



## INDIAN TAPAS

- VEGETABLE SAMOSA \$ 6.75 Vegan**  
JUMBO SIZED crispy turnovers filled with potatoes and green peas
- LAMB KHEEMA SAMOSA \$ 9.75**  
JUMBO SIZED crispy turnovers filled with minced lamb and green peas
- ONION BHAJIA \$ 6.75 Vegan**  
Onion and gram flour batter fried crisp
- WARM EGGPLANT SALAD \$ 13.75 Vegan**  
Thinly sliced eggplant tossed with bell peppers, red onion, cilantro, and lemon juice
- GOBHI MANCHURIAN \$ 13.75 Vegan**  
Crisp fried cauliflower florets with a spicy Asian sauce
- FISH AMRITSARI \$ 15.95**  
A specialty from Amritsar, battered fish fried crisp
- PANEER cheese PAKORA \$ 15.95**  
Crisp fried house-crafter cheese
- CURRIED MUSSELS \$ 16.95**  
Mussels cooked in olive oil-coconut-tomato wine sauce

## SOUP AND SALAD

- DAL SOUP - IN-HOUSE SPECIALTY \$ 8 Vegan**  
Creamy black lentil soup
- GINGER BASIL CHICKEN SOUP \$ 12**  
Chicken broth with market fresh basil & ginger
- “HEART-TO-HEART” KHYBER SALAD \$ 12 Vegan**  
Greens, carrots, apples, tomato, walnuts w/tamarind dressing

## SIDE AND ACCOMPANIMENTS

- RAITA \$ 5.75**  
Cumin spiced cucumber yogurt
- PAPPADAM \$ 3.95 Vegan**  
Roasted lentil wafers
- ACHAR \$ 4.95 Vegan**  
Homemade mix pickle
- MANGO CHUTNEY \$ 6.95 Vegan**  
Sweet and sour mango relish
- TOMATO CHUTNEY \$ 6.95**  
Sweet and sour spiced tomato relish
- CHILI GARLIC CHUTNEY \$ 6.95**

## VEGETARIAN STARTERS

- ALOO TIKKI \$ 12**  
Potato cakes served with mint and tamarind chutney
- ASSORTED SNACK PLATTER \$ 17.95**  
Cocktail samosas, onion bhajis, aloo Tikki and paneer pakora (2 each)
- ACHARI CHEESE TIKKA \$ 19.75**  
Cottage cheese imbued in pickling marinade cooked in tandoor with colored peppers and onion

## NON-VEGETARIAN STARTERS

- TANDOORI CHICKEN \$ 17.95**  
Nation’s favorite - whole chicken marinated in yogurt and spices, grilled in Tandoor oven
- TANDOORI SALMON TIKKA \$ 26.75**  
Salmon steaks in green chutney marinade, skewered and grilled in Tandoor, served on bed of caramelized onion and bell pepper
- SAFFRON SHRIMP \$ 29**  
Saffron flavored shrimps skewered and grilled in the Tandoor, served on top of grilled onion and peppers
- CHICKEN OR LAMB SEEKH KEBAB \$ 17.95 / \$19.95**  
Finely minced lamb mixed with spices and herbs, rolled up on skewers and finished in the Tandoor
- SPICY KEBABS \$ 19.95**  
On popular demand of our regulars - lamb Seekh Kebab & Chicken Tikka tossed in onion & garlic tempered Makhani sauce
- MIXED TANDOORI \$ 31.75**  
Sampler of Tandoori Chicken, Lamb Seekh Kebab, Salmon Tikka & Chicken malai tikka (2 each)
- CHICKEN MALAI KEBAB \$ 19.75**  
Creamy chicken tikka grilled in Tandoor
- MASALA LAMB CHOPS \$ 35.75**  
Aromatic lamb chops with masala spices and cooked in Tandoor

*WE WILL BE PLEASED TO ACCOMMODATE YOUR SPECIAL REQUESTS!*

**PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES AND THE LEVEL OF SPICINESS YOU DESIRE (MILD, MEDIUM, SPICY, OR EXTRA SPICY.**

**PLEASE NOTE OUR GENERAL WAITING TIME IS 10 MINUTES, HOWEVER, CAN EXCEED 10 MINUTES ON BUSIER DAYS.**

**ALL FOOD AVAILABLE FOR TAKE-OUT & DELIVERY  
WE ACCEPT ALL MAJOR CREDIT CARDS  
NO CHECKS PLEASE - MINIMUM CHARGE OF \$20.00 PER PERSON  
20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE  
MANAGEMENT RESERVES THE RIGHT OF ADMISSION**

## VEGETARIAN ENTREES

**YELLOW DAL TADKA \$ 15.95 Vegan**

Yellow lentils, cumin seeds, onion, garlic & curry leaves

**DAL ROGANI OR DAL MAKHANI \$ 16.95**

Mélange of three different lentils in flavored oil or butter & cream

**NARAM DIL KOFTA \$ 17.95**

Paneer & potato dumplings with nuts in a creamy saffron sauce

**PINDI garvanzo CHOLEY \$ 15.95 Vegan**

The traditional flavor chana masala

**EGGPLANT BHARTA \$ 16.95 Vegan**

Fire roasted eggplant mash, cooked with spices

**ALOO GOBHI PUDINA \$ 15.95 Vegan**

Potato and cauliflower with onion, tomato masala & fresh mint

**SAAG PANEER \$ 19.95**

Garlic, spinach & house-crafted cheese

**SHAHI PANEER \$ 19.95**

Cheese in a cashew gravy with kewra water & cream

**KASHMIRI DUM ALOO \$ 16.95**

Cheese stuffed red potatoes in Kashmiri gravy

**BHINDI MASALA \$ 15.95 Vegan**

Fried okra, onions & peppers with freshly ground spices

**ALOO SAAG \$ 15.75 Vegan**

Potato cooked in spinach

## TANDOORI BREADS

**PLAIN NAAN / BUTTER NAAN / GARLIC NAAN**  
\$ 3.95                      \$ 4.95                      \$ 4.95

Delicious, leavened flour bread; plain / with butter / with garlic

**TANDOORI ROTI \$ 3.95 Vegan**

Plain or buttered unleavened whole wheat bread baked in the Tandoor.

**AJWAINI PARANTHA / LACCHA PARANTHA \$ 6.95**

Layered whole wheat flour bread with carom seeds or plain

**JODHPURI LACCHA PARANTHA \$ 6.95**

Layered whole wheat flour bread with sesame seeds and mint

**ONION BASIL KULCHA \$ 6.95**

Bread stuffed with onions and fresh basil

**METHI ALOO PYAZ KA KULCHA \$ 6.95**

Bread stuffed with cumin tempered potato and onions

## NON-VEGETARIAN ENTREES

**BUTTER CHICKEN \$ 23.95**

Tandoori chicken tikka in a creamy tomato sauce

**CHICKEN TIKKA MASALA \$ 23.95**

Char grilled chicken tikka in a creamy tomato onion sauce

**METHI CHICKEN \$ 23.95**

Grilled chicken pieces with fenugreek in a yogurt sauce

**CHICKEN CHETTINAD \$ 23.95**

Famous South Indian curry from the Chettinad region

**BASIL COCONUT CHICKEN \$ 23.95**

Chicken in a coconut sauce with fresh basil

**CHICKEN VINDALOO \$ 23.95**

Goan specialty - Fiery preparation of Chicken curry w/malt vinegar

**KHYBER'S NECTAR \$ 29.95**

Lamb shanks cooked for 14 hours, an RK specialty

**LAMB ROGANJOSH \$ 27.95**

Lamb curry with Kashmiri spices

**LAMB VINDALOO \$ 27.95**

Goan specialty - Fiery preparation of lamb curry w/malt vinegar

**GOAN PRAWN MASALA \$ 31.75**

Jumbo prawns with garlic, tomato sauce & white wine

**SALMON MALABAR \$ 26.95**

RK's TWIST to the contemporary – Salmon in a Kadahi sauce

## BASMATI KA KHAZANA

**NAWABI VEGETABLE BIRYANI \$ 21.95**

Basmati rice with vegetables, saffron, kewra & mint leaves

**HYDERABADI CHICKEN BIRYANI \$ 25.95**

Basmati rice with chicken, spices, herbs, saffron & brown onions

**LAMB BIRYANI \$ 27.95**

Basmati rice with lamb, spices, herbs, saffron & prunes

**JEERA MATTAR RICE \$ 9.95**

Long grain basmati rice with cumin seeds & green peas

**BASMATI RICE PILAF \$ 6.75 Vegan**

Perfectly prepared with a hint of bay leaf and star anise

## DESSERT

**GULAB JAMUN \$ 7.95 or GULAB JUMAN-RABARI \$ 8.95**

**RAS KULFI \$ 7.95 or RAS MALAI \$ 7.95**

**PISTACHIO or MANGO KULFI \$ 7.95**

**RICE PUDDING \$ 6.95**

**LYCHEE PANACOTA \$ 12.95**

**FLAMBE GULAB JAMUN \$ 19.95**

À LA CARTE DISHES DOES NOT COME WITH RICE AND BREAD. PLEASE ORDER SEPARATELY - SERVES TWO