
WE POLITELY REFUSE ANY SUBSTITUTIONS
Sub garlic naan for \$1.00 extra

🌱 - Vegan 🌿 - Vegetarian ✨ - Gluten Free

APPETIZERS

PAKORA 🌿 ✨ \$7.00

Crispy fritters made with onions, carrots, potatoes, bell pepper and cabbage in a gram flour batter served with mint chutney.

CHICKEN 65 WITH GRAVY ✨ \$10.00

Deep fried boneless chicken with green chiles and curry leaves in a yogurt curry sauce.

PANEER 65 WITH GRAVY 🌿 ✨ \$10.00

Deep fried paneer with green chilies and curry leaves in a yogurt curry sauce.

GOBHI MANCHURIAN 🌿 ✨ \$10.00

Cauliflower florets tossed with chili sauce, vinegar, ginger and garlic.

CHICKEN MANCHURIAN ✨ \$10.00

Spiced chicken tossed with chili sauce, vinegar, ginger and garlic.

SAMOSA CHAAT 🌿 \$10.00

Samosas, garbanzo, crispy onions, radishes, pomegranate, sev, yogurt, mint cilantro and tamarind sauce.

MUSHROOM 65 🌱 🌿 ✨ \$10.00

Cremini mushrooms coated in a spiced batter and then fried. Served on a bed of veggies and mint chutney.

SAMOSAS 🌿

Spiced potato pastries served with mint and tamarind chutney.

REGULAR	3 samosas	\$8.00
	6 samosas	\$14.00
PANEER TIKKA	3 samosas	\$9.00

DOSA

PLAIN 🌱 🌿 ✨	\$10.00	
BUTTER SAUCE 🌿 ✨	\$11.00	
TIKKA SAUCE 🌿 ✨	\$11.00	
MASALA 🌱 🌿 ✨	\$10.00	
MYSORE 🌱 🌿 ✨	\$10.00	
ALOO KEEMA ✨	\$12.00	
PANEER 65 🌿 ✨	\$12.00	
MYSORE MASALA 🌱 🌿 ✨	\$11.00	
GHOBHI 65 🌱	\$12.00	
MUSHROOM 🌱 🌿 ✨	\$12.00	

BIRYANI

SERVED WITH RAITA



Layered rice dish with slow cooked bone-in chicken, spices, and fresh herbs.

CHICKEN ✨ \$12.00

CURRIES

SERVED WITH RICE & NAAN

STEP 1: CHOOSE A CURRY BOWL

TIKKA BOWL 🌿 ✨ \$11.00

Non-Authentic Famous British Curry (pun intended)

SPINACH BOWL 🌱 ✨ \$11.00

Spinach curry cooked with garlic, ginger, green chiles, cream and spices.

OKRA MASALA BOWL 🌱 ✨ \$11.00

Okra cooked in a coconut curry sauce.

ALOO GHOBİ 🌱 ✨ \$11.00
BOWL

Cauliflower, peas, and potatoes cooked with spices.



GARBANZO BOWL 🌱 ✨ \$11.00

Garbanzo beans and God knows how many spices!

KEEMA ALOO BOWL ✨ \$13.00

Minced lamb with potatoes, peas, and spices.

MALAI KOFTA BOWL \$12.00

Seasoned potato dumplings stuffed with paneer, raisins, and cashews. Deep fried and served in a creamy curry sauce.

DAL MAKHANI BOWL ✨ ✨ \$12.00

Black urad lentils enriched with rich flavor of cream and butter which makes this bowl creamy and buttery.

KOFTA KORMA BOWL ✨ ✨ \$12.00

Malai kofta cooked with cardamom, cloves and peppercorns in a cashew onion sauce.



CREMINI ✨ ✨ \$12.00

MUSHROOMS, PEAS & PANEER BOWL

Cremini mushrooms, peas and paneer cooked in curry sauce with a touch of cream.

BUTTER CHICKEN BOWL ✨ \$13.00

Boneless chicken cooked in a butter cream sauce with a hint of smokiness.

KORMA BOWL ✨ 🌱 ✨ \$11.00

Tempered cardamom, cloves and peppercorns cooked with fried onions and cashew sauce.

STEP 2: CHOOSE A PROTEIN

CHICKEN	✨	\$2.00
LAMB MEATBALLS		\$3.00
PANEER	✨ ✨	\$2.00
TOFU	🌱 ✨	\$2.00

BURGERS & SANDWICHES

SERVED WITH FRIES



MANALI SMASH BURGER \$11.00

Beef, four chili rub, jalapeno, American cheese, romaine lettuce, tomatoes, red onion, avocado and mayo.

TIKKA BURGER \$11.00

Seasoned beef, jalapeno, romaine lettuce, red onion, avocado, and tomato with tikka sauce.

CHEESE SMASH BURGER \$11.00

Beef, American cheese, and buns.

SOUTHERN FRIED CHICKEN SANDWICH \$11.00

Indian spiced chicken, American cheese, coleslaw, romaine lettuce, tomatoes, onion, tamarind and mint chutney.



BURGER & SANDWICH ADD ONS

GLUTEN FREE BUN 🌾	\$2.00
AVOCADO 🥑	\$1.50

FRIED RICE

Rice, carrots, peas, and bell peppers with soy sauce, schezwan, and cumin.

VEGGIE 🌿	\$9.00
CHICKEN	\$10.00
PANEER 🥑	\$10.00
LAMB MEATBALLS	\$11.00

SIDES

EXTRA RAITA 🥑 🌾	
Small	\$1.00
8 oz	\$3.00
MINT CHUTNEY 🥑 🌾	\$0.50
TAMARIND CHUTNEY 🥑 🌿 🌾	\$0.50
EXTRA RICE 🥑 🌿 🌾	\$3.00
NAAN 🥑	\$2.00
GARLIC NAAN 🥑	\$3.00
FRIES 🥑	\$5.50
SAMBAR 🥑 🌿 🌾	\$3.00
TOMATO CHUTNEY 🥑 🌿 🌾	\$1.00
COCONUT CHUTNEY 🥑 🌿 🌾	\$1.00

DRINKS & DESSERT

GAJAR HALWA 🥑 🌾	\$4.00
MANGO LASSI 🥑	\$4.00
GULAB JAMUN 🥑	\$4.00
3 pieces	