



DINNER MENU

APPETIZER

Papadam Thin and Crispy Lentil Breads, Served with Mint Chutney (V, GF)	\$3	Veggie Samosa Seasoned Potatoes and Green Pies Filled in Crispy Turnovers (V)	\$6
Onion Pakora Sliced Onion with Indian Spices Coated with Chickpea butter (V, GF)	\$6	Chicken Pakora Fritters made with Chicken Tender and Chickpea- Flour Batter & served with tamarind Sauce (GF)	\$8
Buffalo Wings Marinated in Yogurt, Herbs and Jerk Spices and roasted in the Tandoori Oven (GF)	\$8	Chili Chicken Chicken Morsels Glazed in An Indo- Chinese Style Zesty Soy-Tomato Sauce (DF)	\$8
Lamb Kali Mirch Sliced Juicy Lamb Sauteed with Black Peppercorns, Bell Peppers & Onions (GF)	\$11	Momo Dumplings of Himalayan Origin (Veggie or Chicken); Served with Sesame-Tomato Sauce (DF)	\$8
Gobi Manchurian Cauliflower Florets Sauteed in A Soy-Tomato- Garlic Sauce (V)	\$8	Lasooni Shrimp House Marinated Shrimps with Garlic And Green Chili Glaze (GF)	\$11

SOUPS & SALAD

Daal Soup Soup Made with Yellow Lentils, Fresh Herbs and Spices Garlic Sauce (V, GF)	\$6	Chicken Soup Tender pieces of Chicken in a Zesty broth with herbs and Spices (V, GF)	\$7
Tomato-Coconut Soup Chef's Special Soup Made Made of Yellow Lentils or Tomato-Coconut (V, GF)	\$6	Cuto Salad Chopped Cucumber, Tomato, & Onion, Tossed in Chat(V,GF)	\$5

TRADITIONAL OFFERINGS

Make Your Own Dish Choose A Vegetable Or Other Protein

Vegetable or Tofu	\$15	Lamb	\$18	Paneer (Cottage Cheese)	\$16
Chicken	\$17			Shrimp or Salmon	\$19

CHOOSE YOUR SAUCE

Curry Traditional, Onion & Tomato Based Sauce (GF, DF)	Korma Nuts-Based Light Cream Sauce (GF)
Masala Onion, Tomato & Cream Based Sauce (GF)	Saag Creamed Spinach with Herbs And Spices (GF)
Butter Chicken Traditional Indian Favorite; Marinated Chicken made with Fresh Tomatoes Delicious Cream Sauce and 20 Secret Spices (GF)	Dhaniya A Cilantro And Nuts Based Aromatic Sauce (GF)
Karahi Sautéed With Fresh Cut Onion And Bell Peppers (GF, DF)	Rogan Josh Yogurt, Onion And Cream Based Thick Sauce (GF)
Vindalu A Tango And Sauce With a Touch of Vinegar (GF,DF)	Makhani A Classic House-Made Makhni Sauce (GF)
	Mango A Classic Indian Curry Cooked in Spiced Mango Sauce and a touch of Fresh-Grated Ginger (GF)

VEGAN OR VEGETARIAN ENTRIES

Aaloo Gobi Potatoes And Cauliflower Sautéed with House Ground Spices (V,GF)	\$15	Khatta Bhindi Chopped Okra with Fesh Bell Pappers, Onions, & Dried Mango Powder (V, GF)	\$15
Chana Masala Chickpeas Cooked in A Traditional Onion-Tomato Sauce (V, GF)	\$15	Kale Aur Baingan Fresh Kale and Eggplant Sautéed with a Slightly Spiced Picking Sauce (V, GF)	\$15
Daal Tadka Yellow lentils tempered with Garlic, Curry Leaves, Mustard and cumin seeds (V, GF)	\$15	Mattar Paneer Green peas and homemade cottage cheese cooked in a onion, tomato Sauce With a touch of cream (GF)	\$15
Malai Kofta Minced Vegetables, & Paneer Croquettes In An Aromatic Saffron-Flavored Sauce	\$16		

TANDOORI (CLAY OVEN) OFFERINGS

Tandoori Chicken On the Bone Chicken Marinated in A Classic, House Made-Marinade (GF)	\$16	Boti Kebab Leg of Lamb Chunks; Yougurt-Ginger-Garlic Marinade (GF)	\$18
Grilled Chicken Tikka Chicken Breast Chunks in A Yogurt-Ginger-Garlic (GF)	\$17	Buffalo Mixed Grill Assortment of Shrimp, Chicken Tikka, Tandoori Chicken & Lamb; Yogurt-Ginger-Garlic Marinade (GF)	\$22
Tandoori Shrimp Jumbo Shrimps in A Yogurt-Ginger-Garlic Marinade (GF)	\$19		

BIRYANI OFFERINGS

One Of The Most Popular Dishes In South Asia, Steam Cooked Rice Sautéed With Onion, Ginger, Coriander And Biryani Spices. Served With Raita; Your Choice Of The Following

Vegetable Biryani	\$15	Chicken Biryani	\$16
Lamb Biryani	\$18	Shrimp or Fish Biryani	\$18
Buffalo Mixed Biryani	\$19	An Assortment of Chicken, Lamb, shrimp & Salmon	

NAAN/BREADS

Naan	\$3	Garlic Naan	\$4
Roti (V)	\$3	Cheese Naan	\$4
Onion Naan	\$4	Garlic and Cheese Naan	\$5

SIDES/CONDIMENTS

Chutney/Raita Choose one 4 OZ Raita, Mango, Mint, Tamarind, Achar	\$3
Raw Onion & Green Chilli	\$3
White Rice	\$3
Assorted Condiments Choose any three 4 OZ Raita, Mango, Mint, Tamarind, Achar	\$7

BEVERAGES

Fountain Soda/Iced Tea/Coffee	\$2
Mango Lassi Refreshing drink made from Fresh Mango and Homemade Yogurt	\$4
Chai Authentic Chai is a Delicious Indian Tea made with Spices and Milk	\$3

DESSERTS

Kheer Rice Puddings Topped with a Raisins & Fruits	\$4
Gulab Jamun Indian Sweets made with Milk Solids and Syrup	\$5

• (Please let our Server know of any Dietary Preferences or Allergies)
V – Vegan | DF – Dairy Free | GF – Gluten Free

Spicy Level (1 – 5)

• Mild • Medium • Medium Plus
• Hot • Indian Hot