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INDIAN KITCHEN

STARTERS

Vegetable Samosas 3.5 ✓

Flaky pastry puffs stuffed with seasoned potatoes & green peas. Served with mint-tamarind-yogurt chutney

Samosa Chaat 3.5

Classic Indian street fare! Samosas topped with onions, garbanzo beans, raita, chutneys & roti crisps. An adventure for the taste buds!

Vegetable Pakoras 3.5 ✓

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

Chicken Pakoras 4

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 ✓

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, carrots, tomatoes, cucumbers, red onions, garbanzos & roti crisps. Served with honey-tamarind dressing

Green Salad 3

Mixed greens, carrots, tomatoes, cucumber, red onions & garbanzos, served with a choice of dressing

FRESH BREAD

Baked in our Tandoor clay oven!

Naan 1.75

Leavened Indian flatbread

Garlic Naan 2

Coated with minced garlic, basil & seasoning

Roti 1.75 ✓

Unleavened whole wheat bread

TARKA "NAANINIS"

Freshly sautéed ingredients stuffed inside a naan, perfectly toasted. Served with masala fries or a green salad

Curried Chicken 7.25

Shredded Lamb 8.25

Tarka Aloo 6.25

KABOBS

Juicy & flavorful creations 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

Sheesh Kabob 8.75

Juicy kabobs patties made with minced lamb & chicken

Combo Kabob 9

Two skewers of chicken & two patties of sheesh kabob

Minced Vegetable Kabob 7.75 ✓

Tender patties made of finely chopped vegetables, fresh herbs & seasoning

BIRYANIS

Basmati rice stir fried with ginger, garlic, onions & whole spices. Spiced to order (MILD, MED, 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 MENU AVAILABLE UPON REQUEST

VEGAN (V)

CONTAINS NUTS (N)

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CURRIES

Served with basmati rice

1. Choose your favorite curry
2. Pick a protein
3. Select a spice level (MILD, MED, 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 made with stir-fried mushrooms, diced onions & chilies

Chicken 8
Lamb 8.75
Shrimp 9.25
Vegetables 7.25
Paneer 7.75

KID'S MENU

Served with a choice of apple juice, mango lemonade or fountain drink

Tikka Masala Curry Bowl 4.25

Chicken or vegetables in mild Tikka Masala curry over rice

Biryani Rice Bowl 4.25

Basmati rice stir-fried Indian style with chicken or vegetables

Kabob Bowl 4.25

Chicken or Sheesh Kabob served with basmati rice or masala fries

Chicken Pakoras 4.25

Indian style chicken fingers served with rice or fries

VEGETARIAN

Spiced to order (MILD, MED, 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

Malai Kofta 7.75 **N**

Savory vegetable dumplings cooked in a rich tomato-onion curry sauce

Aloo Ghobi 7.5 **V**

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

DESSERTS

Ras Malai 2.5 **N**

Delicate cheese patties served in sweetened cream infused with cardamom

Gulab Jaman 2.5

A traditional deep fried milk pastry served warm in a rosewater-honey syrup

Chocolate Chip Cookies 1.25

SPECIAL BEVERAGES

Indian Sodas: Limca, Thums Up

Mango Lemonade, Chai

Select Wines & Beers

FRESHLY WHIPPED LASSIS

A refreshing Indian concoction of yogurt whipped with ripe pureed fruit 3.25

MANGO | PINEAPPLE | GUAVA | MIXED BERRY

VEGAN (**V**)

CONTAINS NUTS (**N**)