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| **Appetizers** |  |
| Aloo Tikki Chaat  simple and tasty street food prepared from potato with other chaat chutneys, yogurt and spices | 6.99 |
| Chaat Papri SPECIAL  popular street food is made with crispy papri (wheat crackers), sev (thin gram flour noodles), yogurt, and a variety of chutneys. | 6.99 |
| Samosa Chaat  chopped up samosas (savory fried pastries filled with potatoes and peas), and topped with chutney, yogurt, and sev (those thin fried potato bits). | 6.99 |
| Bhel puri \*\*\*  chaat snack made with puffed rice, chaat chutneys, veggies & Sev. | 5.99 |
| Vada pav  (potatoes that are deep-fried in chickpea batter, and pav, or white bread rolls.) | 3.99 |
| Desi burger SPECIAL  (Indian-inspired burger combines lightly spiced mashed potatoes, veggies and special spice mix. The whole is topped with a creamy yogurt and coriander-based garnish and sandwiched between warm buns.) | 6.99 |
| Desi grilled sandwich  (gooey match made in heaven, filled with cheese, finely chopped veggies and our special spice mix. It starts with a sturdy bread, lots of cheese and a smear of butter and mayonnaise) | 6.99 |
| Kathi roll  (warm, layered parathas filled with spicy paneer, mixed peppers, sweet caramelized onions, special spice mix and inhouse dressings) | 7.99 |
| Veg pakora 4pc \*\*\*  (chickpea fritters filled with chopped potatoes, onions, spinach, and cilantro and served with our special sauces) | 3.99 |
| Gobi pakora \*\*\*  (chickpea fritters filled with cauliflower and cilantro and served with our special sauces) | 4.99 |
| Paneer pakora 4pc  (chickpea fritters filled with slices of panner and cilantro and served with our special sauces) | 4.99 |
| Aloo pakora \*\*\*    (chickpea fritters filled with thinly sliced potatoes and cilantro and served with our special sauces) | 3.99 |
| Stuffed Bread pakora 4pc \*\*\*  (chickpea fritters filled with mashed potatoes sandwiched between bread and served with our special sauces) | 3.99 |
| Tandoori Paneer Tikka  (Indian cottages cheese marinated with yogurt and tandoori spices and then grilled until charred in our clay oven. Onion, bell peppers and tomatoes are also added to the marination and served with green chutney) | 12.99 |
| Tandoori Mushroom Tikka  (Mushrooms marinated with yogurt and tandoori spices and then grilled until charred in our clay oven. Onion, bell peppers and tomatoes are also added to the marination and served with green chutney) | 12.99 |
| Tandoori Soya Chaap SPECIAL  (protein rich soya chunks marinated with yogurt and tandoori spices and then grilled until charred in our clay oven. Onion, bell peppers and tomatoes are also added to the marination and served with green chutney.) | 12.99 |
| Soya chilli chaap \*\*\*  (protein rich soya chunks stir-fried in indo-Chinese sauces. Onion, bell peppers and tomatoes are also added to the marination and served with green chutney) | 12.99 |
| Malai Soya Chaap  (protein rich soya chunks marinated with yogurt and mild tandoori spices and then grilled until charred in our clay oven and then tossed in cream. Onion, bell peppers and tomatoes are also added to the marination and served with green chutney.) | 10.99 |

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| **Combos** |  |
| Chana Bhatura  (traditional **chana masala** is served with a puffy Indian yeast bread. It is food to die for.) | 8.99 |
| Chana puri  (traditional **chana masala** is served with a puffy Indian flat bread) | 8.99 |
| Stuffed Kulcha Chana  The spicy and lemony Chickpeas filled in or served on side with butter roasted kulcha/yeast bread | 5.99 |
| Rajma Chawal  kidney beans masala and curry served with cooked rice. A comfort food that comes together in a jiffy | 8.99 |
| Chana Masala Rice SPECIAL  chickpea masala and curry served with cooked rice. | 8.99 |
| Black Chana Rice  black chickpea masala curry served with cooked rice. | 8.99 |
| Pav Bhaji  mashed vegetable dish, served piping hot with a dollop of butter, diced red onions, cilantro, a squeeze of lime and pav(dinner rolls) on the side | 8.99 |
| Stuffed Parantha with yogurt  Indian breakfast flatbreads made with whole wheat flour, and stuffed with mashed potatoes, spices & herbs | 6.99 |
| Thali  6 different flavours of sweet, salt, bitter, sour, astringent and spicy on one single plate (dal, paneer makhni, rice, naan, yogurt, salad) | 12.99 |

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| **Indo Chinese** |  |
| Hakka Noodles  (noodles wok tossed and stir fried with sauces and vegetables | 9.99 |
| Manchurian  (addictive wisps of vegetables formed into dumplings and dunked into a sauce that explodes with hot, sweet, sour and salty flavors) | 11.99 |
| Deep fried Tofu  crispy deep fried tofu wok tossed in tsuyu sauce with grated radish and green onion. | 9.99 |
| Cheese chill GRAVY/DRY SPECIAL  Seasoned deep fried paneer wok tossed in sauces with diced vegetables | 11.99 |
| Mushroom chilli DRY/GRAVY  Seasoned deep fried mushroom wok tossed in sauces with diced vegetables | 11.99 |
| Honey Chili potato  Crispy Fried Potatoes cooked with spring onion and bell peppers in a sweet and spicy sauce.. Sweet and spicy flavor combination makes it awfully delicious | 10.99 |
| Spring roll  Deep fried filled, rolled dim sum served with mouth watering sauces | 4.99 |
| Momos/dumplings  Deep fried filled dumplings served with mouth watering sauces | 10.99 |
| Fried rice  Long grained **rice**, mixture of warm peas, carrots and onions wok tossed all together | 8.99 |
| Honey chilli cauliflower(seasonal)  Crispy Fried cauliflower cooked with spring onion and bell peppers in a sweet and spicy sauce. Sweet and spicy flavor combination makes it awfully delicious | 12.99 |

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| **Curries** |  |
| Malai kofta-  Fried balls made of potato and paneer are deep fried and served with a creamy curry | 11.99 |
| Shahi paneer/mushroom -  originated in the royal kitchens, unmelting paneer is marinated in a creamy shahi gravy | 11.99 |
| Butter paneer/mushroom SPECIAL  Paneer in sweet creamy gravy prepared with butter makhan, tomatoes and cream | 13.99 |
| Cream paneer/mushroom SPECIAL  white creamy gravy from onion and cashew-melon seed paste along with khoya, cream and whole spices. | 13.99 |
| Paneer makhni / Mushroom makhi  a Royal treat of soft Paneer cubes dunked in creamy and aromatic sauce | 11.99 |
| Saag \*\*\*  A very healthy curry of cooked greens layered in flavor | 10.99 |
| Saag paneer/mushroom  Paneer cubes dipped in a very healthy curry of cooked greens layered in flavor | 11.99 |
| Kadai paneer/Mushroom  semi dry curry made with firm cottage cheese, onions, tomatoes, capsicum (green bell peppers) and freshly powdered kadai masala | 11.99 |
| Aloo gobi \*\*\*  embodiment of perfectly spiced potato & cauliflower stir fry | 12.99 |
| Chana masala \*\*\*  curry made by cooking chickpeas in a perectly spiced onion tomato masala gravy | 9.99 |
| Butter soya chaap  Soya chunks pan fried in sweet creamy gravy prepared with butter makhan, tomatoes and cream | 11.99 |
| Kadhai soya chaap  semi dry curry made with pan fried soya chunks, onions, tomatoes, capsicum (green bell peppers) and freshly powdered kadai masala. | 11.99 |
| Mix veg \*\*\*  a mixture of vegetables wok tossed together in a traditional Indian onion-tomato gravy | 12.99 |
| veg korma  mixed vegetables, spices, coconut, poppy seeds or cashews & herbs sautéed together into a epitome of flavor | 11.99 |

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| **Rice and Bread Corner** |  |
| Veg biryani  aromatic rice dish made by cooking basmati rice on low heat for hours with mix veggies, herbs & biryani spices | 8.99 |
| Peas rice \*\*\*  rice dish made by cooking basmati rice with peas, herbs & light spices | 3.99 |
| Mushroom rice \*\*\*  rice dish made by cooking basmati rice with pan fried mushrooms, herbs & light spices | 5.99 |
| Basmati rice \*\*\* | 3.99 |
| roti \*\*\*  flatbread made with wholemeal wheat flour baked in clay oven | 2.49 |
| Naan  soft and pillowy flatbread traditionally made in a tandoor, or cylindrical clay oven. The dough gets slapped against the walls of the tandoor, where it adheres and bakes quickly over a burning fire | 2.99 |

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| **Dessert** |  |
| Sooji halwa \*\*\*  Almonds, raisins and cashew rich soft and savory treat for taste buds that give tough competition to the best of best dishes on the table | 4.99 |
| Gulab jamun  soft delicious berry sized balls made of milk solids, flour & soaked in rose flavored sugar syrup & cardamom powder | 4.99 |
| Ras malai  cottage cheese balls soaked in thickened, sweetened and flavored milk. | 4.99 |

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| **Beverages** |  |
| Spécial Mojito . | 4.99 |
| All Fruit Healthy Smoothie | 7.99 |
| Can pop | 1.99 |
| Mango lassi | 3.99 |
| Strawberry lassi | 3.99 |
| Lassi with salt | 3.49 |
| Sweet lassi | 3.49 |