



VEGETABLE SAMOSA | 3.5

Samosa-Pastry turnovers stuffed with potatoes, peas (2)

SAMOSA CHAAT | 6

Pastry turnovers served with Spiced Chick Peas

TRI COLOR PANEER TIKKA | 8

Tandoori, Achari, Hariyali Cottage Cheese

IDDLY | 3.5

Soft fluffy steamed rice lentil cake served with lentil soup

MEDHU VADA | 3.5

Lentil Donuts served with sambar

PANI POORI SHOTS | 6

(6) Fluffy bread filled with spiced water

PANEER BASIL TACOS | 6

Spiced Cottage Cheese wrapped with aromatic tomato ranch chutney, basil leaves

LAMB SHEEK KABABS | 10

Braised minced lamb kababs with exotic spices

CHICKEN LOLLIPOP | 10

Tandoori, Achari, Hariyali Cottage Cheese

CHICKEN TIKKA | 9

Succulent juicy chicken croquets marinated with yogurt, garlic

GINGER & GARLIC MARINATED LAMB CHOPS | 17

Braised minced lamb kababs with exotic spices



VEGETARIAN CURRIES

SAG PANEER | 13

Spinach sautéed with cottage cheese – mildly spiced

PANEER TIKKA MASALA | 13

Cottage cheese simmered in rich tomato onion gravy

MALAI KOFTA | 13

Cottage cheese dumplings in creamy cashew onion gravy

PISTACHIO KOFTA | 15

Pistachio-cottage cheese dumplings in creamy cashew onion gravy

CHANNA MASALA CURRY | 12

Chick Peas simmered with tomatoes with special spices

VEGETABLE JALFREZI | 12

Garden vegetables prepared in spiced tomato gravy

TADKA DAL | 12

Lentil stew simmered with minced onion garlic

HYDERABADI EGGPLANT | 13

Baby eggplants filled with peanuts and exotic spices

GOBHI MANCHURIAN | 13

Sautéed cauliflower tossed with tangy Asian sauce

CHILLI PANEER | 13

Marinated chicken or Cottage Cheese with schezwan Asian spices



NON VEGETARIAN CURRIES

CHICKEN TIKKA MASALA | 14

Baked marinated chicken croquets in spiced tomato onion gravy

BUTTER CHICKEN | 14

Boneless shredded chicken in buttery tomato gravy

CHILLI CHICKEN | 13

Marinated chicken with schezwan Asian spice

ROGAN JOSH - LAMB/GOAT CURRY | 16

Slow cooked braised lamb/goat curry with exotic spices

DOSAS & UTHAPPAMS

MYSORE MASALA DOSA | 9

Rice Lentil Crepes filled with onion and potatoes. Served with sambar and chutney

SADA DOSA | 8.5

Rice Lentil Crepes. Served with sambar and chutney

VEGETABLE UTHAPPAM | 9

Rice Lentil pancake with vegetables-onion, cilantro, tomatoes, peas, carrots.
Served with sambar and chutney

BIRYANI

Aromatic basmati rice layered with vegetables, exotic spices

VEGETABLE HYDERABADI BIRYANI | 12

CHICKEN BIRYANI | 14

LAMB BIRYANI | 16

Indian Summer | Contemporary Kitchen

ENTREES



BREADS

NAAN | 2.5

Tandoor baked breads

BUTTER NAAN | 2.5

Tandoor baked breads

ONION KULCHA | 4

Unleavened bread stuffed with onion and cilantro

THALIS

VEGETARIAN THALI | 14

Saag Paneer, Vegetable Jalfrezi, Tadka Dal, Butter nan, Jeera Rice

SOUTH INDIAN THALI | 14

Masala Dosa, Iddly, Vada, Sambar, Coconut Chutney

CHICKEN THALI | 15

Aloo Gobhi, Chicken Tikka Masala, Tadka Dal, Butter nan, Jeera Rice

GUJURATI THALI | 13

Undhiyu, Chappati, Mango Ras, Kadhi, Lilva Kachori, Batata Chips nu Shak, Rice

MEAT THALI | 16

Aloo Gobhi, Rogan Josh-Goat Curry, Tadka Dal, Butter nan, Jeera Rice

CHANNA BHATURA | 13

Fluffy Indian Bread, Chick Peas Curry

SEEN
PRE
TRES
ENTRE



RASMALAI | 4

Cottage cheese dumplings in sweetened milk

CARROT HALWA | 6

Shredded carrots simmered with milk- honey

GULAB JAMUN | 4

Round Cheese dumplings in Honey Syrup

MADHUR MILAN | 6

Gulab Jamun mixed with Carrot Halwa

MOONG DAL HALWA | 6

Roasted Moong Lentil simmered with milk and honey

DESSERTS