



chaat corner

BANARASI ALOO TIKKI CHAAT 10

Stuffed potato patties fried and topped with mint, tamarind chickpea, yogurt, and cilantro

PAPDI CHAAT 9

Crunchy flour crackers mixed with chickpea, potato, yogu tamarind, mint chutney, topped with sev and cilantro

SPINACH SPROUT CHAAT 9

Spinach leaf pakoras, topped with tomato, onion, bean sprouts, mint, tamarind, yogurt, and cilantro

shareables

PANI POORI 9

Street-style dough balls stuffed with potato, onion, chickpe served with spicy mint water

SAMOSAS 6 (vegetable) 7 (keema)

Traditional triangular pastry stuffed with cumin and spiced potato or spiced ground chicken

MIXED VEGETABLE PAKORA 9

All-time favorite snack consisting of assortment of spinach, onion potato, and cauliflower fritters

MASALA DOSA BALLS 10

Fusion-style fried dosa aloo balls served with coconut chutney

LASOONI GOBHI 10

Garlicky batter-fried cauliflower florets tossed in tomato sauce

AMRITSARI FISH 14

Spicy Tilapia cutlets loaded with chilli powder, gram flour, carom seed, fried and topped with lemon, onion, and cha masala

Tandoori (charcoal oven) delights

PANEER TIKKA 18

Soft cottage cheese chunks marinated in Spicy Yogurt blend cooked with onion and bell pepper

MURGH MALAI TIKKA 22

Rich and creamy chicken pieces marinated in yogurt, cream cheese, garlic and blend of herbs and spices

CHICKEN BANJARA TIKKA 22

Spicy boneless chicken breasts marinated in yogurt, red chilli, garlic, blend of spices

TANDOORI CHICKEN 24

Traditional bone-in thighs and legs marinated in yogurt, lemon, garlic, and blend of spices

SEEKH KEBAB 22(chicken) 23(lamb)

Cylindrical kebabs (choice of minced chicken or lamb) ground with ginger, onion, garlic, spice blend, cooked on skewer

LAMB CHOPS (6/pc)

Chef's special lamb chops marinated with yogurt, rosemary, blend of masalas

AJWAINI SALMON 25

Spicy salmon pieces marinated in yogurt, lemon, aromatic carom seed, and blend of spices

TANDOORI SHRIMP 25

Jumbo shrimp marinated in yogurt, lemon, garlic, chilli powder

MIXED GRILL 30

Colorful sampler of tandoori items: chicken, fish, shrimp, tikkas, and seekh kebabs,

Indo-Chinese fusion

CHILLI CHICKEN 16

Chicken cubes stir-fried with bell pepper, onion, soy and chilli-garlic sauce

CHILLI PANEER 13

Long cut cottage cheese pieces stir-fried with bell pepper, onion and chilli-garlic sauce

VEGETABLE HAKKA NOODLES 13

Stir-fried noodles cooked with seasonal vegetables, soy sauce and chilli oil

VEGETABLE MANCHURIAN 12

Carrot, bean, and cabbage croquettes tossed in indo-chinese chilli-garlic sauce

"Consumer Advisory Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Please note that there is a 18% service fee applied to parties of 6 or more

non-veg curries

**TIKKA MASALA 22 (chicken) 24
(Fish) 25 (shrimp)**

Famous tomato and cream sauce cooked with garlic, and fenugreek leaf

CHICKEN MAKHANI (BUTTER CHICKEN) 22
Velvety Tomato-cream gravy with butter, cashew, and mild spices

KADHAI 22 (chicken) 23 (lamb)
Tangy Gravy made with cubed bell pepper and onion, tomato gravy, ginger-garlic paste, and spices

HOMESTYLE CURRY 22 (chicken) 23 (lamb)
Traditional gravy made with onion, ginger, garlic, and spices

ANDHRA CURRY 22 (chicken) 23 (lamb)
Spicy south indian curry made with onion, ginger, garlic, curry leaf red chili, and poppy seed

VINDALOO 22 (chicken) 23 (lamb) 25(shrimp)
Spicy vinegar and chilli-based sauce with fresh ginger and spices

SAAGWALA 22 (chicken) 23 (lamb) 25(shrimp)
Rich creamed spinach with ginger, garlic, and onion

KORMA 22 (chicken) 23 (lamb) 25 (shrimp)
Cashew cream based sauce with mild spices

ROYAL GOAT MASALEDAR 23
Punjabi style gravy with onion, heaps of ginger, garlic, and garam masala

LAMB ROGAN JOSH 23
Cubes of succulent lamb cooked with yogurt, onion, ginger, garlic tomato, and garam masala

MALABAR CURRY 24 (fish) 25 (shrimp)
Curry leaf tempered in Coconut oil made in gravy with ginger, garlic, and blend of rich south indian spices

rice

BIRYANI
vegetable (18) chicken (22) Lamb (23)
goat (23) shrimp (25)

Aromatic steam cooked basmati rice made with mint, onion, peppercorn, cilantro, and masalas

LEMON RICE 7
Basmati rice cooked with cashew, lemon, and curry leaf

accompaniments

MANGO CHUTNEY 4

RAITA 5

HOMEMADE PICKLE 3

TIKKA MASALA SAUCE 6

VINDALOO SAUCE 6

veg curries

ALOO GOBHI 17
Homestyle Cauliflower and potato dish with cumin, ginger, garlic, and blend of spices

BHINDI MASALA 17
Tender okra pods stir-fried with onion, chilli, tomato and blend of spices

PALAK PANEER 18
Earthy creamed spinach and Cottage cheese cubes with ginger, garlic, and blend of spices

BAINGAN BHARTA 17
Hearty baked eggplant mash cooked with onion and blend of spices

PANEER MAKHANI 18
Creamy paneer cubes cooked in tomato cream sauce with cashew, fenugreek leaf and mild spices

MUTTER PANEER 18
Punjabi style Cottage cheese and green pea curry spiced with garam masala and cooked with tomato, onion, and garlic

MALAI KOFTA 18
Fried cheese dumplings cooked in creamy cashew gravy with mild blend of spices

NAVRATTAN KORMA 18
Medley of mixed vegetables and dry fruits cooked in flavorful and mildly sweet cashew cream gravy

METHI MALAI MUTTER 18
Mildly sweet, green pea and fenugreek leaf curry made in cream sauce

PUNJABI KADHI PAKORA 17
Deep-fried fritters cooked in tangy yogurt and gram flour sauce with peppercorn, red chili, and blend of spices

CHANNA MASALA 15
Classic chickpea gravy cooked with onion, ginger, garlic, and blend of spices

YELLOW DAAL TADKA 15
Traditional yellow lentils tempered with ginger, garlic, cumin, and butter

ROYAL DAAL MAKHANI 15

breads

NAAN
plain (4) garlic (5) jalapeno (5) peshawari (7)
keema (8)
Clay oven baked flatbread

ONION KULCHA (5)
Bread stuffed with Onion and bell pepper

PARANTHA
lachha (5) pudina (5) aloo (5)
Unleavened whole wheat flatbread cooked on flat skillet with butter

PHULKA (3pcs) 6
Soft, Wheat flour flatbread made on flat skillet

POORI (2 pcs) 4
Soft, deep fried puffy bread