

## Appelizers

<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

## 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

## Soups

<b>Manchow Soup (Veg/Chicken/Shrimp)</b> Spicy Indo-Chinese soup with crispy noodles.	\$8/\$9/\$10
<b>Lentil Soup</b>    Hearty lentil-based soup with Indian spices.	\$7
<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

## Meat Dishes



<b>(Lamb/Goat)(Served with Basmati Rice)</b>	
<b>Lamb Curry</b>    Tender lamb cooked in a flavorful gravy with onions, tomatoes, and classic spice.	\$22
<b>Lamb Rogan Josh</b>     Aromatic curry made with tender lamb, yogurt, and a blend of warm spices.	\$22
<b>Lamb Achari</b>   A tangy, flavorful curry made with tender lamb and pickling spices.	\$22
<b>Lamb vindaloo</b>    Tender lamb and soft potatoes simmered in a flavorful, spiced gravy.	\$22
<b>Lamb Pasanda</b> A mild, creamy curry made with tender lamb, yogurt, and ground nuts, offering a rich and delicate flavor.	\$22
<b>Lamb dhansak</b> 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



<b>(Fish/Shrimp)(Served with Basmati Rice) - Can be made mild, medium, or hot</b>	
<b>Goan Prawn Curry</b>   Prawns cooked in a coconut-based gravy, flavored with tamarind, spices, and fresh herbs for a rich, tropical taste.	\$23
<b>Bengali Mustard Fish Curry</b>   A traditional dish made with tangy mustard sauce, flavored with turmeric, green chilies, and a blend of spice.	\$23
<b>Coconut Fish Curry</b>   Tender fish cooked in a creamy coconut milk gravy with aromatic spices.	\$23

<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 tikki chaat</b> Crispy potato patties topped with yogurt, tamarind & chutney, sweet, and crunchy bite.	\$10
<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

<b>Poultry Dishes</b> 	
<b>(Served with Basmati Rice)</b>	
<b>House Chicken Curry (boneless/bone-in)</b>   Chicken Curry cooked in a flavorful blend of spices, onions, and tomatoes for a classic, hearty taste.	\$20
<b>Butter Chicken</b>  Tender chicken in a creamy tomato sauce with cashews and mild spices for a rich, smooth flavor.	\$20
<b>Chicken Tikka Masala</b> Tender chicken cooked in a creamy tomato gravy, a rich, aromatic, and flavorful experience.	\$20
<b>Chicken Korma</b> A creamy, mild curry made with tender chicken, yogurt, nuts, and aromatic spices.	\$20
<b>Chicken Vindaloo</b>    A spicy, tangy curry with chicken, diced potato, and bold spices for a fiery kick.	\$20
<b>Chicken Chellinad</b>  A spicy, aromatic curry, roasted spices, and fresh herbs, offering a bold and flavorful kick.	\$20
<b>Chicken Changezi</b>  A rich, creamy curry with tender chicken, aromatic spices, and a hint of smokiness.	\$20
<b>Chicken Madras</b> A fiery, tangy curry made with chicken, coconut milk, and a blend of bold spices for a zesty kick.	\$20
<b>Chicken saag</b> A flavorful curry simmered in a creamy spinach gravy.	\$20
<b>Kadhai Chicken</b>  Spiced chicken, bell peppers, onions, and tomatoes, cooked with aromatic herbs.	\$20
<b>Ghee roast kori</b>   Mangalorian spiced semi dry chicken in clarified butter.	\$20

<b>Fish/shrimp vindaloo</b>   Tangy curry made with fish and soft potatoes	\$23
<b>Lobster korma</b>  Tender lobster cooked in a creamy, nut-based gravy with aromatic spices for a rich, mild flavor.	\$25


# Vegetarian Dishes

(Served with Basmati Rice)

<b>Aloo Gobhi</b>   	\$16
A comforting dish of potatoes and cauliflower cooked with traditional spices.	
<b>Sham Sabera</b> 	\$18
Paneer cheese stuffed inside tender spinach balls, served in a rich, spiced onion gravy.	
<b>Malai Kofta</b>	\$18
Soft cottage cheese and potato dumplings simmered in a creamy, mildly spiced tomato-cashew gravy	
<b>Sabji Meloni</b>	\$17
A medley of seasonal vegetables cooked with mild spices in onion-tomato gravy for a wholesome, comforting dish.	
<b>Baigan bharta</b>  	\$17
Toasted eggplant mashed and cooked with onions, tomatoes, and spices for a deep, smoky flavor.	
<b>Dal Tadka</b>   	\$13
Yellow lentils cooked with spices and topped with a tempering of ghee, garlic, and cumin.	
<b>Navratna Korma</b>	\$17
Mixed vegetables and fruits cooked in a creamy, mildly sweet gravy.	

## 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.

<b>Tandoori chicken biryani</b> 	\$22
<b>Vegetable Biryani</b>	\$16
<b>Chicken Biryani</b>	\$18
<b>Lamb Biryani</b>	\$20
<b>Goat Biryani</b>	\$20
<b>Shrimp Biryani</b>	\$20

## Breads from the Tandoor

<b>Naan</b>	\$4
Soft and fluffy leavened flatbread.	
<b>Masala Naan</b>	\$5
Naan stuffed with spiced potatoes and onions	
<b>Garlic Naan</b>	\$5
Naan topped with garlic and herbs.	
<b>Lacha Paratha</b>	\$5
Layered flatbread	
<b>Bullet Naan</b>	\$6
Spicy naan stuffed with chilies.	
<b>Cheese Naan</b>	\$6
Naan stuffed with melted cheese.	
<b>Peshawari Naan</b>	\$6
Naan stuffed with dry fruits and nuts.	
<b>Onion Naan</b>	\$5
Naan stuffed with onions and spices.	

## Desserts

<b>Gulab jamun</b>	\$6
Soft, sweet dough balls soaked in fragrant rose syrup, a classic Indian dessert.	
<b>Phirni</b>	\$6
Rice pudding made with cardamom and saffron.	
<b>Rice Pudding</b>	\$5
Creamy rice pudding with a touch of cinnamon.	
<b>Alphonso Mango Kulfi</b>	\$6
Creamy mango ice cream made with Alphonso mangoes.	

<b>Bhindi masala</b>   	\$17
Stir-fried okra with onions, tomatoes, and a blend of spices for a flavorful, dry curry.	
<b>Paneer kalimirch</b> 	\$18
Paneer cooked in a rich onion-tomato gravy with a bold black pepper kick for a flavorful, spicy twist.	
<b>Chana Masala</b>   	\$16
Garbanzo bean curry.	
<b>Shahi Paneer</b>	\$18
Paneer in a rich, creamy gravy with cashews, almonds, and aromatic spices for a royal taste.	
<b>Mango Paneer curry</b>	\$18
Creamy curry made with paneer and ripe mangoes, blended with aromatic spices for a sweet and savory flavor.	
<b>Kadhai Paneer Wala</b>	\$18
Paneer sautéed with bell peppers, onions, and tomatoes in a flavorful, spice-infused sauce for a vibrant, tangy dish.	
<b>Dal Makhani</b>    	\$16
Creamy black lentils and kidney beans cooked in butter, cream, and spices for a rich, smooth flavor.	

## Sides

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

## Beverages

<b>Mango Lassi</b>	\$5
Creamy mango yogurt drink.	
<b>Salted Lassi</b>	\$5
Refreshing yogurt drink with a hint of salt.	
<b>Sweet Lassi</b>	\$5
Refreshing sweet yogurt drink.	
<b>Mango Shake</b>	\$6
Mango blended with ice cream and milk.	
<b>Chikoo Shake</b>	\$6
Chikoo (sapodilla) milkshake.	
<b>Oreo Shake</b>	\$6
Oreo milkshake blended with ice cream.	
<b>Chocolate Shake</b>	\$6
Rich chocolate milkshake.	
<b>Vanilla Shake</b>	\$6
Classic vanilla milkshake.	
<b>Masala Chai</b>	\$4
Traditional spiced tea.	
<b>Rasmalai</b>	\$7
Soft cheese dumplings soaked in saffron milk.	
<b>Mango Cheesecake</b>	\$7
Creamy cheesecake with a mango twist.	
<b>Gulamesu</b>	\$8
A decadent fusion of soft gulab jamun, creamy custard, and syrup-kissed cake, served in luscious layers.	
<b>Gajar halwa with walnut ice cream</b>	\$8
Warm carrot pudding served with cool, nutty walnut ice cream.	