

## refreshments

### SPARKLING

ASTORIA BRUT PROSECCO, IT 7



BRUT ROSÉ 10

Charles De Fère Cuvée Jean-Louis

### WHITE

HOUSE LIGHT BODIED 7

Villa Sandi Pinot Grigio, IT

HOUSE FULL BODIED 8

DeLoach Chardonnay, CA

FEATURED PREMIUM 10

Conundrum White Blend, CA

### RED

HOUSE LIGHT BODIED 7

Le Grand Noir Pinot Noir, FR

HOUSE FULL BODIED 8

Bearitage Zinfandel, CA

FEATURED PREMIUM 10

Raymond Cabernet Sauvignon, CA

### BEER

SEASONAL DRAFT BEER 6

Ask your server

TIGER 6

Lager, Singapore

TAJ MAHAL 11

Lager, India 650ml

### NON-ALCOHOLIC

NIMBU PANI 5

Fresh-squeezed lime & lemon juice,  
ginger cardamom syrup

MANGO LASSI 5

Mango, yogurt, rose water

ICED TEA Garam Masala or Hibiscus 4

SODA Coke, Diet Coke, or Sprite 3.5

BOTTLED WATER Still or Sparkling 5

## appetizers

SAMOSA (SAVORY PASTRY) (veg) 5

Stuffed with potato, green peas, spices

SAMOSA CHAAT (SAVORY PASTRY) 7

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

GOBI MANCHURIAN (veg) 8

Cauliflower, green beans, sweet chili-soy

PANEER PAKORA (veg) 8

Paneer cheese, chickpea flour, garlic,  
ginger, spices

## soup & salad

TURMERIC LENTIL SOUP (v, gf) 5

Moong and chana lentils, turmeric, cumin

MANGO SALAD (v, gf) 10

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

## sides

ALOO GOBI (POTATO & CAULIFLOWER) (v, gf) 8

MANGO CHUTNEY (SAUCE) 3

RAITA (YOGURT SAUCE) (gf) 4

GRILLED BROCCOLI (veg) 5

MIXED VEGGIES 8

DAL TADKA (SAUTÉED LENTILS) (v, gf) 8

RICE (v, gf) 4

***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

..... *from the tandoor* .....

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

HALF CHICKEN 12    PANEER TIKKA 14    CHICKEN TIKKA 14    SHRIMP TIKKA 16    FISH TIKKA 16

..... *entrées* .....

SERVED WITH BASMATI RICE    ALL ENTRÉES CAN BE MADE VEGAN

**SIGNATURE**

TIKKA MASALA (CREAMY TOMATO) (gf)  
Tomato sauce, cream, ginger, garlic, turmeric,  
coriander, garam masala, fenugreek  
*choice of: chicken 18, lamb 20, shrimp 20, fish 20*

KASHMIRI KORMA (SWEET SAUCE) (gf)  
Mild creamy saffron sauce, mixed fruit,  
cardamom  
*choice of: chicken 18, shrimp 20, fish 20*

GOAN VINDALOO (SPICY SAUCE) (gf) 🌶️  
Wine, vinegar, curry leaves, mustard,  
black cumin seeds  
*choice of: lamb 20, shrimp 20, fish 20*

CLASSIC CURRY (gf)  
Tomato, onion purée, ginger, garlic, turmeric,  
coriander, fenugreek, garam masala  
*choice of: chicken 18, lamb 20*

LAMB BIRYANI 🌶️ 20  
Long grain rice with biryani spices  
served with raita

CHICKEN SAAG SPINACH  
(SPINACH SAUCE) (veg) 18  
Mustard greens, broccoli, spinach, ginger,  
garlic, cream, fenugreek

CHICKEN MAKHANI  
(CREAMY SAUCE) (gf) 18  
Onion, tomato, cream, spices

**VEGETARIAN 16**

VEGGIE TIKKA MASALA (CREAMY TOMATO) (gf)  
Tomato sauce, cream, ginger, garlic, turmeric,  
coriander, garam masala, fenugreek

VEGGIE KASHMIRI KORMA (SWEET SAUCE) (gf)  
Mild creamy saffron sauce, mixed fruit, cardamom

VEGGIE GOAN VINDALOO (SPICY SAUCE) (gf) 🌶️  
Wine, vinegar, curry leaves, mustard,  
black cumin seeds

MALAI KOFTA (VEGGIE DUMPLINGS) (veg)  
Dumplings with paneer, potato, and cauliflower  
in a creamy saffron sauce

PANEER MAKHANI (BUTTER SAUCE) (gf)  
Tomato, ginger, garlic, turmeric, saffron,  
mild spices

MUTTER PANEER (GREEN PEAS) (veg, gf)  
Green peas, paneer, tomato, ginger, garlic,  
onion, black cumin, turmeric, spices

SAAG PANEER (SPINACH SAUCE) (veg)  
Mustard greens, broccoli, spinach, ginger,  
garlic, cream, fenugreek

DAL MAKHANI (CREAMY LENTILS) (gf)  
Red and black beans, black chana, urda dal,  
chana dal, onion, tomato, cream, spices

..... *tandoor baked bread* .....

HAND-STRETCHED & BAKED TO ORDER

MARIGOLD NAAN 4    GARLIC NAAN 4    ROTI (v) 4

.....  
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~ CHEF SUNIL KUMAR ~

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