

Appetizers

Veg Samosa	\$6	Prawn Pepper Fry	\$16
Crispy pastry stuffed with spiced potatoes and peas.		Tender prawns stir-fried in a bold mix of black pepper, curry leaves, and spices for a smoky, spicy kick.	
Veg Pakora 	\$8	Mango Coconut Shrimp	\$16
Crispy mixed vegetable fritters served with chutneys.		Crispy shrimp in a sweet mango glaze with a touch of coconut.	
Veg Kathi Roll 	\$9	Masala Fries 	\$9
Crispy veggie-stuffed rolls, fried and sliced into bold, snackable bites.		Crispy fries tossed in tangy, spicy masala seasoning with a desi twist.	
Chana Samosa	\$10	Chili Paneer/Chicken	\$15
Samosa topped with spiced chickpeas, chutneys, and yogurt.		Sautéed paneer/chicken in a bold, spicy sauce with a punch of garlic, ginger, and tangy chili kick.	
Honey Cauliflower 	\$14	Veg Manchurian	\$13
Crispy cauliflower in a sweet and spicy honey-chili glaze.		Crispy vegetable balls smothered in a savory, spicy, and tangy Manchurian sauce.	
Crispy Paneer finger	\$14	Khubani Aloo tikki chaat 	\$10
Golden, crispy paneer strips served with a tangy dipping sauce.		Crispy potato patties topped with yogurt, tamarind & chutney, sweet, and crunchy bite.	
Amritsari Fish Fry 	\$15		
Crispy, spiced fish fillets fried to golden perfection.			
Pani Poori	\$9		
Crispy puris filled with spicy tamarind water and tangy fillings—bursting with flavor!			

From the Tandoor

Malai Soya Chaap	\$17	Murg malai tikka	\$20
Grilled soya chaap in a rich, creamy malai marinade, bursting with flavor.		Tender chicken marinated in creamy yogurt and spices, then grilled for a smoky, flavorful bite.	
Stuffed mushroom tikka 	\$16	Tandoori Chicken 	\$18
Mushroom caps stuffed with cheese and spices, cooked in a tandoor.		Bone-in Chicken is marinated in spices and grilled for a smoky, juicy flavor.	
Tandoori Wings	\$18	Tandoori Prawns	\$20
Chicken wings marinated in rich tandoori spices, grilled to smoky perfection with a tender, crispy finish.		Prawn is marinated in spiced yogurt and grilled for a smoky, succulent flavor.	
Achari Paneer Tikka	\$18	Fish tikka	\$20
Paneer marinated in tangy, pickled spices and grilled to smoky perfection.		Fish is marinated in spiced yogurt and herbs, then grilled for a smoky, flaky finish.	
Chicken Tikka	\$20	Lamb Chops	\$22
Tender chicken pieces marinated in spiced yogurt and grilled with a smoky char.		Grilled lamb chops is richly marinated with warm spices and herbs.	

Soups

Manchow Soup (Veg/Chicken/Shrimp)	\$8/\$9/\$10	Mushroom Soup	\$8
Spicy Indo-Chinese soup with crispy noodles.		Creamy mushroom soup with a hint of Indian flavors.	
Lentil Soup 	\$7	Cream of Tomato Soup	\$7
Hearty lentil-based soup with Indian spices.		Smooth and creamy tomato soup.	

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

Mangalorean 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 vindaloo \$22

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

Lamb Rogan Josh \$22

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

Lamb Pasanda \$22

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

Lamb Achari \$22

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

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.

Fish/shrimp vindaloo \$23

Tangy curry made with fish and soft potatoes

Bengali Mustard Fish Curry \$23

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

Lobster korma \$25

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

Coconut Fish Curry \$23

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

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

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

Beverages

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

Desserts

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