

Appetizers

Veg Samosa

Crispy pastry stuffed with spiced potatoes and peas.

Veg Pakora

Crispy mixed vegetable fritters served with chutneys.

Veg Kathi Roll

Crispy veggie-stuffed rolls, fried and sliced into bold, snackable bites.

Chana Samosa

Samosa topped with spiced chickpeas, chutneys, and yogurt.

Honey Cauliflower

Crispy cauliflower in a sweet and spicy honey-chili glaze.

Crispy Paneer Finger

Golden, crispy paneer strips served with a tangy dipping sauce.

Amritsari Fish Fry

Crispy, spiced fish fillets fried to golden perfection.

\$6

Pani Poori

Crispy puris filled with spicy tamarind water and tangy fillings—bursting with flavor!

\$8

Prawn Pepper Fry

Tender prawns stir-fried in a bold mix of black pepper, curry leaves, and spices for a smoky, spicy kick.

\$9

Mango Coconut Shrimp

Crispy shrimp in a sweet mango glaze with a touch of coconut.

\$10

Masala Fries

Crispy fries tossed in tangy, spicy masala seasoning with a desi twist.

\$14

Chili Paneer/Chicken

Sautéed paneer/chicken in a bold, spicy sauce with a punch of garlic, ginger, and tangy chili kick.

\$14

Veg Manchurian

Crispy vegetable balls smothered in a savory, spicy, and tangy Manchurian sauce.

\$15

Khubani Aloo Tikki Chaat

Crispy potato patties topped with yogurt, tamarind & chutney, sweet, and crunchy bite.

From the Tandoor



Malai Soya Chaap

Grilled soya chaap in a rich, creamy malai marinade, bursting with flavor.

\$17

Murg malai tikka

Tender chicken marinated in creamy yogurt and spices, then grilled for a smoky, flavorful bite.

Stuffed mushroom tikka

Mushroom caps stuffed with cheese and spices, cooked in a tandoor.

\$16

Tandoori Chicken

Bone-in Chicken is marinated in spices and grilled for a smoky, juicy flavor.

Tandoori Wings

Chicken wings marinated in rich tandoori spices, grilled to smoky perfection with a tender, crispy finish.

\$18

Tandoori Prawns

Prawn is marinated in spiced yogurt and grilled for a smoky, succulent flavor.

Achari Paneer Tikka

Paneer marinated in tangy, pickled spices and grilled to smoky perfection.

\$18

Fish Tikka

Fish is marinated in spiced yogurt and herbs, then grilled for a smoky, flaky finish.

Chicken Tikka

Tender chicken pieces marinated in spiced yogurt and grilled with a smoky char.

\$20

Lamb Chops

Grilled lamb chops are richly marinated with warm spices and herbs.

Soups

Manchow Soup (Veg/Chicken/Shrimp)

\$8/\$9/\$10

Spicy Indo-Chinese soup with crispy noodles.

Lentil Soup

Hearty lentil-based soup with Indian spices.

\$7

Mushroom Soup

Creamy mushroom soup with a hint of Indian flavors.

\$8

Cream of Tomato Soup

Smooth and creamy tomato soup.

\$7

Meat Dishes



(Lamb/Goat)(Served with Basmati Rice)

Lamb Curry

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

\$22

Lamb Rogan Josh

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

\$22

Lamb Achari

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

\$22

Lamb vindaloo

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

\$22

Lamb Pasanda

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

\$22

Lamb dhansak

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

\$22

Seafood Dishes



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

Goan Prawn Curry

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

\$23

Fish/shrimp vindaloo

Tangy curry made with fish and soft potatoes

\$23

Bengali Mustard Fish Curry

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

\$23

Lobster korma

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

\$25

Coconut Fish Curry

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

\$23

Vegetarian Dishes

(Served with Basmati Rice)

Aloo Gobhi

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

\$16

Sham Sabera

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

\$18

Malai Kofta

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

\$18

Sabji Meloni

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

\$17

Baigan bharta

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

\$17

Dal Tadka

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

\$13

Hayralna Korma

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

\$17

Bhindi masala

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

\$17

Paneer kalimirch

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

\$18

Chana Masala

Garbanzo bean curry.

\$16

Shahi Paneer

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

\$18

Mango Paneer curry

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

\$18

Kadhai Paneer Wala

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

\$18

Dal Makhani

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

\$16

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

Vegetable Biryani

\$16

Chicken Biryani

\$18

Lamb Biryani

\$20

Goat Biryani

\$20

Shrimp Biryani

\$20

Sides

Mint Cilantro Chutney

\$5

Fresh mint and cilantro chutney.

Sweet Mango Chutney

\$5

Mango chutney with ginger and chili flakes.

Tamarind Chutney

\$5

Tangy tamarind chutney.

Butter Sauce

\$8

Rich and creamy sauce.

Spicy Chili Garlic Sauce

\$5

Tangy and spicy chili garlic sauce.

Pineapple Chutney

\$5

Sweet pineapple chutney.

Breads from the Tandoor

Naan

\$4

Soft and fluffy leavened flatbread.

Masala Naan

\$5

Naan stuffed with spiced potatoes and onions

Garlic Naan

\$5

Naan topped with garlic and herbs.

Lacha Paratha

\$5

Layered flatbread

Bullet Naan

\$6

Spicy naan stuffed with chilies.

Cheese Naan

\$6

Naan stuffed with melted cheese.

Peshawari Naan

\$6

Naan stuffed with dry fruits and nuts.

Onion Naan

\$5

Naan stuffed with onions and spices.

Beverages

Mango Lassi

\$5

Creamy mango yogurt drink.

Salted Lassi

\$5

Refreshing yogurt drink with a hint of salt.

Sweet Lassi

\$5

Refreshing sweet yogurt drink.

Mango Shake

\$6

Mango blended with ice cream and milk.

Chikoo Shake

\$6

Chikoo (sapodilla) milkshake.

Oreo Shake

\$6

Oreo milkshake blended with ice cream.

Chocolate Shake

\$6

Rich chocolate milkshake.

Vanilla Shake

\$6

Classic vanilla milkshake.

Masala Chai

\$4

Traditional spiced tea.

Desserts

Gulab jamun

\$6

Soft, sweet dough balls soaked in fragrant rose syrup, a classic Indian dessert.

Rasmalai

\$7

Soft cheese dumplings soaked in saffron milk.

Phirni

\$6

Rice pudding made with cardamom and saffron.

Mango Cheesecake

\$7

Creamy cheesecake with a mango twist.

Rice Pudding

\$5

Creamy rice pudding with a touch of cinnamon.

Gulamesu

\$8

A decadent fusion of soft gulab jamun, creamy custard, and syrup-kissed cake, served in luscious layers.

Alphonso Mango Kulfi

\$6

Creamy mango ice cream made with Alphonso mangoes.

Gajar halwa with walnut ice cream

\$8

Warm carrot pudding served with cool, nutty walnut ice cream.