



## CURTAIN RAISER (STARTERS)

### **Bombay Shrimp**

Crunchy Shrimp sautéed with blends of chef's special spicy and creamy sauce  
\$9

### **Chicken 65**

Southern origin Batter fried chicken tempered with Curry leaves and Chilies  
\$9

### **Aam Palak Chat**

Crispy spinach, fresh mangoes tossed with mint and tamarind chutney  
\$8

### **Aloo Tikki**

Potato patties over spiced chick peas  
\$8

### **Aloo Chat Papri**

Crisp wafers prepared with chick peas, sweet yogurt, and tamarind chutney  
\$8

### **Vegetable Samosa**

Potatoes and peas stuffed crisp turnovers  
\$9

### **Assorted Pakoras**

Medley of onion, potatoes and cheese fritters  
\$7

**Chicken Shorba**

Chicken tikka and chicken broth simmered together with green onion and cilantro

\$9

**Lobster Tomato Bisque**

Lobster chunks cooked with creamy tomato sauce

\$7

**Mulligatawny Soup**

Traditional Indian lentil soup

\$10

**Gobi Manchurian**

Chinese style battered fried cauliflower with sweet and spicy sauce

\$22

**Kebab Platter for two**

Assortment of grilled lamb, chicken, salmon and shrimp

\$22

**SIDES****Olive Raita**

Whipped yogurt/salted olives

\$5

**Cucumber Raita**

Whipped yogurt/ julian cucumber

\$7

**Chutney Survey**

Berries chutney/Gorkha tomato chutney/mango chutney

**\*Served with papad**

\$5

## TANDOOR SE (BARBECUE)

### **Champe'**

Tender lamb chops/exquisite essence/berries chutney  
\$18

### **Kesari Chicken Tikka**

Chicken breast/saffron tincture/mint sauce  
\$18

### **Tandoori Chicken**

Overnight bathe/grill en brochette/olive raita  
\$26

### **Angaarey Jhingha**

Jumbo prawns/spring greens/sweet tamarind side  
\$23

### **Machhi Kabob**

Atlantic salmon/elegantly broiled/chilled mango salsa  
\$18

### **Tandoori Vegetable**

Fresh vegetables/Tomato chutney  
\$20

### **Lamb Seekh Kabob**

Minced lamb /freshly ground spices/mint sauce

## CULTURE ENTRÉE (VEGETARIAN)

### **Subz Bahar**

Seasonal fresh vegetables/sauté  
\$16

### **Makhan Palak**

Creamy spinach/garlic supple/your choice of cheese or mushroom  
\$15

**Okra Do Piazza**

Tempered mustard/curry leaf/black cumin  
\$15

**Malai Kofta**

Cheese, potatoes croquettes/cream of onion  
\$15

**Phool Gobi**

Cauliflower florets/seasoned green peas/potatoes  
\$16

**Paneer Kadahi**

Colorful peppers/cheese/zesty tomato  
\$14

**Baingan Bharta**

Smoked eggplant pulp/onion/tomatoes/ginger  
\$15

**Paneer Makhani**

Cottage Cheese cooked with diced onion, peppers, tomatoes, and fennel seeds  
\$16

**Mutter Paneer**

Cottage Cheese and green peas simmered in a rich gravy  
\$10

**Mushroom Mutter**

Button mushroom/simmered green peas/semi gravy  
\$13

**Dal Tadka**

Yellow lentils/roasted garlic/Kashmiri red chilies  
\$14

**Daal Makhani**

Black lentils/double cream/pureed tomatoes  
\$13

**Alu Chole**

Chick peas/cocktail potatoes/mango powder

\$15

**CULTURE ENTRÉE****Yellow Crab Curry**

Jumbo crab lumps lightly simmered in turmeric, coconut milk, and pounded Indian spices

\$25

**Bengali Macchi**

Poached sea bass/fenugreek tomato sauce

\$23

**Adraki Jhinga**

Jumbo prawns/ginger flakes/onion/tomato

\$19

**Laal Maas**

Rajasthan's signature/red hot curried lamb

\$25

**Lamb Shank Vindaloo**

Goanese spicy curry cooked with potatoes and lamb shank

\$23

**Shrimp Vindaloo**

Goanese spicy curry cooked with potatoes and shrimp

\$19

**Lamb Vindaloo**

Goanese spicy curry cooked with potatoes and lamb

\$17

**Chicken Vindaloo**

Goanese spicy curry cooked with potatoes and chicken

\$19

**Rogan Josh**

Tender pieces of lamb cooked in traditional spices and yogurt  
\$19

**Lamb Kadai**

Lamb cooked in tomatoes, green pepper, onions, and royal cumin  
\$16

**Chicken Kadai**

Chicken cooked in tomatoes, green pepper, onions, and royal cumin  
\$23

**Goat Masala**

Tender goat meat cooked in traditional Punjabi style  
\$18

**Butter Chicken**

Strip of grilled chicken cooked together with julienne bell peppers and onions  
\$17

**Chicken Korma**

Chicken cooked in rich gravy  
\$16

**Chicken Curry**

Old fashioned scrumptious curried chicken  
\$18

**Chicken Tikka Masala**

Barbecued chicken cooked with creamy tomato sauce  
\$17

**Spinach Chicken**

Spinach and chicken cooked together with pepper and spices  
\$17

**Malabari Chicken**

Southern favorite/coconut milk/curry leaves  
\$15

## BIRYANI (RICE SPECIALTIES)

### **Vegetable Pilaf**

Blend of vegetables cooked with basmati rice and fragrant spices  
\$19

### **Nizami Lamb Biryani**

Hyderabad origin tender lamb pieces cooked with basmati rice, cardamom, and spices  
\$17

### **Murg Dum Biryani**

Spiced chicken cooked with caramelized onion and basmati rice  
\$19

### **Scallop Biryani**

Premium basmati rice cooked with shrimps, herbs, and spices  
\$22

## FRESHLY BAKED BREADS

### **Keema Kulcha**

Minced lamb stuffed freshly baked Naan  
\$4

### **Peshawari Naan**

Naan stuffed with dry fruits, coconut, and cherries  
\$4

### **Tomato Cheese Naan**

Cheddar cheese and grated tomatoes stuffed bread  
\$4

### **Rosemary Naan**

Rosemary and olive oil  
\$4

### **Dates Naan**

Dates and almond stuffed bread  
\$3

**Plain Naan**

Whole white bread garnished with fresh butter  
\$4

**Garlic Naan**

Chopped garlic and cilantro  
\$4

**Pudina Parantha**

Mint flavored layered wheat bread  
\$3

**Tandoori Roti**

Wheat bread cooked in tandoor  
\$10

**Bread Basket**

Assortment of garlic, Rosemary and Butter Naan  
\$6

**THE LAST COURSE (DESSERT)**

**Crème Brulee**

Classy custard/vanilla bean/cauterized sugar  
\$7

**Tiramisu**

An Italian delicacy, espresso soaked ladyfinger, mascarpone and cocoa  
\$6

**Chocolate Cake**

Two layers of chocolate cake filled with mousse, topped with chocolate crumble, and drizzled with ganache  
\$6



**Mango Kulfi**

Frozen delicacy comes in two different flavor Mango or Malai  
\$6

**Warm Carrot Halwa**

Carrot ricotta pudding, pistachio and golden raisins  
\$5

**Zaffrani Kheer**

Traditional rice pudding with nuts and raisins  
\$6

**Gulab Jamun**

Fried milk solids soaked in sugar syrup  
\$6

**Rasmalai**

Cheese patties in condensed milk