

## APPETIZERS

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### **Vegetable Samosa** 8

Crisp puff pastry stuffed with lightly seasoned potatoes and green peas (3 pcs)

### **Vegetable Pakoras** 7

Mixed vegetable fritters coated in a lightly seasoned chickpea batter (8 pcs)

### **Vegetable Kebab** 7

Mixed vegetable fried kebabs flavored with spices (6 pcs)

### **Paneer Methi Tikki** 8

Soft cheese and potato patties flavored with fenugreek leaves and spices (6 pcs)

### **Mixed Vegetable Platter** 13

Combination of Vegetable Samosa (2 pcs), Vegetable Kebab (3 pcs), and Paneer Methi Tikki (3 pcs)

### **Aloo Papri Chaat** 7

Flour crisps, chickpeas and diced potatoes tossed with tamarind and mint chutneys and sweet yogurt

### **Dahi Baray** 8

Savory lentil fritters served in seasoned sweet yogurt (4 pcs)

### **Cucumber Salad** 7

Cucumbers and onions seasoned with tangy chaat masala and lemon pepper

### **Tomato Soup** 6

Lightly creamy tomato soup with cilantro tempered with ground black pepper

### **Amritsari Fish** 10

Fried tilapia coated in seasoned chickpea flour (5 pcs)

## TANDOORI SIZZLERS

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[All tandoor items are cooked in our traditional clay oven]

### **Tandoori Paneer** 16.50

Soft cheese cubes grilled in a nawabi marinade (8 pcs)

### **Chicken Angare** 16.50

Chicken kebabs marinated in a tomato basil marinade (8 pcs)

### **Chicken Malai Kebab** 16.50

Tender cubes of grilled chicken marinated in mild flavored cream sauce with cashew accent (12 pcs)

### **Chicken Seekh Kebab** 16.50

Ground chicken flavored with onions and cilantro (12 pcs)

### **Chicken Tikka Kebab** 16.50

Chicken chunks marinated in yogurt, spices and herbs (8 pcs)

### **Chicken Kebab Platter** 22

Combination of Chicken Angare, Chicken Malai Kebab, Chicken Seekh and Chicken Tikka Kebab (3 pcs each)

### **Tandoori Chicken** half 16.50 / full 28

Bone-in chicken marinated overnight in special blend of yogurt, spices and fresh herbs

### **Lamb Seekh Kebab** 20

Ground lamb infused with spices and herbs (12 pcs)

### **Salmon Tikka Nawabi** 24

Salmon in a light carom flavored marination (2 filets)

### **Tandoori Shrimp** 24

Marinated shelled shrimp flavored with carom (12 pcs)

### **Mughlai Mixed Grill** 34

Combination of Tandoori Chicken (half), Lamb Seekh (6 pcs), Salmon Tikka Nawabi (one filet), Tandoori Shrimp (6 pcs)

### **Lamb Chops Adraki** 36

Lamb chops flavored with ginger essence (4 pcs)

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Entrees are NOT served with rice or naan/ Service charge of 18% will be added to groups of 5+

v-07-12-2021

## CHICKEN ENTREES

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[Served a la carte – All curries contain nuts]

### **Butter Chicken / Chicken Tikka Masala** 16.50

Tandoor roasted chicken cooked in rich and creamy tomato sauce flavored with fenugreek

### **Chicken Korma** 16.50

Chicken cooked in a cashew cream sauce

### **Chicken Kali Mirch** 16.50

Chicken cooked in an onion sauce flavored with crushed black peppercorns

### **Chicken Coconut Curry** 16.50

Chicken cooked in a savory onion sauce flavored with coconut milk and curry leaf

### **Chicken Saag** 16.50

Chicken cooked with smooth creamy spinach

### **Chicken Roghan Josh** 16.50

Chicken cooked in a traditional Kashmiri brown onion sauce

### **Chicken Kadhai** 16.50

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

### **Chicken Vindaloo** 16.50

Chicken cooked in a spicy vinegar marinated onion sauce with diced potatoes

## LAMB & GOAT ENTREES

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[Served a la carte – All curries contain nuts]

### **Lamb 20 / Goat 24**

#### **Tikka Masala**

A rich and creamy tomato sauce flavored with fenugreek

#### **Korma**

An onion sauce flavored with cashew cream

#### **Kali Mirch**

An onion sauce flavored with crushed black peppercorns

#### **Saag**

A creamy chopped spinach sauce

#### **Roghan Josh**

A traditional Kashmiri brown onion sauce

#### **Kadhai**

Stir-fried with chopped bell peppers, tomatoes and onions

#### **Vindaloo**

A spicy marinated vinegar onion sauce cooked with diced potatoes

#### **Keema Mutter** 20

Minced lamb with green peas cooked in a masala sauce

## SEAFOOD ENTREES

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[Served a la carte – All curries contain nuts]

### **Shrimp 24 / Tilapia Filets 24**

#### **Tikka Masala**

A rich and creamy tomato sauce flavored with fenugreek

#### **Coconut Curry**

A savory onion sauce flavored with coconut milk and curry leaf

#### **Roghan Josh**

A traditional Kashmiri brown onion sauce

#### **Kadhai**

Stir-fried with chopped bell peppers, tomatoes, and onions

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## VEGETABLES & LENTILS

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### **Paneer Butter Masala** 14.50

Soft cheese in a rich and creamy tomato sauce flavored with fenugreek

### **Shaam Savera** 14.50

Spinach and soft cheese dumplings in a rich velvety tomato sauce flavored with fenugreek

### **Malai Kofta** 14.50

Soft cheese dumplings with nuts in a rich velvety sauce flavored with curry leaf and cream

### **Kashmiri Dum Aloo** 14.50

Barrel-shaped potatoes stuffed with soft cheese and nuts, cooked in a rich velvety sauce flavored with curry leaf

### **Saag Paneer** 14.50

Fried soft cheese in smooth creamy spinach sauce

### **Kadhai Paneer** 14.50

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

### **Mutter Paneer** 14.50

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

### **Aloo Gobhi** 13.50

Potatoes and cauliflower cooked with combination of fresh herbs and spices

### **Baigan Bharta** 13.50

Eggplant and peas braised in onions and tomatoes

### **Bhindi Masala** 13.50

Okra sauteed with onions and tomatoes in a masala sauce

### **Vegetable Korma** 13.50

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

### **Vegetable Jalfrezi** 13.50

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

### **Dal Makhani** 13.50

Rich and creamy black lentils simmered on slow fire

### **Balti Dal** 13.50

Medley of different lentils tempered with cumin and garlic

### **Chana Masala** 13.50

Chickpeas braised in masala sauce

### **Yellow Dal Tardka** 13.50

Yellow lentils tempered with cumin and garlic

## BIYRANIS

[Served a la carte – All biryanis contain nuts]

### **Vegetable Biryani** 13.50

Long grain basmati rice cooked with mixed vegetables

### **Paneer Biryani** 14.50

Long grain basmati rice cooked with soft cheese

### **Egg Biryani** 14.50

Long grain basmati rice cooked with eggs

### **Chicken Biryani** 16.50

Long grain basmati rice cooked with tender chicken

### **Lamb Biryani** 20

Long grain basmati rice cooked with boneless lamb chunks

### **Goat Biryani** 24

Long grain basmati rice cooked with bone-in goat cubes

### **Shrimp Biryani** 24

Long grain basmati rice cooked with shrimp

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## RICE & PULAO

### Jeera Rice 5

Cumin flavored long-grain basmati rice

### Mutter Pulao 7

Long-grain basmati rice cooked with green peas

### Kashmiri Pulao 8

Long-grain basmati rice garnished with nuts and raisins

## ACCOMPANIMENTS

### Plain Raita 3

Whipped yogurt flavored with roasted cumin

### Cucumber Raita 4

Whipped yogurt flavored with roasted cumin and grated cucumber

### Papad 2

Thin and crispy lentil wafers (4 pcs)

### Onion, Lemon, Green Chili 2

Sliced onions, lemon, and green chilies

### Mango Chutney 2

Sweet and sour chutney flavored with tangy mango chunks

### Mixed Pickle 2

Pickled fruit and veggies with spices

## BREADS

### Plain Naan 3

Light leavened white bread

### Garlic Naan 4

Light leavened white bread garnished with garlic and cilantro

### Bullet Naan 4

Light leavened white bread garnished with green chilies

### Rosemary Naan 4

Light leavened white bread garnished with rosemary

### Sesame Naan 4

Light leavened white bread garnished with toasted sesame

### Aloo Kulcha 4

Light leavened white bread stuffed with potatoes

### Onion Kulcha 4

Light leavened white bread stuffed with onions

### Paneer Kulcha 4

Light leavened white bread stuffed with cheese

### Kashmiri Naan 4

Light leavened white bread stuffed with a sweetened mixture of nuts and raisins

### Roti 3

Whole wheat flatbread

### Lachha Paratha 4

Flaky whole wheat bread

### Mughlai Bread Basket 10

Combination of Plain Naan, Garlic Naan, Lachha Paratha

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