

Appetizers

- Garlic Shrimp - 9**
Garlic, Paprika, Turmeric (GF,NF)
- Spinach Chaat - 9**
Fresh baby spinach, tomatoes, onions. (GF,NF,V)
- Lasooni Gobi - 8**
Cauliflower, Garlic sauce (GF,V,NF)
- Samosa Lamb - 8**
Minced lamb, turmeric, onions (NF)
- Samosa Chaat - 8**
Potatoes, Chickpeas, Onions (NF,V)
- Avocado Chaat - 8**
Crispy shells, Avocado, onions, Tomatoes, yogurt (NF) (Vegan upon request)
- Chicken Tandoori - 11/15**
Half/Whole chicken
Ginger, Garlic, Paprika, Turmeric (GF,NF,V)
- Seekh Kabab - 13**
Minced chicken meat, onions, herbs and spices (GF,DF,NF)
- Chili Paneer - 10**
Panner Cubes, Soy sauce, Peppers, Onions (GF,NF)
- Bhel - 6**
Rice puffs, sev, potatoes, onions (NF,GF,V)
- Masala Mushroom - 7**
Spiced mushrooms, Coriander powder, turmeric (GF,NF,V)
- Aloo Tikki Chaat - 8**
Spiced potatoes, chickpeas, chopped onions and chutney (GF,V,NF)
- Mixed Veg Appetizer - 8**
Combination of samosa, aloo tikki and cashew nut roll.
- Paneer 65 - 10**
Cubed paneer marinated, Bell Peppers, Onions (GF,NF)
- Chili Chicken - 12**
Sautéed chicken, onions, green peppers, soy sauce, chili sauce and tomato sauce.
- Chicken Malai Kabab - 13**
Yogurt, Cream, Ginger (GF,NF)
- Mixed Tandoori Grill - 22**
Combination of tandoori chicken, shrimp, seekh kabab and malai kabab (GF,NF)

Soups

- Mulligatawny Soup - 3**
Lentils, tomatoes, herbs and spices. (GF,DF,NF)
- Tomato Soup - 4**
Fresh tomatoes, herbs and spices. (GF,NF)
- Corn Soup - 4 / 5**
Corn cooked in creamy vegetable broth. Available with Chicken. (GF,NF)
- Spinach Soup - 4**
Spinach in vegetable broth with Indian spices. (GF,NF)
- Chicken Soup - 5**
Mildly spiced traditional chicken soup. (GF,NF,DF)

Accompaniments

- Achar (Pickle) - 2
Raita - 3
Mango Chutney - 2
Onion Chutney - 2
Kachumber - 4
Masala Papad - 3

Breads

- Tandoori Roti - 2**
Whole wheat round bread baked in tandoor clay oven.
- Plain Paratha - 3**
Whole wheat round bread baked in tandoor clay oven.
- Butter Naan - 3**
Flour mixed with milk butter, baked in tandoor clay oven laced with butter on top.
- Puri - 3**
Puffed deep fried whole wheat bread.
- Kashmiri Naan - 5**
Bread stuffed with raisins, mixed nuts and coconut.

- Kulchas - 4**
White Flour Bread Please pick Onion or Spinach
- Naan - 4**
White flour bread
- Cheese Naan
- Cheese Garlic Naan
- Cheese Chili Naan
- Chili Garlic Naan
- Mushroom Naan
- Paratha - 4**
Whole wheat bread
- Aloo (Potatoes)
- Gobi (Cauliflower)
- Mint (Phudina)
- Lacha (Layered)
- Bread Basket - 10**
Plain, onion and garlic naan served in a basket.
No substitutions please

Biryani

- Peas Pulav - 10**
Basmati rice, Green Peas, Turmeric (GF,DF,NF)
- Kashmiri Pulav - 12**
Bbasmati rice, dried fruit nuts. (GF,DF)
- Vegetable Biryani - 13**
Basmati rice, Mix Vegetables, Onions, Spices (DF,V,NF)
- Chicken Biryani - 14**
Basmati rice, Boneless chicken, Herbs and spices (GF,DF,NF)
- Shrimp Biryani - 16**
Basmati rice, Shrimp, Herbs and spices (GF,DF,NF)
- Lamb Biryani - 15**
Basmati rice, Boneless lamb, Herbs and spices (GF,DF,NF)
- Lamb and Chicken Biryani - 17**
Basmati rice, Boneless chicken and lamb, Herbs and spices (GF,DF,NF)

- Chicken Kadai - 12**
Chicken, onions, tomatoes in whole Indian Spices (GF,NF,DF)
- Chicken Tikka Masala - 13**
Clay oven roasted cubed chicken, fresh herb gravies (GF)
- Chicken Curry - 12**
Boneless Chicken, Traditional Curry Sauce (GF,DF,NF)
- Chicken Korma - 12**
Boneless Chicken, cream sauce, Garlic (GF) (NF,DF upon request)
- Chicken Jalfrezi - 13**
Boneless pieces of chicken, Ginger, Garlic, Peppers (GF,DF,NF)
- Chicken Vindaloo - 12**
Boneless Chicken, Vinegar Sauce, Potatoes (GF,NF,DF)
- Chicken Makhani (Butter Chicken) - 13**
Boneless pieces of chicken rich tomato sauce, butter (GF) (NF upon request)
- Chicken Saagwala - 13**
Boneless pieces of chicken, Spinach, Garlic, Ginger (GF,NF) (DF upon request)
- Chicken Methi - 13**
Boneless Chicken, Fenugreek, Onions, Garlic (GF,NF,DF)

Non-Veg Main

- Lamb Curry - 14**
Boneless Lamb, Traditional Curry Sauce (GF,DF,NF)
- Lamb Makhani - 14**
Boneless Lamb, Rich Tomato Sauce, Ginger, Garlic (GF) (DF,NF upon request)
- Lamb Kadai - 14**
Boneless Lamb, Onions, Tomatoes, Ginger (GF,DF,NF)
- Lamb Vindaloo - 14**
Boneless Lamb, Vinegar sauce, Potatoes (GF,DF,NF)
- Lamb Saagwala - 14**
Boneless Lamb, Spinach, Garlic, Ginger (GF,NF) (DF upon request)
- Kashmiri Lamb - 14**
Boneless Lamb, Cashew paste, Yogurt, Garlic (GF) (DF,NF upon request)
- Lamb Chops - 22**
Lamb chops marinated in chef's special recipe and cooked in clay oven. (GF,DF,NF)
- Goat Kadai - 15**
Pieces of goat with bone, herbs, spices, bell peppers, tomato and onion sauce (GF,NF,DF)
- Goat Curry - 15**
Pieces of goat with bone, traditional Indian curry sauce (GF,DF,NF)
- Fish Curry - 14 / 17**
Pieces of tilapia/salmon Traditional Indian curry sauce (GF,NF,DF)
- Fish Kadai - 14 / 17**
Pieces of tilapia/salmon, bell peppers, Onions, herbs and spices (GF,NF,DF)
- Fish Makhani - 14 / 17**
Pieces of tilapia/salmon Rich Tomato Sauce, Ginger, Garlic (GF) (DF,NF upon request)
- Shrimp Saagwala - 16**
Shrimp, Spinach, Garlic, Ginger (GF,NF) (DF upon request)
- Shrimp Curry - 16**
Shrimp, Traditional Indian curry sauce (GF,NF,DF)
- Shrimp Vindaloo - 16**
Shrimp, Vinegar sauce, Potatoes (GF,NF,DF)
- Shrimp Masala - 16**
Shrimp, rich tomato sauce, Ginger, Garlic (GF) (DF,NF upon request)
- Shrimp Nawabi Korma - 16**
Shrimp, Mildly spiced cream sauce, Ginger (GF) (DF,NF upon request)
- Fish Tikka - 14 / 17**
Cubes of Tilapia/Salmon marinated with herbs and spices and then grilled in tandoor clay oven.
- Shrimp Tandoori - 16**
Jumbo shrimp seasoned with herbs and spices, marinated and grilled in a tandoor clay oven.



Veg Main

- Palak Paneer - 12**
Homemade Indian cheese Spinach, Ginger, Garlic (GF,NF)
- Paneer Tikka Masala - 12**
Paneer cubes, Rich Tomato gravy, Garlic, Ginger (GF) (NF upon request)
- Paneer Lacha - 12**
Crumbled paneer, Ginger, Garlic, onions and tomatoes (GF,NF)
- Vegetable Tikka Masala - 12**
Mix Vegetables rich tomato gravy (GF,DF,NF)
- Baingan Bharta - 10**
Clay oven roasted Eggplant, Ginger, onions, Garlic (GF,NF,V)
- Navratan Korma - 11**
Mixed fresh vegetables, Cream sauce, Garlic (GF) (NF,V upon request)
- Matar Mushroom - 12**
Green peas, chopped mushrooms cooked in curry sauce (GF,V,NF)
- Malai Kofta - 12**
Cashew and paneer rolled into balls and simmered in a mildly spicy sauce. (GF)
- Chole Bhatura - 13**
A combination of chick peas, onions and tomatoes in a sauce with spices served with bhatura. (V,NF)



Sides

- Saag - 7**
Spinach, Ginger, Garlic (add Potatoes, Chickpeas, mushroom upon request) (GF,NF,V)
- Aloo Gobi - 6**
Cauliflower, Potatoes, Garlic, Ginger (GF,DF,V)
- Chana Masala - 6**
Chickpeas, Tomatoes, Onion, Ginger, Garlic (GF,V,NF)
- Aloo Jeera - 6**
Potatoes, Cumin, Corriandar Powder (GF,V,NF)
- Aloo Matar - 6**
Green peas Potatoes, Ginger, Onion gravy (GF,DF,NF)
- Vegetable Jalfrezi - 6**
Mixed vegetables, fresh ginger and garlic, herbs and spices (GF,NF,V)
- Daal Tadka - 6**
Yellow lentil, onions, tomatoes, ginger (GF,V,NF)
- Daal Makhani - 6**
Black lentils, Butter, onions, garlic, ginger and tomatoes (GF,NF) (V upon request)
- Gobi Matar Masala - 6**
Cauliflower, green peas, Ginger, Garlic (GF,V,NF)
- Bhindi Masala - 6**
Oakra, Tomatoes, Onions (GF,V,NF)