

APPETIZERS

Paneer Tikka Half 13.00/Full 19.00

Freshly made cottage cheese marinated in mild flavor and cooked in tandoor with onion and green pepper.

Onion Bhajia 8.00

Freshly sliced onion marinated in chick pea batter and shallow fried.

Alu Tikki 8.00

Deep fried potato patties stuffed with lentil, onion, fenugreek and red chilly flakes.

Alu Tikki Chaat 14.00

Alu Tikki served as part of chaat consisting of some chick peas, onions and a variety of sauce toppings.

Vegetable Pakora 9.00

Mixed vegetable fitters marinated in chick pea flour and fried golden brown.

Chaat Papri 10.00

Homemade wheat chips mixed with potatoes chick peas and mild flavors and topped with yogurt, chutney, spinach and pomegranate seeds.

Vegetable Samosa 6.00

A popular Indian snack. A triangular patty stuffed with potato and peas with mild flavors.

Vegetable Samosa Chaat 14.00

Vegetable Samosa served as part of chaat consisting of some chick peas, onions and a variety of sauce toppings.

Paneer Pakora 10.00

Home made cottage cheese marinated in chick pea batter and golden fried.

Gobhi / Broccoli Manchurian Half 13.00/Full 19.00

Stir fried flower in soy sauce with fresh green herbs.

Shami Kabab 13.00

Minced lamb patties shallow fried and with flavor of authentic north Indian spices.

Meat Samosa 8.00

A popular Indian snack. A triangular patty stuffed with lamb and peas with mild flavors.

Fish Pakora 14.00

Small fish pieces marinated in authentic north India spices and golden fried.

Shrimp Pakora 15.00

A marination of spiced chick pea batter and golden fried.

Chicken Seekh Kebab 15.00

Ground chicken cooked on skewers in tandoor with mild spiced flavor.

Crab Masaledar 23.00

Small crab meat-based fitters with light seasoning and green organic salad on side.

SOUPS & SALADS

Chicken Soup 10.00

Fresh and flavor full clear soup of chicken with tangy note.

Mulligatawny Soup 9.00

Fresh green vegetable cooked with yellow lentils and butter for rich taste.

Corn and Crab Chowder 13.00

Sweetness of corn balanced with crab meat in a chowder.

Water Breeze Salad 13.00

Spinach and arugula with fresh watermelon, feta cheese, candied pecan and creamy vinaigrette.

Green Crunch Salad 13.00

Chopped iceberg, tomato, radish, cucumber, scallion, raisin and mint dressing. Served with chips.

Harvest of Heaven 13.00

Harvest blend, radish, red onion, tomato, green apple served with chips.

Note : All salads can be topped with option of chicken 3.00, crab 5.00 or shrimp 6.00

FROM THE TANDOOR

Chicken Tikka 24.00

Tasty boneless chicken breast cubes lightly marinated and cooked in tandoor.

Malai Kabab 24.00

Chicken tenders marinated in sour cream sauce with ginger and garlic and fresh coriander leaves.

Lamb Seekh Kebab 27.00

Ground lamb meat mixed with variety of spices and cooked on skewers in tandoor.

Tandoori Chicken Half 21.00/Full 28.00

Chicken breast and thigh piece with bone marinated overnight in yogurt and spices and cooked in tandoor.

Tandoori Mixed Grill 28.00

Assortment of meat delicacies from tandoor.

Tandoori Lamb Chops 35.00

Tender lamb chops marinated in yogurt, ginger, garlic and herbs and cooked in tandoor with side of vegetable biryani.

Tandoori Shrimp 32.00

Jumbo shrimp marinated in exotic blend of Indian flavors and cooked on skewers in tandoor.

Tandoori Salmon 29.00

Lightly seasoned salmon fillet cooked in tandoor served with side of vegetable biryani.

Tandoori Lobster 42.00

Fresh lobster tail mildly flavored and cooked in tandoor.

CHICKEN SPECIALTIES

Chicken Tikka Masala 25.00

Chicken breast cubes marinated in light spices and cooked with tomato based rich creamy sauce flavored with fenugreek herb.

Chicken Chilly 25.00

Deep fried chicken tender cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Chicken Methi 25.00

Chicken cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Chicken Curry 24.00

Authentic curry with chicken cubes and mild flavors.

Chicken Mango Curry 25.00

A twist of sweetness with mango flavor in authentic curry with chicken and mild flavors.

Chicken Korma 25.00

Mild rich creamy sauce based on blends of coconut, almonds, cashews, herbs with chicken tender cubes.

Chicken Makhani 25.00

The only dark meat chicken simmered in rich creamy tomato-based sauce and mild flavors.

Chicken Saag 24.00

Spinach sauce balanced with flavors mild in nature and cooked with chicken cubes.

Chicken Vindaloo 25.00

A spicy and tangy sauce cooked with chicken and potato for edible and enjoyable flavors.

Chicken Jalfrezi 25.00

Mix of vegetables cooked with chicken and butter.

Please let us know if you have any food restrictions or allergies

LAMB SPECIALTIES

Lamb Bhuna 28.00

Lamb cubes sautéed with onion, tomatoes, and other flavorful blend of spices.

Lamb Chilly 28.00

Lamb cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Keema Mutter 28.00

Ground lamb and green peas cooked together with blend of select spices.

Lamb Karahi 28.00

Lamb cubes cooked with onion and bell pepper in a wok to create amazing light sauce.

Lamb Do Piazza 28.00

Lamb cubes simmered in light sauce with onion and finished with touch of very light cream.

Lamb Korma 28.00

Mild rich creamy sauce based on blends of coconut, almonds, cashews, herbs with lamb cubes.

Lamb Methi 28.00

Lamb cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Lamb Roganjosh 27.00

Tender cubes of boneless lamb in a slow cooked succulent curry made with yogurt and aromatic blends of traditional spices.

Lamb Saag 28.00

Spinach sauce balanced with flavors mild in nature and cooked with lamb cubes.

Lamb Vindaloo 28.00

A spicy and tangy sauce cooked with lamb and potato for edible and enjoyable flavors.

SEAFOOD SPECIALTIES

Shrimp Karahi 30.00

Shrimp cooked with onion and bell pepper in a wok to create amazing light sauce.

Crab / Shrimp Tikka Masala 30.00

Tomato based rich creamy sauce with fenugreek with selection of meat.

Crab / Shrimp Vindaloo 32.00

Spicy and tangy sauce with potato for flavor with selection of meat.

Crab / Lobster Karahi Crab 30.00 / Lobster 42.00

Sauce prepared in wok with tomatoes, onions, and bell peppers with selection of meat.

Crab / Lobster Malabar Crab 30.00 / Lobster 42.00

Rich creamy coconut based mild sauce with selection of meat.

Lobster Vindaloo 42.00

A spicy and tangy sauce cooked with lobster and potato for edible and enjoyable flavors.

Fish Curry 27.00

Fish fillets simmered in curry with some fresh flavors of curry leaves and mustard seeds.

Fish Chilly 27.00

Fried fish fillets sautéed with onions, bell peppers and ginger garlic.

Salmon Tikka Masala 30.00

Salmon pieces marinated in light spices and cooked with tomato based rich creamy sauce.

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RICE SPECIALTIES

Vegetable Biryani 20.00

Basmati rice flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Chicken Biryani 23.00

Basmati rice and chicken flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Lamb Biryani 25.00

Basmati rice and lamb flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Shrimp Biryani 28.00

Basmati rice and shrimp flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Basmati Rice 7.00

VEGETABLE SPECIALTIES

Methi Mutter Malai 23.00

Fresh rich cream sauce cooked with green peas and fenugreek herb and mild flavors.

Alu Methi 23.00

Potato cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Baigan Bhartha 23.00

Freshly baked and mashed eggplant cooked with sautéed onion and other spices.

Paneer Bhurji 23.00

Shredded cottage cheese cooked with onion and tomatoes and mildly flavored with spices.

Chana Masala 23.00

Chick peas cooked with onion and tomato with light sauce.

Bhindi Masala 23.00

Fresh okra sautéed with onion and tomatoes.

Dal Makhani 22.00

A traditional north Indian cuisine dish based on black lentils with rich creamy texture.

Vegetable Jalfarzi 23.00

Fresh vegetable and small cottage cheese cubes cooked with butter and light flavors.

Alu Gobhi 23.00

Cauliflower, potatoes, and onions sautéed and flavored with mild spices.

Malai Kofta 23.00

Vegetable dumplings simmered in savory and creamy sauce of onion, tomatoes, and nuts blend.

Mutter Paneer 23.00

Cottage cheese and green peas cooked in creamy sauce of onion and nuts blend.

Saag Paneer 23.00

Spinach sauce balanced with flavors mild in nature and cooked with cottage cheese cubes.

Shahi Paneer 23.00

Cottage cheese cubes marinated in light spices and cooked with tomato based rich creamy sauce.

Paneer Chilly 23.00

Deep fried cottage cheese cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Vegetable Korma 23.00

Freshly cut vegetables simmered in rich creamy coconut-based sauce with onion and almonds.

Punjabi Kadi 22.00

Authentic north Indian dish based on tangy turmeric yogurt with vegetable fritters in it.

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BREADS

Tandoori Naan 5.00

Soft unleavened white bread baked in tandoor.

Tandoori Roti 5.00

Leavened whole wheat bread baked in tandoor.

Kashmiri Naan 6.00

Naan stuffed with a mix of Raisin, cashews, almonds, and sugar-coated fennel seeds topped with rose water.

Keema Naan 7.00

Ground lamb stuffed inside naan.

Kulcha 6.00

Option of stuffing garlic, onion, or paneer in the naan.

Laccha Paratha 6.00

Multilayer whole wheat bread.

Alu Paratha 6.00

Whole wheat bread stuffed with potato and herbs.

Poori 6.00

Deep fried and puffed whole wheat bread.

Chilly Garlic Naan 6.00

Red chilly pepper and garlic overlapped on naan.

Rosemary Naan 6.00

Naan topped with rosemary herb.

Goat Cheese Naan 7.00

Stuffing of goat cheese in naan.

Bhatura 6.00

Deep fried and puffed flour bread.

Amritsari Kulcha 8.00

A 100% vegetarian stuffing special bread from Amritsar.

ACCOMPANIMENTS

Raita 5.00

Freshly made yogurt flavored with cumin and salt with carrots and cucumber grated in it.

Papadam 5.00

Deep fried or baked crisp lentil-based bread.

Mango Chutney 4.00

Pickel / freshly cut onion, lemon and chilly 3.00

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NO ONION NO GARLIC

Methi Mutter Malai 23.00

Fresh rich creamy sauce cooked with green peas and fenugreek herbs and mild flavor.

Alu Methi 23.00

Potato cubes cooked with fenugreek herb and other flavor full blend of spices.

Baigan Bhartha 23.00

Freshly baked and mashed eggplant cooked with sauteed tomato and other spices.

Chana Masala 23.00

Chick peas cooked with tomato and other traditional spiced sauce.

Bhindi Masla 23.00

Potato cubes cooked with fenugreek herb and other flavor full blend of spices.

Vegetable Jalferzi 23.00

Fresh vegetable and small cottage cheese cubes cooked with butter and light flavors.

Alu Gobhi 23.00

Cauliflower and potatoes sauteed with tomato and mild flavors to balance tumeric.

Shahi Paneer 23.00

Cottage cheese cubes marinated in light spices and cooked with tomato-based rich creamy sauce.

Paneer Chilly 23.00

Deep fried cottage cheese cubes sauteed with soy sauce, green and red bell pepper, garlic and ginger.

VEGAN SELECTIONS

Alu Gobhi 23.00

Cauliflower and potatoes sauteed with tomato and mild flavors to balance tumeric.

Alu Methi 23.00

Potato cubes cooked with fenugreek herb and other flavor full blend of spices.

Baigan Bhartha 23.00

Freshly baked and mashed eggplant cooked with sauteed onion and other spices.

Chana Masala 23.00

Chick peas cooked with onion and tomato with sauce.

Bhindi Masla 23.00

Fresh okra sauteed with onion and tomato and mild flavors.

Vegetable Jalferzi (No Cheese) 23.00

Fresh vegetable cooked with canola oil and light flavors.

Tandoori Roti 5.00

Leavened whole wheat bread baked in tandoor.

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