





DINNER MENU



Appetizers



 **Samosa (1 Piece)** **\$2.49**
 The most famous Indian snack all around the world, deep fried pastry stuffed with spiced potatoes and green peas side with tamarind date chutney

 **Samosa Chaat** **\$9.99**
Lip-smacking chaat made of two pieces Samosas, chickpea curry and drizzled with yogurt, Tamarind-dates and mint chutney, garnished with onion and Coriander.



K.F.C. (Kerala Fried Chicken) **\$12.99**
Crispy chicken, spice battered, deep-fried and served with chili garlic sauce.

 **Vada Pav** **\$9.99**
Probably the most common and famous street food from Mumbai. tempered potato mixture battered and deep-fried, served with fried chili, tamarind and mint sauce.



 **Paneer Pakora** **\$12.99**
 Mix of cottage cheese and mozzarella and chefs own spice blend deep fried and served with mint sauce.


Onion Bhaji **\$9.99**
 From the region of Maharashtra, India, this thinly sliced spiced onions and deep fried with chickpea flour are excellent choice to go along with the India Tea.


 **Momos Veg** **\$12.99**
Momos Chicken **\$15.99**
Nepali and Tibetan delicacy, steam dumpling made field with minced vegetables or chicken, served with chili garlic sauce.


 **Gobi - 65** **\$9.99**
 Cauliflower florets coated and deep-fried till crispy, served with mint chutney.


Tandoori

 **Paneer Tikka** **\$14.99**
 Fresh cottage cheese marinated spiced yogurt overnight, cooked in tandoor oven, accompanied with. Cilantro Mint chutney.

 **Afgani Soya Chaap** **\$13.99**
A great alternative protein option to meat. This mouth watering recipe originating in South Asia cooked in tandoor or oven and served with cilantro mint chutney.



 **Tandoori Chicken** **\$13.99**
Dish Named after the Tandoor oven, simply means chicken cooked in the tandoor to obtain color and flavor.



 **Murgh Pahadi Tikka** **\$14.99**
Pahadi literally means from Mountains, from the region of Uttarakhand, boneless chicken are marinated with green herbs and spices, cooked in the oven and served with cilantro-mint Chutney.

 **Chicken Tikka** **\$14.99**
Popular all across South Asia, boneless chicken thighs cooked in tikka mix cilantro-mint Chutney.

 **Shrimp Tikka** **\$16.99**
Charred and tandoor cooked devein Shrimps, accompanied by cilantro-mint chutney.

Mains


 **Chana Masala** **\$13.99**
 Subcontinental dish, famous from street vendors to any fine dine restaurant, overnight soaked chickpeas cooked in various blend of spice.


 **Kadhai Paneer** **\$15.99**
 Paneer cooked along with onion and green pepper in creamy sauce.

 **Dal Makhni** **\$14.99**
 A modern twist on an old age lentil dish, soaked black lentils cooked overnight with tomatoes and finished with butter and cream.

 **Mix veggies** **\$13.99**
 Blend of mix vegetables flavoured with Indian spices.

 **Paneer Butter Masala** **\$14.99**
 Paneer cooked in rich, creamy and buttery sauce.

 **Butter Chicken** **\$14.99**
A dish created by accident, but probably the most famous and loved dish. Chicken cooked in rich, creamy and buttery sauce.

 **Malabari Chicken Korma** **\$15.99**
Originated from Malabar(Kerala), India, chicken simmered in rich sauce made with cashews, cream and spices. Paired excellent with Malabari Parotta.

 **Chicken curry** **\$14.99**
Chicken cooked in the southern style aromatic and rich blend spice.

 **Goat Masala** **\$16.99**
Tender pieces of goat, slow cooked in chef's homemade spice mix

Breads ↩

Tandoori Naan

Traditional Indian Bread. Served fresh from the Tandoor oven, Touch of butter.

\$3.99

Tandoori Roti

A whole wheat flour bread cooked in Tandoor.

\$3.49

Tandoori Garlic Naan

Naan baked with garlic and cilantro, served hot and drizzled hot with churned butter or ghee.

\$4.99

Malabari Parotta

Layered bread originating from the Malabar Region of Kerala, India. Excellent bread for Korma and Curry.

\$2.99

Sides ↩

Jeera Rice

Armoatic Basamati rice cooked with Cumin.

\$4.99

Papadam (2 pcs)

Made of lentils, crispy bread baked in clay oven, served with mango sauce.

\$2.99

Achaar

Pickles

\$1.99

Masala Papad

Made of lentils, crispy bread baked in clay oven, served with mango sauce.

\$4.99

Onion Salad

\$2.99

yogurt

Made of lentils, crispy bread baked in clay oven, served with mango sauce.

\$2.99

Desserts ↩

Gulab Jamun

Deep fried doughnuts soaked in sugar syrup. (Like Timbits but just a little better)

\$4.49

Rasmalai

Simply meaning Cream and Juice, cheese dumplings served with creamy sauce, garnished with rose petals.

\$4.99

Gulab Jamun - Ice cream

Warm Gulab Jamun served along side with Vanilla Ice cream, topped with nuts.

\$7.99

Sizzling Brownie

A tempting dessert served on hot plate with ice-cream and chocolate sauce.

\$12.99

Non-Alcoholic Beverages ↩

Chai

Traditional Indian chai, spiced with cardamon, ginger. Served with or without milk.

\$4.99

Sweet Lassi

Cooling and refreshing blended yogurt drink very popular in North India.

\$4.99

Iced Tea

Homemade Ice tea.

\$4.99

Mango Lassi

Smooth and Creamy blended yogurt drink flavoured with mango pulp.

\$5.99

Pop Drinks

Homemade Ice tea.

\$3.99

Chaas (Buttermilk)

Chaas is a popular Indian yogurt drink. This refreshing drink is lightly spiced and is the perfect way to cool off during summers.

\$4.99

