

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.

SAMOSAS 🍃 \$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.

3 samosas \$9.00
6 samosas \$14.00

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



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 🌿 ✨ \$12.00

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

BUTTER CHICKEN ✨ \$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
GLUTEN FREE NAAN ✨	\$3.50
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 🍃
3 pieces

\$4.00