

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.   	CHICKEN CHANGEZI  A rich, creamy curry with tender chicken, aromatic spices, and a hint of smokiness. \$20
BUTTER CHICKEN \$20 Tender chicken in a creamy tomato sauce with cashews and mild spices for a rich, smooth flavor.	CHICKEN MADRAS \$20 A fiery, tangy curry made with chicken, coconut milk, and a blend of bold spices for a zesty kick.
CHICKEN TIKKA MASALA \$20 Tender chicken cooked in a creamy tomato gravy, a rich, aromatic, and flavorful experience.	CHICKEN SAAG \$20 A flavorful curry simmered in a creamy spinach gravy.
CHICKEN KORMA \$20 A creamy, mild curry made with tender chicken, yogurt, nuts, and aromatic spices.	KADHAI CHICKEN  Spiced chicken, bell peppers, onions, and tomatoes, cooked with aromatic herbs. \$20
CHICKEN VINDALOO    \$20 A spicy, tangy curry with chicken, diced potato, and bold spices for a fiery kick.	GHEE ROAST KORI   \$20 Mangalorian spiced semi dry chicken in clarified butter.
CHICKEN CHETTINAD  \$20 A spicy, aromatic curry, roasted spices, and fresh herbs, offering a bold and flavorful kick.	

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)

<div>ALOO GOBHI<div></div></div> <div>A comforting dish of potatoes and cauliflower cooked with traditional spices.</div>	\$16	<div>BHINDI MASALA<div></div></div> <div>Stir-fried okra with onions, tomatoes, and a blend of spices for a flavorful, dry curry.</div>	\$17
<div>SHAM SABERA<div></div></div> <div>Paneer cheese stuffed inside tender spinach balls, served in a rich, spiced onion gravy.</div>	\$18	<div>PANEER KALIMIRCH<div></div></div> <div>Paneer cooked in a rich onion-tomato gravy with a bold black pepper kick for a flavorful, spicy twist.</div>	\$18
<div>MALAI KOFTA</div> <div>Soft cottage cheese and potato dumplings simmered in a creamy, mildly spiced tomato-cashew gravy</div>	\$18	<div>CHANA MASALA<div></div></div> <div>Garbanzo bean curry.</div>	\$16
<div>SABJI MELONI</div> <div>A medley of seasonal vegetables cooked with mild spices in onion-tomato gravy for a wholesome, comforting dish.</div>	\$17	<div>SHAHI PANEER</div> <div>Paneer in a rich, creamy gravy with cashews, almonds, and aromatic spices for a royal taste.</div>	\$18
<div>BAIGAN BHARTA<div></div></div> <div>Toasted eggplant mashed and cooked with onions, tomatoes, and spices for a deep, smoky flavor.</div>	\$17	<div>MANGO PANEER CURRY</div> <div>Creamy curry made with paneer and ripe mangoes, blended with aromatic spices for a sweet and savory flavor.</div>	\$18
<div>DAL TADKA<div></div></div> <div>Yellow lentils cooked with spices and topped with a tempering of ghee, garlic, and cumin.</div>	\$13	<div>KADHAI PANEER WALA</div> <div>Paneer sautéed with bell peppers, onions, and tomatoes in a flavorful, spice-infused sauce for a vibrant, tangy dish.</div>	\$18
<div>NAVRATNA KORMA</div> <div>Mixed vegetables and fruits cooked in a creamy, mildly sweet gravy.</div>	\$17	<div>DAL MAKHANI<div></div></div> <div>Creamy black lentils and kidney beans cooked in butter, cream, and spices for a rich, smooth flavor.</div>	\$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 <div></div>	\$22	LAMB BIRYANI	\$20
VEGETABLE BIRYANI	\$16	GOAT BIRYANI	\$20
CHICKEN BIRYANI	\$18	SHRIMP BIRYANI	\$20

BREADS FROM THE TANDOOR

<div>NAAN</div> <div>Soft and fluffy leavened flatbread.</div>	\$4	<div>BULLET NAAN</div> <div>Spicy naan stuffed with chilies.</div>	\$6
<div>MASALA NAAN</div> <div>Naan stuffed with spiced potatoes and onions</div>	\$5	<div>CHEESE NAAN</div> <div>Naan stuffed with melted cheese.</div>	\$6
<div>GARLIC NAAN</div> <div>Naan topped with garlic and herbs.</div>	\$5	<div>PESHAWARI NAAN</div> <div>Naan stuffed with dry fruits and nuts.</div>	\$6
<div>LACHA PARATHA</div> <div>Layered flatbread</div>	\$5	<div>ONION NAAN</div> <div>Naan stuffed with onions and spices.</div>	\$5

SIDES

MINT CILANTRO CHUTNEY	\$5	BUTTER SAUCE	\$8
Fresh mint and cilantro chutney.		Rich and creamy sauce.	
SWEET MANGO CHUTNEY	\$5	SPICY CHILI GARLIC SAUCE	\$5
Mango chutney with ginger and chili flakes.		Tangy and spicy chili garlic sauce.	
TAMARIND CHUTNEY	\$5	PINEAPPLE CHUTNEY	\$5
Tangy tamarind chutney.		Sweet pineapple chutney.	

BEVERAGES

MANGO LASSI	\$5	OREO SHAKE	\$6
Creamy mango yogurt drink.		Oreo milkshake blended with ice cream.	
SALTED LASSI	\$5	CHOCOLATE SHAKE	\$6
Refreshing yogurt drink with a hint of salt.		Rich chocolate milkshake.	
SWEET LASSI	\$5	VANILLA SHAKE	\$6
Refreshing sweet yogurt drink.		Classic vanilla milkshake.	
MANGO SHAKE	\$6	MASALA CHAI	\$4
Mango blended with ice cream and milk.		Traditional spiced tea.	
CHIKOO SHAKE	\$6		
Chikoo (sapodilla) milkshake.			

DESSERTS

GULAB JAMUN	\$6	RASMALAI	\$7
Soft, sweet dough balls soaked in fragrant rose syrup, a classic Indian dessert.		Soft cheese dumplings soaked in saffron milk.	
PHIRNI	\$6	MANGO CHEESECAKE	\$7
Rice pudding made with cardamom and saffron.		Creamy cheesecake with a mango twist.	
RICE PUDDING	\$5	GULAMESU	\$8
Creamy rice pudding with a touch of cinnamon.		A decadent fusion of soft gulab jamun, creamy custard, and syrup-kissed cake, served in luscious layers.	
ALPHONSO MANGO KULFI	\$6	GAJAR HALWA WITH WALNUT ICE CREAM	\$8
Creamy mango ice cream made with Alphonso mangoes.		Warm carrot pudding served with cool, nutty walnut ice cream.	