

Cold Starter

Avocado Banana Chaat	10
DahiPapri	8
Cucumber Salad	7

Soup

Mulligatwani Soup	5
Lentil, vegetable and lemon	
Tomato Basil Soup	5
Tomatoes, basil, and spices	

Hot Starter

Vegetable Samosa (V)	6	Paneer Pakora	12
Diced potato, peas and spice		Cottage cheese, mint, pomegranate seed and spice	
Samosa Chaat	10	Chicken Pakora	12
Chickpeas, yogurt and spices		Boneless chicken, gram flour and spice	
Meat Samosa	10	Palak Chaat	10
Aloo Tikki (V) (4pc)	8	Baby spinach, yogurt, date and tamarind	
Potato, coriander seed, mango powder and spices		Chicken 65	12
Aloo Tikki Chaat	10	Chicken filet, black pepper, coriander seed, curry leaf and lemon juice	
Chickpeas, yogurt and spices		Shami Kebab (4pc)	15
Vegetable Pakora (V) (10pc)	8	Minced lamb, lentil, garam masala and mint chutney	
Assorted vegetable, gram flour and spice			
Gobi Pakora (V) (10pc)	10		
Cauliflower floret, gram flour and spice			

Tandoori

Chicken Tandoori	Half 15 / Full 24	Kali Mirch Ke Tikke	17
Marinated spring chicken, garlic and ginger paste, yogurt and spice		Boneless chicken, black pepper, garlic and ginger	
Chicken Tikka	17	Paneer Tikka	18
Chicken breast, garlic and ginger paste, yogurt, lemon juice and spice		Cottage cheese, green chili pepper, mint and spice	
Malai Chicken Tikka	17	Barra Kebab	25
Chicken breast, cream cheese, ginger and spices		Marinated lamb chop, ginger, mace and cinnamon	
Habanero Chicken Tikka	17	Boti Kebab	25
Boneless chicken, habaneros, ginger, garlic and spices			
Shrimp Tandoori	18	Salmon Tandoori	22
		Salmon, garlic, ginger, paprika	
		Mix Grill	30
		Tandoor grill assortment	

Main

Tikka Masala

Choice of protein, tomato, cream

<i>Paneer</i>	17	<i>Shrimp</i>	18
<i>Chicken</i>	17	<i>Fish</i>	18
<i>Lamb</i>	18		

Saag

Mustard, garlic, ginger, cornflour

<i>Paneer</i>	16	<i>Lamb</i>	18
<i>Chicken</i>	16	<i>Shrimp</i>	18
<i>Goat</i>	18		

Curry

<i>Chicken</i>	15	<i>Shrimp</i>	18
<i>Lamb</i>	18		

Kadai

Green chilli pepper, coriander seed, tomato, garlic

<i>Paneer</i>	16	<i>Goat</i>	18
<i>Chicken</i>	16	<i>Shrimp</i>	18
<i>Lamb</i>	18	<i>Chole</i>	15

Balti

Aghani influence, herbs, spice

<i>Chicken</i>	16	<i>Shrimp</i>	18
<i>Lamb</i>	18	<i>Paneer</i>	16
<i>Goat</i>	18		

Vindaloo

Goan influence, chilli pepper, potato, vinegar

<i>Veg</i>	14	<i>Lamb</i>	18
<i>Chicken</i>	15	<i>Shrimp</i>	18

Chef Special Meat

Pistachio Chicken Korma	17
Chicken breast, pistachio, tomato, yogurt	

Chicken Korma	17
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Shrimp Korma	18
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Lamb Korma	18
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Mango Chicken Jalfrezi	16
Chicken filet, bell pepper, onion, mango	

Telgana Chicken Curry	17
Chicken morsel, curry leaf, spices	

Chicken Chetinad	17
Onion, tomato, chilli pepper, garlic, ginger, coconut milk, curry leaf	

Kerala Duck Curry	22
Mustard Seeds, curry leaves, coconut	

Butter Chicken	17
Butter, tomato sauce, cream, spice	

Special Goat	18
Baby goat, onion, tomato, garlic, ginger	

Kashmiri Roganjosh	18
Caramalized onions, ginger powder, fennel powder	

Goat Roganjosh	18
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Marathi Lamb Shank	25
Lamb, onion, garlic, ginger, tomato paste, spice	

Goan Fish Curry	18
Lamb, onion, garlic, ginger, tomato paste, spice	

Vegetable Entree

Baingan Bhartha (V)	15	Aloo Mattar (V)	15
Smoked eggplant and spice			
Navratan Korma	16	Mattar Paneer	16
Assorted vegetable, cream and spice		Cottage cheese, onion, ginger, peas and spice	
Channa Masala (V)	15	Palak Paneer	16
Chickpea, black cumin, onion, ginger, garlic and mango powder		Cottage cheese, spinach, corn flour, garlic and ginger	
Tarka Daal (V)	13	Shahi Paneer	17
Yellow lentil, tomato, onion, green chilli pepper and ginger		Cottage cheese, ginger, onion, tomato and cream	
Daal Amritsari	15	Shahi Bhindi (V)	15
Black lentil, tomato puree, garlic, ginger and spices		Okra, onion, tomato, ginger and spice	
Aloo Palak (V)	15	Aloo Gobi (V)	15
		Cauliflower floret, potato, onion, ginger and spice	
		Malai Kofta	16
		Vegetable balls, onion and cream gravy	

Chef Special Vegetable

Butter Paneer	17	Sarsoan Ka Saag	16
Tomato, cream and spice		Mustard leaf, garlic, ginger and butter	
Pineapple Curry (V)	15	MethiMattar Paneer	16
Pineapple, coconut milk, curry leaf and mustard seed		Fenugreek leaf, cottage cheese, peas and cream	
Bhindi Kurkori (V)	15	Lychee Paneer	16
Okra, gram flour and spice		Lychee, paneer, cream, onion paste and spices	

Breads

<i>Wheat</i>		<i>Whole Wheat</i>	
Naan	4	Naan	4
Garlic Naan	5	Khasta Roti	4
Aloo Naan	5	Parantha	4
Onion Naan	5	Gobi Parantha	5
Chilli Naan	5	Aloo Parantha	5
Date and Fig Naan	6	Lacha Parantha	5
Chocolate Naan	5	Chapati (2pc)	4
Amritsari Kulcha	5	Poori (2pc)	4
Broccoli Paneer Naan	5	Missi Roti	4
Kale Ginger Honey Naan	5	Makki Di Roti (2pc)	6
Peshwari Naan	6.50	Bhatura (2pc)	5
		Basil Naan	5
		Kheema Naan	6

Rice Biryani

Served with Raita

White Rice	3	Lamb Biryani	18
Masala Bay Special (Chicken, Lamb, Shrimp)	18	Goat Biryani	18
Vegetable Biryani (V)	15	Shrimp Biryani	18
Chicken Biryani	16		

Sides

Raita	4	Pickle	2
Papad	3	Desi Salad	3
Mango Chutney	3	Plain Yogurt	4

Dessert

Kheer	5
Gulab Jamun (2pc)	5
Ras Malai (2pc)	5
Faluda Kulfi (2pc)	5
Vanilla Ice Cream	5
Mango Ice Cream	5

Beverages

Mango Lassi	6
Sweet Lassi	6
Masala Lassi	5
Tea	2
Coffee	2
Masala Tea	4
Ice Tea	3
Sparkling Water	3
Green Tea	3
Mango Juice	4
Pineapple Juice	4
Apple Juice	4
Orange Juice	4
Lemonade	3
Shirley Temple	4
Cranberry Juice	4
Coke	3
Diet Coke	3
Sprite	3
Ginger Ale	3
Lemon Soda	4

Ask your server about our Gluten Free and Vegan options
All of our dishes are made to order
Delivery up to 15 Miles (V): Vegan

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*TO ALL OUR CUSTOMERS: BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS FOOD/NUT ALLERGY