauce, Earthy Aromatics	(V, GF)
Vindaloo: Southern Indian Hot and Spicy Sauce	(V, GF)

Tofu 18 // Vegetables 18 // Paneer 20 // Egg 18
Shrimp 24 // Chicken 22 // Lamb 24 // Goat 25

V - Vegan, GF - Gluten-Free

All Entrees Served With Basmati Rice

Vegetarian

Paneer Lababdar: Indian Cheese, Cream, Yogurt, Cumin, Coriander		20
Paneer Makhni: Indian Cheese, Creamed Tomato Sauce	(GF)	20
Methi Malai Kofta: Vegetable Croquettes, Creamy-Fenugreek Sauce		19
Goan Vegetable Curry: Vegetables, Mustard Seeds, Coconut Curry	(V, GF)	19
Eggplant Bhatha: Roasted Eggplant, Tomato, Garlic, Punjabi Tadka	(V, GF)	18
Milioni Tarkari: Mixed Vegetables & Paneer in Homestyle Curry		19
Allo Gobhi: Cauliflower, Punjabi Masala, Onions, Turmeric	(V)	18
Chana Masala: Chickpeas, Tomatoes, Punjabi Masala	(V, GF)	18
Dal Makhni: Slow Cooked Lentils, Butter, Garlic, Ginger, Tomatoes	(GF)	18
Dal Tadka: Slow Cooked Yellow Lentils, Garlic-Ginger Sauté	(V, GF)	18
Dal Panchratna: Five Lentils, Red Chillies, Ginger-Garlic & Butter	(GF)	19

Seafood // Poultry // Meat

Crab Masala: Jumbo Lump Crab, Tomato Fenugreek sauce	(GF)	28
Surmai Fish Curry: Salmon, Kashmiri Chilli, Tamarind, Coconut, Methi	(GF)	25
Salmon Makhni: Roasted Salmon, Creamed Tomato, Fenugreek Sauce	(GF)	24
Allepy Style Shrimp: Shrimp, Mango, Coconut, Mustard Seeds, Curry Leaf	(GF)	24
Butter Chicken: Tandoori Grilled Chicken, Tomato-Fenugreek Sauce	(GF)	22
Kali Mirch Ka Murg: Grilled Chicken, Cashews, Black Pepper, Cream Sauce	(GF)	23
Mango Achari Chicken: Chicken in Fennel, Coriander, Mango Achari Curry	(GF)	22
Methiwala Malai Chicken: Chicken, Cashew, Fenugreek, Cream Sauce	(GF)	22
Lamb Bhuna Masala: Lamb, Cumin, Nutmeg, Yogurt, Cloves, Curry Sauce	(GF)	24
Lamb Rogan Josh: Tender Lamb, Anise- Mace Kashmiri Curry	(GF)	24
Boti kabab Patia: Roasted Lamb Filets, Mango-Ginger Glaze	(GF)	24
Lamb Dalcha: Tender Lamb, Lentils, Vinegar, Cumin, Coriander	(GF)	24

Breads

Naan: India's Traditional White Flour Bread		4
Garlic Naan: Bread Topped With Pressed Garlic & Fresh Herbs		5
Chilli Garlic Naan: Bread Topped With Green Chillies, Garlic & Herbs		6
Palak Kulcha: Bread Stuffed with Spinach, Cilantro		7
Paneer Chilli Mango Kulcha: Stuffed Bread, Paneer, Jalapeno and Mango		7
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		7
Roti: Unleavened Whole Wheat Bread	(V)	4
Methi Pratha : Whole Wheat Buttery Bread with fenugreek Spice		5
Assorted Breads: Naan, Garlic Naan, Allo Kulcha		12

Sides

Raita: Yogurt, Grated Cucumber, Cumin	(GF)	5
Mint Chutney: Fresh Mint, Cilantro, Onions, Green Chilli	(V, GF)	5
Achar: India's Savory Mixed "Pickle"	(V, GF)	5
Roasted Papad: Crispy Lentil Flour Wafers, Tandoor Roasted	(V, GF)	5
Grilled Vegetables: Lightly Seasoned Fresh Vegetables	(V, GF)	10
Assorted Condiments: Raita, Mango Chutney, Onion Chutney	(GF)	11
Desi Salad: Onion, Green Chilli & Lemon	(V, GF)	4