

appetizers

CAULIFLOWER HUMMUS (veg) 8
Cauliflower, olive oil, lemon and served with Naan

PANEER PAKORA (veg) 8
Paneer, chickpea flour, garlic, ginger, spices

SAMOSA (SAVORY PASTRY) (veg) 5
Stuffed with potato, green peas, spices

VEGGIE PAKORA (veg) 10
Fresh spinach, potato, onion, chickpea, coriander

CHICKEN PAKORA 10
Chicken, chickpea flour, garlic, ginger, spices

SHRIMP PAKORA 12
Shrimp, chickpea flour, garlic, ginger, spices

CAULIFLOWER MANCHURIAN (veg) 8
Cauliflower, green beans, sweet chili-soy

PAPADUM (LENTIL CRACKER) (veg) 5
Thin and crisp lentil cracker

PANI PURI 7 (v)
Wheat puffs, potato, chickpeas, tamarind, spicy water

SAMOSA CHAAT (SAVORY PASTRY) 7
Stuffed with potato, green peas, spices and topped with chickpeas, chaat masala, yogurt, mint, tamarind

VEGGIE CEVICHE (veg) 6
Chickpeas, tomatoes, potato, onion, mint, yogurt, tamarind

from the tandoor

MARINATED IN YOGURT, GINGER, GARLIC, TANDOORI SPICES AND SERVED OVER ONIONS & PEPPERS

PANEER TIKKA (gf) 12
Indian cheese, chaat masala

TANDOORI HALF CHICKEN (gf) 12
Natural, free-range chicken

CHICKEN TIKKA (gf) 12
Natural, free-range chicken breast

SHRIMP TIKKA (gf) 14
Marinated shrimp baked in the tandoor

SALMON TIKKA (gf) 14
Marinated fish grilled in the tandoor

LAMB SEEKH KEBAB (gf) 14
Minced lamb with ginger, garlic, spices

LAMB CHOPS (gf) 15
Minced lamb with ginger, garlic, spices

soup & salad

CHICKEN 3 PANEER 3 FISH 5 SHRIMP 5

TURMERIC LENTIL SOUP (v, gf) 5
Moong and chana lentils, turmeric, cumin

CHICKEN SOUP 5
Chicken, ginger, lime, onions and spices

MANGO SALAD (v, gf) 10
Mixed greens, mango, tomato, raisin, sesame seeds, almonds, mango mustard dressing

QUINOA SALAD (v, gf) 10
Mixed greens, quinoa, chickpea, cucumber, tomato, onion, citrus dressing

sides

BHINDI MASALA (OKRA) (veg) 8

GRILLED BROCCOLI (veg) 5

MIXED VEGGIES 8

DAL TADKA (SAUTEED LENTILS) (v, gf) 8

RICE or QUINOA (v, gf) 4

ALOO GOBI (POTATO & CAULIFLOWER) (v, gf) 8

ACHAR (PICKLED VEGETABLES) (veg) 3

ONION-CHILI SALAD (v, gf) 3

MANGO CHUTNEY (SAUCE) 3

RAITA (YOGURT SAUCE) (gf) 3

Keep it Simple. Use Fresh Ingredients. Cook from Your Heart. Treat Every Guest Like Family.

~ CHEF SUNIL KUMAR ~

(gf) gluten free (veg) vegetarian (v) vegan 🌶️ spicy

entrées

VEGGIES 16 PANEER 18 CHICKEN 18 LAMB 20 FISH 20 SHRIMP 20
SERVED WITH BASMATI RICE ALL ENTRÉES CAN BE MADE VEGAN UPON REQUEST

MAKHANI (BUTTER SAUCE) (gf)

Tomato, ginger, garlic, turmeric, saffron, mild spices

SAAG SPINACH (SPINACH SAUCE) (veg)

Mustard greens, broccoli, spinach, ginger, garlic, cream, fenugreek

KASHMIRI KORMA (SWEET SAUCE) (gf)

Mild creamy saffron sauce, mixed fruit, cardamom

GOAN VINDALOO (SPICY SAUCE) (gf) 🍴

Wine, vinegar, curry leaves, mustard, black cumin seeds

CLASSIC CURRY (gf)

Tomato, onion purée, ginger, garlic, turmeric, coriander, fenugreek, garam masala

TIKKA MASALA (CREAMY TOMATO) (gf)

Tomato sauce, cream, ginger, garlic, turmeric, coriander, garam masala, fenugreek

CHANA MASALA (CHICKPEA) (v, gf)

White chickpeas, mango powder, roasted cumin, tamarind, onion, tomato, ginger, spices

DAL MAKHANI (CREAMY LENTILS) (gf)

Red and black beans, black chana, urda dal, chana dal, onion, tomato, cream, spices

MUTTER MASALA (GREEN PEAS) (veg, gf)

Green peas, paneer, tomato, ginger, garlic, onion, black cumin, turmeric, spices

EGGPLANT BHARTA (v, gf)

Eggplant, onion, tomato, ginger, spices

MALAI KOFTA (VEGGIE DUMPLINGS) (veg)

Dumplings with paneer, potato, and cauliflower in a creamy saffron sauce

MARIGOLD BIRYANI (veg) 🍴

Long grain rice with biryani spices served with raita

tandoor baked bread

HAND-STRETCHED & BAKED TO ORDER

MARIGOLD NAAN 4

Light and soft white flour bread

GARLIC NAAN 4

Naan with fresh garlic and cilantro

ROTI (v) 4

Light and soft wheat bread

ALOO NAAN 4

Naan stuffed with potato and peas

desserts

MANGO KULFI 5

Mango, milk, rose water, cashew, sugar, cardamom

LAVA CAKE 9

Molten chocolate cake served with ice cream

KHEER (RICE PUDDING) 5

Basmati rice, milk, rose water, cardamom, raisins, almonds, pistachios

GULAB JUMUN 5

Warm cake cutouts soaked in rose honey syrup served with ice cream

homemade natural refreshments

NIMBU PANI 5

Fresh-squeezed lime & lemon juice, ginger cardamom syrup

NAMKEEN LASSI 5

Yogurt, mint, coriander leaves, Himalayan salt, roasted cumin

MANGO LASSI 5

Mango, yogurt, rose water

CHAI LATTE 3

Milky, Indian-spiced tea, served hot or cold

ICED TEA 4

Garam Masala or Hibiscus

SODA 3.5

Coke

Diet Coke

Sprite

Keep it Simple. Use Fresh Ingredients. Cook from Your Heart. Treat Every Guest Like Family.

~ CHEF SUNIL KUMAR ~

(gf) gluten free (veg) vegetarian (v) vegan 🍴 spicy