



APPETIZERS


VEGETARIAN

ALOO PAPPADI CHAAT	8.00
Boiled potato served with fried dough wafers, onion, mint chutney, tamarind chutney, yogurt, and cilantro.	
ALOO TIKKI CHAAT	8.00
Deep fried mashed potato with chickpea, onion, mint chutney, tamarind chutney, yogurt, and cilantro.	
BHENDI KURKURE	7.50
Batter fried sliced okra seasoned with spices.	
CHILI PAKORA 6pcs	6.00
Green chili dipped in homemade batter, fried to golden brown.	
GOBI MANCHURIAN (DRY)	8.50
Golden fried cauliflower florets sautéed with spring onions tossed in Manchurian sauce.	
IDLY	6.50
Steamed savory cake with homemade rice and lentil flour fermented overnight. Served with coconut chutney and sambar (lentil and vegetable stew).	
KALE CHAAT	7.95
Chickpea batter fried kale served with boiled potato, onion, tomato, mint chutney, tamarind chutney, yogurt.	
KALE CHEESE SAMOSA	5.25
Deep fried triangular pastry filled with seasoned kale, and homemade cheese.	
KALE PAKORA	6.00
Kale dipped in homemade batter, fried to golden brown.	
KHAMAN DOKLA	6.50
Steamed savory cake with homemade fermented chickpea flour garnished with mustard seeds, green chilies, and shredded coconut.	
MIXED PAKORA 6pcs	6.00
2pcs Chili Pakora, 2pcs Kale Pakora, and 2pcs Potato Pakora.	
PANEER MANCHURIAN (DRY)	8.50
Homemade cheese marinated in spices, fried, and sautéed with spring onions tossed in Manchurian sauce.	
PAPAD (ROASTED OR FRIED)	3.00
Deep fried triangular pastry filled with seasoned kale, and homemade cheese.	
POTATO PAKORA 6pcs	6.00
Potato dipped in homemade batter, fried to golden brown.	
SAMOSA CHAAT	8.00
Mashed vegetable samosa served with chickpea, onion, mint chutney, tamarind chutney, yogurt, and cilantro.	
VADA	6.95
Homemade fried savory lentil donut.	
VEGETABLE SAMOSA	4.95
Deep fried triangular pastry filled with seasoned mashed potatoes and peas.	

CHICKEN

CHICKEN 65	8.50
Boneless chicken marinated in spices and deep fried.	
CHILLI CHICKEN	8.50
Boneless chicken marinated in ginger & garlic pasta, chili sauce, white pepper, soy sauce, deep fried, and sautéed with onion and bell pepper.	
CHICKEN KEEMA SAMOSA	7.00
Deep fried triangular pastry filled with seasoned minced chicken and peas.	

SOUP

MIXED VEGETABLE SOUP	4.00
RASAM 	4.00
Traditional south Indian soup made with tamarind pulp, tomato, lentil, cumin, pepper, garlic, red chili, coriander, and curry leaves.	
CHICKEN SOUP	5.95
TOMATO SOUP	3.95

CURRIES

(served with basmati rice)

VEGETARIAN

ALOO BHENDI	13.00
Okra and potato cubes cooked in homemade gravy and spices.	
ALOO GOBI MASALA	13.00
Cauliflower florets and potato cubes cooked in homemade gravy and spices.	
ALOO SAAG	13.00
Spinach and potatoes with special spices.	
BAINGAN BARTHA	13.00
Oven baked eggplant, mashed and sautéed with onions, tomatoes, and green peas.	
BHENDI MASALA	13.00
Okra cooked in homemade gravy and sautéed with onions and tomato	
CHANNA MASALA	13.00
Chickpeas cooked in thick gravy with aromatic herbs and spices	
CHANNA SAAG	13.00
Chickpeas, and spinach with special spices.	
DUM ALOO	13.00
Potatoes cooked in creamy tomato sauce.	
MALAI KOFTA	13.00
Shredded mixed vegetables and potatoes formed into rectangular cubes and deep fried, cashew nut sauce, and cream.	
MIXED VEGETABLE CURRY	13.00
Mixed vegetables cooked in homemade gravy, and spices.	
MIXED VEGETABLE KORMA	13.00
Mixed vegetables cooked in homemade curry powder, coconut and cashew nut sauce.	
MIXED VEGETABLE MAKHANI	13.00
Mixed vegetables cooked in homemade onion-tomato gravy and cream.	
MIXED VEGETABLE VINDALOO	13.00
Mixed vegetables cooked in spicy homemade sauce, hint of vinegar, herbs and spices	

PANEER

MUTTER PANEER	13.50
Homemade cheese, and green peas in curry sauce.	
PANEER JALFRIZE	13.50
Homemade cheese sautéed with julienne onion, bell peppers and onion sauce.	
PANEER KADAI 	13.50
Homemade cheese sautéed with cubed onion, green chili, crushed red peppers, bell peppers, and spicy gravy.	
PANEER MAKHANI	13.50
Homemade cheese cooked in tomato based creamy sauce, herbs, and spices.	
SAAG PANEER	13.50
Homemade cheese and spinach in creamy sauce.	

TOFU

TOFU JALFRIZE	13.25
Tofu sautéed with julienne onion, bell peppers and onion sauce.	
TOFU KADAI 🌶️🌶️	13.00
Tofu sautéed with cubed onion, green chili, crushed red peppers, bell peppers, and spicy gravy.	
TOFU MAKHANI	13.25
Tofu cooked in tomato based creamy sauce, herbs, and spices.	
TOFU SAAG	13.25
Tofu and spinach in creamy sauce.	

LENTILS

DAAL MAKHANI	12.00
Black lentils, kidney beans, split chickpeas cooked with tomato and onion gravy, fresh ground spices, cream, and butter.	
DAAL PALAK	12.00
Spinach and split chickpeas cooked with special homemade spices.	
DAAL THADUKA	12.00
Yellow lentils cooked homemade ginger garlic pasta, and curry leaves.	

CHICKEN

CHICKEN CURRY	14.00
Boneless chicken white meat cooked in curry sauce and spices.	
CHICKEN JALFRIZE	14.00
Boneless chicken white meat sautéed with julienne onion, bell peppers and mild onion sauce.	
CHICKEN KADAI 🌶️🌶️	14.50
Boneless chicken white meat sautéed with cubed onion, green chili, crushed red peppers, bell peppers, and spicy gravy.	
CHICKEN KORMA	14.50
Boneless chicken white meat cooked in homemade gravy, cream, and cashew nut sauce.	
CHICKEN MADRAS 🌶️🌶️	14.50
Boneless chicken white meat cooked in curry sauce, coconut and almond gravy, curry leaves and spices.	
CHICKEN TIKKA MASALA	14.50
Marinated boneless chicken white meat cooked in tomato-based sauce, cream, herbs, and spices.	
CHICKEN SHEESH KABAB MASALA	14.50
Minced chicken with added spices, skewered, cooked in clay oven and sautéed with curry sauce, onion, and bell peppers.	
CHICKEN VINDALOO 🌶️🌶️	14.50
Boneless chicken white meat cooked in spicy homemade sauce, hint of vinegar, herbs and spices.	
BUTTER CHICKEN	14.50
Marinated boneless chicken dark meat cooked in tomato-based sauce, herbs and spices, butter and cream.	
MALAI CHICKEN SAAG	14.00
Boneless marinated white meat, and spinach with herbs and spices.	



GOAT (NOT BONELESS)

GOAT CURRY	17.25
Goat cooked in curry sauce and spices.	
GOAT KADAI 🌶️🌶️	17.50
Goat sautéed with cubed onion, green chili, crushed red peppers, bell peppers, and spicy gravy.	
GOAT KORMA	17.50
Goat cooked in homemade gravy, cream, and cashew nut sauce.	
GOAT MADRAS 🌶️🌶️	17.50
Goat cooked in curry sauce, coconut and almond gravy, curry leaves and spices.	
GOAT VINDALOO 🌶️🌶️	17.25
Goat cooked in spicy homemade sauce, hint of vinegar, herbs and spices.	

LAMB

LAMB CURRY	15.00
Boneless lamb cooked in curry sauce and spices.	
LAMB DO PIYAZA	15.50
Boneless lamb cooked in curry sauce and roasted onion.	
LAMB KORMA	15.00
Boneless lamb cooked in homemade gravy, cream, and cashew nut sauce.	
LAMB MADRAS 	15.50
Boneless lamb cooked in curry sauce, coconut and almond gravy, curry leaves and spices	
LAMB MAKHANI	15.00
Boneless lamb cooked in tomato based creamy sauce, herbs, and spices.	
LAMB ROGAN JOSH	15.50
Boneless lamb cooked in tomato gravy, herbs, and spices.	
LAMB SAAG	15.50
Boneless lamb and spinach with herbs and spices.	
LAMB VINDALOO 	15.50
Boneless lamb and potato cooked in spicy homemade sauce, hint of vinegar, herbs and spices.	



SEAFOOD

FISH MADRAS 	14.50
Fish fillet in curry sauce, coconut and almond gravy, curry leaves and spices.	
FISH TIKKA MASALA	14.50
Fish fillet cooked in tomato-based sauce, cream, herbs and spices.	
SHRIMP MADRAS 	16.00
Shrimp cooked in curry sauce, coconut and almond gravy, curry leaves and spices.	

DOSA



(Served with Coconut Chutney & Sambar)

BUTTER DOSA	10.25
Thin savory crepe with butter.	
CHEESE DOSA	11.50
Thin savory crepe with cheese.	
CHEESE MASALA DOSA	12.50
Spinach and potatoes with special spices.	
CHICKEN KEEMA DOSA	14.00
Thin savory crepe filled with minced seasoned chicken.	
EGG DOSA	12.50
Thin savory crepe layered and blended with egg omelet.	
MASALA DOSA	10.75
Thin savory crepe filled with seasoned potatoes and onions.	
MYSORE DOSA 	11.50
Thin savory crepe layered with spicy chutney.	
MYSORE MASALA DOSA 	12.00
Thin savory crepe layered with spicy chutney and filled with seasoned potatoes and onions.	
PANEER BURJI DOSA	14.00
Thin savory crepe filled with minced homemade cheese, sautéed with spices.	
PAPER DOSA	10.50
Large thin savory crepe.	
PAPER MASALA DOSA	11.00
Large thin savory crepe filled with seasoned potatoes and onions.	

RAVA DOSA	11.00
Thin savory wheat crepe	
RAVA MASALA DOSA	11.50
Thin savory wheat crepe filled with seasoned potatoes and onions.	
SPINACH AND CHEESE DOSA	12.00
Thin savory crepe filled with cheese and spinach.	

TANDOORI SPECIAL

(Cooked in clay oven)

CHICKEN SHEESH KABAB	14.00
Minced Chicken with herbs, spices, chopped onion and bell pepper and skewered.	
CHICKEN TIKKA (8pcs)	13.00
Boneless chicken white meat with herbs and spices	
HARIYALI CHICKEN TIKKA 	13.25
Boneless chicken white meat marinated in homemade green paste.	
MALAI CHICKEN TIKKA	13.50
Boneless chicken white meat marinated in sour cream and cashew nut paste.	
MIXED CHICKEN TIKKA	11.50
2pcs Chicken Tikka, 2pcs Hariyali Chicken Tikka, and 2pcs Malai Chicken Tikka.	
TANDOORI CHICKEN (HALF: 4pcs)	11.50
Chicken marinated in yogurt with herbs and spices.	
TANDOORI CHICKEN (FULL: 8pcs)	16.00
Chicken marinated in yogurt with herbs and spices.	

RICE VARIETIES

(Served with Raita)

VEGETARIAN

CUMIN RICE	5.00
Cumin and basmati rice cooked in aromatic herbs and spices.	
PEAS PULAV	6.50
Green peas and basmati rice cooked in aromatic herbs and spices.	
SPINACH RICE	6.50
Special prepared spinach base and basmati rice cooked in aromatic herbs and spices.	
VEGETABLE BIRYANI	10.00
Mixed vegetables and basmati rice cooked in aromatic herbs and spices.	
TOFU BIRYANI	10.95
Tofu and basmati rice cooked in aromatic herbs and spices.	

NON-VEGETARIAN

CHICKEN BIRYANI	13.50
Flatbread stuffed and cooked with potato and spices.	
GOAT BIRYANI	17.00
Goat and basmati rice cooked in aromatic herbs and spices.	
LAMB BIRYANI	14.50
Lamb and basmati rice cooked in aromatic herbs and spices.	

BREADS

ALOO PARATHA	4.00
Flatbread stuffed and cooked with potato and spices.	
BUTTER NAAN	3.50
Traditional flatbread with butter.	
CHAPPATHI	2.50
Wheat flatbread cooked on grill.	

CHICKEN KEEMA KULCHA	4.75
Flatbread stuffed and cooked with minced chicken, spices and herbs.	
CHILLI NAAN 	4.00
Flatbread cooked with green chillies, spices and herbs.	
GARLIC NAAN	4.00
Flatbread cooked with garlic and spices.	
GOBI PARATHA	4.00
Flatbread stuffed and cooked with cauliflower and spices.	
MINT PARATHA	4.00
Flatbread cooked with dry mint.	
ONION KULCHA	4.50
Flatbread stuffed and cooked with onions.	
PANEER KULCHA	4.50
Flatbread stuffed and cooked with homemade cheese.	
PARATHA	3.75
Layered flatbread cooked on clay oven	
PLAIN NAAN	3.00
Traditional flatbread.	
ROTI	3.25
Wheat flatbread.	

FRIED BREAD

BATURA	7.00
Deep fried all-purpose flour bread until puffy.	
CHANNA BATURA	13.00
Deep fried all-purpose flour bread until puffy, served with chickpea curry.	
POORI	6.00
Deep fried wheat bread until puffy.	
POORI BHAJI	9.00
Deep fried wheat bread until puffy, served with potato masala made with onion, green chillies and boiled potatoes.	

BEVERAGES

BLACK COFFEE	2.50
FRESH LIME SODA	4.00
MANGO LASSI	4.00
MASALA CHAI	3.00
SODA (Coke, Diet Coke, Coke Zero, Sprit, Crush)	2.75
SOUTH INDIAN COFFEE	3.00
SPARKLING WATER	3.00
SWEET LASSI	3.50
TEA (BLACK OR GREEN)	2.50

DESSERTS

CARROT HALWA	4.50
Grated carrots cooked in mill, butter, and sugar.	
GULAB JAMUN	4.25
Golden fried pastry soaked in sweet syrup.	
ICE CREAM (MANGO, VANILLA, FALOODA, PISTA)	4.00
RASAMALAI	4.25
Homemade cheese poached in milk.	
RICE KHEER	4.50
Traditional Indian rice pudding.	

ACCOMPANIMENTS

CHUTNEY (COCONUT, TAMARIND, MINT)	2.50
MAKHANI SAUCE	4.75
MANGO (ACHAR OR CHUTNEY)	3.00
RAITHA	2.75
RICE	3.00
SAMBAR	2.75

"Our menu items contain nuts, gluten, dairy and other possible allergens and may not be mentioned in the menu description. If you are allergic to any food, please check with the server before ordering."

"Most of our dish can be made mild, medium, spicy, or extra spicy based on your request."