



# *Menu*

## Appetizers - Vegeterian

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|---|---------|
| 01. Samosa (2 pieces) (G)   | \$6.99  |
| Savory pastry filled with mashed potatoes, sweet peas, coriander, and ginger, mixed with homemade spices.                     |         |
| 02. Aloo Tikki (2 pieces)   | \$8.99  |
| Chaat with Chole (G)  |         |
| Potato patties, deep-fried and topped with garbanzo beans, onions, yogurt, tamarind, and mint chutney.                        |         |
| 03. Mix Vegetable Pakora (V)  | \$9.99  |
| Onion, potato, cauliflower, bell pepper, and spinach mixed with gram flour and homemade spices, deep-fried.                   |         |
| 04. Paneer Pakora (D)   | \$9.99  |
| Paneer (cheese) coated in gram flour batter and deep-fried.   |         |
| 05. Chilli Paneer (D)   | \$9.99  |
| Paneer(cheese) cooked with onion, bell pepper, ginger, garlic, and spices in spicy chili sauce.                               |         |
| 06. Gobi Manchurian (Dry / Sauce) (G)   | \$13.99 |
| Crispy cauliflower deep fried and cooked into indo-chinese sauce  |         |
| 07. Paneer Tikka (D)  | \$12.99 |
| Paneer (cheese) cut into smaller pieces, mixed with bell pepper, marinated with yogurt, ginger, garlic, spices, and barbequed |         |

## Appetizers - Non-Vegeterian

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|--|---------|
| 01. Tandoori Chicken (Leg Quarter) – 2 pieces (GF)   | \$15.99 |
| Chicken leg quarters marinated in yogurt, and homemade spices, and barbequed                       |         |
| 02. Chicken Tikka (Boneless) (GF)  | \$15.99 |
| Chicken thigh pieces marinated in yogurt, garlic, ginger, and homemade spices and then 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)   | \$15.99 |
| 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. Chilli Chicken (G)   | \$13.99 |
| Chicken thigh pieces, onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce      |         |
| 07. Chicken Manchurian (Dry/Sauce) (G)   | \$15.99 |
| Marinated Chicken thigh pieces, deep fried and cooked into indo-chinese sauce                      |         |

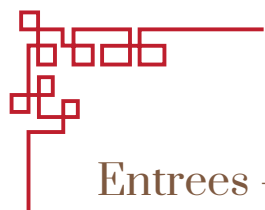
(D) Dairy

(G) Gluten

(GF) Gluten Free

(V) Vegan

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## Entrees - Vegetarian

- |  |         |
|--|---------|
| 01. Dal Makhni (GF) (D)  | \$14.50 |
| Black lentils and kidney beans cooked in the onion, ginger, garlic, and tomato sauce with butter and cream       |         |
| 02. Dal Tadka (Yellow Dal) (GF) (V)  | \$13.50 |
| Yellow moong lentils cooked with onion, tomato, ginger, and garlic   |         |
| 03. Shahi Paneer (D)   | \$15.50 |
| Paneer (cheese) cooked with smooth onion, tomatoes, and cashew gravy with cream                                  |         |
| 04. Paneer Butter Masala (D)   | \$15.50 |
| Paneer (cheese) cooked with smooth tomatoes, and cashew gravy with cream in butter                               |         |
| 05. Kadhahi Paneer (D)   | \$15.50 |
| Paneer (cheese) and bell pepper cooked with onion, tomato sauce, garlic & ginger                                 |         |
| 06. Saag Paneer (GF) (D)   | \$15.50 |
| Paneer (cheese) mixed with mustard greens and spinach sauce, cooked with garlic and tomatoes in clarified butter |         |
| 07. Chana Masala (V) (GF)  | \$14.50 |
| Garbanzo beans cooked in onion/tomato sauce with garlic, ginger, and homemade spices                             |         |
| 08. Aloo Gobi Matar (V) (GF)   | \$14.50 |
| Potatoes, cauliflower, and peas cooked in onion, tomato sauce, with garlic, ginger, and homemade spices          |         |
| 09. Matar Paneer(D)  | \$15.50 |
| Paneer (cheese) and peas cooked with onion, tomato, garlic & ginger  |         |
| 10. Methi Malai Paneer(D)  | \$15.50 |
| Paneer (cheese) and fenugreek leaves cooked with onion & tomato sauce, garlic, ginger and cashew                 |         |



## Entrees - Non Vegetarian

- |  |         |
|--|---------|
| 01. Butter Chicken (D)   | \$16.50 |
| Barbecue boneless chicken thigh cooked in a masala base of tomatoes, cashew, cilantro, whipping cream, and flavored with fenugreek |         |
| 02. Chicken Tikka Masala (D)   | \$16.50 |
| Barbecue boneless chicken thigh cooked with onions, tomatoes, bell pepper, cashew, whipping cream, and flavored with fenugreek     |         |
| 03. Chicken Curry (GF)   | \$16.50 |
| Boneless chicken thigh cooked with onions/tomatoes, garlic, ginger, and flavored with fenugreek                                    |         |
| 04. Goat Curry (GF)  | \$18.50 |
| Goat pieces slow cooked in a base of onions, tomatoes, ginger, garlic  |         |
| 05. Simply Indian Curry (GF)<br>(Chicken or Lamb)  | \$18.50 |
| Tender chicken or lamb simmered in a rich, aromatic gravy made from freshly ground spices, tomatoes, and a hint of cream           |         |
| 06. Saag (With Lamb or Chicken) (GF)   | \$18.50 |
| Mustard greens and spinach cooked with your choice of protein, tomatoes, garlic and ginger   |         |
| 07. Chicken Lababdar (D)   | \$16.50 |
| Chicken thigh cooked with milk, cream, cashew, tomatoes and homemade spices  |         |
| 08. Kadai Chicken (GF)   | \$17.50 |
| Chicken thigh cooked with bell pepper cooked with onion, tomatoes, ginger, garlic and homemade spices                              |         |

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## Breads

|   |        |
|---|--------|
| 01. Plain Naan (G)  | \$2.95 |
| Flatbread (made with all-purpose flour)<br>cooked in a tandoor  |        |
| 02. Butter Naan (G)   | \$3.25 |
| Flatbread (made with all-purpose flour)<br>cooked in a tandoor & topped with butter                           |        |
| 03. Garlic Naan (G)   | \$3.50 |
| Flatbread (made with all-purpose flour)<br>cooked in a tandoor, topped with butter,<br>garlic, and cilantro   |        |
| 04. Chicken Naan (G)  | \$5.25 |
| Flatbread (made with all-purpose flour)<br>stuffed with cooked bar-be-qued chicken and<br>cooked in a tandoor |        |
| 05. Cheese Naan (G)   | \$4.50 |
| Flatbread (made with all-purpose flour)<br>stuffed with cheese and cooked in a tandoor                        |        |
| 06. Peshawari Naan (G)  | \$5.50 |
| Flatbread (made with all-purpose flour)<br>stuffed with a mix of ground cashew, raisin,<br>and coconut        |        |
| 07. Chilli Naan (G)   | \$4.50 |
| Flatbread (made with all-purpose flour) topped<br>with green chilli & cilantro                                |        |
| 08. Tandoori Roti (G)   | \$2.95 |
| Flatbread (made with whole wheat flour)<br>cooked in a tandoor  |        |
| 09. Butter Lachha Paratha (G)   | \$3.95 |
| Layered flatbread (made with wheat flour)<br>cooked in a tandoor, topped with butter                          |        |

## Rice

|   |         |
|---|---------|
| 01. Steamed Basmati Rice (GF)   | \$5.75  |
| Steamed basmati (long grain) rice boiled  |         |
| 02. Jeera Rice (GF)   | \$6.99  |
| Basmati (long grain) rice cooked with cumin<br>seeds                                |         |
| 03. Chicken Biryani (GF)  | \$16.50 |
| Basmati (long grain) rice cooked with<br>chicken, onion, mint cumin seeds           |         |
| 04. Vegetable Biryani (GF)  | \$14.50 |
| Basmati (long grain) rice cooked with cumin<br>seeds, and vegetables                |         |
| 05. Goat Biryani (GF)   | \$18.50 |
| Basmati (long grain) rice cooked with<br>goat, onion, mint cumin seeds              |         |
| 06. Lamb Biryani (GF)   | \$18.50 |
| Basmati (long grain) rice cooked with<br>Lamb, onion, mint cumin seeds              |         |
| 07. Vegetable Fried Rice (GF)   | \$14.50 |
| Basmati (long grain) rice cooked with<br>vegetables, soya sauce and spices          |         |
| 08. Chicken Fried Rice (GF)   | \$16.50 |
| Basmati (long grain) rice cooked with chicken,<br>vegetables, soya sauce and spices |         |

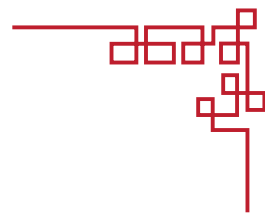
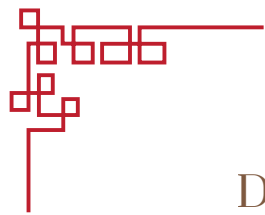
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## Drinks

## Deserts

01. Mango Lassi (D) \$3.95  
Sweet yogurt drink blended with mangoes

02. Soft Drinks \$3.95  
Diet Coke, Regular Coke, Dr. Pepper,  
Sprite, Limca or Thums-up

01. Rasmalai (D) \$4.95  
Soft, spongy paneer dumplings soaked in a  
saffron-infused milk

02. Gulab Jamun (G) \$4.95  
Balls made with all-purpose flour, deep  
fried, and soaked in sugar syrup

## Sides

01. Green Salad (GF) (V) \$4.99  
Sweet onion, cucumber, tomatoes, and carrot

02. Plain Curd / Yogurt (GF) (D) \$3.99  
Plain curd/yogurt

03. Vegetable Raita (GF) (D) \$5.99  
Plain curd/yogurt mixed with onion and  
cucumber with spices

04. Papadam \$3.99  
Flour wafers, deep fried, sprinkled with  
homemade spice

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