

# Appetizers

<b>Chili Paneer</b> Paneer Cubes, Soy sauce, Peppers, Onions (GF,NF)	<b>11</b>
<b>Paneer 65</b> Cubed paneer, Peppers, Onions (GF,NF)	<b>12</b>
<b>♥ Lasooni Gobi</b> Cauliflower, Garlic sauce (V,GF,NF)	<b>10</b>
<b>Red Pepper Hummus</b> chickpeas, tahini, garlic naan (NF,V)	<b>8</b>
<b>♥ Masala Mushroom</b> Mushrooms, Coriander, turmeric (GF,NF, V)	<b>9</b>
<b>Spinach Rolls</b> Spinach, bread crumb, fried to golden perfection (NF)	<b>8</b>
<b>Mixed Veg Appetizer</b> Samosa, Pakora & spinach roll.	<b>10</b>
<b>- Street Food -</b>	
<b>♥ Avocado Chaat</b> Crispy shells, avocado, onion, tomato, yogurt (NF, V*UR)	<b>8</b>
<b>Papdi Chaat</b> Spiced potatoes, chickpeas, yogurt, onions (NF)	<b>7</b>
<b>Spinach Chaat</b> Spinach flash fried with onions, tomatoes, tamarind & mint chutneys, sev. (GF,NF,V)	<b>11</b>
<b>Samosa</b> Fried pastry stuffed with potatoes & peas (V,NF)	<b>7</b>
<b>Samosa Chaat</b> Potatoes, Chickpeas, Onions (NF,V)	<b>9</b>
<b>Bhel</b> Rice puffs, sev, potatoes, onions (NF,GF,V)	<b>8</b>
<b>Aloo Tikki Chaat</b> Spiced potatoes, chickpea, onion, chutney (GF,V,NF)	<b>9</b>
<b>Onion Pakora</b> Mixed vegetables in chickpea batter (V,NF,GF)	<b>7</b>
<b>House Special Apps</b>	
<b>Masala Fries</b> French fries with Indian spices, served with raita	<b>10</b>
<b>♥ Indian Poutine</b> Masala fries, korma sauce, cheese (GF)	<b>12</b>
<b>♥ Indian Nachos</b> Papdi Chaat, homemade chips, onion, tomatoes, cilantro, tamarind & mint chutney, cheese, sev (NF)	<b>14</b>

# Entrée Specials

<b>Palak Paneer</b> Homemade cheese, Spinach, Ginger, Garlic (GF,NF)	<b>16</b>
<b>♥ Paneer Lacha</b> Shredded paneer, Ginger, Garlic, onions, tomatoes (GF,NF)	<b>16</b>
<b>Baingan Bharta</b> Clay oven roasted Eggplant, Ginger, Onions, Garlic (GF,NF,V)	<b>14</b>
<b>Matar Paneer</b> Indian Cheese, peas, curry sauce (GF,NF, V*UR)	<b>16</b>
<b>Matar Mushroom</b> Peas, mushrooms cooked in curry sauce (GF,V,NF)	<b>14</b>
<b>♥ Malai Kofta</b> Cashew & paneer rolled into balls & simmered in a mildly spicy sauce. (GF)	<b>14</b>
<b>Chole Bhatura</b> Chickpeas, onions, tomatoes in sauce w/ spices served with bhatura. (V,NF)	<b>14</b>
<b>Nawabi Paneer</b> Paneer, cream, fenugreek, ginger, garlic (GF,NF)	<b>18</b>
<b>Lasooni Methi Paneer</b> Fenugreek, Garlic, Paneer (GF,NF)	<b>16</b>
<b>Kadhi Pakora</b> Vegetable dumpling w/ ginger in yogurt (GF,NF)	<b>14</b>
<b>Daal Haribhari</b> Yellow lentils, fresh spinach	<b>14</b>
<b>Kaju Curry</b> Cashews, tomatoes, spices in mild cream sauce	<b>16</b>
<b>Rajma Masala</b> Kidney Beans, Turmeric, Paprika (V,GF,NF)	<b>14</b>
<b>Saag</b> Spinach, Ginger, Garlic (add Mushroom +1) (GF,NF,V)	<b>14</b>
<b>Chana Saag</b> Chickpea, Spinach, Ginger, Garlic (GF,NF,V)	<b>14</b>
<b>Saag Aloo</b> Potato, Spinach, Ginger, Garlic (GF,NF,V)	<b>14</b>
<b>Aloo Gobi</b> Cauliflower, Potatoes, Garlic, Ginger (GF,DF,V)	<b>14</b>
<b>Gobi Matar Masala</b> Cauliflower, green peas, Ginger, Garlic (GF,V,NF)	<b>14</b>
<b>Chana Masala</b> Chickpeas, Tomatoes, Onion, Ginger, Garlic (GF,V,NF)	<b>14</b>
<b>Daal Tadka</b> Yellow lentil, onions, tomatoes, ginger (GF,V,NF)	<b>14</b>
<b>Daal Makhani</b> Black lentils, Butter, onions, garlic, ginger and tomatoes (GF,NF) (V *UR)	<b>14</b>

# Biryani

Basmati rice, Vegetables, Onions, & spices (GF,DF,NF)

**Vegetable Biryani (V) ..... 14**

# Pulav

**Peas Pulav**  
Basmati rice, Green Peas, Turmeric (V, GF,DF,NF) **12**

**♥ Kashmiri Pulav**  
Basmati rice, dried fruit & nuts. (GF,DF) **14**

**Saffron Pulav**  
Basmati rice, saffron, cinnamon, raisins, sugar (GF) **16**

# Soups

**Mulligatawny Soup**  
Lentils, tomatoes, herbs and spices. (GF,DF,NF) **6**

**Tomato Soup**  
Fresh tomatoes, herbs and spices. (GF,NF) **6**

**Spinach Soup**  
Spinach in vegetable broth w/ Indian spices. (GF,NF) **4**

# Accompaniments

<b>Basmati Rice</b> .....	<b>3</b>
<b>Achar (pickle)</b> .....	<b>3</b>
<b>Raita</b> .....	<b>3</b>
<b>Onion Chutney</b> .....	<b>3</b>
<b>Tamarind Chutney</b> .....	<b>3</b>
<b>Mint Chutney</b> .....	<b>3</b>
<b>Mango Chutney</b> .....	<b>3</b>

**♥ Guru's Favorites**  
**GF = Gluten Free | V = Vegan**  
**DF = Dairy Free | NF = Nut Free**  
**\*UR = Upon Request**  
*\*\*Prices are subject to change\*\**  
*Please let our staff know if there are any allergies or dietary restrictions when placing your order.*  
**20% Gratuity May Be Added to Parties of 4 or More**



# Indian Favorites

*Create your own Indian dish in 3 steps!*

## Step 1 - Pick your Curry

<b>Archari</b> Indian pickle, ginger, garlic (GF,DF,NF *UR)	<b>10</b>
<b>♥ Kadai</b> onions, tomatoes in whole Indian spices (GF,NF,DF)	<b>10</b>
<b>Tikka Masala / Makhani</b> Creamy tomato sauce w/ Indian spices. (GF, NF *UR)	<b>10</b>
<b>Curry</b> Traditional curry sauce (GF,DF,NF)	<b>10</b>
<b>♥ Korma</b> Creamy garlic sauce (GF,NF) (DF *UR)	<b>10</b>
<b>Jal Frezi</b> Tomato, ginger, garlic, onions, peppers (GF,DF,NF)	<b>10</b>
<b>Vindaloo</b> Tangy red chili sauce, vinegar, potatoes (GF,DF,NF)	<b>10</b>
<b>Saagwala</b> spinach, garlic, ginger (GF,NF) (DF *UR)	<b>10</b>
<b>♥ Methi</b> fenugreek, onions, garlic (GF,NF,DF)	<b>10</b>
<b>Kashmiri</b> Cashew, yogurt, garlic (GF, NF) (DF *UR)	<b>10</b>

## Step 2 - Pick your Proteins

(Max 2)

No Protein (sauce only).....	+0
Vegetables .....	+4
Tofu .....	+5
Paneer .....	+6

## Step 3 - Pick your Spice Level

Very Mild | ↗ Mild | ↗↗ Medium  
 ↗↗↗ Spicy | ↗↗↗↗ Indian Hot

# Breads

**Tandoori Roti** **3**  
Whole wheat bread baked in tandoor clay oven.

**Bhatura** **4**  
Puffed deep fried bread

**Naan** **4**  
Flour, milk, butter, baked in tandoor clay oven,

- Garlic ..... 4
- Tilwala (Sesame seed) ..... 5
- ♥ - Cheese ..... 6
- ♥ - Cheese Garlic ..... 6
- Cheese Chili ..... 6
- Chili Garlic ..... 6
- Chicken Tikka ..... 6
- ♥ - Mushroom ..... 6
- Pesto & Garlic ..... 6
- ♥ - Kashmiri (raisins, nuts, coconut) ... 5
- Cinnamon & Brown Sugar ..... 5

**Naan Bread Basket** **12**  
Plain, Onion & Garlic naan (*No substitutions please*)

**Gluten Free Garlic Naan** **6**  
Chickpeas, garlic, cilantro, olive oil (V, GF, NF)

**Kulchas** **5**  
White Flour Bread (Onion or Spinach)

**Paratha** **6**  
Whole wheat bread baked in tandoor clay oven.  
 - Methi (Fenugreek) .....7  
 - Aloo (Potatoes) .....7  
 - Gobi (Cauliflower) .....7  
 - Phudina (Mint) .....7

# Desserts

**Rasmalai** **4**  
Sweet dumplings of cottage cheese served in sweetened milk, garnished with pistachio. (GF)

**Gulab Jamun** **4**  
Light pastry balls served in sweet syrup (NF)

**Kheer** **3**  
A traditional firm rice & milk pudding with spices. (GF)



# WINE LIST

## HOUSE WINES \$7 GLASS (6 OZ)

Pinot Grigio | Sauvignon Blanc | Chardonnay | Prosecco  
 Riesling | Rosé | Sparkling Rosé  
 Cabernet Sauvignon | Pinot Noir | Merlot

## WHITE WINES

Glass      Bottle

♥ Steineg 2018   <b>Grüner Veltliner</b>   Austria .....	\$12	\$38
Torre di Luna 2018   <b>Chardonnay</b>   Italy .....	\$13	\$40
Falesco Vitiano 2018   <b>Vermentino/Chardonnay</b>   Italy .....	\$12	\$38
Leonard Kreuzsch 2019   <b>Riesling</b>   Germany .....	\$12	\$39
Albert Bichot Macon-Villages   <b>Chardonnay</b>   Burgundy, France .....	\$14	\$39
♥ Arona   <b>Marlborough Sauvignon Blanc</b>   New Zealand .....	\$13	\$36
Castillo de Monjardin 2019   <b>Unoaked Chardonnay</b>   Spain .....	\$14	\$39
Muirwood   <b>Chardonnay</b>   Arroyo Seco   California .....	\$12	\$37
Montoya   <b>Chardonnay</b>   Monterey, California .....	\$13	\$36
Ronchi Di Pietro   <b>Pinot Grigio</b>   Italy .....	\$15	\$42
Pikes Traditionale 2019   <b>Dry Riesling</b>   Australia .....	\$15	\$42

## ROSÉ & SPARKLING WINES

Les Dauphins Côtes-du-Rhône   <b>Rosé</b>   France .....	\$15	\$39
♥ Le Provençal Côtes de Provence   <b>Rosé</b>   France .....	\$14	\$38
Marcus Huber   <b>Sparkling Rosé</b>   Austria .....	\$11	\$34

## RED WINES

♥ Oak Grove 2020   <b>Cabernet Sauvignon</b>   San Martin, California .....	\$8	\$36
LaPosta Pizzella 2020   <b>Malbec</b>   Mendoza, Argentina .....	\$13	\$41
Chateau De Varennes 2019   <b>Gamay</b>   Beaulojuais-Villages, France .....	\$9	\$32
Yalumba The Y Series 2019   <b>Shiraz/Viognier</b>   South Australia .....	\$12	\$39
Borsao 2019   <b>Garnacha</b>   Campo de Borja, Spain .....	\$14	\$42
Viña Bujanda Crianza 2018   <b>Tempranillo</b>   Rioja, Spain .....	\$12	\$37
♥ Heritage by Browne   <b>Cabernet Sauvignon</b>   Walla Walla, WA .....	\$14	\$42
♥ Montoya 2019   <b>Cabernet Sauvignon</b>   Monterey, California .....	\$11	\$38

## Beer - \$6

~ Crisp & Bright ~

2SP Pony Boi  
 Budweiser  
 Bud Light  
 Corona  
 Corona Light  
 Coors Light  
 Stella Artois  
 Yuengling Lager  
 Michelob Ultra  
 Pacifico

~ Hoppy ~

Dogfish Head 60 Min  
 Troegs Perpetual  
 Yards IPA  
 Yards Phila Pale Ale  
 Stone Delicious IPA

~ Fruity & Spicy ~

Allagash White  
 Blue Moon Belgian White  
 Victory Golden Monkey

~ Dark & Roasted ~

Guinness



## Cocktails - \$12

Mojito  
 Mango Mojito  
 Moscow Mule  
 Cosmopolitan  
 Martini  
 Mango Martini  
 Margarita  
 Mango Margarita  
 Guava Margarita  
 Manhattan  
 Old Fashioned

## Scotch

The Balvenie 12 years  
 Glenfiddich 12 years  
 Macallan 12 years  
 Glenlivet 12 years  
 Tomatin 12 years  
 Laphroaig 10 years  
 Glengoyne 10 yr  
 Auchentoshan  
 Jonnie Walker Red  
 Jonnie Walker Black  
 Jonnie Walker Dble Black  
 Monkey Shoulder  
 Scotch Flight \$55

## Bourbon

Maker's Mark  
 Four Roses  
 Ezra Brooks  
 Bulleit  
 Woodford Reserve

## Whiskey

Jack Daniels  
 Gentleman Jack  
 Crown Royal  
 Jameson

## NON ALCOHOLIC BEVERAGES

♥ Mango Lassi (Mango Puree, yogurt, rose water)	\$4
Salty Lassi	\$4
Sweet Lassi	\$4
Tulsi Ginger Ice Tea	\$4
Cinnamon Turmeric Ice Tea	\$4
Indian Masala Chai Tea	\$4
Goan Summer (Pineapple, Mango, lime, ginger beer)	\$6
Virgin Pina Colada	\$6
Lemonade	\$3
Mango Lemonade	\$4
Strawberry Lemonade	\$4
Soft Drinks	\$4
(Coke, Diet Coke, Sprite, Ginger Ale, ThumsUp, Limca)	