

# Appetizers

<b>Veg Samosa</b> Crispy pastry stuffed with spiced potatoes and peas.	\$6
<b>Veg Pakora</b>   Crispy mixed vegetable fritters served with chutneys.	\$8
<b>Veg Kathi Roll</b> ★ Crispy veggie-stuffed rolls, fried and sliced into bold, snackable bites.	\$9
<b>Chana Samosa</b> Samosa topped with spiced chickpeas, chutneys, and yogurt.	\$10
<b>Honey Cauliflower</b>  ★ Crispy cauliflower in a sweet and spicy honey-chili glaze.	\$14
<b>Crispy Paneer finger</b> Golden, crispy paneer strips served with a tangy dipping sauce.	\$14
<b>Amritsari Fish Fry</b> ★ Crispy, spiced fish fillets fried to golden perfection.	\$15
<b>Pani Poori</b> Crispy puris filled with spicy tamarind water and tangy fillings—bursting with flavor!	\$9

<b>Prawn Pepper Fry</b> Tender prawns stir-fried in a bold mix of black pepper, curry leaves, and spices for a smoky, spicy kick.	\$16
<b>Mango Coconut Shrimp</b> Crispy shrimp in a sweet mango glaze with a touch of coconut.	\$16
<b>Masala Fries</b>   Crispy fries tossed in tangy, spicy masala seasoning with a desi twist.	\$9
<b>Chili Paneer/Chicken</b> Sautéed paneer/chicken in a bold, spicy sauce with a punch of garlic, ginger, and tangy chili kick.	\$15
<b>Veg Manchurian</b> Crispy vegetable balls smothered in a savory, spicy, and tangy Manchurian sauce.	\$13
<b>Khubani Aloo likki chaat</b> ★ Crispy potato patties topped with yogurt, tamarind & chutney, sweet, and crunchy bite.	\$10




# From the Tandoor



<b>Malai Soya Chaap</b> Grilled soya chaap in a rich, creamy malai marinade, bursting with flavor.	\$17
<b>Stuffed mushroom tikka</b> ★ Mushroom caps stuffed with cheese and spices, cooked in a tandoor.	\$16
<b>Tandoori Wings</b> Chicken wings marinated in rich tandoori spices, grilled to smoky perfection with a tender, crispy finish.	\$18
<b>Achari Paneer Tikka</b> Paneer marinated in tangy, pickled spices and grilled to smoky perfection.	\$18
<b>Chicken Tikka</b> Tender chicken pieces marinated in spiced yogurt and grilled with a smoky char.	\$20

<b>Murg malai tikka</b> Tender chicken marinated in creamy yogurt and spices, then grilled for a smoky, flavorful bite.	\$20
<b>Tandoori Chicken</b> ★ Bone-in Chicken is marinated in spices and grilled for a smoky, juicy flavor.	\$18
<b>Tandoori Prawns</b> Prawn is marinated in spiced yogurt and grilled for a smoky, succulent flavor.	\$20
<b>Fish tikka</b> Fish is marinated in spiced yogurt and herbs, then grilled for a smoky, flaky finish.	\$20
<b>Lamb Chops</b> Grilled lamb chops is richly marinated with warm spices and herbs.	\$22

# Soups

<b>Manchow Soup</b> ( Veg/Chicken/Shrimp) \$8/\$9/\$10 Spicy Indo-Chinese soup with crispy noodles.
<b>Lentil Soup</b>    Hearty lentil-based soup with Indian spices.

<b>Mushroom Soup</b> Creamy mushroom soup with a hint of Indian flavors.	\$8
<b>Cream of Tomato Soup</b> Smooth and creamy tomato soup.	\$7

# Poultry Dishes



(Served with Basmati Rice)

House Chicken Curry (boneless/bone-in) \$20

Chicken Curry cooked in a flavorful blend of spices, onions, and tomatoes for a classic, hearty taste.



Butter Chicken \$20

Tender chicken in a creamy tomato sauce with cashews and mild spices for a rich, smooth flavor.

Chicken Tikka Masala \$20

Tender chicken cooked in a creamy tomato gravy, a rich, aromatic, and flavorful experience.

Chicken Korma \$20

A creamy, mild curry made with tender chicken, yogurt, nuts, and aromatic spices.

Chicken Vindaloo \$20

A spicy, tangy curry with chicken, diced potato, and bold spices for a fiery kick.



Chicken Chettinad \$20

A spicy, aromatic curry, roasted spices, and fresh herbs, offering a bold and flavorful kick.



Chicken Changezi \$20

A rich, creamy curry with tender chicken, aromatic spices, and a hint of smokiness.



Chicken Madras \$20

A fiery, tangy curry made with chicken, coconut milk, and a blend of bold spices for a zesty kick.

Chicken saag \$20

A flavorful curry simmered in a creamy spinach gravy.

Kadhai Chicken \$20

Spiced chicken, bell peppers, onions, and tomatoes, cooked with aromatic herbs.



Ghee roast kori \$20

Mangalorian spiced semi dry chicken in clarified butter.



# Meat Dishes



(Lamb/Goat)(Served with Basmati Rice)

Lamb Curry \$22

Tender lamb cooked in a flavorful gravy with onions, tomatoes, and classic spice.



Lamb Rogan Josh \$22

Aromatic curry made with tender lamb, yogurt, and a blend of warm spices.



Lamb Achari \$22

A tangy, flavorful curry made with tender lamb and pickling spices.



Lamb vindaloo \$22

Tender lamb and soft potatoes simmered in a flavorful, spiced gravy.



Lamb Pasanda \$22

A mild, creamy curry made with tender lamb, yogurt, and ground nuts, offering a rich and delicate flavor.

Lamb dhansak \$22

A flavorful dish made with tender lamb, lentils, and a mix of spices, cooked to create a sweet, tangy, and slightly spicy curry.

# Seafood Dishes



(Fish/Shrimp)(Served with Basmati Rice) - Can be made mild, medium, or hot

Goan Prawn Curry \$23

Prawns cooked in a coconut-based gravy, flavored with tamarind, spices, and fresh herbs for a rich, tropical taste.



Bengali Mustard Fish Curry \$23

A traditional dish made with tangy mustard sauce, flavored with turmeric, green chilies, and a blend of spice.



Coconut Fish Curry \$23

Tender fish cooked in a creamy coconut milk gravy with aromatic spices.



Fish/shrimp vindaloo \$23

Tangy curry made with fish and soft potatoes



Lobster korma \$25

Tender lobster cooked in a creamy, nut-based gravy with aromatic spices for a rich, mild flavor.



# Vegetarian Dishes

(Served with Basmati Rice)

Aloo Gobhi    \$16

A comforting dish of potatoes and cauliflower cooked with traditional spices.

Sham Sabera \$18

Paneer cheese stuffed inside tender spinach balls, served in a rich, spiced onion gravy.

Malai Kofta \$18

Soft cottage cheese and potato dumplings simmered in a creamy, mildly spiced tomato-cashew gravy

Sabji Meloni \$17

A medley of seasonal vegetables cooked with mild spices in onion-tomato gravy for a wholesome, comforting dish.

Baigan bharta   \$17

Toasted eggplant mashed and cooked with onions, tomatoes, and spices for a deep, smoky flavor.

Dal Tadka    \$13

Yellow lentils cooked with spices and topped with a tempering of ghee, garlic, and cumin.

Navratna Korma \$17

Mixed vegetables and fruits cooked in a creamy, mildly sweet gravy.

Bhindi masala    \$17

Stir-fried okra with onions, tomatoes, and a blend of spices for a flavorful, dry curry.

Paneer kalimirch \$18

Paneer cooked in a rich onion-tomato gravy with a bold black pepper kick for a flavorful, spicy twist.

Chana Masala    \$16

Garbanzo bean curry.

Shahi Paneer \$18


Paneer in a rich, creamy gravy with cashews, almonds, and aromatic spices for a royal taste.

Mango Paneer curry \$18

Creamy curry made with paneer and ripe mangoes, blended with aromatic spices for a sweet and savory flavor.

Kadhai Paneer Wala \$18

Paneer sautéed with bell peppers, onions, and tomatoes in a flavorful, spice-infused sauce for a vibrant, tangy dish.

Dal Makhani   \$16

Creamy black lentils and kidney beans cooked in butter, cream, and spices for a rich, smooth flavor.

# Biryani (Rice specialist)



A fragrant and flavorful rice dish made with basmati rice, aromatic spices, and your choice of protein, slow-cooked to perfection for a rich, savory experience.

Tandoori chicken biryani \$22

Lamb Biryani \$20

Vegetable Biryani \$16

Goat Biryani \$20

Chicken Biryani \$18

Shrimp Biryani \$20

# Breads from the Tandoor

Naan \$4

Soft and fluffy leavened flatbread.

Bullet Naan \$6

Spicy naan stuffed with chilies.

Masala Naan \$5

Naan stuffed with spiced potatoes and onions

Cheese Naan \$6

Naan stuffed with melted cheese.

Garlic Naan \$5

Naan topped with garlic and

Peshawari Naan \$6

Naan stuffed with dry fruits and nuts.

Lacha Paratha \$5

Layered flatbread

Onion Naan \$5

Naan stuffed with onions and spices.

# Sides

<b>Mint Cilantro Chutney</b> Fresh mint and cilantro chutney.	\$5	<b>Butter Sauce</b> Rich and creamy sauce.	\$8
<b>Sweet Mango Chutney</b> Mango chutney with ginger and chili flakes.	\$5	<b>Spicy Chili Garlic Sauce</b> Tangy and spicy chili garlic sauce.	\$5
<b>Tamarind Chutney</b> Tangy tamarind chutney.	\$5	<b>Pineapple Chutney</b> Sweet pineapple chutney.	\$5

# Beverages

<b>Mango Lassi</b> Creamy mango yogurt drink.	\$5	<b>Oreo Shake</b> Oreo milkshake blended with ice cream.	\$6
<b>Salted Lassi</b> Refreshing yogurt drink with a hint of salt.	\$5	<b>Chocolate Shake</b> Rich chocolate milkshake.	\$6
<b>Sweet Lassi</b> Refreshing sweet yogurt drink.	\$5	<b>Vanilla Shake</b> Classic vanilla milkshake.	\$6
<b>Mango Shake</b> Mango blended with ice cream and milk.	\$6	<b>Masala Chai</b> Traditional spiced tea.	\$4
<b>Chikoo Shake</b> Chikoo (sapodilla) milkshake.	\$6		

# Desserts

<b>Gulab jamun</b> Soft, sweet dough balls soaked in fragrant rose syrup, a classic Indian dessert.	\$6	<b>Rasmalai</b> Soft cheese dumplings soaked in saffron milk.	\$7
<b>Phirni</b> Rice pudding made with cardamom and saffron.	\$6	<b>Mango Cheesecake</b> Creamy cheesecake with a mango twist.	\$7
<b>Rice Pudding</b> Creamy rice pudding with a touch of cinnamon.	\$5	<b>Gulamesu</b> A decadent fusion of soft gulab jamun, creamy custard, and syrup-kissed cake, served in luscious layers.	\$8
<b>Alphonso Mango Kulfi</b> Creamy mango ice cream made with Alphonso mangoes.	\$6	<b>Gajar halwa with walnut ice cream</b> Warm carrot pudding served with cool, nutty walnut ice cream.	\$8