



## Appetizers

### Vegetable Samosa 6.99

triangular pastry stuffed with potatoes and vegetables

### Bharwan Aloo Tikki 8.99

potato patties stuffed with cream cheese, green peas and spices

### Fish Amritsari 9.99

fish marinated with chickpea and cumin batter with fresh green herbs.

### Vegetable Pakora **V** 7.99

fried fritters made with chopped vegetables coated in a spiced batter

### Chili Chicken 10.99

chicken sautéed with onion, bell pepper, and chef's chili sauce

### Chili Garlic Prawns **G** 11.99

jumbo prawns sautéed with chili garlic sauce

### Onion Bhaji **V** 7.99

onion mixed with spices, herbs; dipped and fried in gram flour batter

### Chili Paneer 10.99

paneer sautéed with onion, bell peppers, and chef's chili sauce

### Chicken Pakora 9.99

chicken marinated in spices, coated in a chickpea batter, and deep-fried

## Soups & Salads

### Green Salad 8.49

romaine lettuce, tomatoes, cucumbers, and onions

### Kachumber Salad **V** 8.49

chopped mixed vegetables; mixed with cilantro and chaat masala

### Tomato Cumin Shorba 8.49

Indian soup made with tomatoes, cumin, and spices

## Chaat Corner

### Samosa Chaat 10.49

vegetable samosas topped with white peas gravy (ragda), sweet yogurt, sev, onion, signature green and tamarind chutney

### Papri Chaat 10.49

fried puffy chips with potatoes, white peas gravy (ragda), sweet yogurt, sev, onion, signature green and tamarind chutney

### Ragda Patties 10.49

potato patties with white peas (ragda), sweet yogurt, sev, onion, signature green and tamarind chutney



# Tandoori Specialities

## **Tandoori Chicken** **G** 18.99

chicken marinated in yogurt, garlic, and spices; cooked in clay oven

## **Tandoori Fish Tikka** **G** 20.99

pompano fish marinated with yogurt, cumin, garlic and paprika.

## **Achari Prawns** **G** 19.99

pickled prawns marinated in yogurt, and spices; cooked in clay oven

## **Zaffarani Paneer Tikka** 17.99

saffron infused cottage cheese cubes cooked on skewers

## **Malai Tikka Kebab** **G** 19.99

chicken breast marinated with yogurt and spices; cooked in oven

## **Lamb Boti Kebab** **G** 23.99

tender pieces of lamb marinated with yogurt, herbs and spices

## **Chicken Tikka Kebab** **G** 19.99

boneless chicken marinated with spices; cooked in clay oven

## **Coconut Salmon** **G** 22.99

fresh salmon marinated in yogurt, garlic, spices, and coconut milk

# Tandoori Breads

## **Butter Naan** 4.49

Indian leavened bread

## **Butter Roti** 3.99

whole wheat flat bread with butter

## **Aloo Jeera Kulcha** 7.99

leavened bread stuffed with potato, cumin, and spices

## **Garlic Naan** 4.99

leavened bread with garlic

## **Lachha Paratha** 7.99

layered whole wheat bread

## **Chili Cheese & Olive Kulcha** 8.99

bread stuffed with cheese, olive, and green chili

## **Roti** **V** 3.99

whole wheat bread

## **Onion Kulcha** 7.99

leavened bread stuffed with onion

## **Mix Kulcha** 8.99

bread stuffed with cottage cheese, cauliflower, onion, green chili

# House Specialities

## **Chicken Tikka Masala** **C** 21.99

chicken cooked in tangy and creamy cashew tomato onion sauce

## **Butter Chicken** **G C** 21.99

boneless chicken cooked in creamy butter and tomato-based gravy

## **Chicken Chettinand** **G** 20.99

south Indian curry cooked with black pepper, red chili, fennel seeds

## **Rara Murgh** **G C** 21.99

boneless chicken in a tomato-based gravy and minced chicken

## **Nizami Handi** **G C** 19.99

Mughlai dish slow cooked curry prepared with medley of vegetables

## **Kadhi Pakora** **G** 18.99

tangy and creamy curry made with yogurt, chickpea flour dumplings

## **Laal Maas** **G** 22.99

Rajasthani dish made with spicy red chili and tender lamb

## **Mutter Mushroom** **C** 18.99

mushrooms & peas curry sautéed in a fragrant blend of spices

## **Lamb Coconut Curry** **G** 22.99

lamb cooked in coconut milk sauce infused with spices and herbs

## **Chicken Korma** **G C** 20.99

traditional cashew-based curry cooked with onion and spices

## **Gongura Paneer** **G C** 18.99

paneer cooked in a tangy and spicy gongura (sorrel leaves) gravy

## **Malabar Seafood Curry** **C** 23.99

coastal dish made with fresh seafood in coconut based gravy

**V-** Vegan **G-** Gluten Free **C-** Contains Cashews **P-** Contains Peanuts

Spice Levels : Mild, Medium, Hot, Extra Hot



# Chicken Specialities

**Chicken Curry** **C** **G** 20.99  
tender chicken cooked in rich and spiced gravy

**Karahi Chicken** **G** **C** 20.99  
chicken sautéed with bellpepper & onion cooked in spiced gravy

**Chicken Jalfrezi** **G** **C** 20.99  
stir-fried chicken mixed with vegetables cooked in tomato gravy

**Chicken Vindaloo** **G** 20.99  
boneless chicken marinated in blend of spices, vinegar, and garlic

**Mango Chicken** **G** **C** 20.99  
tender chicken cooked in mango infused spiced gravy

**Achari Chicken** **C** 20.99  
chicken cooked in pickling spices like mustard seeds and fenugreek

**Coconut Chicken** **G** **C** 20.99  
tender chicken cooked in coconut based sauce, flavored with spices

**Madras Chicken** **G** 20.99  
South Indian dish cooked in coconut, curry leaves, and tamarind

**Dum Murg** **G** **C** 20.99  
slow-cooked tender chicken marinated in yogurt and spices

# Vegetarian Specialities

**Dal Makhani** **G** 16.49  
black lentils simmered in a tomato-based sauce with butter and cream

**Paneer Tikka Masala** **C** 18.99  
paneer cubes cooked in a creamy tomato and onion sauce

**Dal Tarka** **V** **G** 16.49  
lentils cooked and tempered with cumin, garlic, and red chili

**Aloo Gobhi** **G** 17.99  
potatoes and cauliflower cooked with cumin, and coriander

**Shahi Paneer** **G** **C** 17.99  
cottage cheese cooked in a creamy tomato-based gravy

**Malai Kofta** **C** 18.99  
paneer dumplings served in a creamy cashew based sauce

**Bhindi Do Pyaza** **G** **C** 18.99  
North Indian dish made with okra and onions cooked with spices

**Karahi Paneer** **G** **C** 17.99  
paneer sautéed with bellpepper & onion cooked in spiced gravy

**Eggplant Bharta** **V** **G** 17.99  
roasted eggplant, mashed and cooked with onion, and tomatoes

**Saag Paneer** **G** 18.99  
spinach and cottage cheese, cooked with roasted spices

**Matar Paneer** **G** **C** 17.99  
green peas and cottage cheese cooked in a onion-tomato sauce

**Egg Curry** **G** **C** 16.99  
boiled eggs simmered in a spiced tomato and onion-based sauce

**Methi Paneer** **G** **C** 17.99  
fenugreek and cottage cheese cooked in a creamy cashew sauce

**Chana Masala** **V** **G** 16.99  
chickpeas cooked in tomato-based sauce with onions, and spices

**Aloo Jeera** **V** **G** 17.99  
potatoes sautéed with cumin seeds and seasoned with spices

# Lamb Specialities

**Lamb Rogan Josh** **G** 22.99  
slow cooked on open flame with tomatoes, onion, and roasted spices

**Bhuna Gosht** **G** 22.99  
lamb marinated in spices, cooked with tomato curry and onion sauce

**Lamb Pepper Fry** **G** 23.99  
lamb pan fried with black peppercorn, and coconut oil

**V-** Vegan **G-** Gluten Free **C-** Contains Cashews **P-** Contains Peanuts

Spice Levels : Mild, Medium, Hot, Extra Hot



# Seafood Specialities

## Fish Masala **G** 22.99

slow cooked on open flame with tomatoes, onion, and roasted spices

## Chepala Pulusu **G** 23.99

lamb pan fried with black peppercorn, and coconut oil

# Biryani & Spiced Rice

**Biryani is served with raita and salan**

## Pulao Rice **G** 11.99

lightly spiced rice dish cooked with aromatic spices, green peas and cumin

## Dum Goat Biryani **G C** 24.99

fragrant and flavorful rice dish, layered with bone-in goat, spices and herbs

## Dum Fish Biryani **G P** 21.99

fragrant and flavorful rice dish, layered with Tilapia Fish, spices and herbs

## Dum Chicken Biryani **P** 21.99

fragrant and flavorful rice dish, layered with boneless chicken, spices and herbs

## Dum Egg Biryani **G P** 19.99

fragrant and flavorful rice dish, layered with eggs, spices and herbs

## Basmati Rice 3.99

long Grain White Indian rice

## Dum Paneer Biryani **P** 19.99

fragrant and flavorful rice dish, layered with fresh paneer, spices and herbs

## Dum Lamb Biryani **G P** 22.99

fragrant and flavorful rice dish, layered with boneless lamb, spices and herbs

## Brown Rice **V G** 4.99

whole grain rice

# Sides

## Achar ( Mixed Pickle) 2.99

mixed pickle

## Mango Chutney **V G** 3.99

sweet condiment made from ripe mangoes, vinegar, sugar, and spices

## Tikka Masala Sauce **C** 9.99

tangy and creamy tomato onion sauce

## Plain Yogurt 4.99

house-made plain yogurt

## Raita **G** 5.99

yogurt with finely chopped vegetables and spices

## Mirchi Ka Salan **P V** 7.99

shredded coconut, peanut and sesame curry paste with spices

## Pappadum (3pcs) **G** 2.49

thin, crispy Indian flatbread made from lentil flour

## Onion & Chilli 0.99

fresh cut sliced onion and chili served with lemon wedge

## Chutney **G** 0.99

mint or tamarind

18% service charge will be all parties of 5 or more

**V-** Vegan **G-** Gluten Free **C-** Contains Cashews **P-** Contains Peanuts

Spice Levels : Mild, Medium, Hot, Extra Hot