





## **Appetizers**

### SAMOSA.....

Pastry turnovers, spiced potatoes and green peas. Served with a fresh mint & Sweet dates chutney. Vegan.

#### SAMOSA CHANNA CHAAT (COLD).. 7.95

Samosa and chickpeas with tamarind, yogurt and mint dressing

#### PANI PURI (COLD)...... 7.95

Crispy dough balls filled with mashed potatoes and a mixture of flavored, tamarind chutney water.

#### DAHI PAPDI CHAAT (COLD)..... 7.95

Crispy Indian wafers with sweet onion, tomato and yogurt, tamarind and mint chutneys toppings.

#### BHEL PURI (COLD)...... 7.95

Indian crisps, puffed rice tossed with onion, tomato, and sweet date chutneys

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Fresh sliced avocado, with garlicflavored crispy panko breadcrumbs.

#### GOBI HONEY GARLIC..... 9.95

Crispy cauliflower, Honey garlic sauce, green onion, toasted sesame

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Soft chunks of Chicken marinated and fried.

### TANDOORI WINGS...... 13.95

six marinated & grilled wings with side of celery, fries & blue cheese dip EXTRA 5 - \$7, 10P - \$12, 20 - \$23

## Sides

### KACHUMBER SALAD..... 9.95

Diced carrots, cucumbers, tomato, cilantro, and chickpeas in a fresh lemon vinaigrette dressing

#### **MANGO CHUTNEY.................. 5.95**

Chunks of mango with warm spices & ainger

#### CUCUMBER RAITA..... 4.95

A delicious mix of cucumber, carrots, yogurt & herbs refreshing your palate with every bite.

#### ORGANIC QUINOA..... 5.95

Protein-rich wholegrain that works as a healthy substitute for rice

#### EXTRA BASMATI RICE.....

Aromatic rice cooked to perfection

### **DESI SIPS**

#### MASALA CHAI 3.95

Experience the warmth of our milk, a fragrant blend of robust black tea infused with aromatic spices.

#### MANGO LASSI 6.95

a refreshing fusion of ripe Alphonso mangoes and creamy yogurt, delivering the perfect balance

#### **VEGAN MANGO LASSI 7.95**

Silky coconut yogurt embraces sun-kissed mangoes for a refreshing sip bursting with juicy sweetness.

#### FRUITY FALOODA 8.95

Rose-flavored milk with layers of fresh fruit, basil seed, popping boba, and ice cream

#### AVACADO DATES SMOOTHIE 8.95

Dates & avocado swirl into a smoothie dream. Taste the sunshine, sip by sip.

#### **COCONUT WATER 3.95**

#### SODA 1.95

Coke, Diet Coke, Sprite, gingerale

#### **WATER 2.50**

Still or sparkling

# Tandoori Grill

#### PANEER TIKKA..... 16.95

Indian Cottage cheese cubes marinated in special spice blend and grilled

#### CHICKEN TIKKA..... 13.95

Grilled chicken cubes marinated overnight. Served with a fresh mint chutney. Halal.

#### TANDOORI CHICKEN.. HALF 13.95 FULL 19.95

Young whole chicken marinated overnight and grilled in a traditional tandoor to perfection

#### LAMB BOTI KEBAB...... 18.95

Marinated lamb cubes grilled in tandoor

#### TANDOORI SHRIMP..... 18.95

Bay fresh tiger shrimp marinated and grilled in tandoor

#### FISH TIKKA..... 18.95

Salmon marinated overnight and grilled in a tandoor

### **Small Plate**

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Bombays favorite street food! A buttery mashed Vegetable curry served with soft pao bun Extra Pav \$2.50

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a culinary symphony of fluffy deep-fried bread paired with a fragrant and spiced potato curry.

### Extra Poori \$4

Puff bread served with regional spiced chickpea curry, yogurt & pickle Extra Batura \$4

#### IDLI..... 8.95

Soft, fluffy South Indian rice cakes, served with coconut chutney and sambar for a delightful culinary experience.

#### **DOSA...** 11.95 MASALA 13.95 CHEESE 13.95

Thin South Indian crepes crafted from a fermented rice and lentil batter. Choose from our options: the classic Plain Dosa, the flavorful Masala Dosa featuring spiced potatoes, and the indulgent Cheese Dosa for a delightful twist. Accompanied by coconut chutney and sambar

## Biryani

India's national dish served with riatha

### VEGETABLE BIRYANI.................. 17.95

A vibrant vegetarian symphony of fresh seasonal vegetables, simmered in aromatic spices, and layered with fluffy basmati rice, saffron, and crispy onions. A delightful medley for the senses!

### CHICKEN BIRYANI...... 18.95

Succulent halal chicken marinated in fragrant spices, layered with fluffy basmati rice, saffron, and caramelized onions for a classic feast.

#### LAMB BIRYANI...... 19.95

Richly spiced halal lamb, slow-cooked until tender, nestled in layers of aromatic basmati rice, saffron, and crispy fried onions.

#### SHRIMP BIRYANI...... 19.95

Plump, juicy halal shrimp infused with vibrant spices, layered on a bed of fragrant basmati rice, saffron, and crispy onions. A seafood lover's dream!



### **CURRY YOUR WAY - YOUR CHOICE OF MAIN & YOUR CHOICE OF SAUCE**

## Choose your main

### Boneless breast cubes, tenderly cooked to perfection, offering a hearty protein-rich base for your curry. Experience the robust taste of halal boneless lamb, adding a depth of savory flavors to your chosen curry. Delight in the richness of bay-fresh salmon, its flaky texture soaking up the flavors of our signature Indian sauces for a seafood indulgence. Plump and juicy black tiger prawns, known for their sweet taste and firm texture, harmonizing impeccably with our authentic Indian flavors. A vibrant, seasonal medley of farm-fresh vegetables, offering a delightful array of colors and tastes in every bite. Soft and creamy cottage cheese cubes, absorb the spices of our sauces, providing a delightful contrast to the rich flavors. Extra-firm tofu, perfect for vegans and those seeking a protein-packed, plant-

## Choose your sauce

#### TIKKA MASALA



A lusciously creamy and aromatic sauce infused with a blend of traditional spices, enhancing the main ingredients with its rich texture and mild spice.

A harmonious blend of bell peppers, onions, tomatoes, and traditional spices, providing a flavorful and slightly tangy profile to your chosen main.

#### **VINDALOO**



Goan-style tangy sauce with roasted chilis, offering a tantalizingly hot and spicy kick balanced with vinegar and potatoes for a robust flavor.

#### SAAG

A classic Indian curry crafted from fresh spinach and mustard leaves, offering a delightful combination of earthy greens and aromatic spices

A velvety sauce made from onions, tomatoes, and traditional spices, delivering a mild and creamy flavor profile to complement your main.

Complimentary Fragrant basmati rice, delicately steamed to perfection, offering the ideal accompaniment to your chosen curry.

based main for their curry.

Accompanied with your main served as an entree or a side

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Chickpeas, onions, and tomatoes, simmered in traditional spices. This classic dish offers a hearty and aromatic journey, a perfect wholesome and satisfying meal.

Yellow tempered lentils flavorful and protein-rich curry, served as a main or a side to enhance the overall dining experience.

A velvety delight featuring slow-cooked black and red lentils in a rich tomato-based sauce. Infused with aromatic spices

### DAL MAKHANI.....

## Desserts

### **Bread & Rice**

NAAN. 3.95 Indian traditional baked bread
GARLIC NAAN. 4.95 Indian bread infused with fresh garlic.
WHEAT ROTI. 4.95 Indian traditional whole wheat bread
CHEESE NAAN. 5.95 Oven baked naan cheese
ASSORTED BASKET. 10.95 Basket Naan, Garlic Naan, and Whole Wheat Roti
BASMATI RICE. 2.95 Aromatic rice cooked to perfection
ORGANIC QUINOA. 5.95 Protein-rich wholegrain that works as a healthy substitute for rice

## CILLAD TABILLA

GULAD JAPIUN 5.93	)
Delectable soft, golden cottage cheese dumpling, soaked in fragrant	
rose-infused sugar syrup	

#### SHAHI KHEER..... 5.95 A rice pudding fit for royalty. Basmati simmered in creamy milk,

## infused with warming spices.

Layers of paper-thin dough encase a symphony of crushed nuts, bathed in sweet, fragrant syrup.

Creamy pistachio & rich chocolate topped with caramelized pistachios served in a crystal flute.

### MOLTEN CHOCOLATE CAKE.......8.95

Warm chocolate cake with a molten center and vanilla ice cream. The perfect combination

Cottage cheese dumpling in cardamom & pistachio-flavored cream

Coffee-soaked ladyfingers, mascarpone cream, and cocoa powder. A timeless Italian masterpiece,

#### FRESH FRUIT SORBET......7.95

Our seasonal fruit sorbet, bursting with ripe sweetness, nestled in its own sun-kissed shell.

MANGO / PINEAPPLE/ ORANGE/ COCONUT