

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

Thin savory crepes made from a fermented batter of rice and lentils. Served with sambar (a lentil dip), coconut, and tomato chutney.



PLAIN 🌱 ✖	\$9.00
BUTTER ✖	\$10.00
MASALA 🌱 ✖	\$10.00
MYSORE 🌱 ✖	\$10.00
MYSORE MASALA 🌱 ✖	\$11.00
CHEESE 🥦 ✖	\$11.00
ALOO KEEMA ✖	\$12.00
ONION 🌱 ✖	\$10.00

BIRYANI

SERVED WITH RAITA

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

CHICKEN ✖	\$12.00
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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 BOWL 🍃 ✨ \$11.00

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.

KORMA BOWL 🍃 🍃 ✨ \$11.00

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

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.

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
SAMBAR 🌱 🍋	\$3.00
COCONUT CHUTNEY 🍋 🌱 ✨	\$1.00
TOMATO CHUTNEY 🍋 🌱 ✨	\$1.00
FRIES 🍋	\$5.50

DRINKS & DESSERT

GAJAR HALWA 🍋 ✨	\$4.00
MANGO LASSI 🍋	\$4.00
GULAB JAMUN 🍋	\$4.00
<i>3 pieces</i>	