



**STARTERS**

**ROASTED PAPADUM —3**

Mint sauce, tamarind sauce

**VEGETABLE SAMOSA —6.95**

Crispy puff pastry filled with minced potatoes and green peas

**PANEER PAKODA — 9.95**

Deep fried Indian cheese coated with mild spices and gram flour

**VEGETABLE MOMOS — 9.95**

Steamed dumplings stuffed with seasonal vegetables, Indian cheese, cury spice, onion, garlic, ginger

**ASSORTED SANCK PLATTER — 15.95**

Onion bhajia. Samosa, Paneer pakoda, Aloo tikki

**FISH AMRITSARI— 15.95**

Onion Fritters Battered and fried

**ALOO TIKKI — 7.95**

Minced potatoes seasoned with chat masala

**CHICKEN MOMO — 9.95**

Steamed dumplings stuffed with chicken, curry spice, onion, garlic, ginger

**CHICKEN 65 — 15.95**

curry marinated boneless chicken with tamarind and mint sauce

**GOAT CHEESE NAAN— 10.95**

Served with mango chutney

**ONION BHAJI— 7.95**

Onion Fritters Battered and fried

**SOUP & SALADS**

**TAMATAR KA SHORBA — 8.95**

Fresh tomato broth with hint of curry spices

**FRESH GREEN SALAD — 9.25**

Mixed greens, tomato, cucumber

**KACHUMBER & CHICKPEAS SALAD — 9.25**

Diced cucumber, tomatoes, seasoned with black salt, & lemon juice

**DAL SOUP — 8.95**

Mildly spiced lentil soup

**ROASTED BEETS & GOAT CHEESE SALAD — 11.95**

Mixed greens, candied walnuts

**CHICKEN BASIL SOUP — 10.95**

Fresh tomato broth with hint of curry spices

**TANDOORI SPECIALTIES**

**PANEER SHASHLIK — 19.95**

Marinated Indian LA cheese with vegetables

**LAMB CHOPS — 35.95**

Fresh lamb chops marinated in yogurt, herbs and spices

**CHICKEN MALAI KABAB — 19.95**

Creamy chicken breast marinated with herbs & spices

**CHICKEN TIKKA — 19.95**

Assortment of chicken breast marinated in yogurt, herbs and spices

**MIX TANDOORI PLATTER 30.95**

Chicken Malai, SALMON ,Tandoori Chicken and Lamb Seekh kebab

**TANDOORI SALMON — 23.95**

Salmon marinated in the herbs and spices

**TANDOORI CHICKEN — 17.95**

Bone-in chicken marinated in yogurt, herbs and spices

**LAMB SEEKH KEBAB — 23.95**

Ground lamb marinated with herbs and spices

**TANDOORI SHRIMP — 26.95**

CLAY OVEN GRILLED Jumbo shrimp

**SIDES**

**RAITA — 5.50**

**TIKKA MASALA SAUCE — 9.95**

**MIXED ACHAR — 3.25**

**MANGO CHUTNEY — 4.25**

**SAUTEED VEGETABLES — 9.50**

**PLAIN YOGURT— 3.00**





  
**Kiaan**  
FINE INDIAN CUISINE

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**VEGETARIAN ENTREES**

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**VEGETABLE COCONUT CURRY – 15.95**

Mixed vegetables cooked in coconut based sauce with basil leaves

**MUTTER PANEER – 17.95**

Indian cheese cooked with peas, tomatoes

**SAAG PANEER – 18.95**

Chopped creamy spinach & Indian cheese and curry spices

**YELLOW TADKA DAL – 15.95**

Slow cooked toor & moong dal with tomato & mild spices

**MALAI KOFTA – 19.95**

Paneer & vegetable balls cooked with creamy onion & tomato sauce

**ALOO GOBHI – 15.95**

Potato and cauliflower tomato, onions and curry spices

**PANEER TIKKA MASALA – 18.95**

Indian cheese cooked with creamy tomato sauce

**CHANA MASALA – 15.95**

Chickpeas cooked in onion, tomato with mild spices

**DAL MAKHANI – 15.95**

Black lentils cooked slowly & finished with butter and mild spices

**NAVARATAN KORMA – 17.95**

Seasonal vegetables cooked with creamy cashew and almond sauce

**BAINGAN BHARTA – 16.95**

Roasted eggplant in the clay oven and sauteed with onion, tomato and mild spices

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**SEAFOOD ENTREES**

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**GOAN FISH CURRY – 23.95**

Salmon with tomato onion, curry leaves, spices and coconut milk

**SHRIMP CURRY – 24.95**

Crispy puff pastry filled with minced potatoes and green peas

**COCONUT SHRIMP – 24.95**

Shrimp cooked with rich creamy coconut sauce

**SALMON MASALA – 24.95**

Salmon with a creamy butter tomato sauce

**SHRIMP VINDALOO – 24.95**

Shrimp cooked with potato, onion, tomato and hot spices

**BUTTER SHRIMP – 24.95**

Shrimps with a creamy butter tomato sauce

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**POULTRY ENTREES**

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**CHICKEN CURRY – 19.95**

Boneless chicken cooked with tomato, onions and curry spices

**BASIL COCONUT CHICKEN – 19.95**

Chicken cooked with rich coconut sauce and basil

**CHICKEN TIKKA MASALA – 19.95**

Chicken tikka KABAB cooked with creamy butter tomato sauce

**METHI CHICKEN – 19.95**

Chicken cooked with yogurt, herbs, spices and fenugreek

**CHICKEN VINDALOO – 19.95**

Boneless chicken cooked with potato, onion, tomato, and hot spices

**CHICKEN SAAG – 19.95**

Chicken cooked with creamy spinach

**CHICKEN KORMA – 19.95**

Boneless chicken cooked in a rich creamy cashew nuts & raisins gravy with mild spices

**BUTTER CHICKEN – 19.95**

Tandoori roasted chicken cooked with creamy tomato sauce and fenugreek leaves



## MEAT ENTREES

### LAMB ROGAN JOSH — 22.95

Boneless lamb cooked with cury spices and tomato

### LAMB VINDALOO — 22.95

Boneless lamb cooked with potato, onion, tomato, & hot spices

### LAMB KORMA — 22.95

Boneless lamb cooked in a rich creamy cashew nuts & raisins gravy with mild spices

### LAMB TIKKA MASALA — 22.95

Boneless lamb cooked with creamy butter tomato sauce

### LAMB SAAG — 22.95

Boneless lamb cooked with creamy spinach

### GOAT CURRY — 26.95

Bone-in goat cubes cooked slowly with tomato onion and spices

## RICE SPECIALITIES

### PEAS PILAF — 8.95

Basmati rice with peas and herbs

### VEGETABLE DUM BIRYANI — 18.95

Mixed vegetables cooked with yogurt, basmati rice, herbs and spices

### CHICKEN BIRYANI — 21.95

Boneless chicken cooked with yogurt, basmati rice, herbs and spices

### LAMB BIRYANI — 24.95

Boneless lamb cooked with yogurt, basmati rice, herbs and

### GOAT BIRYANI — 27.95

Bone-in goat cooked with yogurt, basmati rice, herbs and spices

### KIAAN'S SPECIAL RICE — 9.95

Basmati rice cooked with sliced almond, raisins and cashew with saffron

## INDIAN BREADS

### NAAN BREAD

Plain 4 | Butter 4.75 | Garlic 4.95 | Chili 5.25

### KULCHA STUFFED

Onion 8.95 | Paneer 8.95 | Peshwari 9.95

### TANDOORI ROTI 4

### LACHHA PARATHA 7.95

### ALOO METHI PARATHA 8.95

## SIDES

### MASALA SAUCE — 7.95

### RAITA — 5.50

### MIXED ACHAR — 2

### MANGO CHUTNEY — 4.25

### PLAIN YOGURT — 3

### SAUTEED VEGETABLES — 9.50

## DESSERTS

### GULAB JAMUN — 7.50

Dry milk dumplings soaked in flavored syrup

### GAJARKA HALUWA — 7.50

Crarot cooked in clarified butter

### RICE PUDDING — 6.95

Rice cooked in milk with sugar and dry fruits

### KULFI FALOODA — 7.95

Home made indian ice cream, vermicelli, sweet basil seeds, and rose syrup

### KULFI ( INDIAN ICECREAM) — 7.50

INDIAN ICE CREAM