

APPETIZER

Vegetable Pakoras 6.99

spiced fritter with vegetables such as potatoes and onions, coated in spiced gram flour and deep-fried. (vegan)

Paneer Pakoras 12.99

a deep fried popular north Indian snack with a crispy outer layer of gram flour and soft and moist paneer from the inside.

Paneer Chili Bites 12.99

Made with natural cheese and coated with spicy breading

Vegetable Samosa 4pc 9.99

triangular savory pastry with a potatoes, onions, jalapenos, spices and herbs filling

Beef Samosa 6pc 9.99

triangular savory pastry with a seasoned ground beef filling

Chicken Samosa 6pc 9.99

triangular savory pastry with a seasoned ground chicken filling

Chicken or Paneer 65 12.99

a spicy, deep-fried chicken or paneer dish, The flavor can be attributed to red chilies

Aloo Tikki 6pc 10.99

made of boiled potatoes, peas, paneer, and various curry spices in form of a patty

Ragda Patties 9.99

potato patties served with a dried peas curry, sweet, spicy and tangy chutneys, and crunchy sev



CHAAT

Pani Puri 7.99

is a popular bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with chickpeas, onions, spices, and flavored water, usually tamarind or mint, and popped into one's mouth whole. (vegan)

Papdi Chaat 7.99

this popular street food is made with crispy papdi (whole wheat crackers), sev (thin gram flour noodles), yogurt, and a variety of chutneys

Veggie Samosa Chaat 7.99

It's made of a base of chopped up samosas (savory fried pastries filled with spicy potatoes and peas), and topped with chutney, yogurt, and sev (thin gram flour noodle).

BBQ AND GRILL

Served with rice or butter naan

Chicken Tikka (Leg) 7.99 or 2 for \$14.00

Skinless leg quarter marinated in a tenderizing mixture of yogurt and spices

Chicken Tikka Boti 14.99

boneless or bone-in chicken marinated in herbs, an Indian spice blend, and cooked over charcoal

Malai Boti 14.99

Marinated in yogurt, cream, herbs and spices. This dish is known for its creamy, melt-in-the-mouth texture.

Beef Bihari Kababs 17.99

A Pakistani BBQ delicacy thin strips of beef marinated in a spicy homemade masala, yogurt, very tender pieces of beef that are barbecued on a charcoal grill

Beef Tandoori Boti 17.99

The tender, juicy, and packed with flavors grilled cubed beef

Beef or Chicken Seekh Kababs 16.99

Made with minced beef or chicken marinated in an Indian spice blend and grilled on a tandoor oven

Saffron Grill Platter 39.99

*served with side of basmati rice and 2 butter naans

Combination of tandoori chicken, beef bihari, beef seekh kababs, chicken boti served with onion and mixed peppers.

* all curries served with a side of basmati rice OR butter naan

VEGETABLE CURRY

Palak Paneer 14.99

a blended spinach and paneer dish with a creamy base

Paneer Tikka Masala 14.99

classic tikka masala flavors offered with a paneer base

Daal Fry 12.99

roasted tri blend lentil curry with a spiced oil topping (vegan)

Butter Paneer 14.99

classic butter curry flavor offered with a paneer

Veggie Karahi 14.99

rich tomato base with a fragrant finishing of green chilies, cilantro, and slivers of ginger (available in vegan option)

Paneer Karahi 16.99

our karahi blended curry with a rich tomato base, sliced onions, bell peppers that is paired with paneer

Mixed Veggie Stir-Fry 11.99

cooked with house special masala (vegan option)

Veggie Curry Of The Day 13.99

ask your server (vegan)



CHICKEN CURRY

Butter Chicken 16.99

grilled white chicken meat cooked with a lightly spiced rich cashew, tomato, and cream gravy.

Karahi Chicken 17.99

Cooked with freshly diced tomatoes, ginger/garlic and coarsely ground traditional herbs tossed and simmer in a wok with white chicken meat.

Chicken Tikka Masala 16.99

cooked with freshly diced tomatoes, bell pepper, ginger, garlic in coarsely ground traditional herbs with white chicken meat.

Bhuna Chicken 17.99

fried onion and browned gravy curry base with tender pieces of boneless chicken

BBQ WITH SAFFRON RICE

*also available with basmati rice

Chicken Tikka Boti with Saffron Rice 15.99

Malai Boti with Saffron Rice 15.99

Beef Bihari with Saffron Rice 16.99

Beef Seekh Kabab with Saffron Rice 14.99

Beef Tandoori Boti with Saffron Rice 16.99

Chicken Tikka Leg with Saffron Rice 15.99

Food Allergy Notice: Please be advised that food prepared here may contain the following ingredients:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, AND SHELLFISH



BEEF CURRY

Beef Nihari 16.99 

Beef shank gravy cooked perfectly smooth with herbs and indian spices and topped with finely sliced ginger and chilli.

BIRYANI N' RICE

Biryani is a South Asian steamed rice dish that is offers a richly spiced rice base with equally flavorful meat or veggies

Chicken Biryani 15.99

Goat Biryani 18.99

Veggie Biryani 12.99

Plain Basmati Rice 7.99

Saffron Rice 9.99

Side of Basmati Rice 3.99

Side of Saffron Rice 5.99

NAAN ROLLS

Paratha +\$1.00

featuring one of grill items as the central meat with our house blended chutney's, cilantro, onions, and mayo in the filling.

Chicken Boti Roll 10.99

Malai Boti Roll 10.99

Beef Bihari Roll 11.99

Beef Kabab Roll 11.99

Beef Boti Roll 11.99

Chicken Seekh Kabab Roll 10.99

LAMB CURRY

Lamb Curry 18.99

Cooked with pureed onion sauce, enriched with fresh tomatoes and robust spices.

Karahi Lamb 18.99 

Made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and slivers of ginger.

Bhuna Lamb 18.99 

Indian blend masala based curry with cuts of lamb leg meat

TANDOORI NAAN

Plain Naan 2.29

Garlic Naan 3.99

Our naan offered with minced garlic, cilantro, and butter

Bullet Naan 5.99

Made with minced chilies and a toasty sesame seed topping

Cheese Naan 7.99

Nuclear Naan 5.99

Our house specialty naan made with a 3 chili blend, toasted black and white sesame seeds, carom seed powder



* all curries served with a side of basmati rice OR butter naan

GOAT CURRY

Karahi Gosht 19.99 

Cooked with freshly diced tomatoes, ginger/garlic and coarsely ground traditional herbs tossed and simmer in a wok.

Bhuna Gosht 19.99 

Goat meat cooked with fresh tomatoes, green chili, onion, ginger, garlic, and traditional herbs.

Daal Gosht 17.99

our roasted tri blend lentil curry featuring mustard seeds and cuts of goat meat

DESSERT

Gulab Jamun 4.99

For this classic dessert, fried dough balls made from milk solids and semolina are soaked in a syrup flavored with cardamom, rose water, saffron, and cloves

Ras Malai 5.99

Made with milk solids, cardamom, sugar and saffron Topped with nuts.

Kheer 4.99

Pudding made by boiling milk, sugar, and rice. Topped with nuts.

Shahi Kulfi 3.49

Traditional indian ice cream made with cream, cardamom, sugar, and natural flavors

SEAFOOD

Fish Masala 16.99

Cooked with onion sauce and enriched with fresh tomatoes and all spice

Shrimp Masala 18.99

Cooked with onion sauce and enriched with fresh tomatoes and all spice

Shrimp Karahi 18.99 

Made with a rich tomatoey base and fragrant finishing of green chili peppers, cilantro, and slivers of ginger.

Grilled Fish 21.99

full grilled pompano fish, marinated with our house spices, grilled on open flames

KIDS

Chicken Tenders w/ Fries 8.99

Cheese Pizza 9.99

Side of French Fries 3.99

Veggies and Rice 6.99 

Slightly seasoned with salt and pepper, served with basmati rice

Chicken and Rice 7.99

Slightly seasoned with salt and pepper, served with basmati rice



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