



APPETIZERS

HOT CHILI CILANTRO CHICKEN OR SHRIMP 10

Chicken or shrimp, hot chilies, cumin, cilantro, and curry leaf

CRISPY CHICKEN OR SHRIMP WITH A RED PEPPER CREAM SAUCE 10

Chicken or shrimp, roasted hot peppers, curry leaf, and cream

GOBI MANCHURIAN 10

Crispy fried cauliflower with a homemade spicy sauce

CHICKEN 65 8

Crispy fried chicken, cumin, curry leaf

CRAB CAKES 10

Lump crab, ginger, garlic

STUFFED POTATO PANEER CAKES 8

Paneer, cayenne, peas

SAMOSAS

Potato & Peas 6 | Chicken 10 | Lamb 10

PAKORAS 8

(Choice of any two) Eggplant, Cauliflower, Spinach, Zucchini, Onion, Hot Chilies, Broccoli, Potatoes, Mushrooms, Kale

PIQUANT WINGS 12

SMALL PLATES

HUMMUS PLATTER 12

Chickpeas, lemon, tahini, and pita bread (Optional Falafil + 3)

BABA GANOUSH DIP 10

Roasted eggplant, olive oil, and pita bread (Optional Falafil + 3)

SPINACH PANEER DIP 12

Baby spinach, paneer, mozzarella, and pita bread (Optional Falafil + 3)

SALAD

CHICKPEA SALAD 6

Tomato, cucumber, chickpeas, and poppy seed dressing

HOUSE GREEN SALAD 6

Spinach, tomato, cucumber, and poppy seed dressing

RAITA 5

Seasoned traditional homemade cucumber yogurt dip

SOUP

HOUSE LENTIL SOUP 6

POTATO SOUP 5

TOMATO SOUP 5

CHICKEN SOUP 5

NAAN / PARATHA

Traditional Indian white wheat bread

BUTTER NAAN 5

GARLIC AND HERB NAAN 6

STUFFED CHEESE NAAN 10

CHILI CHEESE NAAN 10

BULLET NAAN 7

(Hot Chilies)

STUFFED LAMB AND CHEESE NAAN 10

PESHAWARI NAAN 10

Almonds, Raisins, Cashew, Pistachio, and Fig

ALOO PARATHA 8

PANEER PARATHA 8

GOBI PARATHA 8

LACHA PARATHA 8



CLASSICS

All entrées are served with Basmati rice

Choose Heat: Mild, Medium, Hot, or Dare You

Chicken Breast 18 | Boneless Lamb 20 | De-veined Shrimp 18

CURRY

A rustic, authentic Indian one-pot packed with multiple Asian spices

MADRAS

Very famous South Indian dish with coconut and curry leaves sauce

VINDALOO

Potatoes, finished with our famous Vindaloo sauce

JALFREZI

Onions, sweet peppers, vegetables and tomatoes with spicy Jalfrezi sauce

GOAN

Fresh herbs and vinegar in a creamy cashew sauce

SAAG

Creamy spinach and fenugreek leaf in a creamy sauce

PASANDA

Creamy sauce with cashew and cardamom

TIKKA MASALA

Fenugreek leaf in a creamy tomato sauce

TIKKA SPINACH

Fenugreek leaves and spinach served in a creamy tomato sauce

KABAB MASALA

Ground chicken or lamb kabob in a creamy sauce

ALOO Potato

CHANA Chickpeas

FENUGREEK LEAF Dried Herb

GHOBI Cauliflower

LENTILS Split Beans

MUTTER Green Peas

PALAK Spinach

PANEER Homemade Indian Cheese

TANDOOR Traditional Indian Clay Oven

*Please let your server know of any allergies and dietary preferences.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu contains no MSG. A 20% gratuity will be charged for tables of six or more.

CHEF SIGNATURE

LAMB CHOPS 24

Juicy lamb chops on a bed of rice.
Comes with house salad and vegetable of the day.

GOAT CURRY 22

Goat meat on bones cooked at
slow heat in its own juices

MALAI 22

White creamy and cheesy sauce with
very mild spices and choice of chicken
breast, lamb, or shrimp

TANDOOR CHICKEN TIKKA 18

Well seasoned chicken breast on a bed of rice.
Comes with house salad and vegetable of the day.



VEGETARIAN

MAKHANI CURRY 16

A creamy tomato and cashew sauce with any
two: Paneer, Spinach, Potatoes, Mutter

CRISPY EGGPLANT WITH MAKHNI CURRY 15

Fried eggplant in a creamy cashew sauce

PANEER KADAI 15

Homemade cheese cooked with peppers and onion
in a tomato based curry

MALAI KOFTA 16

Mixed vegetables and homemade cheese
dumplings in a cashew nut sauce

NORATAN PANEER KORMA 15

Mixed vegetables and paneer in a creamy sauce
of cashews, and cardamom

ALOO MUTTER PANEER 15

Potatoes, green peas, and homemade cheese

VEGETABLE KOFTA PALAK GRAVY 17

Mixed vegetables and cheese dumplings
in a creamy spinach sauce

VEGAN

BENGAN BARTHA 14

Tandoor roasted eggplant,
tomatoes, and onion

BHINDI MASALA 13

Okra, tomatoes, and onion

ALOO PALAK 13

Potatoes with baby spinach

ALOO GOBI MUTTER 14

Potatoes with cauliflower and peas

ALOO CHANA 13

Potatoes with garbanzo beans

VEGETABLE JALFREZI 14

Mixed vegetables with onions,
sweet peppers, and tomatoes

DAAL SAAG 13

Yellow lentils and baby spinach

DAAL TADKA 13

Yellow lentils, tomatoes, ginger, and garlic

VEGETABLE VINDALOO 13

Potatoes and vegetables in our famous
Vindaloo sauce

BIRYANI

Basmati rice sautéed and seasoned, cooked
with spices. Served with raita on the side.

VEGGIE 14

CHICKEN 18

LAMB 20

GOAT 22

PLAIN RICE 3

JUNIOR MENU

SHRIMP BASKET 6

Served with French fries

CHICKEN TENDERS 6

Served with French fries

CHICKEN NUGGETS 6

Served with French fries

KRAFT MAC 'N' CHEESE 5

MOZZARELLA STICKS 6

SWEET ENDINGS

KHEER 5

Rice pudding topped with almonds

GULAB JAMUN 5

Dough balls, deep-fried and served hot
in sweet rose water syrup

MANGO ICE CREAM 5

PISTACHIO ICE CREAM 5

BAKLAWA 5

RAS MALAI 6



BEVERAGES

MANGO LASSI

A homemade yogurt based drink
flavored with real Indian mangoes

SWEET/SALTED LASSI

A homemade yogurt based drink.
Choose sweet or salted.

MINT LASSI

A homemade yogurt drink with mint.

CHAI

ICED TEA

SOFT DRINKS

Coke | Diet Coke | Sprite | Dr. Pepper | Hi-C Pink Lemonade

BEER

INDIAN

Flying Horse, Kingfisher, Taj Mahal, Woodpecker

DOMESTIC

Bud Light, Michelob Ultra, Yuengling

IMPORTED

Blue Moon, Corona, Guinness, Heineken

SCAN TO VIEW
MENU ON YOUR
MOBILE DEVICE



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