



### To Start (Thoda Chatpata)

#### **FLYING CHICKS 8**

Chef's Blend of Spice Infused Chicken Bites, Dipping Sauce

#### **CRISPY CALAMARI 10**

Crispy Calamari, Spicy Dipping Sauce

#### **MASALA PAPAD 5**

Crispy Lentil Chips, Indian Peanut Pico de Gallo

#### **GOLD COINS 6**

Crispy Chicken Filling, Sesame Seeds, Asian Chili Sauce

#### **SAMOSA 8**

Stuffed Potato and Pea Samosas, Chutney Duo

#### **PANI PURI 6**

India's Iconic Street Food, Puri Puffs, Spiced Chutney Water / Make it Boozy for \$3 /

#### **ASSORTED PAKODAS 6**

Crispy Battered Onions, Green Chilis, Potato Fritters, Tangy Chutney Duo

### Small Plates (Big Flavors)

#### **SHRIMP TEMPURA 12**

Tempura Fried Shrimp, Sweet Chili Sauce

#### **CHILI PRAWNS 14**

Spicy exas Shrimp, Soy Ginger Chili Sauce, Sesame Oil, Cilantro

#### **CHILI CHICKEN 14**

Crispy Boneless Chicken, Chili Sauce

#### **CHILI PANEER 12**

Crispy Paneer, Spiced Soy Ginger Chili Sauce

#### **MUSSELS IN COCONUT CURRY 12**

Fresh P.E.I. Mussels, Housemade Coconut Curry

#### **GOBI MANCHURIAN 10**

Crispy Cauliflower, Manchurian Sauce

#### **VEGETABLE MANCHURIAN 12**

Crispy Vegetable Balls, Manchurian Sauce

### From The Tandoor

#### **TANDOORI BROCCOLI 10**

Chef's Special Marinated Broccoli Florets, Spiced Chutney

#### **BHARVANI KUMBH(MUSHROOM) 12**

Grated Paneer and Mushroom Roots Stuffed Mushroom Caps

#### **ANGARA MURGH TIKKA 16**

Traditional Fired Roasted Chicken Tikka Cooked in Tandoor Oven with Chef's Secret Blend of Spices

#### **PANEER TIKKA 14**

Paneer, Peppers, Onions, Bell Peppers, Mint Chutney

#### **FISH TIKKA 16**

Marinated Salmon Bites, Tandoori Masala

#### **SILK ROUTE INSPIRED JAHANGIRI KABOBS 16**

Boneless Chicken, flavored to perfection with Nuts, Fragrant Spices, Mint Chutney, Spiced Aioli

#### **TANDOORI CHICKEN SHISH KABOB 14**

Minced Chicken Kabob, Mint Chutney, Spiced Aioli

#### **TANDOORI HALF CHICKEN 20**

Half Chicken Roasted in our Tandoor Oven, Mix Greens, Mint Sauce, Spiced Aioli

### Entrée

#### **SALMON CURRY**

Salmon Cooked in Chef's Secret Recipe  
22

#### **☉ MALAI KOFTA 16**

Tender Koftas with a Dry Nut Filling and Fragrant Malai Sauce

#### **CHICKEN SAAG**

Chicken Cooked in Spinach Curry  
18

#### **☉ DAAL TARKA 16**

Mixed Lentil Stew Tempered with Cumin and Red Chili

#### **☉ PANEER TIKKA MASALA 16**

Paneer Cooked in Tandoor, House Made Tikka Sauce

#### **GOAN PORTUGUESE SEAFOOD CURRY 28**

Authentic Goan Style Curry with Salmon, Shrimp, Calamari & Cod

#### **KOFTA CURRY 18**

Spiced Ground Lamb and Beef Meatballs Cooked in Authentic Curry

#### **CHICKEN TIKKA MASALA 18**

No Description Needed, Great Britain's National Dish!!!

#### **☉ VEGETABLE KADAI**

Paneer and vegetables cooked in Kadai Masala  
16

#### **CHICKEN DO PYAZA**

Chicken Cooked with Onions and Tomatoes - Northern Indian Specialty!  
18

#### **PORK VINDALOO 20**

A Goan Adaptation of a Portuguese Dish! Boneless Pork Stew with Warm Spiced Sauce

#### **BUTTER CHICKEN 18**

Boneless Chicken Cooked in Northern Indian Style Sauce

#### **☉ PANEER SAAG 16**

Spinach, Paneer and Gravy With Mild Spices

### Indian Regional Breads

#### **GARLIC NAAN 4**

#### **CHEESE KULCHA 5**

#### **TANDOORI ROTI 3**

#### **PANEER KULCHA 5**

#### **PLAIN NAAN 4**

#### **TEXAS NAAN (JALAPENO INFUSED) 4**

#### **PESHAWARI KULCHA 5**

{18% Automatic Gratuity Added to a Party of 6 Or More. Please Let Us Know Any Dietary Restriction Before Placing An Order }