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**APPETIZER**

VEGETABLE

**VEG SAMOSA $7.99**

*Vegan friendly crispy fried triangular pastry pockets filled with mildly spiced mixture of potatoes and peas, served with homemade chutney. (Vegan)*

**SAMOSA CHAT $10.99**

*Fried crispy samosas topped with garbanzo, flavorful spices, homemade chutney and cooling yogurt .*

**VEGGIE PAKORA $8.99**

*Fried crispy assorted seasonal vegetables in spiced battered. (GF) (Vegan)*

**ONION BHAJI $6.99**

*Fried crispy onion in spiced battered . (GF) (Vegan)*

**GOBHI MANCHURIAN $10.99**

*Crispy fried Cauliflower tossed with homemade manchurian chili sauce. (Vegan)*

**ALOO PANEER TIKKI $9.99**

*Crispy fried paneer with mildly spiced mixture of potatoes and peas served with homemade boom boom sauce.*

**PANEER 65 $11.99**

*Crispy marinated paneer tossed with a blend of aromatic tangy sauce. (GF)*

NON VEG

**CHICKEN PAKORA $9.99**

*Crispy fried in spiced batter seasoned chicken strips served with homemade chutney. (GF)*

**FISH PAKORA $10.99**

*Crispy fried in spiced batter seasoned fish strips served with homemade chutney. (GF)*

**SHRIMP PAKORA $10.99**

*Crispy fried in spiced batter seasoned shrimps served with homemade chutney. (GF)*

**MALEKHU FISH & CHIPS $12.99**

*Himalayan spiced batter fried fish strips and potatoes fries served with homemade sauce.*

**CHICKEN 65 $11.99**

*Crispy marinated chicken tossed with a blend of aromatic tangy sauce. (GF*)

**TANDOORI CHICKEN WINGS (8 PIECES) $13.99**

*Marinated with Himalayan spice blend and yogurt cooked to perfection in a clay oven ( Tandoor ). (GF)*

**ALL DISHES ARE MADE TO YOUR TASTE**MILD, MEDIUM or HOT(**Extra Hot**&**Indian Hot** are also available)

**SOUP AND SALAD**

**DAAL (LENTIL) SOUP $8.99**

*Yellow lentils cooked with ginger, garlic, herbs and spices. (GF) (Vegan Upon Request)*

**VEGGIE COCONUT SOUP $9.99**

*Seasonal veggies prepared with coconut cream herbs and spices. (GF) (Vegan)*

**CHICKEN SOUP $9.99**

*Chicken soup prepared with an essence of Himalayan herbs and spices. (GF)*

**HOUSE SALAD $10.99**

*Fresh springs mix lettuce with chicken tikka ,cucumber, carrot, tomatoes tossed with house vinaigrette top with fried crispy noodles. (GF upon Request) (Vegan)*

**CHICKEN SALAD $12.99**

*Fresh springs mix lettuce, cucumber, carrot, tomatoes tossed with house vinaigrette top with fried crispy noodles. (GF Upon Request)*

**TANDOORI FESTIVE**

(Marinated in a yogurt base Himalayan spiced blend cooked in tandoor (clay oven), serve with veggie)

**CHICKEN TIKKA KABAB $19.99**

*Boneless chicken breast. (GF)*

**TANDOORI CHICKEN $19.99**

*Bone-in chicken. (GF)*

**LAMB TIKKA KABAB $22.99**

*Boneless lamb cube chunks. (GF)*

**LAMB CHOP $22.99**

*Boneless lamb chop. (GF)*

**TANDOORI SALMON $22.99**

*Salmon fillet. (GF)*

**BIRYANI**

(Long grain basmati rice cooked with aromatic Indian spices)

(Nuts and Dairy Free Upon Request)

**VEG BIRYANI $18.99**

*Mix vegetable and herbs. (GF)*

**CHICKEN BIRYANI $19.99**

*Chicken and herbs. (GF)*

**LAMB BIRYANI $22.99**

*Lamb and herbs. (GF)*

**GOAT BIRYANI WITH BONE $22.99**

*Goat with bone and herbs. (GF)*

**FROM THE MT. EVEREST BASE CAMP**

**VEGETABLE MOMO $15.99**

*Steamed veggie and paneer dumplings with roasted sesame tomato sauce.*

**VEGGIE JHOL MOMO $16.99**

*Steamed veggie and paneer dumplings dipped in roasted soy sesame tomato soup.*

**CHICKEN MOMO $17.99**

*Steamed minced dumplings with roasted sesame tomato sauce. (Dairy Free)*

**CHICKEN JHOL MOMO $18.99**

*Steamed chicken dumplings dipped in roasted soy sesame tomato soup. (Dairy Free)*

**MOMO CHILLI VEGGIE $16.99**

*Savory seasoned veggie dumplings tossed with homemade soy based chili sauce, bell peppers and onions.*

**MOMO CHILLI CHICKEN $18.99**

*Savory seasoned chicken dumplings tossed with homemade soy based chili sauce, bell peppers and onions. (Dairy Free)*

**CHICKEN CHILLI $19.99**

*Stir fry chicken, bell peppers, onion tossed with homemade tangy soy chili sauce. (GF) (Dairy Free)*

**VEGGIE CHOWMEIN $16.99**

*Stir fried Noodles with fresh sautéed veggies. (Vegan) (Dairy Free)*

**CHICKEN CHOWMEIN $18.99**

*Stir fried Noodles with tender chicken and sautéed veggies. (Dairy Free)*

**VEGETABLE THUKPA (VEGGIE NOODLE STEW) $17.99**

*Rich , flavorful Himalayan spiced blend soup cooked with noodles, veggies. (Vegan)*

**CHICKEN THUKPA (CHICKEN NOODLE STEW) $19.99**

*Rich, flavorful Himalayan spiced blend soup cooked with noodles, boneless chicken and veggies. (Dairy Free)*

**CHICKEN SEKUWA $20.99**

*Marinated chicken cubes in Himalayan spice blend cooked in tandoor (clay oven). (GF) (Dairy Free)*

**LAMB SEKUWA) $22.99**

*Marinated lamb cubes in Himalayan spice blend cooked in tandoor (clay oven). (GF) (Dairy Free)*

**HONEY CHICKEN CURRY $18.99**

*This is indo-chineses most popular fusion sweet tangy savory dish that is spiced just right for everyone’s test (GF) (Dairy Free)*

**VEGETARIAN LOVERS**

**YELLOW DAAL TADKA $18.99**

*Yellow lentil cooked with a hint of spices in the authentic home style. (GF) (Vegan Upon Request)*

**DAAL MAKHANI $14.99**

*Stewed creamy black lentils in a touch of butter, flavored with herbs and spices. (GF) (Vegan upon request)*

**MIX VEGGIE CURRY $15.99**

*Seasonal mix veggies cooked in a blend of aromatic spices, onion tomato masala. (GF) (Vegan)*

**MIX VEGGIE KORMA $17.99**

*Seasonal mix veggies cooked in rich creamy sauce. (GF) (Vegan Upon Request)*

**MALAI KOFTA $17.99**

*Freshly made veggies ball with paneer and nuts in creamy sauce with a touch of Himalayan herbs spices blend. (GF)*

**SHAHI PANEER $17.99**

*Paneer (Homemade cheese) in creamy sauce with a touch of Himalayan herbs spices blend. (GF)*

**PANEER MASALA $17.99**

*Paneer (Homemade cheese) cubes simmered in rich creamy tomato tikka sauce with a touch of Himalayan herbs spices blend. (GF)*

**KADAI PANEER $19.99**

*Stir fry paneer (homemade cheese) cubes with bell peppers, onion cooked in rich curry sauce with a touch of Himalayan herbs spices blend. (GF)*

**MATTAR PANEER $17.99**

*Paneer (homemade cheese) cubes and green peas simmered in rich creamy curry sauce with a touch of Himalayan herbs spices blend. (GF)*

**PANEER CHILLI $17.99**

*Stir fry paneer, bell peppers, onion tossed with homemade tangy soy chili sauce. (GF)*

**SAAG PANEER $17.99**

*Paneer (homemade cheese) cubes and spinach cooked in creamy sauce with a touch of Himalayan herbs spices blend. (GF)*

**SAAG TOFU $17.99**

*Tofu cubes and spinach cooked in coconut creamy sauce (vegan) with a touch of himalayan herbs spices blend. (GF) (Vegan)*

**SAAG ALOO $16.99**

*Potatoes and spinach cooked in creamy sauce with a touch of Himalayan herbs spices blend. (GF) (Vegan upon request)*

**SAAG CHANA $16.99**

*Stewed garbanzo and spinach cooked in creamy sauce with a touch of himalayan herbs spices blend. (GF) (Vegan upon request)*

**CHANA MASALA $15.99**

*Stewed garbanzo cooked with tomatoes, onions with a touch of tangy herbs spices blend. (GF) (Vegan)*

**BAIGAN BHARTA $17.99**

*Roasted mashed eggplant cooked with green peas ,onions, tomatoes fresh herbs and spices with a touch of cream. (GF) (Vegan Upon Request)*

**ALOO GOBI $16.99**

*Cauliflower and potatoes cooked in tomato, onion, curry gravy flavored with herbs and spices. (GF) (Vegan)*

**MEAT LOVERS**

(CHICKEN)

**CHICKEN TIKKA MASALA $18.99**

*Tandoori cooked chicken breast in tomato-onion creamy sauce flavored with herbs and spices. (GF)*

**BUTTER (MAKHANI) CHICKEN $18.99**

*Boneless chicken simmered in a smooth silky creamy tomato sauce . (GF)*

**CHICKEN KORMA $18.99**

*Boneless chicken in mild cashew creamy sauce flavored with herbs and spices. (GF) ( Nuts and dairy free upon request)*

**CHICKEN CURRY $18.99**

*Traditional chicken curry in tomato-onion sauce flavored with herbs and spices. (GF) (Dairy free)*

**CHICKEN VINDALOO $18.99**

*Chicken, potatoes in a sharp and tangy sauce, flavored with herbs and spices. (GF) (Dairy free)*

**CHICKEN KADAI $18.99**

*Stir fry chicken with bell peppers, onion cooked in rich curry sauce with a touch of himalayan herbs spices blend. (GF) (Dairy free)*

**CHICKEN SAAG $19.99**

*Chicken and spinach cooked in creamy sauce with a touch of Himalayan herbs spices blend. (GF) ( Dairy free upon request)*

**CHICKEN MADRAS $19.99**

*Boneless chicken in rich flavored coconut milk sauce with touch of herbs and spices. (GF) (Dairy free)*

**MEAT LOVERS**

(LAMB AND GOAT)

**LAMB CURRY $22.99**

*Traditional lamb curry in tomato-onion sauce flavored with herbs and spices. (GF) (Dairy free)*

**LAMB VINDALOO $22.99**

*Lamb, potatoes in a sharp and tangy sauce, flavored with herbs and spices. (GF) (Dairy free)*

**LAMB KADAI $22.99**

*Stir fry lamb with bell peppers, onion cooked in rich curry sauce with a touch of himalayan herbs spices blend. (GF) (Dairy free)*

**LAMB SAAG $22.99**

*Lamb and spinach cooked in creamy sauce with a touch of Himalayan herbs spices blend. (GF) ( Dairy free upon request)*

**LAMB TIKKA MASALA $22.99**

*Tandoori cooked lamb chunks in tomato-onion creamy sauce flavored with herbs and spices. (GF)*

**LAMB MAKHANI (BUTTER) $22.99**

*Boneless chicken simmered in a smooth silGoat Curry (with bone)*

*Traditional goat curry in tomato-onion sauce flavored with herbs and spices. (GF)*

**SEAFOOD LOVERS**

(SHRIMP AND FISH)

**SHRIMP OR SEASONABLE FISH CURRY $22.99**

*Traditional shrimp or fish curry in tomato-onion sauce flavored with herbs and spices. (GF) (Dairy free)*

**SHRIMP OR SEASONABLE FISH VINDALOO $22.99**

*Shrimp or Fish, potatoes in a sharp and tangy sauce, flavored with herbs and spices. (GF) (Dairy free)*

**SHRIMP OR SEASONABLE FISH KADAI $22.99**

*Stir fry Shrimp or Fish with bell peppers, onion cooked in rich curry sauce with a touch of Himalayan herbs spices blend. (GF) (Dairy free)*

**SHRIMP OR SEASONABLE FISH SAAG $22.99**

*Shrimp or Fish and spinach cooked in creamy sauce with a touch of Himalayan herbs spices blend. (GF) (Dairy free upon request)*

**SHRIMP OR SEASONABLE FISH TIKKA MASALA $22.99**

*Tandoori cooked Shrimp or Fish in tomato-onion creamy sauce flavored with herbs and spices. (GF)*

**SHRIMP OR SEASONABLE FISH KORMA $22.99**

*Shrimp or Fish in mild cashew creamy sauce flavored with herbs and spices. (GF) ( Nuts and Dairy free upon request)*

**SHRIMP OR SEASONABLE FISH MADRAS $22.99**

*Shrimp or Fish in rich flavored coconut milk sauce with touch of herbs and spices. (GF) (Dairy free)*

WHOLE WHEAT BREADS

(Vegan Upon Request)

**TANDOOR ROTI $3.99**

*Whole wheat bread freshly cooked in the clay oven.*

**GARLIC ROTI $4.49**

*Whole wheat bread freshly cooked in the clay oven with garlic and cilantro.*

**LACHHAPARATHA $4.99**

*Whole wheat layered bread freshly cooked with butter in the clay oven.*

**ALOO PARATHA $4.99**

*whole wheat bread stuffed with potatoes, peas, onion, cilantro freshly cooked in oven.*

KIDS MENU

(Only For Dining)

**CHICKEN TENDER FRIES $9.99**

*Deep fried chicken tender and fries served with homemade sauce*

**KIDS CHICKEN TIKKA MASALA $10.99**

*Mild chicken tikka masala served with rice.*

**KIDS PANEER TIKKA MASALA $10.99**

*Mild paneer tikka masala served with rice.*

**TANDOORI NAAN (BREAD)**

COOKED IN CLAY OVEN

(All contain gluten, eggs, and milk)

*(Indian style leavened fluffy flatbread freshly cooked in clay oven)*

**PLAIN NAAN $2.99**

**BUTTER NAAN $2.99**

**GARLIC NAAN $3.99**

*Garnished with fresh garlic and cilantro.*

**GARLIC CHEESE NAAN $4.99**

*Stuffed with fresh garlic and cheddar cheese.*

**CHEESE NAAN $3.99**

*Stuffed with Cheddar cheese.*

**CHEESE AND JALAPEÑO NAAN $4.99**

*Stuffed with fresh jalapeños and cheddar cheese.*

**CHEESE AND ONION KULCHA $4.99**

*Stuffed with cheddar cheese, onions and spices.*

**CHICKEN, CHEESE, AND JALAPEÑO NAAN $6.99**

*Stuffed with chicken, cheddar cheese and jalapeños.*

**GARLIC CHEESE JALEPEÑO NAAN $4.99**

*Stuffed with fresh jalapeños, garlic and cheddar cheese.*

**ONION KULCHA $3.99**

*Stuffed with spices and onions.*

**ALU NAAN $4.99**

*Stuffed with potatoes, peas, cilantroand spices.*

**CHICKEN TIKKA NAAN $5.99**

*Stuffed with chicken, onion and cilantro.*

**KASHMIRI NAAN $5.99**

*Stuffed with nuts, raisin, coconut and cherry.*

**SIDE ORDERS**

**DESI SALAD $3.99**

*Sliced raw onions, lemon wedges and green chili.*

**RAITA $4.99**

*Yogurt with cucumber, carrot and roasted cumin seed. Sweet Mango Chutney (8 Oz).*

**MIX PICKLE (4 OZ) $2.99**

**PAPADUM 2 PCS $2.99**

**SIDE MASALA SAUCE (8 OZ/16OZ) $8.99/15.99**

**BASMATI RICE (16 OZ) $3.99**

**SIDE HOMEMADE CHUTNEY (8 OZ) $4.99**

**SWEET MANGO CHUTNEY (8OZ) $4.99**

**DESSERTS**

**GULAB JAMUN $6.99**

*Fried dough balls infused with reduced milk and soaked in a syrup.*

**RASMALAI $6.99**

*Soft spongy cheese balls soaked in sweet creamy milk.*

**RICE PUDDING $6.99**

*Fragrant rice flavored sweetened milk with nuts raisin.*

**CARROT PUDDING $6.99**

*Carrot cooked in flavored sweetened milk with nuts raisin.*

**BEVERAGES**

**MASALA CHAI TEA $3.49**

*Indian spiced hot tea with milk.*

**ICED MASALA CHAI TEA $4.49**

*Indian spiced iced tea with milk.*

**MANGO LASSI $5.99**

*Smooth yogurt drink with mango pulp.*

**SWEET LASSI $5.99**

*Smooth sweet yogurt drink.*

**MINT SALT LASSI $5.99**

*Smooth minty salt yogurt drink with hint of roasted cumin.*

**ROSE LASSI $5.99**

*Smooth rose flavored yogurt drink.*

**SHAKE (MANGO OR BANANA) $4.99**

*Blanded home made Mango or Banana milk sake.*

**ICED COLD SODA $2.99**

*(Coke, Diet Coke, Orange Fanta And Sprite, Lemonade, Dr-Pepper, Club Soda)**Your choice of flavor.*

**ALL DISHES ARE MADE TO YOUR TASTE**MILD, MEDIUM or HOT(**Extra Hot** & **Indian Hot** are also available)

**SPARKLING WATER $3**

**WATER $1.50**

**BOTTLED SODA (Coke, Fanta & Sprite) $3**

**GLUTEN FREE AND VEGAN INFORMATION**

***The following major food allergies are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Peanuts, Wheat, Soy and Sesame. Please notify staff for more information about these ingredients.***