

Veg Appetizer



**Samosa 6**  
A savory fried pastry filled with spiced potatoes and peas, a popular Indian snack.



**Veg Manchurian 12**  
Indo-Chinese dish with vegetable dumplings in a tangy sauce, served as a side or entree.



**Szechuan Potato 11**  
Crispy potato cubes coated in spicy Szechuan sauce, offering a fiery flavor.



**Veg Pakora 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 12**  
Stir-fried chicken in a spicy Szechuan sauce, offering a flavorful and zesty taste.



**Szechuan Chicken Wings 13**  
Crispy chicken wings tossed in fiery Szechuan sauce for a bold and spicy flavor.



**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 14**  
Fragrant rice cooked with assorted vegetables and aromatic spices, a vegetarian delight.

**Chicken Biryani 15**  
Flavorful rice dish with tender chicken pieces, blending spices and herbs for a rich taste.

**Lamb Biryani 16**  
Savory rice preparation featuring succulent lamb pieces, a hearty and aromatic choice.

**Shrimp Biryani 16**  
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 16**  
Marinated chicken grilled in a tandoor oven, offering smoky and flavorful goodness.



**Murg Apna Andaz (N) 16**  
Chicken pieces cooked in a rich, flavorful sauce with the chef's unique blend of spices and ingredients.



**Panjabi Murg Tikka 16**  
Succulent chicken marinated in traditional Punjabi spices, grilled to perfection, bursting with flavor.



**Chicken Malai Tikka (N) 16**  
Creamy and tender chicken tikka, known for its rich and mild flavors.



**Mix Grill Non-Veg Platter 20**  
An assorted platter of grilled meats, perfect for sharing among meat lovers.



**Bombay Paneer 16**  
Creamy Indian cheese cubes cooked in rich tomato-based sauce with aromatic spices; a delightful dish.

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 5



Chef’s Signature Special Curries (Comes with Rice)



**Bang Bang Butter Chicken 16**  
Creamy and rich Indian butter chicken with a spicy twist, delivering bold flavors.



**Mango Chicken 16**  
Tender chicken cooked in a sweet and tangy mango sauce, a delightful fusion dish.



**Kashmiri Rogan Josh Lamb (N) 17**  
A traditional Kashmiri lamb curry, known for its aromatic spices and tender meat.



**Pineapple Chicken 16**  
Juicy chicken pieces cooked with tropical pineapple, creating a sweet and savory combination.

Curries Signature Sauces (Comes with Rice)  
(Chicken 16, Lamb 17, Shrimp 17)



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



Classic Vegetarian Curries 15 (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 Kadhai-style preparation.



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



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

Authentic Vegan Curries 15 (Comes with Rice)



**Tadke Wali Dal**  
A flavorful yellow lentil dish tempered with spices, a staple in Indian cuisine.



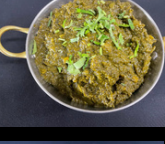
**Chana Marchula Masala**  
Chickpeas in a spicy, tangy tomato-based sauce, bursting with flavors and aromatics.



**Neni Danda (Aloo Gobi)**  
potato and cauliflower stir-fry, bursting with flavor and aromatic spices.



**Bhindi Paunthi**  
Delicious Okra fry with sautéed onions and bell peppers, a flavorful and crispy Indian vegetable dish.



**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 kadhai-style preparation.



**Kathurh Kadai Vegetable (N)**  
A vegetable medley cooked with Indian spices and inspired by kadhai cuisine.



**Coconut Tofu Mutter**  
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.