

APPETIZERS

Vegetable Samosa 7.00

Crisp light puff pastry stuffed with lightly seasoned potatoes and green peas

Dahi Baray 7.00

Savory lentil donuts served in seasoned yogurt, served chilled

Aloo Papri Chaat 6.00

Flour crisps, chickpeas and diced potatoes tossed with sweet & sour chutneys and yogurt

Vegetable Kebab 6.00

Fried mixed vegetable kebabs flavored with spices

Vegetable Pakoras 6.00

Assorted vegetables coated in a lightly seasoned chickpea batter

Paneer Methi Tikki 7.00

Soft cheese and potato patties flavored with fenugreek leaves and spices

Murgh Malai Kebab 8.00

Tender cubes of grilled chicken marinated in mild flavored cream sauce with cashew accent

Seekh-E-Sikander 9.00

Minced lamb mildly flavored with fresh herbs and cooked in a clay oven on skewers

Amritsari Fish 9.00

Fried tilapia in seasoned chickpea flour

Mixed Vegetarian Platter 12.00

Combination of Vegetable Samosa, Paneer Methi Tikki, and Vegetable Kebab

SOUPS & SALADS

Tamatar Ka Shorba 5.00

Light tomato soup with cilantro tempered with ground black pepper

Murgh Badam Adark 6.00

Shredded chicken in lightly spiced soup flavored with almonds flakes and fresh herbs

Cucumber Salad 6.00

Cucumbers and onions seasoned with tangy chaat masala

House Salad 7.00

Greens, onions, and cucumber garnished with almond flakes and raisins, served with raita dressing *add Tandoori Paneer or Tandoori Murgh (+3)*

BEVERAGES

Mango Lassi 4.00

Yogurt based drink made with mango pulp

Sweet/Salty Lassi 3.50

Rose water sweetened or salty cumin and cilantro flavored yogurt drink

Nimbu Pani 3.00

Mint flavored fresh lemonade

Iced Tea 2.50

Raspberry/Unsweet

Soda 2.50

Coke/Diet Coke/Sprite/
Dr. Pepper/Orange Fanta/Coke Zero

Chai 2.50

Brewed tea

Masala Chai 3.00

Brewed tea with ginger and spices

Coffee 2.50

Water 3.00

Acqua Panna (Still)
San Pellegrino (Sparkling)

Fruit Juice 3.00

Mango/Apple/Orange/Guava/
Pineapple/Cranberry/Lychee

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Spice level can be chosen among mild, medium, spicy or Indian hot/Entrees are not served with rice or naan/
One Papad per guest is complimentary/ Service charge of 18% will be added to group of 5 or more

TANDOORI SIZZLERS

Parathdar Paneer Tikka 15.50
Soft cheese and vegetables in a nawabi marinade

Murgh Angare 15.50
Chicken kebab marinated in a spicy tomato, basil marinade

Murgh Makhmal-E-Kebab 15.50
Chicken cooked in a nutty yogurt marinade

Murgh Seekh Kebab 15.50
Minced chicken flavored with onions and cilantro

Murgh Tikka 15.50
Chicken chunks marinated in yogurt, spices and fresh herbs

Tandoori Murgh half 15.50 / full 26.50
Bone-in chicken marinated overnight in special blend of yogurt, spices and fresh herbs

Peshawari Kebab 18.50
Tender lamb cubes seasoned with spices and herbs

Seekh Kebab Badshahi 18.50
Ground lamb infused with spices, and fresh herbs

Lamb Chop Adraki 26.50
Lamb chops flavored with ginger essence

Salmon Tikka Nawabi 20.50
Salmon marinated in a carom flavored marinade

Tandoori Jhinga 20.50
Marinated shelled shrimps flavored with carom

Mughlai Mix Grill 28.50
Combination of Tandoori Murgh, Seekh Kebab Badshahi, Salmon Tikka Nawabi and Tandoori Jhinga

CHICKEN

Murgh Tikka Makhani 15.50
Chicken roasted in tandoor and then cooked in a rich tomato sauce flavored with fenugreek

Murgh Tikka Masala 15.50
Chicken roasted in tandoor and then cooked in an onion tomato masala sauce

Kadhai Murgh 15.50
Chicken stir-fried with chopped bell peppers, tomatoes, and onions

Murgh Jalfrezi 15.50
Chicken in a tomato sauce studded with bell peppers and onions

Murgh Kali Mirch 15.50
Chicken prepared in an onion-based sauce flavored with crushed black peppercorns

Murgh Korma 15.50
Chicken cooked in a cashew and almond cream sauce

Murgh Roghan Josh 15.50
Chicken cooked in traditional Kashmiri brown onion sauce

Murgh Saagwala 15.50
Tender chicken cooked with spinach

Murgh Vindaloo 15.50
Vinegar marinated chicken cooked with diced potatoes in a spicy curry sauce

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LAMB & GOAT

Lamb Korma 18.50 / **Goat Korma** 22.50
Lamb or goat cubes cooked in a cashew and almond cream sauce

Lamb Nizami 18.50 / **Goat Nizami** 22.50
Lamb or goat cooked in a rich and spicy sauce, finished with a flavoring of ginger and fresh herbs

Lamb Roghan Josh 18.50
Chunks of lamb cubes cooked in traditional Kashmiri brown onion sauce

Lamb Vindaloo 18.50 / **Goat Vindaloo** 22.50
Vinegar marinated lamb or goat cubes cooked with diced potatoes in a spicy curry sauce

Kadhai Lamb 18.50 / **Kadhai Goat** 22.50
Lamb or goat cubes stir-fried with bell peppers, tomatoes, and onions

Keema Mutter 18.50
Minced lamb with green peas cooked in masala sauce

Masaledar Goat 22.50
Goat cooked in an onion tomato sauce

Saag Lamb 18.50 / **Saag Goat** 22.50
Lamb or goat cubes cooked with chopped spinach and spices

VEGETABLES & LENTILS

Paneer Makhani 13.50
Soft cheese cooked in a rich creamy tomato sauce flavored with fenugreek

Paneer Tikka Masala 13.50
Soft cheese cooked in a rich onion tomato masala sauce

Shaam Savera 13.50
Spinach and soft cheese dumplings in a rich velvety tomato sauce

Kashmiri Dum Aloo 13.50
Barrel-shaped potatoes stuffed with soft cheese and nuts, cooked in a light velvety sauce

Malai Kofta 13.50
Soft cheese dumplings with nuts in a rich velvety sauce

Saag Paneer 13.50
Fried soft cheese in smooth creamy spinach

Kadhai Paneer 13.50
Soft cheese stir-fried with chopped bell peppers, tomatoes, and onions

Mutter Paneer 13.50
Green peas and soft cheese cooked in a velvety onion tomato sauce

Aloo Gobhi 12.50
Potatoes and cauliflower cooked with combination of spices and fresh herbs

Vegetable Jalfrezi 12.50
Mixed vegetables in a tomato sauce studded with bell peppers and onions

Navratan Korma 12.50
Mixed vegetables gently simmered in a creamy sauce finished with cashews and raisins

Baigan Bharta 12.50
Eggplant and peas braised in onions and tomatoes

Bhindi Masala 12.50
Okra sautéed with onions and tomatoes in a masala sauce

Dal Makhani 12.50
Rich and creamy black lentils simmered on slow fire

Balti Dal 12.50
Medley of different lentils tempered with cumin and garlic

Chana Masala 12.50
Chickpeas braised in masala sauce

Yellow Dal Tadka 12.50
Yellow lentils tempered with cumin and garlic

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SEAFOOD

Jhinga Goan Curry 20.50
Goan shrimp curry with a taste of coconut milk

Jhinga Kadhai 20.50
Shrimps stir-fried with bell peppers, tomatoes, and onions

Jhinga Makhani 20.50
Shrimps cooked in a creamy tomato sauce flavored with fenugreek

Jhinga Masala Nizami 20.50
Shrimps cooked in a rich and spicy sauce, finished with a flavoring of ginger and fresh herbs

Machli Goan Curry 20.50
Tilapia cooked in a creamy coconut milk sauce

Machli Roghan Josh 20.50
Tilapia cooked in a traditional and tangy Kashmiri brown onion sauce

RICE

Jeera Rice 5.00
Cumin flavored long-grain basmati rice

Mutter Pulao 7.00
Long-grain basmati rice cooked with green peas

Kashmiri Pulao 8.00
Long-grain basmati rice garnished with nuts and raisins

Vegetable Biryani 13.50
Long-grain basmati rice cooked with seasonal vegetables, flavored with fresh herbs and spices

Murgh Biryani 15.50
Long-grain basmati rice cooked with chicken, garnished with sliced egg

Lamb Biryani 18.50
Long-grain basmati rice cooked with lamb, flavored with fresh herbs and spices

Jhinga Biryani 20.50
Shrimps braised in long-grain basmati with fresh herbs and spices

Goat Biryani 22.50
Long-grain basmati rice cooked with goat, flavored with fresh herbs and spices

BREAD

Roti 3.00
Whole wheat flatbread, baked in tandoor

Plain Naan 3.00
Light leavened white bread, baked in tandoor

Garlic/Bullet/Rosemary Naan 4.00
Light leavened white bread garnished with your choice of garlic and cilantro, green chili and cilantro or rosemary

Aloo/Onion/Paneer Kulcha 4.00
Light leavened white bread stuffed with your choice of potatoes, onions or soft cheese

Kashmiri Naan 4.00
Lightly sweetened white bread stuffed with mixture of nuts and raisins

Lachha Paratha 4.00
Flaky whole wheat bread

Aloo/Gobhi/Paneer Paratha 4.00
Flaky whole wheat bread stuffed with your choice of mashed potatoes, grated cauliflower or soft cheese

Mughlai Bread Basket 11.00
Combination of Garlic Naan, Onion Kulcha, and Lachha Paratha

ACCOMPANIMENTS

Plain/Cucumber Raita 3.00
Whipped yogurt served either plain with roasted cumin and mint or mixed with chopped cucumbers and onions

Additional Papad 2.00
Thin and crispy lentil wafers

Onion, Green Chili, and Lemon 1.00

Pan-Seared Green Chili 2.00

Mango Chutney/Mixed Pickle 1.00

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