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INDIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Vegetable Pakoras 3.5 **V**

Potatoes, Cauliflower, Onions & Zucchini dipped & fried in a gram flour & roasted cumin batter. Served with mint-tamarind-yogurt chutney

Chicken Pakoras 4.5

Tender chicken strips deep fried in a seasoned chickpea flour batter. Served with mint-tamarind-yogurt chutney

SOUPS & SALADS

Mulligatawny Soup Cup 2.25 / Bowl 4

Flavorful vegetables, lentils & minced chicken infused with lemon juice, curry powder & coconut milk

Madras Soup Cup 2 / Bowl 3.75 **V**

Tomato-Coconut Soup cooked with Indian spices & finished with an aromatic tarka of onions, cumin & garlic

Chicken Kabob Salad 7

Freshly grilled chicken kabobs atop mixed greens, tomatoes, cabbage, cucumbers, carrots tossed in a honey-tamarind dressing

Green Salad 3

Mixed greens, tomatoes, onions, garbanzos & cucumbers with a choice of dressing

VEGETARIAN

Spiced to order (MILD, MED or HOT) & served with basmati rice

Saag Aloo 7.5

Roasted potatoes & spinach tossed in a tarka of garlic, cumin & diced onions

Daal Makhni 7.25

Black lentils slowly cooked with garlic, ginger & diced tomatoes, & finished with cream

Tarka Daal 7.25 **V**

Yellow lentils cooked with Indian spices & finished with an aromatic tarka of onions, tomatoes, cumin & coriander

Channa Masala 7.25 **V**

Zesty garbanzo bean curry with sautéed onions, tomatoes, garlic & ginger, garnished with cilantro

Tarka Aloo 7.5 **V**

Roasted new potatoes tossed in a tarka of whole cumin & diced onions

Dhingri Mattar Paneer 7.75

Mushrooms, paneer cheese & green peas simmered in an onion curry with a touch tomato sauce & cream

Aloo Ghobi 7.5 **V**

Braised cauliflower & potatoes cooked with a fragrant blend of spices. A traditional north Indian favorite!

CURRIES

Served with basmati rice

1. Choose your favorite curry
2. Add a fresh ingredient
3. Pick a spice level (MILD, MED or HOT)

Tikka Masala

Mouthwatering creamy tomato curry infused with fresh herbs & ground spices

Korma **N**

Rich cashew almond pistachio cream sauce

Saag

Pureed spinach sautéed with garlic & onions, delicately spiced & enriched with cream

Coconut Curry **V**

Smooth onion sauce infused with fresh ginger & garlic, finished with coconut milk & potatoes

Vindaloo

Tangy onion & tomato sauce sautéed with bell peppers & potatoes, finished with tamarind chutney

Mirch Masala

A fiery curry with stir-fried mushrooms, diced onions & chilies

Chicken 8

Lamb 8.75

Shrimp 9.25

Vegetables 7.25

Paneer 7.75

KABOBS

Juicy & flavorful, served with grilled vegetables, basmati rice & mint-tamarind-yogurt chutney

Chicken Kabob 8.5

Tender chicken breast delicately seasoned in our chef's special marinade

BIRYANIS

Basmati rice stir fried with ginger, garlic, onions & vegetables. Spiced to order (MILD, MED or HOT) & served with yogurt whipped with finely chopped vegetables & herbs

Chicken 8

Lamb 8.75

Shrimp 9.25

Vegetables 7.25

Paneer 7.75

GLUTEN-FREE CHUTNEY AVAILABLE UPON REQUEST

VEGAN (**V**)

CONTAINS NUTS (**N**)