

Nikki's Indian Cuisine

Breakfast Specialties

BREAKFAST SERVED DAILY FROM 9 - 12 NOON

TWO BUTTERMILK PANCAKES | 6

THREE EGG OMELET with homefries | 9

VEGETABLE UPMA * GF
semolina cooked with vegetables, served with
coconut chutney | 9

VEGETABLE POHA * GF
flattened rice cooked with seasonal vegetables | 9

Parathas & Breads

pan grilled Indian tortillas

TAVA ROTI* | 4 RICE ROTI* GF | 4 PURI* | 4

TAVA PARATHA *
two flat whole wheat tortillas | 5

KAWAN PARATHA
two multi-layered breads made from whole wheat
flour cooked on a griddle with butter | 5

ALOO PARATHA *
paratha stuffed with masala potatoes | 6

GOBI PARATHA *
paratha stuffed with shredded masala cauliflower | 6

PANEER PARATHA
paratha stuffed with herbs & cottage cheese | 8

CHICKEN PARATHA
paratha stuffed with spicy ground chicken | 9

KEEMA PARATHA
paratha stuffed with spicy ground lamb | 9

Beverages

Bottle water 8 oz 1.25	Iced tea 2.50
Sodas 2.50	Indian iced coffee 3
Black coffee 2	Milk 8 oz 3
Black tea 2	Salt Lassi 3.5
Indian chai tea 2.50	Sweet Lassi 4
Indian filter coffee 2.50	Mango Lassi 5

South Indian Breakfasts

IDLI SAMBHAR * GF
two steamed rice cakes, soaked in vegetable lentil
soup served with coconut chutney | 9

VADA SAMBHAR * GF
two fried lentil dumplings soaked in vegetables lentil
soup with coconut chutney | 9

IDLI-VADA COMBO * GF | 14

PLAIN DOSA * GF
round rice crepe served with vegetable lentil soup &
coconut chutney | 11

MASALA DOSA * GF
dosa filled with potatoes & onions, served with samb-
har & coconut chutney | 12

UTTAPPAM * GF
thick rice pancake with onion, chili, tomato, cilantro
served with sambhar & coconut chutney | 12

Kathi Rolls (paratha wrap)

VEGGIE WRAP *
spicy potato patty, vegetables & chutneys wrapped in
a wheat tortilla | 9

PANEER WRAP (Indian cottage cheese)
grilled paneer, vegetables & chutneys wrapped in a
wheat tortilla | 9

INDIAN CHILI EGG WRAP *
vegetable omelet & chutneys wrapped in a kawan
paratha | 10 or wheat tortilla | 10

CHICKEN WRAP
marinated grilled chicken, vegetables & chutneys
wrapped in a wheat tortilla | 10

Appetizers

Hot Appetizers

PLAIN SAMOSA *

fried cone shaped pastries stuffed with potatoes & peas | 5

PAKORAS GF

8 pieces dipped in gram flour then lightly fried

Onion * GF | 8

Mix Veggie * GF | 9

Paneer Pakoda | 10

Chicken | 10

Fish | 11

BATATA VADA* GF

masala potato balls dipped in gram flour batter then lightly fried and served with chutneys | 8

VADA PAV*

masala potato balls dipped in gram flour batter then lightly fried and served on a bun | 8

DABELI*

boiled potatoes cooked in onions, masala & served on a bun with peanuts & sev | 8

SAMOSAS CHAAT*

samosas served with choley, chutney & sev | 10

ALOO TIKKI CHAAT*

potato patties served with choley, chutneys & sev | 10

PAV BHAJ*

vegetables cooked with bhaji masala & served with grilled bun | 10

CHOLEY BHATURE

garbanzo beans cooked with onion, garam masala, then served with Bhature | 10

Cold Appetizers

PAPRI CHAAT

homemade chips, garbanzo beans, potatoes, yogurt, topped with sev, chutneys and spices | 9

BHEL PURI * GF

puffed rice mixed with potato, onion, garbanzo beans, sweet & mint chutneys, garnished with sev | 9

PANI PURI * GF

small crispy soft puri filled with potatoes, garbanzo beans served with mint water for dipping | 9

DAHI PURI GF

small crispy puri filled with potatoes, garbanzo beans & topped with sweet yogurt, chutney & sev | 9

DAHI VADA GF

fried flour & white lentil chilled balls served with sweet yogurt, chutney & chaat masala | 9

RAJ KACHORI

big fluffy crispy puri filled with onion, tomato, potato, garbanzo beans, boondi, chutney & sweet yogurt | 10

Indo-Chinese Specialties

Chowmain

Vegetable | 11

Chicken | 12

Shrimp | 13

Chili Platters

sizzling platter served with veggies

Paneer | 13

Chicken | 15

Shrimp | 17

Manchurian

Gobi | 12

Vegetable | 12

Chicken | 13

Shrimp | 15

* Vegan

GF Gluten Free

Vegetarian Entrees

DAL FRY * GF

split yellow pigeon & red lentils cooked with herbs | 11

DAL MAKHANI GF

black lentils & kidney beans cooked with cream, onion, ginger, garlic & spices | 11

ALOO SABJI * GF

potato cooked with spices, herbs in light gravy | 11

JEERA ALOO * GF

potato cooked with cumin seeds, green chilis & sesame seeds | 11

ALOO GOBI * GF

potatoes & cauliflower cooked with onion, ginger, garlic, herbs & spices | 12

SAAG ALOO GF *

potatoes cooked with spinach, herbs and spices | 12

GOBI SAAG * GF

cauliflower cooked with spinach, herbs and spices | 12

CHANNA MASALA * GF

garbanzo beans cooked in curry spices & garam masala | 12

BHINDI MASALA * GF

okra cooked with onion, ginger, garlic in nice, mellow spices | 12

KADAI VEGETABLE * GF

vegetables cooked with light gravy with garam masala | 12

NAV-RATAN KORMA GF

vegetables cooked with raisin & heavy cream | 12

BAIGAN BHARATA * GF

roasted eggplant cooked with onion, garlic, ginger, green chilis & spices | 13

MALAI KOFTA GF

fried paneer & potato balls filled with nuts & garnished with creamy gravy | 13

METHI MUTTER MALAI GF

fenugreek & mutter cooked with spice, herbs, masala & cream | 13

KADAI PANEER GF

paneer cooked with onion, bell pepper, spices, herbs in thick gravy with kadai masala | 13

PALAK (SAAG) PANEER GF

Indian cottage cheese cooked with spinach, herbs, spices & cream | 13

MUTTER PANEER GF

green peas cooked with paneer, curry, spices, & garam masala | 13

SHAI PANEER GF

paneer cooked with herbs, spices, cashew paste in tikka masala gravy with cream | 13

MUSHROOM MUTTER GF

mushroom & mutter cooked with spice, herbs, masala & cream | 13

Tandoori Naan

Dry Naan | 2.50 (no butter)*

Dry Tandoori Roti (no butter)* | 2.50

Butter Naan | 3

Butter Tandoori Roti | 3

Garlic Naan | 3.50

Onion Naan | 3.50

Sesame Naan | 3.50

Chili Naan | 3.50

PANEER KULCHA

naan filled with Indian cottage cheese | 5

PESHAWARI KULCHA

naan filled with nuts, raisins & cocoflake | 6

CHICKEN KULCHA

naan filled with spicy chicken | 7

KEEMA KULCHA

naan filled with spicy lamb | 7

Raitas & Sides

Plain Yogurt | 2

Onion, Green Chilies, Lemon | 3

Cucumber Raita | 3

Boondi Raita | 3

Papadam (4 Pieces) | 3

Masala Papadam (2 Pieces) | 3

* Vegan

GF Gluten Free

We can make some entrees vegan also

Non-Vegetarian Entrees

EGG CURRY ^{GF}

hard boiled eggs marinated with turmeric, spices, herbs then cooked with curry | 12

CHICKEN TIKKA MASALA ^{GF}

clay oven roasted boneless chicken breast cooked in tikka gravy | 14

CHICKEN CURRY ^{GF}

boneless chicken cooked with ginger, spices & curry sauce | 14

MADRAS CHICKEN ^{GF}

boneless chicken cooked with fresh ginger & curry sauce | 14

CHICKEN JAL-FARAZI ^{GF}

boneless chicken cooked with veggies and herbs in a light masala curry | 14

BUTTER CHICKEN ^{GF}

clay oven roasted chicken breast cooked in thick, creamy gravy with cashew paste | 15

LAMB CURRY ^{GF}

lamb cooked with ginger, onion, garlic gravy, spices & curry masala | 16

LAMB VINDALOO ^{GF}

boneless lamb cooked with fresh herbs, potatoes with garam masala | 16

GINGER LAMB ^{GF}

lamb cooked with fresh ginger, spices & curry | 16

LAMB TIKKA MASALA ^{GF}

boneless lamb cooked in a thick, creamy tikka sauce with nuts | 17

Thali Specialties

Appetizer, two entrees, dal tadaka, rice, roti, pickels, papad, salad and dessert

Vegan Thali (no cream or dairy) | 23

Jain Thali (no onion or garlic) | 23

Vegetarian Thali | 23

Non Vegetarian Thali | 25

Tandoori Specials

Tandoori meats are delicately marinated overnight in yogurt, garlic and fresh aromatic spices then cooked in a mesquite fired clay oven.

TANDOORI CHICKEN ^{GF}

Four pieces 12 Seven pieces 16

SEEKH KABAB

Minced meat with spices Choice of Chicken 15 or Lamb 15

CHICKEN TIKKA KABAB ^{GF}

Chicken Breast 15

TANDOORI SHRIMP ^{GF} 19 TANDOORI FISH ^{GF}

LAMB KORMA ^{GF}

lamb cooked in a thick gravy of raisins and cashew paste | 17

GOAT CURRY ^{GF}

goat cooked with onion, garlic, ginger gravy, spices & curry masala | 18

GOAT VINDALOO ^{GF}

goat cooked with curry & potatoes | 18

GOAT TIKKA MASALA ^{GF}

goat cooked in tikka masala gravy with heavy cream & vegetables | 18

SHRIMP CURRY

shrimp cooked in curry sauce then garnished with cilantro | 19

SHRIMP TIKKA MASALA

shrimp cooked in thick, creamy sauce with nuts | 19

Tempting Rice

White rice | 3

Jeera Rice | 4

Vegetable Fried Rice | 11

Rice Pullav | 11

Vegetable Biryani | 13

Egg Biryani | 13

Chicken Biryani | 16

Lamb Biryani | 17

Goat Biryani | 17

Shrimp Biryani | 17

* Vegan

^{GF} Gluten Free

Desserts

RAS MALAI

homemade cheese pieces dipped in sweetened milk, flavored with pistachios and rose water | 5

GULAB JAMIN

homemade soft milk balls dipped in honey syrup | 5

HALWA

shredded carrots cooked with nuts and milk | 5

KULFI

authentic Indian ice cream enriched with nuts and flavors | 5