

APPETIZERS

(Served with Tamarind and Mint Chutney)

BREADS (Freshly Baked Breads)

Roti (V) \$6 or Naan \$6 or Garlic Naan \$7

MIXED VEGETABLE PAKORA

(GF/V) \$6

Bite Size / Vegetables Crispy Fritters

VEGETABLE SAMOSA

(V) \$7

Potato / Peas Stuffed Turnovers

SPINACH PAKORA

(V) \$8

Bite Size / Spinach Crispy Fritters

HUMMUS

\$9

Naan Bread / Pureed Chickpeas

VEGETABLE TREAT

(V) \$10

Veg Samosa / Vegetable / Spinach Fritters

RAJPUT 'CURTAIN RAISER'

\$12

Samosa / Chicken Tikka / Veg / Spinach Bites

TANDOORI CHICKEN WINGS

(GF) \$13

Baked Wings / Ranch Dressing

CALAMARI PAKORA

\$14

Battered / Calamari Ring / Fritters

STREET FOOD (SMALL PLATE)

CHANA CHAAT PAPDI (DELHI)

\$8

Chickpeas / Onions / Tomatoes / Yogurt / Mint / Tamarind / Flour Crisps

SPINACH CHAAT (PUNJABI)

(V/GF) \$9

Crisp Spinach / Onions / Tomatoes / Cilantro / Tamarind / Mint Chutney

SAMOSA CHAT (PUNJABI)

(V) \$9

Samosa Topped / Chickpeas / Chopped Onions / Tomatoes / Yogurt / Cilantro / Mint / Tamarind Chutney

CAULIFLOWER MANCHURIAN (HIMALAYAN)

(GF) \$15

Battered / Tossed / Sweet Sour Sauce / Peppers / Onions

CHICKEN 65 (SOUTH INDIAN)

(GF) \$16

Crispy Deep Fried Chicken / Tossed / Yogurt / Spices / Curry Leaves

CHILLY (HIMALAYAN)

Battered / Tossed / Sweet Sour Sauce / Cubed Peppers / Onions

Paneer \$16 or Chicken \$16 or Salmon Fish \$19 or Jumbo Shrimp \$19

SOUPS, SALADS, CONDIMENTS & SIDES

SAMBAR		\$7
Spicy Lentil Veggie / Southern India Flavor		
DAL SHORBA	(GF)	\$7
Pureed Lentil Soup		
RAJPUTANI SHORBA	(GF/V)	\$8
Chicken / Spinach Broth		
LAMB OR GOAT SHORBA	(GF/V)	\$10
Lamb or Goat / Meat Broth		
KACHUMBER SALAD	(GF/V)	\$6
Cucumber / Tomatoes / Onion / Cilantro / Masala		
MANGO CHUTNEY	(GF)	\$3
Mango Relish		
TAMARIND CHUTNEY	(GF/V)	\$3
Sweet and Sour		
MINT CHUTNEY	(V)	\$3
Mint / Cilantro		
RAITA	(GF)	\$4
Herb Yogurt / Grated Cucumber		
PAPAD	(GF/V)	\$4
Roasted Lentil Crackers		
GOURMET BASMATI RICE	(GF/V)	\$3
BROWN BASMATI RICE	(GF/V)	\$5
MASALA SAUCE	(GF)	\$6
Tomato Creamy Sauce		
RICE PEAS PILAU	(GF)	\$7
Tempered / Cumin Seeds / Green Peas		
Tamarind Rice		\$7

BREADS

(Freshly Baked Tandoori Breads Brushed with Regular or Vegan Butter)

ROTI	(V)	\$4
Whole Wheat		
NAAN		\$4
White Flour		
PRATHA	(V)	\$4
Layered Whole Wheat		
NAAN TOPPED		\$5
Garlic Cilantro or Basil or Rosemary or Chilly or Garlic Chilly or Olive		
PRATHA TOPPED	(V)	\$5
Garlic Cilantro or Basil or Chilly		
NAAN STUFFED		\$6
Potato Peas or Onion or Onion Cheese or Peas or Dry Fruits Nuts		
PRATHA STUFFED	(V)	\$6
Potato Peas or Onion or Onion Cheese or Dry Fruits Nuts		
CHICKEN STUFFED NAAN		\$8
ASSORTED BREAD BASKET		\$12
Naan / Garlic Naan / Potato Paratha (No Substitute)		

FLAME KADHAI (WOK SERVING)

Chicken \$20 / Goat on Bone \$22 / Lamb \$22 / Lamb Chops \$30

TIKKA MASALA (EVERYONE'S FAVORITE)	(GF)
Tomatoes Cream Sauce / Peppers / Onions	
BUTTER (PUNJABI FAVORITE)	(GF/N)
Makhni / Zesty Tomato / Cream Sauce / Cashew Paste	
KORMA (ROYAL SPECIALITY)	(GF/N)
Creamy Curry Sauce / Nuts / Spices	
PASANDA (MUGAL FAVORITE)	(GF/N)
Simmered Curry / Coconut Milk / Cashew Paste	
CURRY (NORTHERN INDIAN)	(GF)
Onion sauce / Tomatoes / Aromatic Spices	
KADHAI (LAHORI)	(GF)
Flavorful Curry / Peppers / Onions / Spices	
VINDALOO (GOAN RED CURRY)	(GF)
Tangy Curry / Potatoes / Aged Vinegar	
ROGAN JOSH (KASHMIRI TRADITION)	(GF)
Classy Curry / Yogurt / Spices of Kashmir	
SAAG (GREEN CURRY)	(GF)
Creamed Spinach / Fenugreek Herb / Aromatic Spices	
PATIA (BRITISH INSPIRE)	(GF)
Sweet Sour / Mango Curry	
JALFREZI (BENGAL POPULAR)	(GF)
Garden Fresh Vegetables Sautéed with flavorful Spices	

TANDOOR SPECIALTIES (SIZZLING SERVING)

(Baked / Clay Oven / Served / Sauté Veggies / Masala Sauce)

TANDOORI TOFU TIKKA	(GF/V)	\$19
Tofu Cubes / Vegetables / Spices		
TANDOORI TURMERIC CHICKEN	(GF)	\$19
Chicken on Bone / Turmeric Spice		
TANDOORI PANEER	(GF)	\$20
Cheese Cubes / Vegetables / Spices		
TANDOORI CHICKEN TIKKA	(GF)	\$20
Boneless Chicken / Breast Cubes		
TANDOORI CHICKEN MALAI	(GF)	\$20
Succulent / Creamy Kebab / Melange of Spices		
TANDOORI LAMB TIKKA	(GF)	\$22
Chunks Lamb Leg / Aromatic Spices		
TANDOORI GARLIC SALMON FILLET	(GF)	\$24
Salmon Fillet / Garlic Marinated		
TANDOORI TAMARIND SHRIMP	(GF)	\$25
Jumbo Black Tiger Shrimp / Sweet Sour		
TANDOORI MIXED GRILL	(GF)	\$27
Assortment of Chicken / Lamb / Fish / Shrimp		
TANDOORI LAMB CHOPS	(GF)	\$30
Tender / Delicately Flavored		

(V) Vegan (GF) Gluten Free (N) Nuts

MILD

MEDIUM

MEDIUM HOT

HOT

INDIAN HOT

BIRYANI (RICE SPECIALITIES)

(Savory Basmati Rice Dish made with Spices, Fresh Herbs include Meat or Vegetables and other Source of Protein Topped with Egg Except Veggies) Served with Raita

Egg \$18

Potato \$18

Vegetables \$19

Tofu \$19

Paneer \$22

Chicken on Bone \$21

Chicken \$23

Goat on Bone \$25

Lamb \$25

Lamb Chops \$30

Salmon Fish \$27

Jumbo Shrimp \$27

Blue Crab \$29

Seafood Mixed \$29

(Shrimp / Scallops / Salmon / Blue Crab)

SEAFOOD CURRY SPECIALTIES

WILD CAUGHT SALMON FISH CURRY

(GF) \$24

Onion / Tomato / Fragrant Spiced

WILD CAUGHT SALMON GOAN FISH VINDALLO

(GF) \$24

Tangy Curry / Potato / Aged Vinegar

TIGER JUMBO SHRIMP MADRAS

(GF) \$25

Curry / Hint of Tamarind / Coconut

GOLF WILD CAUGHT BLUE CRAB LUMP COCONUT CURRY

(GF/N) \$26

Simmered Curry / Coconut Milk / Cashew Paste

WILD CAUGHT SEA SCALLOPS JALFREZI

(GF) \$30

Saute / Garden Fresh / Vegetables / Flavorful Spices

WILD CAUGHT SEA SCALLOPS PATIA

(GF) \$30

Sweet Sour / Mango / Curry

Above All Items Available in Tikka Masala / Butter (Makhni) / Pasanda / Korma / Green Curry (Spinach) Sauces in Regional Specialties

TOFU OR PANEER SPECIALTIES

TOFU BROCCOLI KADHAI

(GF/V) \$18

Saute Tofu / Broccoli / Peppers / Onions / Tomatoes / Curry Flavor

TOFU PALAK CURRY

(GF/V) \$18

Pureed Spinach / Tofu Cubes / Spices

TOFU MANGO

(GF/V) \$18

Sweet Sour / Mango Curry

PANEER BUTTER MASALA

(GF/N) \$20

Zesty Tomato Cream Sauce / Cashew Paste / Touch of Butter

SAAG PANEER

(GF) \$20

Creamed Spinach / Cottage Cheese Cubes / Spices

SHAHI PANEER

(GF/N) \$20

Cottage Cheese Morsels / Tomato Cream Curry / Spices / Cashews

MALAI KOFTA

(GF/N) \$20

Vegetable Croquettes / Curry / Cream / Cashew Gravy

CLASSIC VEGGIE & VEGAN SPECIALTIES

DAAL TADKA	(GF/V)	\$16
Yellow Lentils / Tempered / Garlic / Cumin		
DAAL MAKHNI	(GF)	\$16
Stewed / Black Lentils / Onions / Tomatoes / Ginger / Garlic / Spices		
CHANA MASALA	(GF/V)	\$17
Chickpeas / Onion / Tomatoes / Traditional Punjabi Style		
POTATO CHANA or POTATO PALAK	(GF/V)	\$18
Spinach / Flavorful Spices / Chickpeas Potatoes		
POTATO CAULIFLOWER	(GF/V)	\$18
Curried / Potatoes / Cauliflower		
MUSHROOM GREEN PEAS MASALA	(GF/V)	\$18
Sauté / Mushroom / Peas / Onions / Tomatoes		
EGGPLANT BHARTHA	(GF/V)	\$18
Pureed Eggplant / Onions / Tomatoes / Ginger / Spices		
BHINDI MASALA	(GF/V)	\$18
Cut Okra / Onions / Tomatoes / Ginger / Garlic / Flavorful Masalas		
VEGETABLE KORMA	(GF/N)	\$19
Simmered Curry / Cream / Cashew Paste		
METHI MALAI CORN	(GF/V)	\$20
Corn Kernels / Fenugreek / Pureed Cashews / Touch of Cream		

(V) Vegan (GF) Gluten Free (N) Nuts



DESSERTS

Kheer	\$5
Rice Pudding / Topped / Nuts / Raisins	
Gulab Jamun	\$5
Pastry Balls / Soaked / Sugar Syrup	
Mango or Pistachio Kulfi	\$5
Indian Ice cream / Mango or Pistachio Nuts	
Mango Cheesecake	\$6
Cheesecake Slice / Topped / Mango Puree	

- 18% Gratuity may be added for Dining Group of 5 or more
 - HALAL or JAIN Entrees Can Be Ordered For Extra \$1.50
 - Prices are subject to change without notice.
 - If you Don't See You Favorite Bread Or Entree, will Be Glad To Cook If We Have Rights Ingredients
 - Food Allergy "Food May Contain Soy, Treenuts, Peanuts, Wheat and others, so instruct us accordingly"
- Gluten Free are not intended for people with celiac disease

BEVERAGES

Beverages	\$3
Spring Water / Sparkling Water / Soda / Iced Tea / Hot Tea	
Chai	\$4
Spice Tea Made with Ginger, Milk and Spices	
Juice	\$4
Mango / Pineapple / Orange / Cranberry / Apple	
Mango Lassi	\$5
Mango Yogurt Shake	

MIXED DRINKS

	Premium	Top Shelf	High End
Straight Drinks	\$9	\$10	\$12
Mixed Drinks	\$10	\$11	\$13
Specialty Mixed Drinks	\$10	\$11	\$13
Manhattan / Martini / Mai Tai / Long Island Iced Tea			

BEERS

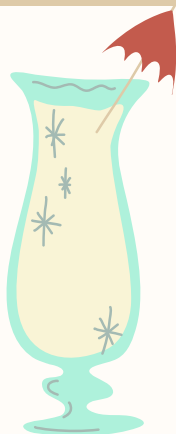
Domestic	\$5
Coors Light / Yuengling / Blue Moon	
Imported	\$6
Corona / Modelo	
Indian	
Kingfisher (12oz) / Taj Mahal (12oz)	\$6
Rupee Basmati Rice Lager (16oz) / Rupee India Pale Ale (16oz) / Rupee Mango Wheat Ale (16oz)	\$8
Flying Horse (22oz)	\$10

HOUSE WINES

Please ask the server for a full Wine List

	Glass	Sm Carafe	Lg Carafe	Bottle
Wine of the Day (Ask Server)	\$8	\$13	\$26	\$29
Mango Sangria (White or Red)	\$9	\$15	\$30	N/A

8 Signature Specialty Mixed Drinks



Pina or Mango Colada
Rum, coconut cream and pineapple or mango



Regular or Tamarind Margarita
Tequila, lime juice or tamarind and ginger



Regular or Jaljeera Indian Mojito
White rum, fresh lime juice and mint



Strawberry or Mango Daiquiri
Rum or Vodka, strawberry or mango puree