

APPETIZERS

HOT CHILI CILANTRO CHICKEN OR SHRIMP 12

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

CRISPY CHICKEN OR SHRIMP WITH A RED PEPPER CREAM SAUCE 12

Chicken or shrimp, roasted hot peppers, curry leaf in a creamy sauce

GOBI MANCHURIAN 10

Crispy fried cauliflower with a homemade spicy sauce

CHICKEN 65 10

Crispy fried chicken, cumin, curry leaf

CRAB CAKES 10

Lump crab, ginger, garlic

STUFFED POTATO PANEER CAKES 8

Paneer, cayenne, peas

SAMOSAS

Potato & Peas 8 | Chicken 12 | Lamb 12

PAKORAS 12

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

PANEER CHILI FRY 12

Crispy paneer in a sweet, hot and tangy sause

SHRIMP PAKORA 12

Crispy Fried Shrimp

CHICKEN PAKORA 12

Crispy Chicken tossed in slightly sweet, spicy, hot and tangy chilli sauce

SHAMI KABAB 14

Grassfed Beef | Lentil | Spice Paddy



SMALL PLATES

HUMMUS PLATTER 12

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

BABA GANOUSH DIP 12

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

FALAFIL PLATE 10

Pita Bread and Falafil

SPINACH PANEER DIP 13

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

Extra Pita 3

SOUP & SALAD

HOUSE LENTIL SOUP 6

POTATO SOUP 6

CHICKEN SOUP 6

TOMATO SOUP 6

HOUSE GREEN SALAD 6

Spinach, tomato, cucumber, and poppy seed dressing

RAITA 6

Seasoned traditional homemade cucumber yogurt dip

DESI SALAD 6

Onion, cucumber, peppers, and lemon

NAAN / BREAD

Traditional Indian white wheat bread

BUTTER NAAN 6

GARLIC AND HERB NAAN 7

STUFFED CHEESE NAAN 12

CHILI CHEESE NAAN 12

BULLET NAAN 8

(Hot Chillies)

STUFFED LAMB OR CHICKEN NAAN 14

PESHAWARI NAAN 14

Almonds, Raisins, Cashew, Pistachio, and Fig

(Add Garlic \$.99)

CLASSICS

All entrées are served with Basmati rice

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

Chicken Breast 20 | Boneless Lamb 22 | De-veined Shrimp 20

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 spicy 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 26
Juicy lamb chops on a bed of rice.
Comes with house salad and creamy vegetables.

LAMB ROGAN JOSH 28
Aromatic curried meat
flavored by kashmiri chillies
bone in lamb

GOAT CURRY 24
Goat meat on bones cooked at
slow heat in its own juices with spices

MALAI 22
White creamy and cheesy sauce with
very mild spices and choice of chicken
thigh, lamb, or shrimp

TANDOOR CHICKEN TIKKA 20
Well seasoned chicken breast on a bed of rice.
Comes with house salad and creamy vegetables.

CHICKEN QEEMA 20
Chopped chicken with Aloo and Mutter.



VEGETARIAN

MAKHANI CURRY 18
A creamy tomato and cashew sauce with any
two: Paneer, Spinach, Potatoes, Mutter

GOAN 18
Mixed vegetables in a green creamy cashew sauce

CRISPY EGGPLANT WITH MAKHNI CURRY 18
Fried eggplant in a creamy cashew sauce

PANEER VINDALOO 18
Paneer and potatoes in our spicy Vindaloo sauce

PANEER KADAI 16
Homemade cheese cooked with peppers and onion
in a tomato based curry

MALAI KOFTA 18
Mixed vegetables and homemade cheese
dumplings in a cashew nut sauce

NORATAN PANEER KORMA 17
Mixed vegetables and paneer in a creamy sauce
of cashews, and cardamom

ALOO MUTTER PANEER 17
Potatoes, green peas, and homemade cheese

VEGETABLE KOFTA PALAK GRAVY 18
Mixed vegetables and cheese dumplings
in a creamy spinach sauce

PANEER TIKKA MASALA 18
Paneer and Tikka Masala Sauce

PALAK PANEER 18
Creamy Spinach with Paneer

PASANDA SAUCE 11



BIRYANI

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

VEGGIE 15

CHICKEN 20

LAMB 22

GOAT 22

PLAIN RICE 5

VEGAN

BENGAN BARTHA 16
Tandoor roasted eggplant,
tomatoes, and onion

ALOO PALAK 15
Potatoes with baby spinach

ALOO GOBI MUTTER 16
Potatoes with cauliflower and peas

ALOO CHANA 15
Potatoes with garbanzo beans

VEGETABLE JALFREZI 16 🌶️
Mixed vegetables with onions,
sweet peppers, and tomatoes

DAAL SAAG 16
Yellow lentils and baby spinach

DAAL TADKA 15
Yellow lentils, tomatoes, ginger, and garlic

VEGETABLE VINDALOO
Mixed vegetables in a spicy, tangy curry



JUNIOR MENU

SHRIMP BASKET
Served with French fries

CHICKEN TENDERS
Served with French fries

CHICKEN NUGGETS
Served with French fries

KRAFT MAC 'N' CHEESE

SWEET ENDINGS

KHEER
Rice pudding topped with almonds

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

KULFI
Traditional Indian ice cream made with slowly
simmered whole milk. Your choice of: Mango, Pistachio,
Coconut, or Malai.

BEVERAGES

MANGO LASSI
A homemade yogurt based drink
flavored with real Indian mangoes

SWEET/SALTED LASSI
A homemade yogurt based drink.
Your choice of sweet or salted.

CHAI

ICED TEA
Sweet or Unsweet

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

GIFT CARDS AVAILABLE



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