

## APPETIZERS

<b>VEGETABLE PAKORA</b> GF DF	14
Otherwise known as fritters, these fried snacks are served with tamarind sauce and mint chutney	
<b>CAULIFLOWER PAKORA</b> GF DF	14
Crispy cauliflower fritters, served with tamarind sauce and mint chutney	
<b>ONION BHAJIA</b> GF DF	12
Sliced onions battered, spiced and fried, served with tamarind sauce and mint chutney	
<b>VEGETABLE SAMOSA</b> DF	10
Spiced potatoes, onions and peas stuffed in a savory pastry (2 per order) served with tamarind & mint chutney	
<b>SAMOSA CHAT</b>	15
Samosas (2 per order) served with garbanzo beans curry, yogurt, tamarind & mint chutney	
<b>PAPRI CHAT</b>	11
Canape wafers topped with potatoes, chickpeas, yogurt, tamarind & mint chutney	
<b>MAGGI MASALA NOODLES</b> DF	12
Most popular Indian street food snack, made with homemade masala sauce	
<b>PANEER PAKORA</b> GF	15
Indian soft ripened cheese, spiced, filled with mint, cilantro & batter fried	
<b>CHICKEN 65</b> DF	15
South style chicken tenders with paprika, masala, curry leaves with tamarind & mint chutney	
<b>GOBI MANCHURIAN</b> DF	14
Deep fried cauliflower florets tossed in sweet and tangy sauce	
<b>MASALA WINGS</b> GF	15
Marinated wings slow cooked in the tandoor with homemade masala sauce	
<b>TANDOORI WINGS</b> GF	15
Marinated wings slow cooked in the tandoor tossed in homemade masala sauce	
<b>FISH PAKORA</b> GF DF	19
Crispy fried fish served with mint chutney	
<b>CHILLI CHICKEN</b> DF	16
Crispy batter chicken cooked with onion, peppers, sweet and spicy sauce	
<b>CHILLI PANEER</b>	16
Crispy batter paneer cooked with onion, peppers, sweet and spicy sauce	
<b>KARMA PAKORA PLATTER</b>	
<b>Vegetarian</b> GF DF	14
Vegetable Pakora, Cauliflower Pakora, Onion Bhajia	
<b>Non-Vegetarian</b> DF	20
Mixed Vegetable Pakoras, Fish Pakora, Chicken 65	

## LIGHT FARE & SIDES

<b>YELLOW DAL SOUP</b> GF DF	12
Slow cooked yellow lentil soup with light spices	
<b>KALE SALAD</b>	14
Kale, apple, nuts, honey orange vinaigrette	
<b>CUCUMBER SALAD</b>	9
Cucumber, mix bell peppers, onion, balsamic	
<b>PAPADAM</b>	3
Indian cracker served with tamarind & mint chutney	
<b>MANGO CHUTNEY</b>	4
Spiced Indian mango relish best served with papadam	
<b>RAITA</b>	5
In-house yogurt mixed with cucumber and spices	
<b>ACHAR</b>	4
Mixed vegetable Indian style pickle	
<b>ONIONS SALAD</b>	4
Sliced red onions served with chat masala, green chillies & mint chutney	
<b>TANDOOR</b>	
<b>TANDOORI VEGETABLES</b> GF	20
Assortment of fresh vegetables & paneer marinated in yogurt, turmeric, black pepper and char grilled in the tandoor	
<b>PANEER TIKKA</b> GF	22
Paneer marinated in tandoori spices and yogurt then skewered and cooked in the tandoor	
<b>TANDOORI CHICKEN</b> GF	23
Bone-In chicken marinated in authentic Indian spices and grilled in the tandoor	
<b>CHICKEN TIKKA</b> GF	23
Boneless chicken marinated in tandoori spices and yogurt then skewered and cooked in the tandoor	
<b>LAMB TIKKA</b> GF	24
Boneless lamb marinated in tandoori spices and yogurt then skewered and cooked in the tandoor	
<b>TANDOORI FISH</b> GF	29
Marinated fish in tandoori spices and yogurt then skewered and cooked in the tandoor	
<b>TANDOORI PRAWNS</b> GF	25
Prawns marinated in tandoori spices and yogurt then skewered and cooked in the tandoor	
<b>MIXED TANDOORI PLATTER</b> GF	36
Tandoori Chicken, Lamb Tikka, Fish Tikka, Tandoori Prawns, Chicken Tikka	
<b>CHICKEN MALAI TIKKA</b> GF	23
Tender pieces of chicken marinated in heavy chashew cream cheese and a mild Indian spice blend	

## CHICKEN

<b>BUTTER CHICKEN</b> GF	21
Tandoor broiled chicken in tomato, cream and butter sauce	
<b>CHICKEN MADRAS</b> GF DF	21
A specialty from south India with roasted coconut curry and black mustard	
<b>CHICKEN TIKKA MASALA</b> GF	21
Tandoor broiled chicken tikka with creamy tomato and onion bell pepper sauce	
<b>KADAI CHICKEN</b> GF DF	21
Tandoor broiled chicken in tomato, with chopped bell pepper, tomato, onions and coriander seeds	
<b>PATIALA CHICKEN CURRY</b> GF	21
Chicken cooked in Indian spices and curry sauce with cream, cashew and hard-boiled egg	
<b>CHICKEN KORMA</b> GF	21
Boneless pieces of chicken cooked in Mughlai style cashew and onion curry	
<b>CHETTINAD CHICKEN</b> DF GF	21
A much-loved chettinad speciality with tamarind, mustard seeds and curry leaves	
<b>CHICKEN VINDALOO</b> GF DF	21
Boneless chicken cooked with potatoes, vinegar, paprika in tomato/onion spiced vindaloo coconut curry	
<b>CHICKEN JALFREZI</b> GF DF	21
Boneless chicken with vinegar, tomato, sliced bell peppers & onions	
<b>PALAK CHICKEN</b> GF	21
Spinach chicken curry, boneless chicken cooked in delicious pureed creamy spinach curry	
<b>CHICKEN COCONUT CURRY</b> GF DF	21
Boneless chicken in thick & creamy yellow coconut curry	
<b>LAMB</b>	
<b>LAMB MADRAS</b> GF DF	23
Boneless lamb in a south Indian roasted coconut curry with black mustard	
<b>LAMB PASANDA</b> GF	23
Boneless lamb in cream, tomato, onion, mint and cilantro curry	
<b>LAMB PALAK</b> GF	23
Boneless lamb cooked in delicious creamy pureed spinach curry	
<b>LAMB KORMA</b> GF	23
Boneless lamb in Mughlai style creamy cashew and onion curry	
<b>LAMB VINDALOO</b> GF DF	23
Boneless lamb cooked with, potatoes, vinegar, paprika, tomato/onion spiced vindaloo coconut curry	
<b>LAMB KADAI</b> GF DF	23
Boneless lamb cooked with green and red peppers tossed in thick onion, tomato, ginger-garlic curry	
<b>LAMB MASALA</b> GF DF	23
Boneless lamb leg in thick onion tomato base with bell peppers	

## SEAFOOD

<b>GOA FISH CURRY</b> GF DF	25
Fish cooked with mustard seeds, curry leaves, creamy coconut curry	
<b>FISH MALABARI</b> GF	25
Fish cooked in unique blend in butter sauce and coconut curry with mustard seed and curry leaves	
<b>PRAWN MASALA</b> GF	25
Tiger prawns cooked in a thick butter sauce onion, garlic, ginger, tomato sauce and spices	
<b>PRAWN GOA CURRY</b> GF DF	25
Tiger prawns with mustard seeds, curry leaves, creamy coconut curry	
<b>PRAWN MALABARI</b> GF	25
Prawns cooked in unique blend of butter sauce and coconut curry with mustard seed and curry leaves	
<b>PRAWN VINDALOO</b> GF DF	25
Prawns cooked with potatoes, vinegar, paprika in tomato/onion spiced vindaloo coconut curry	

## VEGAN

<b>CHANA MASALA</b> GF DF	17
Garbanzo beans cooked delicately with fresh onions, ginger and spices	
<b>YELLOW DAL TADKA</b> GF DF	17
Slow cooked yellow lentil with cumin and garlic	
<b>OKRA MASALA</b> GF DF	17
Pan roasted baby okra, caramelized onion & tomato curry tossed with diced onion, cilantro	
<b>COCONUT VEGETABLE</b> GF DF	17
Assorted vegetables cooked in creamy coconut curry	
<b>EGGPLANT BHARTHA</b> GF DF	17
Baby Indian eggplant finished with onion, tomato, green peas	
<b>ALOO GOBI</b> GF DF	17
Fresh cauliflower and potatoes cooked in a thick curry and flavored with coriander, ginger and garlic	
<b>VEGETABLE JALFREZI</b> GF DF	17
Assorted vegetables stir fried with vinegar, onions, bell peppers and tomatoes	
<b>MIXED VEGETABLE CURRY</b> GF DF	17
Assorted vegetables in onions and tomato gravy	
<b>ALOO PALAK</b> GF DF	17
Baked spiced potatoes cooked in delicious spinach, onion curry	

## VEGETARIAN

<b>PANEER BUTTER MASALA</b> GF	19
Soft ripened cheese in tomato, cream & butter sauce with chopped tomato and onions masala	
<b>PANEER MAKHANI</b> GF	19
Soft ripened cheese in tomato, cream & butter sauce	
<b>DAL MAKHNI</b> GF	19
Black lentil boiled and cooked with butter, tomatoes, cumin and masala	
<b>KADAI PANEER</b> GF	19
Paneer with crushed whole spices, ginger garlic, green/red peppers tossed in caramelized onion and tomato curry	
<b>NAVRATAN KORMA</b> GF	19
Assorted vegetables cooked in creamy cashew sauce	
<b>PALAK PANEER</b> GF	19
Fine chopped creamy spinach and paneer with caramelized onion, tomato, freshly ground spices	
<b>MALAI KOFTA</b> GF	20
Paneer and potatoes balls, cashew, spices cooked in tomato and butter sauce	
<b>SHAHI PANEER</b> GF	19
Soft ripened cheese in tomato, cream, cashew and butter sauce	
<b>MATAR PANEER</b> GF	19
Green peas and paneer in an onion, tomato and turmeric curry	
<b>RICE</b>	
<b>BASMATI RICE</b>	5
<b>BROWN RICE</b>	6
<b>JEERA RICE</b>	7
Basmati rice tossed with cumin	
<b>COCONUT RICE</b>	7
Basmati rice cooked with mustard seeds & coconut milk	
<b>CHICKEN BIRYANI</b> GF	21
Curried chicken cooked with steamed basmati rice, saffron, whole spices, garnished with mint & cilantro	
<b>LAMB BIRYANI</b> GF	23
Spiced boneless lamb cooked with steamed basmati rice, saffron, fresh ground curry spices	
<b>PRAWN BIRYANI</b> GF	25
Tiger prawns cooked with steamed basmati rice, saffron, fresh ground curry spices	
<b>VEGETABLE BIRYANI</b> GF	19
Assortment of fresh seasonal vegetables cooked with steamed basmati rice, saffron, fresh ground curry spices	

## BREAD

<b>PLAIN NAAN / BUTTER NAAN</b>	4
Extra soft tandoori Indian flat bread	
<b>GARLIC BASIL NAAN</b>	5
Indian style flat bread with garlic	
<b>TANDOORI ROTI / BUTTER ROTI</b>	3
Whole wheat flat bread	
<b>LACHA PRATHA / BUTTER LACHA PRATHA</b>	4
Multi-layered whole wheat bread	
<b>MISSI ROTI / BUTTER MISSI ROTI</b> GF	4
Crispy flatbread made with chickpea flour	
<b>POTATO NAAN</b>	6
Stuffed with spiced potato and herbs	
<b>PANEER SPINACH NAAN</b>	7
Stuffed with paneer cheese & spinach	
<b>KASHMIRI NAAN</b>	7
Stuffed with minced nuts, rose syrup and dry fruits	

## DESSERTS

<b>SAFFRON RICE PUDDING</b> GF DF	8
Slow cooked rice with coconut, saffron, pistachio	
<b>GULAB JAMUN</b>	8
Warm sweet cottage cheese dumplings in fragrant rosewater syrup, shredded coconut	
<b>RAS MALAI</b>	8
Soft rich cottage cheese in condensed milk and pistachio	
<b>ICE CREAMS MANGO / VANILLA</b>	8
Two scoops of rich mango or vanilla ice cream	
<b>CHOCOLATE CAKE &amp; VANILLA ICE CREAM</b>	11
Warm chocolate cake with vanilla ice cream	