
Starters

Pakora – Fried Fritters with Besan flour and spices, Mint-Cilantro and Tamarind Chutney

Spinach and Onion Mix– 5 Chicken – 6 Fish – 7

Samosa – Fried Stuffed Pastry, Mint-Cilantro and Tamarind Chutney

Potato and Pea (2) – 6 Chaat (Chana Masala, Dressed) – 7

Starter Platter – (2) Potato and Pea Samosas, Spinach and Onion Pakora 8

Aloo Tikki – Seasoned Potato Fritters 6

Harabhara Kebab – Potato, Pea, Paneer Cheese Fritter 6

Soup and Salad

All Selections 5

Lentil, Mixed Vegetable, or Tomato Rassam (Light Broth) Soup

Mulgatwani (Chicken) Soup

House Salad – Iceberg, Broccoli, Tomato, Cucumber, Lemon, Ranch or Balsamic

Chutneys

Mango, Mint-Cilantro, Tamarind, Achari Pickles, Raita (Cucumber Yogurt), House Onion

Single Portion 3.5 / Full Tray 8

Accompaniments

Red Onion, Green Chili, Lemon – Chaat Masala Seasoning 3

Curry Specialties – All Curries are available Very Mild, Mild (+), Medium (+), Hot, Indian Hot, and Phaal spiced to personal taste.

Dishes Hot – Phaal are served without return, Beware!

Basic heat recommendations are available next to the styles

Korma (Very Mild) – Stewed Onion Sauce Blended with Cashew Nuts and Light Cream

Garnish – Light Cream, Raisins, Mixed Nuts

Mixed Vegetable or Cauliflower – 13, Paneer Cheese – 14, Chicken – 15, Lamb – 18

Salmon or Shrimp – 19, Sea Scallop – 24

Tikka Masala (Mild) – Signature Tomato Cream Sauce with Selected Spices and Herbs

Garnish – Light Cream, Cilantro, Ginger (Medium <)

Paneer Cheese – 14, Chicken – 15, Lamb – 18, Salmon or Shrimp – 19

Saag (Mild) – Spinach blended with Spices

Garnish – Cilantro, Ginger (Medium <)

Chicken – 15, Lamb – 18, Shrimp – 19

Curry (Mild+) – Classic House Onion and Tomato Stewed Sauce

Garnish – Cilantro, Ginger (Medium <)

Mixed Vegetable – 13, Chicken – 15, Lamb or Goat (Bone-in) – 18, Fish or Shrimp 19

Kadai (Mild+) – Zesty Tomato Sauce with Fresh Onion and Bell Pepper

Garnish – Cilantro, Ginger (Medium <)

Mixed Vegetable – 13, Paneer Cheese – 14, Chicken – 15, Lamb – 18

Vindaloo (Medium) – Chef's Vinegar-Chili Blend Stewed with House Onion Sauce

Garnish – Cilantro, Ginger (Medium <)

Chicken – 15, Lamb or Goat (Bone-in) – 18

Biryani

Basmati Rice Baked with Chef's Curry Selections

Garnish – Cilantro, Nuts and Raisins, Dried Onions, Side of Raita (Cucumber Yogurt)

Mixed Vegetable – 13, Chicken – 15, Lamb or Goat (Bone-in) – 18, Shrimp – 19

Vegetarian – Ask for Vegan Preference –

All Selections 13

Garnish – Cilantro, Ginger (Medium <)

Gobi Aloo – Cauliflower, Potato

Bhindi Masala – Okra, Peppers, Onions, Tomato

Saag Aloo Chole – Chick Peas, Potato, Spinach

Aloo Baigan – Eggplant, Potato

Chana Masala – Chick Peas

Aloo Mutter Tomato – Green Peas, Potato, Tomato

Mutter Paneer – Indian Cheese, Green Peas

14

Palak Paneer – Indian Cheese, Spinach

14

Dal – Stewed Lentils

Makhani (Dark, Not Vegan) or Tadka (Yellow) 11

Desserts –Nut Allergy preparation available –

All Selections 6

Gulab Jamun – Fried Pastry, Rosewater Syrup

Kheer – Homemade Cold Rice Pudding, Pistachio

Kulfi – House Ice Cream, Mango Puree, Pistachio

Rasmalai – House Dessert Cheese, Sweet Cream, Pistachio

Breads

Naan – Soft, Lightly Crispy, Buttered, Tandoor Roasted Flat Bread

Butter (Plain) 2.5

Garlic, Onion, Garlic- Chili, Garlic- Onion 3.5

Keema (Lamb), Garlic-Onion-Paneer (Indian Cheese) 5

Roti – Whole Wheat Flour, Tandoor Roasted, Vegan (Ask without Butter)

Butter (Plain) 2.5

Aloo Paratha (Potato Filling) 5

Mixed Basket

Onion Naan, Garlic Naan, Aloo Paratha 10

Tandoori

Marinated in House Yogurt Masala, cooked in traditional Tandoor clay oven

Served on a Sizzle Platter, Mixed Vegetables, Cilantro-Lemon Garnish

Lamb Chops – Frenched Bone-in Halal 24

Fish and Shrimp Tikka – Salmon and Jumbo Shrimp 21

Tandoori Chicken – The Classic, ½ Whole Chicken Roasted 15

Boti Kebab – Halal Boneless Leg of Lamb 18

Chicken Tikka – White Breast Meat Morsels 15

Paneer Tikka – Indian Cheese with Peppers and Onions 15

Chef's Specialties

Keema Mutter – Ground Halal Lamb, Green Peas 18

Lamb Mushroom – Curried Lamb, Mushroom 18

Butter Chicken – White Meat, Signature Tomato Cream 15

Paneer Makhani – Indian Cheese, Signature Tomato Cream 14

Malai Kofta – Paneer and Potato Vegetable Dumplings, Korma Sauce 13
