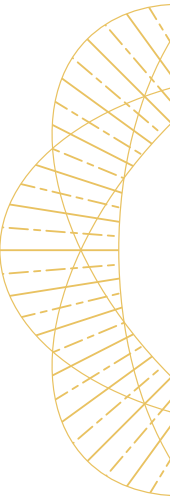
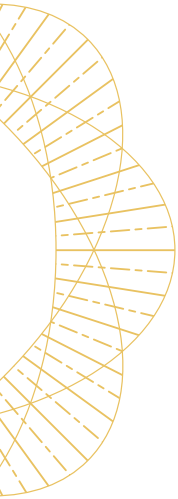


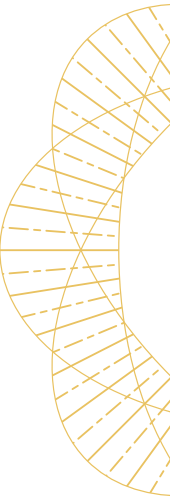
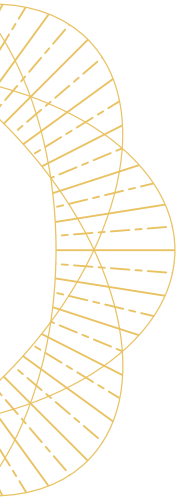


Menu





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



Menu

Appetizers – Vegetarian

- 
- 
- 01. Samosa (2 pieces) (G)** **\$ 6.99**
Savory pastry filled with mashed potatoes, sweet peas, coriander, ginger mixed with homemade spices
- 02. Aloo Tikki (2 pieces) Chaat with Chole (G)** **\$ 8.99**
Boiled potatoes, mixed with spices, deep-fried, and topped with garbanzo beans, onions, yogurt, tamarind & mint chutney
- 03. Mix Vegetable Pakora (V)** **\$ 7.99**
Onion / potatoes / cauliflower / bell pepper / spinach chopped, mixed with gram flour, homemade spices, and deep-fried
- 04. Veg Cheese Kebab (D)** **\$ 9.99**
Minced vegetables filled with paneer (cheese), spices, and shallow fried
- 05. Paneer Tikka (D)** **\$ 11.99**
Paneer (cheese) cut into smaller pieces, mixed with bell pepper, marinated with yogurt, ginger, garlic, spices, and barbequed
- 06. Paneer Pakora (D)** **\$ 10.99**
Paneer (cheese) cut into smaller pieces, coated with gram flour batter, and deep-fried
- 07. Chilli Paneer (D)** **\$ 9.99**
Paneer (cheese), onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce
- 08. Tandoori Soya Chaap (G)** **\$ 10.99**
Soya chaap marinated in inhouse prepared spices and bar-be-qued served with mint chutney
- 09. Pav Bhaji** **\$ 14.99**
Bhaji (Mashed vegetables) served with home made pav and onions

(D) Dairy

(G) Gluten

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(V) Vegan

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2) Dine-in tables with eight or more people are subject to an 18% service charge

Menu

Appetizers – Non-Vegetarian

- 
- 
- 01. Tandoori Chicken (Leg Quarter) – 2 pieces (GF)** **\$ 15.99**
Chicken leg quarters marinated in yogurt, homemade spices and barbequed
- 02. Chicken Tikka (Boneless) (GF)** **\$ 17.99**
Chicken thigh pieces marinated in yogurt, garlic, ginger, and homemade spices and barbequed
- 03. Chicken Seekh Kebab (GF)** **\$ 15.99**
Minced chicken, onion, garlic, ginger, cilantro, mixed with homemade spices and barbequed
- 04. Chicken Malai Tikka (GF)** **\$ 17.99**
Chicken thigh pieces marinated in yogurt, cream, garlic, ginger, and homemade spices and barbequed
- 05. Tandoori Wings (GF)** **\$ 11.99**
Chicken wings marinated in yogurt, homemade spices, and barbequed
- 06. Amritsari Fish (G)** **\$ 13.99**
Lightly battered fish fried, seasoned with spices, ginger and garlic paste, and gram flour
- 07. Chilli Chicken (G)** **\$ 14.99**
Chicken thigh pieces, onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce
- 08. Dhaba Special Kebab (G)** **\$ 16.99**
Minced chicken mixed with spices and barbequed, wrapped in Naan layer, served with onion and mint chutney

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Menu

Entrees - Vegetarian

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

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Menu

Entrees - Vegetarian

- 
- 
- 11. Chana Masala (V) (GF)** **\$ 15.50**
Garbanzo beans cooked in onion/tomato sauce with garlic, ginger, and homemade spices
- 12. Mushroom Do Pyaza (V) (GF)** **\$ 15.50**
Mushroom and onion cooked in onion, tomato gravy, ginger, garlic, and homemade spices
- 13. Aloo Gobi Matar (V) (GF)** **\$ 15.50**
Potatoes, cauliflower, and peas cooked in onion, tomato sauce, with garlic, ginger, and homemade spices

Entrees - Non-Vegetarian

- 
- 
- 01. Butter Chicken (D)** **\$ 17.50**
Barbecue boneless chicken thigh cooked in a masala base of tomatoes, cashew, cilantro, whipping cream, and flavored with fenugreek
- 02. Chicken Tikka Masala (D)** **\$ 17.50**
Barbecue boneless chicken thigh cooked in a masala base of onions/tomatoes, bell pepper, cashew, whipping cream, and flavored with fenugreek
- 03. Chicken Changezi (D)** **\$ 17.50**
Chicken thigh pieces cooked with milk, cream, cashew, tomatoes, & in-house spices
- 04. Chicken Shahjahani** **\$17.50**
Chicken thigh cooked in creamy sauce made with onion, & nuts spiced masala
- 05. Dhaba Chicken Curry (GF)** **\$ 17.50**
Boneless chicken thigh cooked in a masala base of onions/tomatoes, garlic, ginger, and flavored with fenugreek
- 06. Dhaba Goat Curry (GF)** **\$ 18.50**
Goat pieces cooked in a base of onions, tomatoes, ginger, garlic

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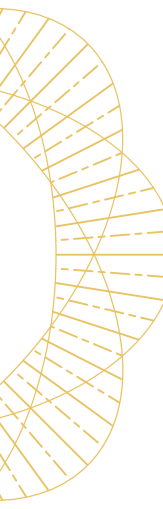
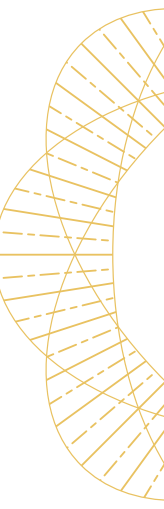


Menu

Entrees - Non-Vegetarian

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- 07. Goat Rogan Josh (GF) (D)** \$ 18.50
Goat cooked with onions & tomato sauce with mint, Kashmiri chilli and yogurt
- 08. Lamb Vindaloo (GF)** \$ 18.50
Lamb and potatoes cooked in onion/tomato gravy with vinegar
- 09. Lamb Korma (GF)** \$ 18.50
Lamb cooked in onion, tomato, yogurt, and cream sauce homemade spices
- 10. Malabar Fish Curry (GF)** \$ 18.50
Salmon fish cooked in onion/tomato sauce with garlic, ginger, homemade spices and coconut milk
- 11. Saag (With Lamb or Chicken) (GF)** \$ 18.50
Mustard greens and spinach cooked with your choice of protein, tomatoes, garlic and ginger

Bread

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- 
- 01. Plain Naan (G)** \$ 2.95
Flatbread (made with all-purpose flour) cooked in a tandoor
- 02. Butter Naan (G)** \$ 3.50
Flatbread (made with all-purpose flour) cooked in a tandoor, topped with butter
- 03. Garlic Naan (G)** \$ 3.75
Flatbread (made with all-purpose flour) cooked in a tandoor, topped with butter, garlic, and cilantro

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Menu

Bread

- 04. Chicken Naan (G)** \$ 5.25
Flatbread (made with all-purpose flour) stuffed with cooked bar-be-qued chicken, topped with cilantro and cooked in a tandoor
- 05. Cheese Naan (G)** \$ 4.50
Flatbread (made with all-purpose flour) stuffed with cheese and cooked in a tandoor
- 06. Peshawari Naan (G)** \$ 5.25
Flatbread (made with all-purpose flour) stuffed with a mix of grounded cashew, raisin, and coconut
- 07. Bullet Naan (G)** \$ 4.50
Flatbread (made with all-purpose flour) stuffed with green chilli, topped with cilantro
- 08. Tandoori Roti (G)** \$ 2.75
Flatbread (made with whole wheat flour) cooked in a tandoor
- 09. Butter Lachha Paratha (G)** \$ 3.50
Layered flatbread (made with wheat flour) cooked in a tandoor, topped with butter and cilantro
- 10. Bhatara (1 Piece) (G)** \$ 3.50
Bread (made with all purpose flour) and deep fried
- 11. Aloo Kulcha (1 Piece) (G)** \$ 6.50
Naan stuffed with mashed potatoes

Rice

- 01. Steamed Basmati Rice (GF)** \$ 5.99
Steamed basmati (long grain) rice
- 02. Jeera Rice (GF)** \$ 6.99
Basmati (long grain) rice cooked with cumin seeds

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Menu

Rice

- 03. Vegetable Pulao (GF)** **\$ 14.99**
Basmati (long grain) rice cooked with cumin seeds, and vegetables
- 04. Paneer Pulao (GF)** **\$ 16.99**
Basmati (long grain) rice cooked with cumin seeds, and paneer
- 05. Boneless Chicken Pulao (GF)** **\$ 18.99**
Basmati (long grain) rice cooked with cumin seeds and chicken

Salad / Sides

- 01. Green Salad (GF) (V)** **\$ 5.99**
Sweet onion, cucumber, tomatoes, and carrot
- 02. Onion / Pickle Salad (GF)** **\$ 5.99**
Sweet onion served with mixed pickle
- 03. Plain Curd / Yogurt (GF) (D)** **\$ 3.99**
Plain curd/yogurt
- 04. Vegetable Raita (GF) (D)** **\$ 5.99**
Plain curd/yogurt mixed with onion and cucumber
- 05. Papadam** **\$ 3.99**
Flour wafers, deep fried, sprinkled with homemade spice
- 06. French Fries** **\$ 8.99**
Fried elongated pieces of potatoes sprinkled with chaat masala

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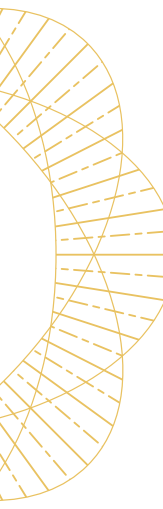
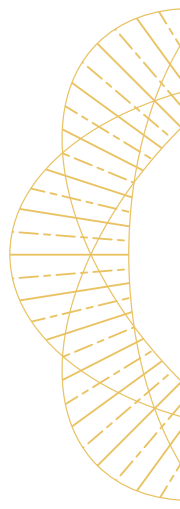
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Menu

Dessert

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- 
- 01. Shahi Tukda (D)** **\$ 5.50**
Fried bread slices, deep fried and soaked in cardamon, sugar syrup, topped with thickened milk (rabdi)
- 02. Rasmalai (D)** **\$ 4.50**
Soft, spongy paneer dumplings soaked in a saffron-infused milk
- 03. Gulab Jamun (G)** **\$ 4.50**
Balls made with all-purpose flour, deep fried, and soaked in sugar syrup
- 04. Kesar Pista Kulfi (GF)** **\$ 5.50**
Homemade kulfi (ice cream) mixed with cashew, saffron, cardamon, pistachios and cream

Drinks

- 
- 
- 01. Mango Lassi (D)** **\$ 3.95**
Sweet yogurt drink blended with mangoes
- 02. Mango Mule** **\$ 4.25**
Sprite/Soda drink mixed with mango and homemade spices
- 03. Lahori Jeera** **\$ 3.95**
Plain soda mixed with homemade spices
- 04. Masala Tea** **\$ 3.95**
Indian Tea made with milk and homemade spices
- 05. Soft Drinks** **\$ 3.50**
Diet Coke, Coke, Fanta, Limca or Sprite

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3) Please note, for Drinks, all refills will be charged as new order



Menu

Chef Special

- 
- 
- 01. Dahi Bhalla (4 pieces) (D)** **\$ 6.95**
Lentil balls deep fried and dipped in yogurt, topped with tamarind & mint chutney
- 02. Chole Bhature (2 pieces) (G)** **\$14.99**
Bhature (made with all purpose flour) served with chole, onion & pickle
- 03. Aloo Kulcha with chole (G)** **\$14.99**
Naan stuffed with mashed potatoes served with chole, onion & pickle

Dishes of the Month

Vegetarian - Appetizers

- 01 Dahi Kebab (two pieces)** **\$9.99**
Made from yogurt and spices, crispy outside, served with homemade chuntesy

Biryani's

- 02. Vegetable or Panner Biryani** **\$14.50**
A Hyderabad dish made with vegetables or paneer flavored with exotic spices cooked with basmati rice and served with raita
- 03. Chicken Biryani** **\$16.50**
A Hyderabad dish made with boneless chicken, vegetables flavored with exotic spices cooked with basmati rice and served with raita
- 04. Goat Biryani** **\$18.99**
A Hyderabad dish made with boneless goat (with bone) and vegetables flavored with exotic spices cooked with basmati rice and served with raita

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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

Bread

- Bhature
- Puri
- Naan (Butter or Garlic)
- Paratha * (Different type every week)

Dessert

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

Drinks

- Indian tea
- Mango lassi
- Salted Lassi

Chef Special

- Different every week

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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