

Menu

Main dishes can be made Mild, Medium or Hot
N – Contains nuts but some can be made without
V – Vegan
GF – Gluten Free

Appetizers

V	GF	Vegetable Samosas – Triangular shaped pastry filled with potatoes, peas and spices, served with our signature mint chutney. (2 pieces)	\$4
		*Ground Beef Option	\$6
V	GF	Vegetable Pakora – Fritters made with spinach, cabbage, onion and green chilies battered in chickpea flour served with our signature mint chutney.	\$6
V	GF	Masala Papads – Thin, crisp disc-shaped toast made with lentil and rice flour with a topping of onions, potatoes and mango powder. (3 pieces)	\$4
V		Masala Fries – Indian style French fries topped of onions, potatoes and mango powder.	\$4
V	GF	Palak Chaat – Crispy salad made with fried spinach, sev (fried crunchy chickpea/rice flour mini noodles), chaat masala, tomatoes and tamarind chutney.	\$6
	GF	Shrimp Pakora - Shrimp bathed in chickpea batter and spices, then fried until golden brown.	\$8
	GF	Paneer Pakora – Fritters made with Indian cheese covered in chickpea flour served with our signature mint cilantro chutney.	\$8
	GF	Bhelpuri – Puffed rice mixed with sev (fried crunchy chickpea/rice flour mini noodles), onions, potatoes, green chilies and cilantro with our signature mint and tamarind chutneys.	\$5

Main Dishes

Served with a bowl of Chef's Basmati rice

	GF	Butter Chicken – Traditional North Indian dish. Chicken in a creamy tomato sauce.	\$11
	GF	Chicken Tandoori – Chicken cooked on the Tandoor and garnished with spices, and onions.	\$14
N	GF	Chicken Korma – Chicken cooked with poppy seeds and nuts in a creamy sauce.	\$13
	GF	Beef Kofta – Ground beef marinated with spices, and onions, rolled into meatballs and simmered in Chef's special red sauce, topped with fresh cilantro.	\$12
	GF	Lamb Kebabs – Ground Ozzie lamb cooked with exotic spices on the grill and served with aromatic basmati rice and raita.	\$14
	GF	Tikka Masala – Classic British Indian dish. Choice of protein simmered in a tomato based sauce with yogurt and ground spices.	
		Chicken Option	\$11
		Shrimp Option	\$12
		Lamb Option	\$14
	GF	Vindaloo – My grandma's recipe. Choice of protein simmered in a tomato based sauce with coconut milk, cloves and a touch of vinegar.	
		Chicken Option	\$12
		Shrimp Option	\$13
		Lamb Option	\$14

Prices subject to change without notice.
18% Gratuity applies to groups 6 and more.

N	GF	Biryani – Royal Medieval Indian specialty. Choice of protein marinated with yogurt and exotic spices, served on a bed of basmati rice, and nuts. <i>(Nut free option available upon request)</i>	
		Chicken Option	\$11
		Shrimp Option	\$12
		Lamb Option	\$14

Main Vegetarian Dishes

	GF	Paneer Makhani – Indian cheese cooked in a creamy tomato based sauce.	\$10
	GF	Malai Kofta – Potato dumplings mixed with Paneer, cilantro, and spices.	\$10
	GF	Saag/Palak Paneer – Indian cheese cooked with spices in a creamy spinach and tomato sauce.	\$10
	GF	Matar Paneer – Indian cheese cooked with spices in a tomato based sauce with peas.	\$10
	GF	Aloo Palak – Potatoes cooked with five different spices in a rich creamy spinach sauce.	\$9
V	GF	Aloo Matar – Spiced potatoes simmered gently in a tomato based sauce with peas (please tell server vegan option)	\$8
V	GF	Aloo Gobi – Cabbage, potatoes, carrots, spinach and onions lightly sautéed with spices.	\$9.50
V	GF	Daal – Classic lentil soup from the North of India.	\$9
V	GF	Choley – Indian style chickpeas cooked with cinnamon, potatoes and garam masala. <i>Add \$0.50 for GF (please tell server vegan option)</i>	\$9
N	V GF	Rice Pilaf – Basmati rice cooked with exotic spices, vegetables, and garnished with nuts. <i>(Nut free option available upon request)</i>	\$8

Rice

V	GF	Chef's Basmati Rice – Aromatic rice grown in the foothills of the Himalayas cooked with a touch of cardamom and cloves.	\$5
V	GF	Lemon Rice – Basmati rice cooked with lemon, dried red chilies & crispy channa daal.	\$6
V	GF	Coconut Rice – Basmati rice cooked with dried coconut, red chilies & crispy channa daal.	\$6.5
N	V GF	Jahengiri Pilaf – Favorite of the Emperor Jahengir. Basmati rice cooked with pistachios, cranberries and cardamom.	\$9

Breads

		Naan – Classic Indian bread cooked in the tandoor clay oven.	\$2
		Garlic Naan – Naan topped with diced garlic.	\$3
		Paneer Naan – Naan filled with Indian cheese, spices and herbs.	\$4
		Paneer Paratha – Indian flatbread filled with cheese.	\$3
		Spinach Paneer Paratha – Indian flatbread filled with cheese and spinach.	\$3.50
V		Aloo Paratha – Indian flatbread filled with potatoes, cilantro and spices.	\$2.50
V		Roti – Homestyle Indian whole wheat bread cooked directly on the flame.	\$2.50

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Sides

Small or Large

GF	Raita – Classic yogurt-based dip mixed with cucumbers, mango powder and carrots.	\$1.50 Lg \$5
GF	Mint Chutney – Mint cilantro chutney with a touch of yogurt.	\$1 Lg \$4
V GF	Tamarind Chutney – Sweet and sour chutney made with dates and tamarind.	\$1.50 Lg \$5

Drinks

V GF	Rose Water – Refreshing drink made with sugared rose water.	\$3
V GF	Nimbu Pani – Indian style lemonade made with freshly squeezed lime juice and mint.	\$2.50
V GF	Watermelon Juice – Freshly blended watermelon with a touch of mint.	\$2.50
N V GF	Elaneer – Coconut water full of natural vitamins & minerals.	\$3
GF	Falooda – Refreshing drink made with rose water, milk and vanilla ice cream.	\$5
GF	Mango Lassi – Classic Indian smoothie made with yogurt and mango.	\$4
GF	Rose Lassi – A twist on the classic mango lassi made with rose water, dusted with cardamom.	\$5
GF	Smoothies – Strawberry Banana, Triple Berry, Mango or Oreo	\$4.50
N GF	Badam Sherbet – Indian milkshake made with ground almonds and poppy seeds.	\$5
V	<i>*Add \$1 for almond milk</i>	
GF	Chai – Classic Indian tea made with milk, ginger, cardamom and cloves.	\$3
V	<i>*Add \$1 for almond milk</i>	
GF	Coffee – Indian BRU	\$3
GF	Fountain Drinks – Iced Tea, Coke, Diet Coke, Dr. Pepper, Sprite	\$3

Our Desserts

N GF	Gajar Halwa – Traditional New Delhi dessert made with three different kinds of milk, pistachios, almonds, saffron and cardamom.	\$5
	Gulab Jamun – Indian donuts made with milk flour in sugar and rose syrup.	\$4

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