



See what your food looks like!!

SMALL PLATES

(v) = vegan | (gf) = gluten free | (veg) = vegetarian

Ghee Roast Chicken on Uttapam Crepe, (gf) served with coconut chutney | 15

Spinach Chaat (gf) (v by request), tamarind, sweet yoghurt, tomatoes, onions | 17

Guntur Shrimp Taco mustard coleslaw, radish, garlic aioli | 18

Onion Bhaji Fritters (gf) (v by request) with cilantro mayo | 15

Masala Dosa Croquettes (v) served on gun powder coconut chutney | 16

Keralan Fried Chicken served with curry leaf mayonnaise | 18

Truffle Lamb Keema Sliders prepared in grounded masala spices | 18

Dip Platter | Eggplant Dip (gf) | Hummus (gf) | served with Fig Naan & Garlic Naan | 22

Crispy Cauliflower (v) crispy golden brown, tossed in sweet garlic sauce | 17

Stuffed Chicken Tikka Bao Buns (veg by request) | 16

Truffle and Goat Cheese Naan Flatbread (veg) | 12

Samosa stuffed Indian pastry | jalapeno cheese 9 | potato 9 | chicken 9 | trio 22

BEVERAGES | yogurt lassi drinks | mango lassi 6

soda | coke | diet coke | ginger ale | sprite | 3 | sparkling water 5 | bottled water 2

Three Course Tasting

pick one small plates & entree, chef's choice dessert. entire table must participate.

served with Naan Bread Basket and Rice | 68 per person (some exclusions may apply)

Most items can be cooked mild, medium or hot, please specify your spice level to your server or confirm the spice level of your selected food. Some items may have been in contact with something that you may be allergic to, so please inform your server about any dietary restrictions or allergies you may have. **For parties of 5 or more, an 18% service charge will be added automatically to the bill. We only accept 2 cards per bill. *This menu is subject to change without any notice due to market availability*.**

ENTREES | served with rice family style. please ask your server about **meat substitution options**

Naan Breads - To Dip in Entrée (made fresh to order)

*Biggest Garlic Naan 12 (serves 2) | butter 6 | cheese 6 | garlic 7 | trio 16
chili garlic naan 7 | *gluten free bread* 8 | lacha layered 7 | roti 5 |*

Meats & Seafood

Tandoori Pork Ribs Marinated in Masala Nashpati (Pear) Sauce (gf) | 34 .. medium
Traditional Butter Chicken – Tangri (Boneless by request) (gf) creamy tomato sauce | 32 ..*mild*
Lamb Lal Mas (gf) hand shredded, smoky cumin and curry leaves | 30 ..medium +
Mutton Curry (gf) slow cooked in light onion, tomato gravy | 32 ..*medium* +
Shrimp Moilee (gf) coconut milk, ginger and turmeric, served with lemon rice | 31..*medium*
Braised Lamb cooked on simmer for 8 hours, wild garlic infused | 30..*medium* +
Chicken Tikka Masala (gf) char-grilled, fresh tomatoes and fenugreek |29..*mild*
Lamb Vindaloo (gf) in ground chilies, vinegar, potato |30..**very spicy**
Coconut Chettinad (gf) coconut sauce, black pepper | Chicken 29 | Lamb 30 |..*medium*
Spinach Saag (gf) fresh tomatoes, garlic temper | Chicken 29 | Lamb 30 | ..*medium*
Lamb Chops (gf) Tandoori Grilled served Over Lamb Biryani | 38..*medium*
Chicken Tikka Kabab Grilled(gf) charcoaled grilled in clay oven| 29..*mild*
Tandoori Chicken Tangri (gf) served on kichadi | 29..*medium*
Ten Spice Chicken Seekh Kabab (gf) keema skewered and grilled to perfection |28 ..*medium*
Salmon Charcoaled Grilled on Lemon Rice (gf) served with malvani sauce| 32 *mild-medium*
Mixed Grilled Kebabs for Two (gf) three choices, tasting portions | 68

Vegetarian

Grilled Butternut Squash in Lotus Seed Makhani Sauce (gf) | 26 ..*medium*
Tandoori Malai Cottage Cheese (gf) Light Fenugreek Sauce | 28
Crispy Okra (gf) (v) served on onion, tomatoes, garlic, cumin light gravy | 24
Cottage Cheese Tikka Masala (gf) fresh tomatoes and fenugreek | 28..*mild*
Malai Kofta Dumpling in Saffron Sauce cashew cream, potatoes and cheese | 27..*mild*
“Dahi Baingan” Pan Fried Eggplant in Yogurt Sauce (gf) | 27..*medium*
“Methi Mattar Malai” Creamy Fenugreek with Green peas (gf) | 27..*mild*
Mixed Vegetable Korma (gf) light cardamom and cream sauce |27..*medium*
Spinach Saag (gf) (v by req) fresh tomatoes, garlic temper. Chickpeas 24 | Cottage Cheese | 27
Masala Cauliflower Alu (gf) (v) turmeric, ginger, garlic and onions |25..*mild to medium*
Chickpea Masala (gf) (v) cooked in thick gravy, onions, tomatoes |25..*medium*
Vegetable Rice Biryani (gf) (v) mixed with rice cooked in a sealed pan technique |24..*medium*
Yellow Tadka Lentils (v) (gf) fresh garlic and cumin seeds tempering | 22 ..*mild to medium*
Creamy Dal Makhni Lentils (gf) slow cooked overnight in cream | 22 ..*mild*

Sides

Lemon rice 6 | Basmati Rice 5 | Yogurt Raita Dip 5 | Mango chutney 5 | Onion chutney 5

Dessert

Chef’s Assorted Dessert Platter For 2 or more | 10 per person