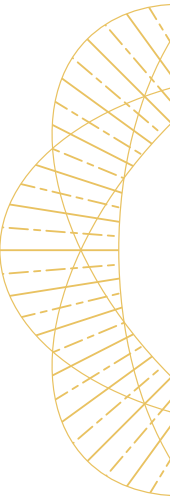
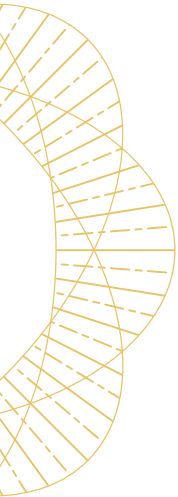




Menu



Crafting a culinary
experience
For your unforgettable
memories,
Partner with us for your
next event,
Where exquisite taste meets
flawless execution



Menu

Appetizers – Vegetarian

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- | | |
|--|-----------------|
| 01. Samosa (2 pieces) (G)
Savory pastry filled with mashed potatoes, sweet peas, coriander, ginger mixed with homemade spices | \$ 5.50 |
| 02. Aloo Tikki (2 pieces) Chaat with Chole
Boiled potatoes, mixed with spices, deep-fried, and topped with garbanzo beans, onions, yogurt, tamarind & mint chutney | \$ 8.99 |
| 03. Mix Vegetable Pakora (V)
Onion / potatoes / cauliflower / bell pepper/ spinach chopped, mixed with gram flour, homemade spices, and deep-fried | \$ 7.99 |
| 04. Veg Cheese Kebab (D)
Minced vegetables filled with paneer (cheese), spices, and shallow fried | \$ 7.99 |
| 05. Paneer Tikka (D)
Paneer (cheese) cut into smaller pieces, mixed with bell pepper, marinated with yogurt, ginger, garlic, spices, and barbequed | \$ 11.99 |
| 06. Paneer Pakora (D)
Paneer (cheese) cut into smaller pieces, coated with gram flour batter, and deep-fried | \$ 9.99 |
| 07. Chilli Paneer (D)
Paneer (cheese), onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce | \$ 9.99 |

(D) Dairy

(G) Gluten

(GF) Gluten Free

(V) Vegan

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Menu

Appetizers – Non-Vegetarian

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|---|-----------------|
| 01. Tandoori Chicken (Leg Quarter) – 2 pieces (GF)
Chicken leg quarters marinated in yogurt, homemade spices and barbequed | \$ 15.99 |
| 02. Chicken Tikka (Boneless) (GF)
Chicken thigh pieces marinated in yogurt, garlic, ginger, and homemade spices and barbequed | \$ 17.99 |
| 03. Chicken Seekh Kebab (GF)
Minced chicken, onion, garlic, ginger, cilantro, mixed with homemade spices and barbequed | \$ 15.99 |
| 04. Chicken Malai Tikka (GF)
Chicken thigh pieces marinated in yogurt, cream, garlic, ginger, and homemade spices and barbequed | \$ 17.99 |
| 05. Tandoori Wings (GF)
Chicken wings marinated in yogurt, homemade spices, and barbequed | \$ 11.99 |
| 06. Amritsari Fish (G)
Lightly battered fish fried, seasoned with spices, ginger and garlic paste, and gram flour | \$ 13.99 |
| 07. Chilli Chicken (G)
Chicken thigh pieces, onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce | \$ 14.99 |
| 08. Dhaba Special Kebab (G)
Minced chicken mixed with spices and barbequed, wrapped in Naan layer, served with onion and mint chutney | \$ 14.99 |
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Menu

Entrees – Vegetarian

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|---|-----------------|
| 01. Dal Makhni (GF)
Black lentils and kidney beans cooked in the onion, ginger, garlic, tomato sauce with cream, butter | \$ 15.50 |
| 02. Dhaba Dal (Yellow Dal) (GF) (V)
Yellow moong dal cooked with onion, tomato, ginger, and garlic | \$ 15.50 |
| 03. Shahi Paneer (D)
Paneer (cheese) cooked with smooth onion, tomatoes, and cashew gravy with cream | \$ 16.50 |
| 04. Navratan Korma (D)
Nine different veggies cooked in onion, tomato, garlic, ginger, with cream | \$ 16.50 |
| 05. Malai Kofta (White Gravy) (D)
Potato/Paneer (cheese) balls cooked in white onion sauce with garlic, ginger, and cream | \$ 16.50 |
| 06. Kaju (Cashew) Masala (D)
Cashew cooked with smooth onion, tomatoes, and cashew gravy with yogurt & whipping cream | \$ 16.50 |
| 07. Methi Chaman (D)
Fenugreek leaves, spinach leaves, bell pepper, and shredded paneer cooked with homemade spices | \$ 15.50 |
| 08. Kadhai Paneer (D)
Paneer (cheese) and bell pepper cooked with onion & tomato sauce, garlic, ginger | \$ 16.50 |
| 09. Jeera Aloo (GF) (V)
Potato cooked with cumin seeds, garlic, and ginger | \$ 12.50 |
| 10. Saag Paneer (GF) (D)
Paneer (cheese) mixed with mustard greens and spinach sauce, cooked with garlic and tomatoes in clarified butter | \$ 16.50 |

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Menu

Entrees – Vegetarian

11. Chana Masala (V) (GF)

Garbanzo beans cooked in onion/tomato sauce with garlic, ginger, and homemade spices

\$ 15.50

12. Mushroom Do Pyaza (V) (GF)

Mushroom and onion cooked in onion, tomato gravy, ginger, garlic, and homemade spices

\$ 15.50

13. Aloo Gobi Matar (V) (GF)

Potatoes, cauliflower, and peas cooked in onion, tomato sauce, with garlic, ginger, and homemade spices

\$ 15.50

Entrees – Non-Vegetarian

01. Butter Chicken (D)

Barbecue boneless chicken thigh cooked in a masala base of tomatoes, cashew, cilantro, whipping cream, and flavored with fenugreek

\$ 17.50

02. Chicken Tikka Masala (D)

Barbecue boneless chicken thigh cooked in a masala base of onions/tomatoes, bell pepper, cashew, whipping cream, and flavored with fenugreek

\$ 17.50

03. Chicken Chettinad (GF)

Chicken thigh pieces cooked with onion, tomato, coconut sauce & chettinad spices

\$ 17.50

04. Dhaba Chicken Curry (GF)

Boneless chicken thigh cooked in a masala base of onions/tomatoes, garlic, ginger, and flavored with fenugreek

\$ 17.50

05. Dhaba Goat Curry (GF)

Goat pieces cooked in a base of onions, tomatoes, ginger, garlic

\$ 18.50

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Menu


Entrees – Non-Vegetarian



06. Goat Rogan Josh (GF) (D)

Goat cooked with onions & tomato sauce with mint, Kashmiri chilli and yogurt

\$ 18.50



07. Lamb Vindaloo (GF)

Lamb and potatoes cooked in onion/tomato gravy with vinegar

\$ 18.50

08. Lamb Korma (GF)

Lamb cooked in onion, tomato, yogurt, and cream sauce
homemade spices

\$ 18.50

09. Malabar Fish Curry (GF)

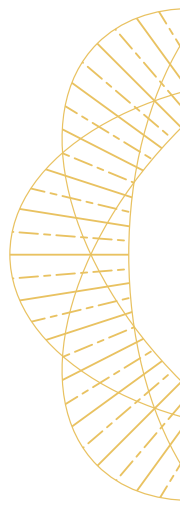
Salmon fish cooked in onion/tomato sauce with garlic, ginger,
homemade spices and coconut milk

\$ 18.50

10. Saag (With Lamb or Chicken) (GF)

Mustard greens and spinach cooked with your choice of protein,
tomatoes, garlic and ginger

\$ 18.50



Bread

01. Plain Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor

\$ 2.95

02. Butter Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor,
topped with butter

\$ 3.50

03. Garlic Naan (G)

Flatbread (made with all-purpose flour) cooked in a tandoor,
topped with butter, garlic, and cilantro

\$ 3.75

04. Chicken Naan (G)

Flatbread (made with all-purpose flour) stuffed with cooked
bar-be-qued chicken, topped with cilantro and cooked in a tandoor

\$ 5.25

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Menu

Bread

05. Cheese Naan (G)

Flatbread (made with all-purpose flour) stuffed with cheese and cooked in a tandoor

\$ 4.50

06. Peshawari Naan (G)

Flatbread (made with all-purpose flour) stuffed with a mix of grounded cashew, raisin, and coconut

\$ 5.25

07. Bullet Naan (G)

Flatbread (made with all-purpose flour) stuffed with green chilli, topped with cilantro

\$ 4.50

08. Tandoori Roti (G)

Flatbread (made with whole wheat flour) cooked in a tandoor

\$ 2.75

09. Butter Lachha Paratha (G)

Layered flatbread (made with wheat flour) cooked in a tandoor, topped with butter and cilantro

\$ 3.50

10. Bhatura (1 Piece) (G)

Bread (made with all purpose flour) and deep fried

\$ 3.50

Rice

01. Steamed Basmati Rice (GF)

Steamed basmati (long grain) rice

\$ 5.99

02. Jeera Rice (GF)

Basmati (long grain) rice cooked with cumin seeds

\$ 6.99

03. Vegetable Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds and vegetables

\$ 14.99

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Menu

Rice

04. Paneer Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds, and paneer

\$ 16.99

05. Boneless Chicken Pulao (GF)

Basmati (long grain) rice cooked with cumin seeds and chicken

\$ 18.99

Salad / Sides

01. Green Salad (GF) (V)

Sweet onion, cucumber, tomatoes, and carrot

\$ 5.99

02. Tandoori Salad

Green salad tossed with tandoori masala

\$ 6.99

03. Onion / Pickle Salad (GF)

Sweet onion served with mixed pickle

\$ 5.99

04. Plain Curd / Yogurt (GF) (D)

Plain curd/yogurt

\$ 3.99

05. Vegetable Raita (GF) (D)

Plain curd/yogurt mixed with onion and cucumber

\$ 5.99

06. Papadam

Flour wafers, deep fried, sprinkled with homemade spice

\$ 3.99

07. Onion in Vinegar (GF)

Red onion dipped in vinegar

\$ 3.99

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Dessert

01. Shahi Tukda (D)

Fried bread slices, deep fried and soaked in cardamon, sugar syrup, topped with thickened milk (rabdi)

\$ 5.50

02. Rasmalai (D)

Soft, spongy paneer dumplings soaked in a saffron-infused milk

\$ 4.50

03. Gulab Jamun (G)

Balls made with all-purpose flour, deep fried, and soaked in sugar syrup

\$ 4.50

04. Kesar Pista Kulfi (GF)

Homemade kulfi (ice cream) mixed with cashew, saffron, cardamon, pistachios and cream

\$ 5.50

Drinks

01. Mango Lassi (D)

Sweet yogurt drink blended with mangoes

\$ 3.95

02. Mango Mule

Sprite/Soda drink mixed with mango and homemade spices

\$ 4.25

03. Lahori Jeera

Plain soda mixed with homemade spices

\$ 3.95

04. Masala Tea

Indian Tea made with milk and homemade spices

\$ 3.95

05. Masala Coke

Diet Coke or Coke mixed with mint and homemade spices

\$ 3.95

06. Soft Drinks

Diet Coke, Coke, Dr. Pepper, or Sprite

\$ 3.50

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Chef Special

01. Dahi Bhalla (4 pieces) (D)

Lentil balls deep fried and dipped in yogurt, topped with tamarind & mint chutney

\$ 6.95

02. Chole Bhature (2 pieces) (G)

Bhature (made with all purpose flour) served with chole, onion & pickle

\$14.99

Dishes of the Month

Appetizer – Non-Veg

01. Chicken 65

Chicken thigh pieces marinated and deep fried, tossed in house spices

\$ 12.99

Entree – Veg

02. Paneer Lababdar

Paneer (cheese) cooked in mild tangy, creamy and little sweet gravy

\$ 16.50

Entree – Non-Veg

03. Egg Masala (GF)

Boiled eggs cooked in onions & tomato sauce

\$ 13.99

04. Chicken Rogan Josh (GF) (D)

Chicken cooked with onions & tomato sauce with mint, Kashmiri chilli and yogurt

\$ 17.50

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Utah's first restaurant offering North Indian Breakfast and Brunch

Saturday & Sunday
09:00am to 02:00pm

Curries

- Chana masala
- Aloo sabzi
- Butter chicken sauce (no chicken)

Bread

- Bhature
- Puri
- Chicken Naan
- Paratha * (Different type every week)

Dessert

- Sooji halwa
- Chef special * (Different every week)

Drinks

- Indian tea
- Mango lassi
- Dhaba drink (Milk Soda)

Sides

- Plain yogurt
- Onion salad
- Pickle

Adults: \$16.99 per person plus tax

Kids (between 6 and 12): \$10.99 per kid plus tax

Kids under the age of 6 eat for free



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