

# Appetizers



## **Manchurian**

*(Choice of cauliflower, chicken)*

Dipped in a light batter, fried and stir fried in a sweet and spicy sauce  
(8/9)

## **Samosa Trio**

Three different pastries stuffed with potato, mozzarella and mushrooms, cheddar and corn and mildly seasoned  
(6)

## **Chicken Malai Kebab**

Boneless pieces of chicken breast, marinated in a cream marinade, skewered and grilled in the Tandoor oven  
(9)

## **Aloo Tikki**

Potatoes mixed with mild Indian seasonings and cheese, fried and served with a date chutney  
(8)

65

*(Choice of chicken / paneer)*

Dipped in our house-seasoned batter and fried  
(8/9)

## **Prawn Pakora**

Finely chopped shrimp mixed with red onions, cilantro, mild spices and dipped in a light seasoned batter and fried  
(9)

## **Kadugu Era**

Tiger prawns marinated in the chef's special marinade and pan seared with South Indian seasonings  
(10)

## **Mixed Vegetable Pakoras**

A medley of sliced cauliflower, peppers, potato, squash and onions dipped in a chickpea batter and fried  
(9)

## **Calamari Pakora**

Squid dipped in mildly spiced seasoning and fried  
(8)

~ 18% gratuity will be added to all parties 5 or more ~

# Soups & Salads



**Mulligatawny Soup**  
Curry flavored soup with vegetable stock, lentils and coconut milk  
(4)

**Tomato Soup**  
Fresh tomatoes puréed and simmered with cream and mild spices  
(4)

**Sweet Corn Soup**  
Your choice of vegetables or chicken cooked with corn and a vegetable stock  
(4)

**Jhinga Anar Salad**  
Mildly spiced pan seared shrimp, glazed with pomegranate sauce and served on top of bed of lettuce, onions, tomatoes  
(9)

**Tandoori Chicken Salad**  
Strips of Tandoori chicken served with a green salad  
(9)

**Chickpea Salad**  
Chickpeas mixed with onions, tomatoes, cilantro, lemon juice and mild Indian seasonings served on a bed of lettuce and house dressing  
(8)

**Paneer Tikka Salad**  
Indian cottage cheese cooked in the Tandoor oven and served on a green salad  
(9)

## ACCOMPANIMENTS

### **Raita**

Grated fresh cucumber, carrots, cilantro and yogurt  
(3)

### **Mango Chutney**

Sweet mango chutney  
(3)

### **Pappad**

Crispy lentil wafers  
(2)

### **Pickle**

Choice of lemon, mango or mixed  
(2)





**Tikka Masala**

Creamy tomato based sauce spiced with mild Indian herbs and spices

**Korma**

Indian Aromatic almond creamy based sauce

**Goan Style Curry**

My mother's home recipe, cooked in coconut milk and fragrant Indian spices

**Saag**

Spinach cooked with cream and mild Indian seasonings

**Country Chicken Curry**

Home-style chicken on bone curry made with fresh tomatoes, onions, ginger, garlic and cilantro

**Vindaloo** 🌶️

Very spicy Goan style curry cooked with potatoes

**Chilli Fry** 🌶️

Spicy stir-fry mixed with ginger, garlic and bell peppers

**Malabar**

Ginger infused coconut curry seasoned with fennel seeds and Malabar peppercorns

**Bhuna**

Semi-dry curry tossed with bell peppers, ginger and onions



# Entrées



Choice of:

Vegetables (14) | Paneer (15) | Chicken (16) | Lamb (18) | Shrimp / Fish (18)

~All entrées served with basmathi rice~  
\*Gluten-free and Vegan options available\*

(Prices subject to change)

Customize your spice level:  
medium 🌶️ | hot 🌶️🌶️ | extreme 🌶️🌶️🌶️

# Vegetarian Entrées

**Paneer Butter Masala**

Paneer cooked with onions, bell peppers and finished in a garlic butter and tomato cream based sauce (15)

**Malai Kofta**

Vegetable and cheese dumplings finished in a creamy based sauce (14)

**Chana Masala**

(Choice of mushrooms or fresh spinach)

Chickpeas cooked with onions, tomato and cooked in a mild curried sauce (14)

**Salan**

A blend of onions, red chilies, peanut, coconut and cumin. Your choice of eggplant, Jalapeño or mushroom (14)

**Aloo Gobi**

Potato and cauliflower cooked with fresh tomatoes, cilantro and mildly spiced with Indian herbs and spices (14)

**Dal Fry**

Lentils tempered with mustard seeds, red chilies, curry leaves and garlic (13)

~All entrées served with basmathi rice~  
\*Gluten-free and Vegan options available\*



# Dosa Station

**Masala Dosa**

Traditional rice and lentil crepe stuffed with seasoned potatoes and served with coconut chutney and sambar (8)

**Mysore Masala Dosa**

Rice and lentil crepe topped with a spicy homemade spread and stuffed with seasoned potatoes. Served with coconut chutney and sambar (10)

**Vegetable Uttapam**

Medley of vegetables served on top of a rice and lentil pancake. Served with coconut chutney and sambar (9)

**Pizza Uttapam**

Rice and lentil pancake topped with mozzarella, cheddar, onions and tomatoes (10)

# Tandoor Specialties



## Murgh Tikka

Boneless pieces of chicken marinated in yogurt, herbs and spices. Skewered and cooked in the Tandoor oven  
(16)

## Boti Kebab

Boneless pieces of lamb marinated in a yogurt marinade. Skewered and cooked in the Tandoor oven  
(18)

## Achari Machli / Jhinga Tikka

Catch of day or shrimp marinated in a spicy marinade, cooked in the Tandoor oven  
(16/19)

## Sheek Kebab

Ground lamb mixed with onion, garlic, cheese and mild Indian herbs and spices. Skewered and cooked in the Tandoor oven  
(17)

## Tandoori Mixed Grill

Murgh Tikka, Sheek Kebab, Shrimp Tandoori, and Machli Tikka  
(20)

*~All entrées served with the chef's sauce of the day and basmathi rice~  
(Prices subject to change)*

## Naan / Garlic or Onion Naan

Leavened, fine flour bread, cooked in the tandoor oven  
(3/4)

## Roti

Flat dry whole wheat bread baked in tandoor oven  
(3)

## Paratha

Buttered and layered whole wheat bread  
(5)

## Puri

Deep-fried puffed whole wheat bread  
(5)

## Bombay Naan

Naan stuffed with mozzarella, cheddar cheese, fresh cilantro, red and green peppers and red onions  
(5)

## Kashmiri Naan

Naan stuffed with shredded coconut, golden raisins, cherries and almonds  
(5)

# Breads



# Rice & Noodles



## Biryani

Basmathi rice cooked with authentic herbs and Indian spices

## Fried Rice

Indian Chinese style fried rice mixed with bell peppers, scallions, carrots and mildly seasoned with spices and soy sauce

## Spinach Rice

Basmathi rice sautéed with fresh spinach, onions and spices  
Garnished with fried onions

## Indo-Chinese Noodles

Noodles stir fried with mixed vegetables and seasoned with mild spices and soy sauce

## Masala Noodles

Noodles seasoned with mustard seeds, curry leaves and Indian seasonings

*Vegetables (14) | Chicken (16) | Lamb (18) | Shrimp (19)*

*(Prices subject to change)*

## Mango Lassi (4)

## Mango Milk Shake (3)

## Sweet or Salt Lassi (3)

## Madras Coffee (3)

## Chai (4)

## Coffee / Tea (2)

## Iced Tea (2)

## Jasmine / Green Tea (2)

## Nimbu Soda (3)

## Sprite / Coke / Diet Coke / Ginger Ale / Perrier (2)



# Beverages

*~ 18% gratuity will be added to all parties 5 or more ~*