

Starters-----

Vegetable Samosa - Crisp Pastry filled with Potato, peas, spices and deep fried (2pcs) | 7

Meat Samosa - Crisp Pastry filled with minced lamb, peas, spices and deep fried (2pcs) | 9

Tandoori Wings – Regular or Chili Garlic Sauce | 11 *

Papadum (3 pcs) Crispy bread Chickpea's flour and Cumin seed and baked in oven | **Vegan** | 3 **Gf**

Pakora **Gf** - battered chickpeas flour, spices and deep fried | 7

Veg pakora **Vegan**, **Jalapeneos** **Vegan**, **Onion Bhaji** **Vegan**, **Paneer** | +2,

Cauliflower **Vegan** | +2, **Chicken** | +2, **Shrimp** | +2, **Salmon** | +5,

Vege Samosa Chat - Smashed Veg samosa Mixed chana with yogurt, tamarind, Mint and chat masala spices) Could be made vegan and gluten free | 11 *

Vegan Wings Battered cauliflower with corn starch/Indian spices tossed with garlic chili sauce. | 9 **Vegan** *

Spicy Potato Chaat (Street Food so called Aloo chaat, Boiled potato sautéed with red onion, chili, and spices) | 8 **Vegan** **Gf**

Chicken chaat (Shredded chicken mixed with ginger, cilantro onion, and spices.) | 11 *

Entrees (Curries) ----- **Gf.**

Tofu | 16, **Chicken** | 17, **Lamb** | 19, **Shrimp** | 20, **Salmon** | 21

(Entrees with Tofu Could be Made Vegan **Vegan**) All Entrees Could be made dairy Free except Chicken tikka masala

Curry (Seasoned with Indian spices and herbs with onion, garlic, ginger and tomato to get a thick sauce).

Famous Tikka Masala (cooked with tomato onion based cream sauce). Most popular. +1*

Mix Max Masala (cooked with Mixed Vegetable with masala sauce). +1

Korma (cooked with cream, Nuts and raisins to give very delicate taste) +1

Coconut Curry (Cooked with tomato onion sauce coconut flakes, cream, and spices) +1 *

Saag (spinach cooked with cream, freshly ground spices, garlic, ginger, onion and tomato) +1*

Vindaloos (Place name Goa favorite dish cooked with potato and typically its Very hot dish)

Karahi (stir fried Onions, Bell pepper cooked with Indian spices herbs and tomato sauce)

Jalfrezi (cooked with mixed vegetable and fresh ground curry spices)

Dinner For 2----- **Not valid for ANY promotion** -----

(Veg and Non-Veg) | 50 *

Veg Pakora and Chicken Pakora, Tandoori Chicken, Chicken tikka masala, Saag paneer, Veg Korma, Lamb Curry, Naan, Kheer, Basmati **(Non-Vegetarian for Two) | 45**

Meat Samosa and chicken pakora, Tandoori chicken, Chicken Tikka Masala, Lamb Curry, Chicken Saag, Naan, Kheer, Basmati

(Vegetarian For two) | 42

Veg samosa and Veg Pakora, Saag Paneer, Veg Korma, Daal, Sweet Potato Masala, Naan, Kheer, Basmati Rice

Vegan Thali (Vegan For Two) | 42

Veg samosa and Veg Pakora, Mushroom Saag, Veg Korma, Daal(lentils), Sweet Potato Masala, Roti, Basmati Rice

Specialties | 18 (GF)

Chicken Mushroom Tikka Masala (Chicken tikka cooked with mushroom and masala sauce) *

Chicken Makhani (Butter Chicken) (Flakes of Tandoor meat cooked with butter creamy sauce)

Goat Curry (Bone In) Home style delicately cooked with Indian spices and herbs with onion, garlic, ginger, and tomato +3*

Chicken Madras (Chicken cooked with blend of very hotspices)

Lamb Madras (lamb cooked with blend of very hot spices) +1

Keema Matar (Ground lamb cooked with curry spices) +1

Rogan Josh (Traditional Lamb curries cooked with yogurt Indian hot spices) +2 ***

Lamb Mushroom Curry (Lamb cooked with mushroom) +2

*House FAVORITE A must Try

Soup and Salad (Single) Gf

Daal Mushroom soup / Tomato Coconut soup – **Vegan** 7

Mulligatawny Soup (Chicken and lentil) - 7

Veg Salad **Vegan** 7

Tandoori Specialties (GF)-----

(marinated for certain time in yogurt, garlic, ginger, herbs, spices and cooked in clay oven tandoor and Served with sautéed onion and peppers)

Traditional Chicken (Bone in) (17), **Chicken Tikka (Boneless)** (18)*, **Lamb Boti Kabab** (19), **Shrimp Tandoori** (20), **Salmon Tandoori** (21),

Biryani **Gf.** (Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with raita.) | 16 **Vegetables**, **Paneer**, **Chicken (+1)**, **Lamb (+3)**, **Shrimp (+3)**, **Goat Bone in (+5)**

Mushroom Specialties---(**GF**)-- **Vegan** --

Choose your Curry Style (Description of curries are on Entrée section) All Curry with Mushroom could be made vegan or dairy free with coconut milk Curry, Vindaloo, Kadai ----- 16

Masala, Korma, Saag, Coconut curry -----18

Vegetarian Specialties ----- **Gf**

Vegetable Korma (Mixed vegetables with cream, coconut, Nuts and raisins) **Vegan** 16 *

Plain Saag (Spinach Cooked with cream sauce) **Vegan** 15

Saag Paneer (Spinach with house made cheese & cream) | 16*

Paneer masala (House made Cheese with Cream sauce) 16*

Paneer Korma (House made Cheese with cream, coconut, nuts and raisins) 16

Kadai Paneer (House made cheese with onion, bell pepper, tomatoes, spices) 16 *

Matter Paneer (Peas with house made cheese and masala) 16

Baigan Bharta (Clay oven roasted eggplant cooked with peas, herbs, onion, tomato, and cream sauce) **Vegan** 16

Malai Kofta (vegetable mixed with spices in form of cheese balls and cooked with cream, nuts and raisins) **Not GF** 16 *

Bhindi Masala (Okra cooked with onion tomato and spices) **Vegan** 15

Green Beans Fry (Green beans Cooked with garlic ginger and spices) **Vegan** 14

Sweet potato Masala (Sweet Potato cooked with creamy masala sauce) **Vegan** 15

Sweet potato Korma (Sweet Potato cooked with creamy coconut, nuts and raisins) **Vegan** 15

Mixed vegetable curry (Mixed Vegetables cooked with curry sauce) **Vegan** 14

Vegetable Makhani (Mixed Vegetables cooked with cream sauce) **Vegan** 15

Dal Makhani (Mixed Black lentils cooked with cream and spices) **Vegan** 15 *

Dal Tarka (Yellow lentils cooked spices and seasoned later with garlic tomato and ginger) **Vegan** 14

Daal Saag (Mixed Lentils cooked with spinach) **Vegan** 15

Alu gobi (Potato and cauliflower cooked with onion tomato) **Vegan** 15

Bombay Alu (Clay oven roasted potato cooked bell pepper, onion and spices) **Vegan** 15 *

Gobi Masala (Cauliflower cooked with creamy Masala sauce and spices) **Vegan** 15

Alu Matar (Potato cooked with peas and curry spices) **Vegan** 14

Alu saag (Potato cooked with spinach and spices) **Vegan** 15

Chana Saag (Chick peas cooked with spinach) **Vegan** 15

Chana Masala (Chickpeas cooked with curry sauce) **Vegan** 14

Chholle Bhatura (Fried Naan served with Chana masala) **Not GF** **Vegan** 16*

Chholle Puri (Fried Roti served with Chana masala) **Not GF** **Vegan** 16

Baked-to-Order Tandoori Oven Hot Breads

Naan (Regular Dough made with fine flour, milk, and spices) 4

Roti (Whole wheat bread) **Vegan** 4

Add your Flavor for Naan and Roti

(Garlic and cilantro) +1; cheese +1; Onion +1, jalapenos +1

Keema Naan (Naan stuffed with ground-spiced lamb) 6

Paratha (Multilayered Whole wheat buttered bread) 5 **Vegan**

Paneer Paratha (Paratha stuffed with homemade cheese) 6

Alu Paratha (Paratha stuffed with spiced potato) 6 **Vegan**

Puri (Whole-wheat bread deep fried) 4 **Vegan**

Bhatura (Deep Fried Naan) 4

Kabuli Naan (minced coconut, raisins, nuts and cherries) 6

Dumplings, Noodles and Chilli -----

Chicken Momo (Dumplings made with ground chicken mixed with Herbs) | 14

Vegetables Momo **Vegan** (Dumplings made with Mixed

Vegetables with Herbs) | 13

Steamed (Minimum 25 min) OR **Deep Fried** or **Chilli (+4)**

Noodles | 13; Noodle Soup | 14

(Vegetables, Paneer (home-made cheese), Tofu, Chicken (+1),

Lamb(+2), Shrimp(+3))

Chilli (stir fried cooked with onion bell peppers, Jalapeños and chili sauce.) | 16 *

Mushroom*, Chicken, Paneer (Homemade cheese), Shrimp (+3) *, Lamb (+3)

Side Orders ----- 3

Raita (spiced yogurt with carrot cucumber)/ Plain Yogurt

Mango Chutney / Red Onion Spicy Chutney **Vegan**

Mint Chutney / Tamarind Chutney / Momo Tomato Chutney **Vegan**

Achar (Spicy Indian Pickles) **Vegan**

Basmati Rice +1 **Vegan** /Saffron Rice +2/Peas Pulao +3

Indian Sweets ----- 6

Kheer (Rice Pudding) GF

Gajar Halwa (Carrot Pudding) **GF**

Gulab Jamun (Milk Balls in Rose water)*

Ras Malai(Milk Balls with Pistachios)

-----House Red/White Wine- \$7-----

(Cabernet, Merlot, Chardonnay, Pinot Griogio, sauvignon blanc)

WINE BY BOTTLE ONLY - (Not VALID for Any promotion)-

The Prisoner Cabernet Sauvignon '19 (California) - 78

Produttori Barbaresco '17 (Italy) - 62

Drouhin-Vaudon Chablis '19 (France) - 82

Prisoner Chardonnay 19' (California) -65

Grover Zampa Brut Sparkling wine (India) -45

Grover White Bland wine(India)-45

(Grape variety used viognier); (Pairing: tandoori Shrimp , jalfrezi, salmon tikka)

Grover La Reserve Blanc(India)-45

(Grape Variety used Viognier 90%, Sauvignon blanc 10%);(Pairing: tandoori chicken, butter chicken, vegetable Biryani, malai kofta)

Grover Viogner (India)-45

(Grape Variety used Viognier); (Pairing: tandoori chicken, butter chicken, vegetable Biryani, malai kofta)

Grover Sauvignon Blanc/Chenin blanc (India)-45

(Grape Variety used sauvignon blanc);(Pairing ; Veg samosa, saag paneer, fish curry, shrimp curry)

***Limited availability for Indian Wines**

CRAFT LOCAL beers Riff *RAFF

IPA on Tap 17oz pour 7

Seasonal on Tap (99 shilling) 17oz pour 7

Green Chile ale / Robust Porter / Honey Blonde 5

English pale Ale / American Red 5

Fat tire / Blue Moon / Coors Light 4

Stella Artois / Guinness Draught stout 5

Dos Equis XX / Angry Orchard Hard Cider 5

INDIAN Beers

Old Monk 10000 8%abv / Flying Horse 4.7%abv 22Oz 11

Power 10000 6.8%abv 22oz 11

Dangberg 16000 Maibock style lager 7%abv 22Oz 11

Tag Premium Lager Beer 4.7%abv 22Oz 11

King Fisher 4.7%abv /Maharaja Pilsner /Taj Mahal 6

Bira (91) Type :- 6

Blonde lager; White coriander & orange peel; Pale Ale Pomelo flavor

SOFT DRINKS

Masala Chai Tea (Hot or Iced) 4

Black and Herbal Tea 2.50

Indian Spiced Iced tea 3

Lassi (Mango / Strawberry / Banana/Sweet/Salty) 5

Coke Products (Coke/diet/zero/sprite/dr. pepper/Fanta) 3

Sparkling water 3-50

Ginger Beer/Root Beer 4

Smart Water 1L 4

Masala Chai Frappuccino 6

CK Specialty Cocktails

Coconut Mojito | 12

Coconut rum, coconut milk, fresh mint, and lime.

Curry spiced Bloody Mary | 12

Vodka, Curry spiced tomato sauce, lemon juice, lime juice, Black salt, chat masala spice with fresh cilantro and green onion mixed.

Tamaridita | 12

Gold Tequila, Cointreau, homemade spiced tamarind sauce and fresh lime

Lychee Martini | 12

Citron vodka with lychee liquor, triple sec, splash of rose lime juice.

Mango Mojito | 12

RUM, Mango Puree, FRESH MINT, AND LIME JUICE

Chai jacked | 12

Hot Chai with Jack daniel's

Vegan spicy Mule | 12

Jalapeno, cucumber infused vodka, Fresh Lime and Ginger Beer.

Monk Mule | 13

Old monk Rum, fresh lime and ginger beer.

Royal Old Fashioned | 13

Royal challenge whiskey, sugar, bitters.

Ginger Chai Chata | 12

Vodka, Dancing Pines Liquor, Barrows Intense ginger liquor, Rum Chata, Homemade Chai tea Served with Ice

Intense chai | 10

Homemade Chai tea infused with Barrows Intense Ginger Liqueur

Red Wine

Antigal Malbec (Argentina) - 11/36.

Campo Viejo Garnacha (Spain) - 10/35

Campo Viejo Tempranillo (Spain) - 9/34

Josh Cellars Cabernet Sauvignon (California) - 13/42

Wente Vineyards Cabernet Sauvignon (California) - 12/42

Oyster Bay Pinot Noir (New Zealand) - 10/35

Meiomi Pinot Noir (California) - 14/44

Wente Vineyards Merlot (California) - 12/42

McManis Petite Sirah (California) - 12/40

White Wine

Collection sparkling wine 187ml - 11

Wente Vineyards Morning Fog Chardonnay (California) - 12/40

Josh Cellars Chardonnay (California) - 10/38

Charles Smith Kung-Fu Girl Riesling (Oregon) - 12/40

Menage A Trois Pinot Grigio (Italy) - 10/34

Kim Crawford Sauvignon Blanc (New Zealand) - 12/40

Oyster Bay Sauvignon Blanc (New Zealand) - 9/35

Menage A Trois Moscato (California) - 10/32

Kim Crawford Rose (California) - 13/45

INDIAN Rum

Amrut Two Indies Rum 42.8%abv 10

Amrut Old Port Rum 42.8%abv 10

Old Monk XXX Rum 40%abv 9

Old Monk the Legend Rum 40%abv 12

INDIAN Whiskey

Royal Challenge / Antiquity Blue 10

Single Malt Whiskey

The Solan Gold 42%v/v 11

Amrut Bagheera 46%abv 12

Amrut Fusion 50%abv 12

Amrut Cask strength 61.8% abv 13

Amrut Triparva 50%abv Tripple Distilled 15

Amrut Kadhambam aged in Oak Barrels 50%abv 16

Amrut Aatma 7 yr unpeated port pipe 56.5%abv 18

Indian whiskey and Rum Sold separately by bottle ask for Pricing details

*Subject to availability

*House FAVORITE A must Try