

SOUP

MULLIGATAWANY SOUP -----	\$6
Lentil and vegetables in a coconut broth	
BUTTERNUT SQUASH SOUP -----	\$6
Spice, roasted butternut squash, fennel and leak	

SALAD

TOSSED MESCLUN WITH CHICKEN TIKKA -----	\$8
Served with mango dressing	
HOUSE MIXED GREEN SALAD -----	\$6
Served with vinaigrette dressing	

ACCOMPANIMENTS

CUCUMBER RAITA -----	\$4
Shredded cucumber yogurt, cumin and cilantro	
PAPAD -----	\$3
Crisp roasted lentil wafer	
MANGO CHUTNEY -----	\$4
Sweet and sour mango relish	
SPICY MIXED PICKLES -----	\$4

STARTERS

VEGETABLE SAMOSA -----	\$8
4seeds spiced potatoes in crispy turn-over	
GOBI MANCHURIAN -----	\$9
Roasted garlic, scallion, cauliflower crisp	
FARSANI BHAALAY -----	\$8
Lentil dumplings, yogurt chutneys mélange of crisps	
DAHI KABAB -----	\$9
Hung yogurt blended with ginger and cumin	
LAMB POTATO CROQUETTE -----	\$12
Seasoned minced lamb in potato croquette	
CHICKEN 65 -----	\$10
Tangy fiery South Indian stir fry	
SHRIMP TADKA -----	\$14
Sautéed tiger shrimp, roasted coconut spices	
CALAMARI BHAJIA -----	\$12
Spiced batter fried calamari crisp fritters	
ACHARI MUSHROOM -----	\$10
Pickled seasoned, grilled mushrooms cooked in tandoor	
TANDOORI PANEER TIKKA -----	\$11
Indian cheese cubes marinated and grilled in Tandoor	
RAJ KACHORI -----	\$9
Puffed dumplings stuffed with potato and green lentil, yogurt and spices	
ROSEMARY MALAI KABAB -----	\$11
Char-coal grilled chicken cubes marinated in rosemary, ginger, garlic and spices	

MAIN COURSE

TANDOOR

ACHARI TANGDI -----	\$19
Chicken drumsticks in a fiery tangy spice	
CHICKEN SEEKH KABAB -----	\$20
Seasoned ground chicken kebabs	
CHICKEN TIKKA -----	\$19
Mildly spiced chicken breast in yogurt marinade	
CHICKEN HARIYALI -----	\$19
Chicken breast marinated in mint, cilantro, ginger, garlic and lemon	
LAMB SEEKH KABAB -----	\$24
Seasoned ground meat kebab	
SALMON TIKKA -----	\$22
Rubbed with cumin, garam masala	
LAMB CHOPS -----	\$30
Spice rubbed lamb chops	
AJWAIN SHRIMP -----	\$30
Colossal shrimp, ginger, garlic, carom, green herb spices	
TANDOORI VEGETABLES -----	\$17
Seasonal vegetables in a distinctive marinade	
TANDOORI CHICKEN -----	\$19
Traditional styled red masala marinade	
AFGHANI CHICKEN -----	\$19
Marinated chicken breast in yogurt, saffron, cardamom, grilled hint of green chilies	

POULTRY

CHICKEN TIKKA MASALA -----	\$19
Barbecued chicken breast in a creamy tomato sauce	
RAJHASTANI CHICKEN CURRY -----	\$19
Traditional Rajhastani chicken curry	
CHICKEN XACUTI -----	\$19
Goan chicken curry made with roasted coconut	
LUCKHNOWI CHICKEN -----	\$19
Marinated grilled chicken in spiced and aromatic spices spinach, Awadhi masala and fenugreek	
CHICKEN REZALA -----	\$19
Kashmiri stuffed chicken breast in a cashew and poppy seeds, yogurt sauce	
MALABARI CHICKEN -----	\$19
Simmered in coconut, curry leaves, black peppers	
CHICKEN CALDEEN -----	\$19
Green chicken curry with mint and cilantro base sauce	
CHICKEN VINDALOO -----	\$19
Kashmiri chili pepper, garam masala vinegar based spicy sauce	
SUKHA CHICKEN -----	\$19
South Indian delicacy with coconut, mustard seeds and curry leaves	

LAMB/GOAT

LAMB VINDALOO -----	\$23
Kashmiri chili pepper, garam masala vinegar based spicy sauce	
LAMB LASOONI SAAG -----	\$23
Lamp in roasted garlic flavored spinach puree	
LAMB KORMA -----	\$23
Creamy cashew, almond sauce, aromatic spices	
GOAT CURRY -----	\$23
Country style (on the bone) curry	
LAMB SHANK -----	\$26
Spiced rubbed lamb shank roasted in a masala broth	
LAMB MADRAS -----	\$23
Tender lamb cubes cooked with spicy Malabar pepper sauce	

SEAFOOD

GOAN FISH CURRY -----	\$24
Curry fish, onion, tomato, curry leaves, and coconut	
SHRIMP BHUNA -----	\$24
Tiger shrimp stir-fry in a mixture of whole spices and herbs	
COCONUT SHRIMP CURRY -----	\$24
Shrimp cooked in mustard, curry leaves and coconut	
CRAB MASALA -----	\$24
Lump crab in mildly spiced lemongrass, coconut milk	
CALCUTTA MUSTARD SHRIMP -----	\$24
Shrimp in poppy seeds, coconut, red chili, mustard based sauce	
LOBSTER TIKKA MASALA -----	\$28
Lobster with garlic, ginger, onions and Indian spices	
SHRIMP VINDALOO -----	\$24
Kashmiri chili pepper, garam masala, coriander, spices in a vinegar-based sauce	

VEGETABLES

ALOO GOBI MUTTER -----	\$17
Potatoes, cauliflower, peas, cumin, onion, seed spices	
SRINAGRI KOFTAY -----	\$17
Roasted beets veg dumpling, tomato, fennel, zinger sauce	
JAISELNERI BHINDHI -----	\$17
Stuffed okra pan cooked in onion, tomato	
PESHAWARI PANEER -----	\$17
Grilled Indian cheese, onion, bell peppers, and fenugreek in korma sauce	
SAAG PANEER -----	\$17
Indian cheese in a garlic, ginger, herbs, spiced with spinach	
SAI BHAJI -----	\$16
Blend of greens, spinach, sorrel, dill with okra, eggplant and taro	
BAGARAY BAIGAN -----	\$16
Indian eggplant simmered in a poppy, peanut, herbs and spices	
CHANA MASALA -----	\$15
Chickpeas cooked in onions in a tomato based gravy	
DAL TADKA/DAL MAKHANI -----	\$13

RICE

BIRYANI CHICKEN/LAMB/GOAT -----	\$22/23/23
Flavored combination of meat and basmati rice, steamed together in aromatic herbs and spices	
SHRIMP BIRYANI -----	\$26
Mildly spiced aromatic basmati rice and shrimp	
VEGETABLE BIRYANI -----	\$17
Flavored combination of vegetables and with basmati rice in aromatic spices	
LEMON RICE -----	\$6
Lemon flavored basmati rice with curry leaves and mustard seeds	
PEAS PULAO -----	\$4
Basmati rice, cumin tempered, topped with green peas	
TAMARIND RICE -----	\$6
Tamarind flavored basmati rice with curry leaves and mustard seeds	

TANDOOR BAKED BREAD

NAAN -----	\$4
Light soft flat white bread	
ONION PUDINA PARATHA -----	\$6
Multi layered whole wheat bread, topped with chopped mint leaves, onions and glazed with butter	
ROTI -----	\$4
Whole wheat flat bread	
ALOO PARATHA -----	\$6
Whole wheat bread, stuffed with seasoned mashed potatoes	
LACHA PARATHA -----	\$5
Multi layered whole wheat bread glazed with butter	
CHICKEN TIKKA NAAN -----	\$7
Naan stuffed with diced chicken	
CHEESE'N' TOMATO -----	\$5
Cheddar cheese and tomato-naan	
ONION KULCHA -----	\$6
Naan stuffed with the fine Chopped caramelized onion	
GARLIC NAAN -----	\$6
Garlic and cilantro	
PESHWARI NAAN -----	\$6
Sweet bread stuffed with nut and Raisins	
POORI -----	\$6
Puffed whole wheat bread	
KHEEMA NAAN -----	\$7
Naan stuffed with spiced ground lamb	
CHILI GARLIC NAAN -----	\$7
Naan stuffed with chili, kalongi	
ROSEMARY NAAN -----	\$7
Topped with rosemary	