


Menu

Main dishes can be made Mild, Medium or Hot  Allergy advice- contains nuts but some can be made without

V – Vegan


GF – Gluten Free

Our Appetizers

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




Our Main Dishes

Served with a Bowl of Chef's Basmati rice

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Vegan

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-  **GF Butter Chicken** – Traditional dish from the north of India- chicken in a creamy nut based tomato sauce \$11
- GF Chicken Tikka Masala** – Classic British Indian dish- chicken cooked with yogurt and ground spices, in a tomato based sauce \$11
- GF Chicken Tikka** – Chicken cooked on the Tandoor and garnished with spices, onions \$12
- GF Beef Kofta** – Indian version of meatballs- ground beef marinated with spices, and onions in Chef's special red sauce topped with fresh cilantro \$12
-  **GF Chicken Biryani** – Royal Medieval Indian specialty- chicken marinated with yogurt and exotic spices, served on a bed of basmati rice, nuts and raisins \$11
-  **GF Chicken Korma** Chicken cooked with poppy seeds and nuts in a white creamy sauce \$13

Prices subject to change without notice

18% Gratuity applies to groups 6 and more

GF Vindaloo – My grandma’s recipe made with coconut milk, cloves and a touch of vinegar in a tomato based sauce (Chicken, Shrimp or Lamb)	\$12, 13, 14
GF Shrimp Biryani – Indian shrimp cooked with exotic spices, served on a bed of basmati rice, nuts and raisins	\$12
GF Lamb Biryani – Ozzie Lamb marinated with exotic spices served on a bed of basmati rice, nuts and raisins	\$13
GF Lamb Kebabs Ground Ozzie Lamb cooked with exotic spices on the grill and served with aromatic basmati rice and raita	\$14

Our Main Vegetarian Dishes

GF Paneer Makhni – Vegetarian equivalent of butter chicken-Indian cheese (paneer) cooked in a creamy cashews tomato based sauce	\$10
GF Malai Kofta – Vegetarian version of Beef Kofta- potato dumplings mixed with Indian cheese (paneer), cilantro, spices, cashew nuts and raisins	\$10
GF Paalak Paneer – Indian cheese (paneer) cooked with five different spices in a rich creamy spinach and tomato sauce	\$10
V GF Matar Paneer – Indian cheese (paneer) cooked with spices in a tomato based sauce with peas	\$10
V GF Aalo Matar – Spiced potatoes simmered gently in a tomato based sauce with peas (<i>Vegan</i>)	\$8
GF Aaloo Paalak – Potatoes cooked with five different spices in a rich creamy sauce of spinach	\$9
V GF Daal (Lentil soup) – Classic lentil soup from the North of India (made with the “Daal of the day” Toor, Masoor or Channa)	\$9
V GF Choley – Indian style garbanzo beans (chickpea) cooked with cinnamon, potatoes and garam masala (Add .5 for GF)	\$9
GF Rice Pilaf – Basmati rice cooked with exotic spices, vegetables, raisins and nuts	\$8
GF Aaloo Gobi – Cabbage, potatoes, carrots, spinach and onions lightly sautéed with spices	\$9.5

Our Rice

GF Chef’s Basmati Rice – Aromatic rice grown in the foot-hills of the Himalayas cooked with a touch of cardamom and cloves	\$4
GF Lemon Rice – Classic of South India- basmati rice cooked with lemon, dried red chilies & crispy channa daal	\$5
GF Coconut Rice – Classic of South India- basmati rice cooked with dried coconut, red chilies & crispy channa daal	\$6
GF Jahengiri Pilaf – Favorite of the Emperor Jahengir- basmati rice cooked with pistachios, cranberries and cardamom	\$8

Our 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 paneer, spices and herbs	\$4
Rotis – Home style Indian whole wheat flour bread cooked directly on the flame	\$2.5
GF Paneer Paratha – Indian flatbread filled with paneer	\$3
Aaloo Paratha – Paratha filled with potatoes, cilantro and spices	\$2.5

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Our Sides

Small or medium

Raita – Classic yogurt-based dip mixed with cucumbers, mango powder and carrots	\$1.5 –\$5
Mint Chutney – Mint cilantro chutney with a touch of yogurt	\$1 –\$4
Tamarind Chutney – Sweet and sour chutney made with dates and tamarind	\$1.5 –\$5

Our Drinks

Rose Water – Refreshing drink made with sugared rose water	\$3
Falooda – Refreshing drink made with rose water, milk, basil seeds and vanilla ice-cream	\$5
☪ Baadam Sherbet – Indian milkshake made with ground almonds and poppy seeds (Add \$1 for almond milk)	\$5
Mango Lassi – Classic Indian smoothie made with yogurt and mango	\$4
Rose Lassi – A twist of the classic mango lassi made with rose water and dusted with cardamom	\$5
Nimboo Pani – Indian style lemonade made with freshly squeezed lime juice and mint	\$2.5
Water Melon Juice - Freshly blended water-melon with a touch of mint, ah so refreshing for the Texan heat	\$2.5
Sherbet Kaaju and Ajnoor – Exotic cashews and fig milkshake with a touch of rose water	\$6
☪ Elaneer – Typical of South India- coconut water full of natural vitamins & minerals	\$3
Chai – Classic Indian tea made with milk ginger, cardamom and cloves (Add \$1 for almond milk)	\$3
Coffee (Indian Bru) – Regular	\$3
Fountain Drinks – Ice Tea, Coke, Diet Coke, Dr. Pepper, Sprite	\$3

Our Desserts

☪ Gajar Halwa – Traditional New Delhi dessert made with three different kinds of milk, pistachios, almonds, saffron and cardamom	\$5
Kulfi - Indian ice-cream	\$6
Gulab Jamun – Indian donuts made with milk flour in sugar and rose syrup	\$4

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