

Veg Appetizer



Samosa (G) 8

A savory fried pastry filled with spiced potatoes and peas, a popular Indian snack.



Veg Manchurian (G) 12

Indo-Chinese dish with vegetable dumplings in a tangy sauce, served as a side or entree.



Szechuan Potato (G) 11

Crispy potato cubes coated in spicy Szechuan sauce, offering a fiery flavor.



Veg Pakora (V) 8

Crispy, deep-fried fritters made from a delightful blend of onions and potatoes, bursting with Indian flavors.



Chili Paneer Dry (G) 12

Paneer (Indian cottage cheese) chunks cooked in a spicy and flavorful dry chili sauce.

Non-Veg Appetizer



Chicken 65 (G) 12

Spicy South Indian chicken dish, deep-fried and seasoned with aromatic spices.



Szechuan Chicken (G) 12

Stir-fried chicken in a spicy Szechuan sauce, offering a flavorful and zesty taste.



Chili Chicken (G) 12

Indo-Chinese favorite, featuring sautéed chicken in a tangy and spicy chili sauce.



Chicken Pakora 12

Deep-fried chicken fritters, perfect as an appetizer or snack, bursting with flavor.

Biryani & Pilaf



Veg Biryani (V) 15

Fragrant rice cooked with assorted vegetables and aromatic spices, a vegetarian delight.

Chicken Biryani 16

Flavorful rice dish with tender chicken pieces, blending spices and herbs for a rich taste.

Lamb Biryani 17

Savory rice preparation featuring succulent lamb pieces, a hearty and aromatic choice.

Shrimp Biryani 17

A flavorful and aromatic rice dish with succulent shrimp, spices, and fragrant basmati rice. Perfectly satisfying.



Cumin and Green Peas Pilaf Rice 4

A simple, yet flavorful rice dish infused with cumin and green peas.

Tandoori (Traditional Clay Oven)



Tandoori Chicken 18

Marinated bone-in chicken grilled in a traditional tandoor oven, offering smoky and flavorful goodness.



Panjabi Murg Tikka 18

Succulent chicken marinated in traditional Punjabi spices, grilled to perfection, bursting with flavor.



Saundhe Murgh Tikka (N) 18

Tender chicken marinated in aromatic spices and yogurt, grilled in tandoor for a smoky, flavorful, and juicy finish.



Sofiyani Paneer (N) 18

Tender paneer cubes tossed in a mild, aromatic blend of cashews, cream, and spices—rich, elegant, and subtly spiced.

Tandoor (Clay Oven) Baked Naan Breads



Plain Naan or Butter Naan (G) 3

Naan is a leavened, tandoor oven-baked flatbread

Garlic Naan (G) 4

Freshly baked white wheat bread garnished with garlic

Jalapeno Naan (G) 4

Freshly baked white wheat bread garnished with Jalapeno

Kashmiri Naan (G, N) 5

Freshly baked white wheat bread stuffed with cashews, pistachios, cherries

Tandoori Roti 3

Soft Indian flatbread made from whole wheat flour.



Mango Lassi 6

Chef's Signature Special Curries (Comes with Rice)



Bang Bang Butter Chicken 17

Creamy and rich Indian butter chicken with a spicy twist, delivering bold flavors.



Mango Chicken 17

Tender chicken cooked in a sweet and tangy mango sauce, a delightful fusion dish.



Kashmiri Rogan Josh Lamb (N) 18

A traditional Kashmiri lamb curry, known for its aromatic spices and tender meat.



Pineapple Chicken 17

Juicy chicken pieces cooked with tropical pineapple, creating a sweet and savory combination.

Curries Signature Sauces (Comes with Rice) (Chicken 17, Lamb 18, Shrimp 18)



Tikka Masala Lababdar

Creamy and flavorful tomato-based curry with marinated and grilled meats or paneer.



Lucknowi Methi Malai (N)

Creamy fenugreek-infused curry, a specialty from the city of Lucknow, North India.



Kathurh Kadai (N)

Spicy Indian curry cooked in a wok-style kadai with aromatic spices and bell peppers.



Coconut Curry (N)

A delicious curry with coconut milk as its base, offering a mild and creamy taste.



Vindaloo

A fiery Goan curry with marinated meat, vinegar, and red chilies, known for its intense flavor.



Pahari Saag

A rich, savory North Indian dish made from leafy greens, often spinach, with aromatic spices. Delightfully flavorful



Andhra Curry (N)

A spicy South Indian curry dish known for its bold flavors and fiery taste.



Classic Curry

A timeless blend of spices in a rich, aromatic sauce, a staple in Indian cuisine.



Chettinad Dynamite Curry (N)

Creamy Mughlai-style curry with tender meat, nuts, and aromatic spices, a royal treat.



Classic Vegetarian Curries 16 (Comes with Rice)



Navratan Korma (N)

A rich, creamy North Indian dish with mixed vegetables, nuts, and a fragrant sauce.



Manzeda Malai Kofta (N)

Creamy paneer and vegetable dumplings in luscious tomato-based gravy, a decadent Indian delight



Paneer Tikka Masala Lababdar

Marinated paneer cubes in a luscious, spicy tomato gravy, a true indulgence.



Pahari Saag Paneer

A hearty Punjabi dish with paneer and spinach, cooked to perfection.



Methi Malai Mutter Paneer (N)

Creamy paneer and green peas in a fenugreek-infused, velvety sauce.



Kathurh Kadai Paneer (N)

Paneer and assorted veggies sautéed in a zesty, spiced Kadhahi-style preparation.



Mix Veg Lababdar

A medley of fresh vegetables in a rich, creamy Lababdar sauce.



Veg Kolhapuri (N)

A flavorful mixed vegetable curry with a rich, aromatic coconut-based gravy.

Authentic Vegan Curries 16 (Comes with Rice)



Tadke Wali Dal

A flavorful yellow lentil dish tempered with spices, a staple in Indian cuisine.



Chana Marchula Masala

Chickpeas in a spicy, tangy tomato-based sauce, bursting with flavors and aromatics.



Neni Danda (Aloo Gobi)

potato and cauliflower stir-fry, bursting with flavor and aromatic spices.



Pahari Saag

A rich, savory North Indian dish made from leafy greens, often spinach, with aromatic spices. Delightfully flavorful



Veg Coconut Curry (N)

A creamy and aromatic curry with mixed vegetables, coconut milk, and spices.



Kathurh Kadai Tofu (N)

A fusion dish with tofu, bell peppers, and spices in a kadhahi-style preparation.



Kathurh Kadai Vegetable (N)

A vegetable medley cooked with Indian spices and inspired by kadhahi cuisine.



Coconut Tofu Mutter (N)

Tofu and peas in a luscious coconut-based curry, offering a delicate balance of flavors.

* Please advise your server if you have any food allergy. * All the items are cooked to order. We can make changes as you desire.