

APPETIZERS

Papad Sampler \$12

Chana chor masala, green and sweet chutney - DF

Kale Chaat \$16

Sweet yogurt, mint and tamarind chutney - GF/NF

Duo Samosa \$12

Vegetable and jalapeño samosas - NF

Pulled Mushroom Shami Kebab \$18

Meaty mushroom kebab with onion mint relish - GF/NF

Lasooni Gobi \$18

Crunchy cauliflower tossed in garlic sauce - GF/DF/NF/V

Fermented Chili Tofu \$20

Tofu in fermented chili black bean sauce, wonton crisp - GF/DF/NF/V

Vegetable Cheese Croquettes \$17

Green pea hummus, dill carrot kachumber (Indian slaw) - NF

Amritsari Fish and Chips \$22

Tilapia fish served with mint chutney - NF

Kassori Paneer Tikka \$23

Served with tandoori salad, mint chutney - GF/NF

Chicken Murgh Tikka \$26

Tender chicken marinated in spices - GF/NF

MAINS

Chicken Tikka Masala \$30

Chargrilled, fenugreek dust - GF/NF

Chicken Tariwala \$30

Homestyle desi chicken curry, GF/DF/NF

Chicken Chetinnad \$30

Coconut milk base, black pepper corns - GF

Saag Burrata \$28

Indian spinach with burrata cheese - GF/NF

Pista Malai Kofta \$28

Pistachio kofta with sweet malai pista curry - Contains Nuts

Kadai Paneer \$28

Semi-fry cottage cheese, onions, and bell peppers - GF/NF

Mirchi Baigan ka Salan \$28

Baby eggplant, long hot chili cooked in savory gravy - GF/DF/NF/V

Chana Masala \$26

'Pindy Cholley' chickpeas masala - GF/DF/NF/V

Aloo Gobi \$26

Potatoes and cauliflower cooked in traditional sauce - GF/DF/NF/V

Yellow Dal Tadka \$24

Slow cooked yellow lentils - GF/DF/NF/V

MAINS

Dal Bukhara \$24

Slow cooked black lentils with butter - GF/NF

Paneer Tikka Masala \$28

Chargrilled, fenugreek dust - GF/NF

Dill Gosh \$35

Baby goat in onion and dill gravy - GF/DF/NF

Shrimp Moilee \$32

Shrimp in coconut gravy - GF/DF/NF

Lucknow Gosht Biryani \$32/30

Lamb or Chicken with bone - GF/NF

Vegetable Pulao \$28

Cooked rice with mixed vegetables and spices - GF/DF/NF

EXCLUSIVES

Chicken Chettinad Chimichanga \$24

Mashed chickpeas, homemade salsa - GF/DF

Phulka Roti Quesadilla \$22/24

Paneer Bhurji or Chicken Masala - GF

Meen Pollichathu \$32

Pan seared branzino in kerela sauce wrapped in banana leaf - GF/DF

Lamb Chops \$36

Curried mashed potatoes with carrot dill salad - GF

Salmon Tikka \$28

Spiced grilled salmon delight - GF/NF

BREAD BAR

Classic Naan \$6

CHOICE OF Plain, Butter, or Tandoori roti. Roti can be made GF

Flavored Naan \$7

CHOICE OF Garlic, Chili Garlic, Rosemary, or Arabic

Variety Basket \$17

Pick three

BEVERAGES

Masala Soda \$8

Refreshing summertime soda popular in urban India

Classic Soda \$6

CHOICE OF Thums Up, Limca, Coke, Diet Coke, Sprite, or Ginger Ale

Lassi \$8

CHOICE OF Mango Lassi, Sweet Lassi, Rose Lassi, or Salt Lassi

DESSERTS

Dalaut Ki Chaat \$14

Whipped saffron with nuts

Citfael Crumble \$14

Citafel cream layered with a buttery wheat crumble

GF - Gluten Free
DF - Dairy Free
NF - Nut Free
V - Vegan

**18% service charge will automatically apply to the final bill
**Please notify your waitstaff of any food allergies