

Soup

- MULLIGATAWNY** 7.95
Mashed lentils, coconut, lemon, curry leaves
- TIMATAR PALAK SHORBA** (add shrimp \$3) 7.95
Spinach, tamarind, tomatoes, curry leaves

Starters

- SAMOSA** 6.95
Spiced potato and cauliflower in a flaky pastry
- ALOO TIKKI CHAAT** 7.95
Potatoes, chickpeas, crunchies, tamarind and mint chutneys
- SAMOSA CHAAT** 8.95
Potato pastries, chickpeas, yogurt, chutneys
- PAPRI CHAAT** 8.95
Potato, chickpeas, crunchies, chutneys
- LASONI GOBI** 9.95
Tangy cauliflower, spices, garlic, scallion
- CHILI PANEER** 9.95
Fried cheese, onion, bell pepper, garlic, soy sauce
- CHAPLI KEBAB** 11.95
Minced lamb patties, green chilies, house blend spices
- MURGH PEPPER FRY** 11.95
Sauteed chicken, onion, bell pepper, curry leaves
- JHINGA BALCHAO** 12.95
A tangy shrimp dish, coconut and curry leaves

Grill

- TANDOORI MURGH** 18.95
Marinated bone-in chicken grilled to perfection
- MURGH TIKKA** 18.95
Boneless chicken thigh kebabs, yogurt marinade
- MURGH MALAI KEBAB** 19.95
Skewered creamy chicken tenders
- SEEKH KEBAB** 21.95
Skewered lamb rolls, onion, bell pepper
- JHINGA KALIMIRCH** 23.95
Tandoor grilled shrimp, cracked black pepper
- THE GRILLER** 24.95
Green marinade, lemon, cumin (salmon or branzino)

Chicken

- MURGH CHETTINAD** 17.95
Chicken curry from the house of Chettiars, peppercorns
- MURGH AAMWALA** 17.95
A classic chicken curry with mango mint sauce
- MURGH JALFREZI** 17.95
A tangy tomato preparation with onions, bell pepper, herbs
- BUTTER CHICKEN** 18.95
Our version of chicken tikka masala, creamy tomato sauce
- MURGH KORMA** 18.95
Skewered spring chicken, creamy cashew nut sauce
- MURGH TIKKA SAAG** 18.95
Chicken tikka, spinach, toasted cumin, mint leaves

Lamb

- ROGAN JOSH** 19.95
Kashmiri yogurt lamb curry, saffron, cardamom
- LAMB SAAG** 19.95
Spiced lamb, pureed spinach, ginger
- LAMB VINDALOO** 19.95
A spicy Goan curry with vinegar-infused red chili paste
- MUGHLAI GOSHT** 20.95
A classic lamb dish, cashew, bay leaf, cardamom

Goat

- KOSHA MANGSHO** 23.95
Slow-cooked bone-in goat, red chili flake, garlic
- GOAT KADAI** 23.95
Wok-tossed onion, tomato, bell pepper, dry fenugreek
- PUNJABI GOAT CURRY** 23.95
A classic bone-in goat curry, onion, tomato

Seafood

- SHRIMP CALDINHO** 23.95
Goan curry cooked with ginger, coconut milk, and vinegar
- SHORSHE BHATA MAACH** 23.95
Calcutta-style mustard fish curry
- KERALA PAPPAS** 23.95
Shrimp in a coconut kokum sauce, curry leaves
- FISH PATURI** 23.95
Roasted fish in a banana leaf
- GOA FISH CURRY** 23.95
A classic spicy curry with coconut and tamarind

Vegan

- DAAL TADKA** 12.95
Yellow lentils, cumin, fresh coriander
- DAAL SAAG** 14.95
Yellow lentils, fresh spinach, ginger
- TAWA VEGETABLE** 16.95
Handpicked daily vegetables, green masala
- BAIGAN BAGHARA** 16.95
Eggplant, peanut, sesame, tamarind
- ALOO GOBI MUTTER** 16.95
Spiced potato, cauliflower, and peas
- MAA KI BHINDI** 16.95
Tossed okra, onion, bell pepper, house-blend spices

Vegetarian

- DAAL MAKHNI** 15.95
Slow-cooked black lentils, fresh cream, ghee
- CHANA MASALA** 16.95
Curried chickpeas, onions, fresh coriander
- BAIGAN BHARTHA** 16.95
Smoked eggplant, garlic, tomatoes, fresh coriander
- MALAI KOFTA** 17.95
Vegetable croquettes, cream, nuts, raisins
- METHI MUTTER MALAI PANEER** 17.95
Green peas, fenugreek, cream, tomato sauce
- SAAG PANEER** 17.95
Fresh pureed spinach and cheese
- PANEER MAKHNI** 17.95
Creamy tomato sauce, onions, bell pepper, green chilies, ghee

Mughlai Biryani

- A basmati rice preparation with whole spices, saffron, and yogurt
Veg 15.95 | **Chicken** 17.95 | **Lamb** 19.95 | **Bone-in-Goat** 21.95

Bread

- Naan 3, Butter Naan 3.50, Garlic 4 / Onion 4 / Chili Onion 4**
Jalapeno Cheese 4 / Paneer 4.50 / Peshwari 4.50
Tandoor-fired white flour bread
- ALU PARATHA** 4.95
Stuffed with spiced potato
- LACHHA PARATHA** 3.95
Tandoor-fired, butter
- TANDORI ROTI** 2.95
Whole wheat bread
- LUCHI** 3.95
Fried puffed white flour bread

Sides

- ACHAR** 3.95
Mixed pickled vegetables with turmeric powder
- FRIED PAPAD** 3.95
Lentil wafers
- RAITA** 3.95
Cucumber yogurt relish
- BEGUN BHAJA** 4.95
Pan fried spiced eggplant
- AAMER CHUTNEY** (seasonal) 4.95
Fresh house-made mango chutney
- KOLKATA AAM CHUTNEY** 4.95
Mango chutney, paanch poran
- TOMATO CHUTNEY** 4.95
Tempered raisin, bay leaf, paanch poran, tadka
- ALOO BHARTHA** 4.95
Mashed potato, fresh cilantro and mustard
- KACHUMBER SALAD** 5.95
House-made cucumber and veggie salad

