

APPETIZERS

- CHILI CHICKEN / CHILI PANEER -V**
Chicken or paneer, peppers, onions, Indo-Chinese soy, garlic, chili | 8
- ALOO PARATHA (Butter or Plain) -V**
Whole wheat bread with stuffed spiced potato | 8
- GOBI MANCHURIAN -V**
Batter fried crisp cauliflower florets tossed with tangy soy, onion, garlic sauce | 8
- PANI PURI SHOTS -V**
A trio of crisp semolina shells, 3 flavored waters, spiced potato stuffing | 5
*5 Extra Stuffed Puri | 3
- SAMOSAS (3 PCS) -V**
Crisp pastry shell, spiced potato and peas stuffing | 7
- ALOO PAPDI CHAAT -V**
Wheat crisp with spiced potatoes and chickpeas, tamarind and mint chutneys, sweet yogurt | 8
- BEET BOMBA (BEETROOT TIKKI) -V**
Beet root tikki (patty) consisting of potato, fresh ginger, cilantro, and herbs; fried and served with tamarind chutney | 6
- BHEL**
Popular street food, consisting of puffed rice, lentils and gram, mango and tamarind chutney | 8
- MALAI CHICKEN TIKKA -G**
Spiced cream cheese and yogurt marinated grilled chicken, cilantro chutney | 8
- TANDOORI CHICKEN WINGS – G**
Premium jumbo wings marinated and grilled in tandoor oven. Choice: Spicy BBQ, honey glaze, or original | 8

SPECIALTIES

HOUSE SPECIALTIES	CHICKEN TIKKA PIE Tandoori chicken thigh stuffed puff pastry, mixed berry compote, cilantro chutney 9
	SHEPHERD'S PIE Masala minced lamb, green peas, turmeric spiced potatoes, and cheese crust 10
	CHOLE BHATURA -V Spiced masala garbanzo with Bhatara (traditional fried bread), tangy pickle 14
DUM BIRYANI	VEGETABLE BIRYANI -V G 17
	CHICKEN BIRYANI – G 19
	LAMB BIRYANI – G 20
	SHRIMP BIRYANI -G 21
SOUTH INDIAN	MASALA DOSA -V G Semi crisp savory crepes made with rice and green gram batter, filled with spiced potato tempered with dry red chili, curry leaf and turmeric 13
	UTTAPUM (Mixed Veggie or Onion) -V G Savory pancake made of green gram and rice batter, topped veggies or mushrooms 13
	PLAIN PAPER DOSA -V G Semi crisp savory crepes made with rice and green gram batter 11
DESERTS Rice Pudding 5 Ginger Berry Crumble 5 Mango Kulfi 5 Gajar Halwa W/Vanilla Ice Cream 8 Galub Jamun W/Vanilla Ice Cream 8	

SALADS

- FRESCA SALAD -V G *(SEASONAL)**
Watermelon, feta, quinoa, mixed greens and chaat masala | 8
- SAVORY ASIAN SALAD -V**
Raw julienned vegetables, mushrooms, fried noodles, roasted peanuts, house tangy soy vinaigrette dressing | 8
- KACHUMBER SALAD -V G**
Onion, cucumber, roasted cumin powder, tomatoes, chat masala | 6
- ORGANIC BARLEY BEETS CHAAT -V**
Beets, pearl barley, goat cheese, cress, pomegranate dressing | 8

LUNCH SPECIALS ALL LUNCH SPECIALS INCLUDE A SIDE OF RICE AND NAAN

- TANGY FISH CURRY BOWL - G**
Fish cooked with southern spiced tangy sauce infused with Coconut | 15
- PANEER MAKHNI -V G**
Cottage cheese, tomato, ginger, and fenugreek sauce | 12
- ROGAN JOSH -G**
Classic lamb curry from Kashmir, flavored with caramelized onion, ginger and fennel
| Paneer 12 | Chicken 13 | Lamb 14
- BUTTER CHICKEN -G**
Tandoori chicken, creamy tomato, ginger and fenugreek sauce | 13
- TIKKA MASALA -G**
Chicken tikka, onion, tomato and cashew flavored sauce
| Paneer 12 | Chicken 13 | Lamb 14
- VINDALOO CURRY-G**
A classic from Goa, flavored with garlic, onions, mild red chilies | Veg / Paneer - 12 V | Chicken - 13 | Lamb – 14 | Shrimp – 14
- SAAG CURRY-G**
Fresh baby spinach puree with cumin, garlic, onion tomato sauce | Veg / Paneer - 12 V | Chicken - 13 | Lamb – 14 | Shrimp – 14
- MADRAS CURRY-G**
Flavors of South India with coconut milk, curry leaf, fennel seeds | Veg / Paneer - 12 V | Chicken – 13 | Lamb – 14 |
- NILGIRI SEARED SALMON -G**
Pan seared North Atlantic salmon, Nilgiri korma sauce, served w/coconut rice | 19
- SPINACH KOFTA (SAAG) -V G**
Fresh spinach coated paneer dumplings, tomato-ginger sauce, served w/steam rice | 14
- TOFU KOFTA KORMA SAUCE (VEGAN) – V-G**
Tofu apricot and ginger dumpling, coconut curry leaf sauce, kadai broccoli, rice | 14

FRESH BREADS

- TANDOORI ROTI (Butter or Plain) -V**
Tandoori whole wheat bread | 3
- GARLIC NAAN -V vegan available**
Baked in traditional tandoor oven with freshly chopped garlic and cilantro | 4
- PLAIN / BUTTER NAAN -V vegan available**
Traditional Indian style leavened bread baked in a traditional tandoor oven | 3.50
- STUFFED NAAN -V**
Choice of onion, cheese, spiced potato, or paneer | 6
- LACHHA PARATHA (Butter or Plain) -V**
Layered whole wheat flakey bread | 5