

Veg Appetizer



Samosa 7
Crispy pastries stuffed with mildly spiced potatoes and peas and deep-fried (served with mint and tangy chutney)



Veg Manchurian 10
Indian-Chinese appetizer where crisp fried vegetable balls are dunked in slightly sweet, sour and hot manchurian sauce.



Szechuan Potato 10
Cubes of potato marinated with tempura flour and tossed in sweet and spicy schuane sauce



Veg Pakora 7
Deep fried mixed vegetables battered in chickpea flour with spices and seasoning (served with chutney)



Chili Paneer Dry (G) 11
Cubes of Indian homemade cheese sautéed with fresh chili onions in light soy sauce

Non-Veg Appetizer



Chicken 65 (G) 12
Popular spicy South Indian boneless chicken starter. Marinated with a spectrum of spices and deep fried with curry leaves.



Szechuan chicken 12
Deep fried chicken cube sauteed in Sichuan sauce and is meant to be pretty spicy. Szechuan cuisine is known for using strong flavors and spicy



Szechuan Chicken Wings 13
Crispy oven baked chicken wings tossed with Szechuan pepper and fresh spicy sauce



Chili Chicken (G) 12
Crispy marinated chicken is sautéed in a spicy sweet sauce along with onions and bell peppers



Chicken pakora 12
Crispy deep fried chicken tenders marinated with chickpea flour and seasoning served with sweet and green sauce on side.

Biryani & Pilaf



Biryani
(Veg 13, Chicken 14 Lamb 15, Shrimp 15)
Fluffy basmati rice flavored with exotic spice layered with choice of meat and vegetables (served with raita)



Cumin and green peas Pilaf Rice 4
Long grain basmati rice toasted in green peas oil and brown cumin seeds with fresh cilantro

Coming Soon at 4th Ave



Tandoori (Traditional Clay Oven)



Tandoori Chicken 16
Tender spring chicken marinated overnight in cultured yogurt & spice, then charbroiled in clay oven to perfection



Afghani chicken 16
Chicken marinated in a rich creamy cashew nut paste, cream, lemon juice, cheese and ginger-garlic paste, and then baked to perfection.



Chicken Tikka Kabab 16
Skewered boneless chunks of chicken marinated in our special Curries' sauce cooked slowly in a clay oven



Mix Grill Non-Veg Platter 20
Combination of Chicken Tikka, Tandoori Chicken, Shrimp and Malai Kabab



Pahadi Chicken Kebab 16
Chicken marinated with cilantro, mint & green chilies with spices then cooked in a tandoor



Chicken Malai Tikka (N) 16
Chicken kebab is marinated in creamy yogurt with spices then cooked in a tandoor



Paneer Sofiyani Tikka 16
Homemade cheese cubes lightly marinated with herbs and slowly cooked in a clay oven

Tandoor (Clay Oven) Baked Naan Breads



Plain Naan or Butter Naan (G) 3
Naan is a leavened, tandoor oven-baked flatbread

Garlic Naan (G) 4
Freshly baked white wheat bread garnished with garlic

Jalapeno Naan (G) 4
Freshly baked white wheat bread garnished with Jalapeno

Tandoor Roti 3
Freshly baked white/whole wheat bread

Kashmiri Naan (G,N) 5
Freshly baked white wheat bread stuffed with cashews, pistachios, cherries



Chef’s Signature Special Curries (Comes with Rice)



Bang Bang Butter Chicken 15
Marinated chicken strips in a buttery tomato sauce with ginger, exotic herbs, and spices



Mango Chicken 15
Aromatic Chicken curry cooked in a mango sweet and tangy spice sauce



Kashmiri Rogan Josh Lamb (N) 16
Stewed lamb chunks with fennel seeds, caramelized onion and yogurt, flavored with cockscomb flower



Pineapple Chicken 15
Chicken cubes cooked, pineapple chunks cooked with indian herbs on onion sauce



Murgh Kali Mirch Curry 15
Chicken sauteed and cooked with black pepper and tomato base sauce

Curries Signature Sauces (Comes with Rice)
(Chicken 15, Lamb 17, Shrimp 17)



Classic Curry (N)
Traditional Indian curry cooked in a sauté of onion, garlic, ginger and tomatoes



Mughlai Handi Korma
Boneless cubed chicken centered with Indian herbs and green chili and cooked with semi white gravy and yogurt.



Andhra Curry
Boneless chicken or meat or shrimp thigh cubed cooked with cashew nut and poppy seeds paste and spices finish with coconut milk



Tikka Masala Lababdar
Creamy Tikka Sauce cooked to perfection in onion and tomato-based fenugreek sauce with exotic herbs and spices



Bhatinda Saag
Spinach cooked with garlic, ginger, onion and herbs with a touch of cream



Coconut Curry (N)
Creamy coconut milk-based sauce cooked with Indian herbs and spices



Lucknowi Methi Malai
Marinated Cubed of meat cooked with rich creamy cashew nut paste with light Indian spices



Vilayati Kadai Jalfrezi (N)
Tender cubes of meat lightly stir-fried with bell-peppers, onions, tomatoes and ginger



Vindaloo
Cooked with zesty hot spicy sauce, baby potatoes, onions, tomato gravy and a splash of malt vinegar



Classic Vegetarian Curries 14 (Comes with Rice)



Navratan Korma (N)
Seasonal fresh vegetables cooked in a cashew sauce of cashew nuts, dry fruits.



Subz Nizami Handi Tarkari
Mix Vegetable produce of the season spice of the aromatic masala mix.caused in ajwain and tomato base sauce.



Malai Kofta (N)
Vegetable and cheese ball cooked in mild creamy sauce with cashews, almonds and raisins



Paneer Tikka Masala Lababdar
Indian homemade cheese made with yogurt, onions tomatoes, capsicum and spices



Bhatinda Special Saag Paneer
Spinach with Indian homemade cheese traditionally cooked with onions and garlic



Methi Malai Mutter Paneer (N)
A rare blend of chopped fenugreek leaves, rapini, baby spinach and green peas



Vilayati Kadhai Jalfrezi Paneer (N)
Homemade cheese, bell peppers, onion, and tomatoes in curry sauce



Mix Veg Lababdar
Homemade farmer’s cheese cooked in creamy tomato sauce, exotic herbs, ground nuts and spices



Methi malai bhurji
Green peas and homemade farmer’s cheese Sautéed in herbs and spices

Authentic Vegan Curries 14 (Comes with Rice)



Tadke Wali Dal
Indian lentils simmered with onions, ginger, garlic and tomatoes with spices



Amritsari Chhole
Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground Indian spices



Himachali Aloo Gobi
Cauliflower and potatoes cooked with onions, ginger, garlic and seasoned with Indian herbs and spices



Achari Bhindi Fry
Crispy fried okra tossed with onions and tempered spice in a homemade authentic blended masala



Bathinda wala saag
Chopped spinach and freshly ground spices, garlic, ginger, onion



Veg Coconut Curry (N)
Creamy coconut milk-based sauce cooked with Indian herbs and spice



Vilayati Kadhai Jalfrezi Tofu (N)
Tofu, bell peppers, onion, and tomatoes in Curries special sauce



Vilayati Kadhai Jalfrezi Vegetable (N)
Bell peppers, cauliflower, Potatoes, onion, and tomatoes in Curries special sauce



Coconut Tofu Mutter
Tofu, green peas and tofu Sautéed in Indian herbs and spices