

Menu

Main dishes can be made Mild,
Medium or Hot

N – Contains nuts but some can be
made without

V – Vegan

GF – Gluten Free

Prices subject to change with-out notice

Appetizers

V	GF	Vegetable Samosas – Triangular shaped pastry filled with potatoes, peas and spices, served with our signature mint chutney. (2 pieces) *Ground Beef Option	\$5 \$8
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 potatoes and chaat masala with tikka sauce	\$5
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.	\$6.00

Main Dishes

Served with a bowl of Chef's
Basmati rice

	GF	Butter Chicken – Traditional North Indian dish. Chicken in a creamy tomato sauce.	\$14
	GF	Chicken Tandoori – Chicken cooked on the Tandoor and garnished with spices, and onions.	\$16
N	GF	Chicken Korma – Chicken cooked yoghurt in a creamy sauce.	\$15
	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.	\$15
	GF	Lamb Kebabs – Ground Ozzie lamb cooked with exotic spices on the grill and served with aromatic basmati rice and raita.	\$17
	GF	Tikka Masala – Classic British Indian dish. Choice of protein simmered in a tomato based sauce with yogurt and ground spices. Chicken Option	\$14

		Shrimp Option	\$15
		Lamb Option	\$17
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	\$14
		Shrimp Option	\$15
		Lamb Option	\$17
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. (Nut free option available upon request)	
		Chicken Option	\$14
		Shrimp Option	\$15
		Lamb Option	\$17

Main Vegetarian Dishes

GF		Paneer Makhani – Indian cheese cooked in a creamy tomato based sauce.	\$12
GF		Malai Kofta – Potato dumplings mixed with Paneer, cilantro, and spices.	\$12
GF		Saag/Palak Paneer – Indian cheese cooked with spices in a creamy spinach and tomato sauce.	\$12
GF		Matar Paneer – Indian cheese cooked with spices in a tomato based sauce with peas.	\$12
GF		Aloo Palak – Potatoes cooked with five different spices in a rich creamy spinach sauce.	\$11
V GF		Aloo Matar – Spiced potatoes simmered gently in a tomato based sauce with peas (please tell server vegan option)	\$11
V GF		Aloo Gobi – Cabbage, potatoes, carrots, spinach and onions lightly sautéed with spices.	\$10.50
V GF		Daal – Classic lentil soup from the North of India.	\$11
V GF		Choley – Indian style chickpeas cooked with cinnamon, potatoes and garam masala. <i>Add \$1.0 for GF (please tell server vegan option)</i>	\$11
N V GF		Rice Pilaf – Basmati rice cooked with exotic spices, vegetables, and garnished with nuts. (Nut free option available upon request)	\$10

Rice

V GF		Chef’s Basmati Rice – Aromatic rice grown in the foothills of the Himalayas cooked with a touch of cardamom and cloves.	\$6
V GF		Lemon Rice – Basmati rice cooked with lemon, dried red chilies & crispy channa daal.	\$6.5
V GF		Coconut Rice – Basmati rice cooked with dried coconut, red chilies & crispy channa daal.	\$7
N V GF		Jahengiri Pilaf – Favorite of the Emperor Jahengir. Basmati rice cooked with pistachios, cranberries and cardamom.	\$10

Breads

V	Naan – Classic Indian bread cooked in the tandoor clay oven.	\$3
V	Garlic Naan – Naan topped with diced garlic.	\$4
	Paneer Naan – Naan filled with Indian cheese, spices and herbs.	\$5
	Paneer Paratha – Indian flatbread filled with cheese.	\$5
	Spinach Paneer Paratha – Indian flatbread filled with cheese and spinach.	\$4
V	Aloo Paratha – Indian flatbread filled with potatoes, cilantro and spices.	\$5
V	Roti – Homestyle Indian whole wheat bread cooked directly on the flame.	\$3

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.	\$3
V GF	Watermelon Juice – Freshly blended watermelon with a touch of mint.	\$3
V GF	Elaneer –Coconut water full of natural vitamins & minerals.	\$3
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
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