



refreshments

SPARKLING

Alexa Prosecco, Italy (187ml) 12

WHITE

Riff Pinot Grigio, Italy 13

DeLoach Chardonnay, California 13

Raeburn Rosé, California 11

RED

DeLoach Pinot Noir, California 11

Santa Julia "Organica" Malbec, Mendoza 11

Four Vines "The Kinker"

Cabernet Sauvignon, Paso Robles 13

BEER

Revolution Brewing Fist City Pale Ale, Chicago 8

Revolution Brewing Anti-Hero IPA, Chicago 8

Kingfisher Lager, India 10

Taj Mahal Premium Lager, India (22 oz.) 14

NON-ALCOHOLIC

NIMBU PANI 7

Fresh-squeezed lime & lemon juice,
ginger cardamom syrup

MANGO LASSI 7

Mango, yogurt, rose water

ICED TEA 5

starters

PAKORA

Chickpea flour, garlic, ginger, spices

CHOICE OF:

PANEER 10 VEGETABLE 10 CHICKEN 12

BHEL PURI 7

Rice puff, crispy noodles, peanuts, onions, tomatoes,
potatoes, mint, tamarind and yogurt

CHILI PANEER 14

Onions, bell peppers, broccoli, ginger, garlic, and roasted
chili sauce

MARINATED IN YOGURT, GINGER, GARLIC, TANDOORI
SPICES AND SERVED OVER ONIONS & PEPPERS

PANEER TIKKA 16

TANDOORI HALF CHICKEN 16

CHICKEN TIKKA 16

SHRIMP TIKKA 18

SALMON TIKKA 18

LAMB SEEK 18

chaat corner

SAMOSA (SAVORY PASTRY) (veg) 7

Stuffed with potato, green peas, spices

SAMOSA CHAAT (SAVORY PASTRY) 8

Stuffed with potato, green peas, spices
and topped with chickpeas, chaat masala,
yogurt, mint, tamarind

GOBI MANCHURIAN (veg) 12

Cauliflower, green beans, sweet chili-
soy

DAHI PURI (STUFFED WHEAT PUFFS) (veg) 7

Potato, chickpeas, yogurt, mint, tamarind

GOL GUPPA (STUFFED WHEAT PUFFS) (v, veg) 10

Potato, chickpeas, tamarind, spicy water

soup & salad

TURMERIC LENTIL SOUP (v, gf) 7

Moong and chana lentils, turmeric, cumin

MANGO SALAD (v, gf) 14

Mixed greens, mango, tomato, raisin, sesame
seeds, almonds, mango mustard dressing

ADD ON:

PANEER 5 CHICKEN 5 SALMON 6 SHRIMP 6

Keep it Simple. Use Fresh Ingredients. Cook from Your Heart. Treat Every Guest Like Family.

~ CHEF SUNIL KUMAR ~

(gf) gluten free (veg) vegetarian (v) vegan  spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

entrées

VEGETABLE 20 PANEER 22 CHICKEN 22 LAMB 22 FISH 22 SHRIMP 22
SERVED WITH BASMATI RICE EXTRA RICE WILL BE CHARGED ASK FOR VEGAN OPTIONS

- SAAG SPINACH (SPINACH SAUCE) (veg, gf)
Mustard greens, broccoli, spinach, ginger, garlic, cream, fenugreek
- CLASSIC CURRY (gf)
Tomato, onion purée, ginger, garlic, turmeric, coriander, fenugreek, garam masala
- MARIGOLD BIRYANI (veg, gf) 
Long grain rice with biryani spices served with raita
- GOAN VINDALOO (SPICY SAUCE) (gf) 
Wine, vinegar, curry leaves, mustard, black cumin seeds
- KASHMIRI KORMA (SWEET SAUCE) (gf)
Mild creamy saffron sauce, mixed fruit, cardamom, cashews
- DAL MAKHANI (CREAMY LENTILS) (gf)
Red and black beans, black chana, urda dal, chana dal, onion, tomato, cream, spices
- EGGPLANT BHARTA (v, gf)
Eggplant, onion, tomato, ginger, spices

- TIKKA MASALA (CREAMY TOMATO) (gf)
Tomato sauce, cream, ginger, garlic, turmeric, coriander, garam masala, fenugreek
- MAKHANI (BUTTER SAUCE) (gf)
Tomato, ginger, garlic, turmeric, saffron, mild spices, cashews
- MUTTER MASALA (GREEN PEAS) (veg, gf)
Green peas, paneer, tomato, ginger, garlic, onion, black cumin, turmeric, spices
- CHANA MASALA (CHICKPEA) (v, gf)
White chickpeas, mango powder, roasted cumin, tamarind, onion, tomato, ginger, spices
- MALAI KOFTA (VEGGIE DUMPLINGS) (veg)
Dumplings with paneer, potato, cauliflower, cashews in a creamy saffron sauce
- BHINDI (OKRA MASALA) (veg)
Okra, onions, ginger, tomato, cilantro
- HAKKA NOODLES
Wheat noodles, bell peppers, carrots, cabbage, onions, ginger, broccoli, snow peas, roasted garlic soy sauce

tandoor baked bread

HAND-STRETCHED & BAKED TO ORDER

- MARIGOLD NAAN 5
Light and soft white flour bread
- GARLIC NAAN 5
Naan with fresh garlic and cilantro
- ROTI (v) 5
Light and soft wheat bread

- ALOO NAAN 6
Naan stuffed with potato and peas
- ONION KULCHA 7
Stuffed with onion and spices
- ADD ON:
BUTTER 1
SAUCE TRIO - TAMARIND, MINT, RAITA 1

sides

- ALOO GOBI (POTATO & CAULIFLOWER) (v, gf) 11
- ACHAR (PICKLED VEGETABLES) (veg) 5
- GRILLED BROCCOLI (veg) 8
- MIXED VEGGIES 11
- DAL TADKA (SAUTÉED LENTILS) (v, gf) 12
- PAPADUM (LENTIL CRACKER) (veg) 8
- RICE (v, gf) 5

- ONION-CHILI SALAD (v, gf) 5
- MANGO CHUTNEY (SAUCE) 5
- RAITA (YOGURT SAUCE) (gf) 5
- TAMARIND (SWEET SAUCE) 5
- MINT SAUCE 5
- VINDALOO  5
- CONDIMENTS 1

desserts

- MANGO KULFI 8
Mango, milk, rose water, cashew, sugar, cardamom
- LAVA CAKE 12
Molten chocolate cake served with ice cream

- GULAB JUMUN 9
Warm cake cutouts soaked in rose honey syrup served with ice cream
- MANGO CHEESECAKE 10
With fresh fruit and whipped cream

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