

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.

PANI POORI

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

\$6

PRAWN PEPPER FRY

\$16

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

\$8

MANGO COCONUT SHRIMP

\$16

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

\$9

MASALA FRIES

\$9

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

\$10

CHILI PANEER/CHICKEN

\$15

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

\$14

VEG MANCHURIAN

\$13

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

\$15

KHUBANI ALOO TIKKI CHAAT

\$10

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

\$9



FROM THE TANDOOR

MALAI SOYA CHAAP

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

\$17

MURG MALAI TIKKA

\$20

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

\$16

TANDOORI CHICKEN

\$18

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

\$18

TANDOORI PRAWNS

\$20

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

\$18

FISH TIKKA

\$20

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

\$20

LAMB CHOPS

\$22

Grilled lamb chops is 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

\$8

Creamy mushroom soup with a hint of Indian flavors.

CREAM OF TOMATO SOUP

\$7

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

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

CHICKEN CHETTINAD

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

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

LAMB ROGAN JOSH

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

LAMB ACHARI

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

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.

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

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

\$23

FISH/SHRIMP VINDALOO

Tangy curry made with fish and soft potatoes

\$23

LOBSTER KORMA

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

\$25

\$23

VEGETARIAN DISHES

(Served with Basmati Rice)

ALOO GOBHI



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

\$16

BHINDI MASALA



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

\$17

SHAM SABERA



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

\$18

PANEER KALIMIRCH



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

\$18

MALAI KOFTA

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

\$18

CHANA MASALA



Garbanzo bean curry.

\$16

SABJI MELONI

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

\$17

SHAIH PANEER

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

\$18

BAIGAN BHARTA



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

\$17

MANGO PANEER CURRY

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

\$18

DAL TADKA



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

\$13

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

NAVRATNA KORMA

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

\$17

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

Soft and fluffy leavened flatbread.

\$4

BULLET NAAN

Spicy naan stuffed with chilies.

\$6

MASALA NAAN

Naan stuffed with spiced potatoes and onions

\$5

CHEESE NAAN

Naan stuffed with melted cheese.

\$6

GARLIC NAAN

Naan topped with garlic and herbs.

\$5

PESHAWARI NAAN

Naan stuffed with dry fruits and nuts.

\$6

LACHA PARATHA

Layered flatbread

\$5

ONION NAAN

Naan stuffed with onions and spices.

\$5

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