

## Appetizers / Salad

### ASIAN SALAD **V**

Mixed greens, Napa cabbage, red onion 8.95

### VEGETABLE SAMOSA **V**

Seasoned potatoes in a triangular pastry 5.95

### SAMOSA DUMPLING CHAT **H**

Slow cooked sundried peas with sweet & sour chutneys 7.95

### GOBI MANCHURIAN **V GF H**

Sweet, sour and spicy cauliflower dumplings 7.95

### RAGDA PATTIES **H**

Spiced chickpeas & potato patties with tamarind & mint chutney 7.95

### PODI IDLI **GF H**

Fermented de-husked black lentil & rice savoury cakes tossed in ghee 6.95

### JINGA MANCHURIAN **V GF H**

Crisp shrimp in hot soy garlic sauce 11.95

### JAIPORE CHICKEN KABAB **GF H**

Hot and spicy chicken grilled in the Tandoor 8.95

### KONKAN CRAB **GF**

Jumbo lump crab with garlic lemon coconut sauce 16.00

### CHICKEN MANCHURIAN **GF H**

Tender pieces of chicken in garlic & green chili sauce 9.95

### CHICKEN 65 **GF H**

Garlic and red chili tempered spicy chicken 9.95

## Biryani **GF**

THE HYDERABADI BIRYANI IS PREPARED MEAT OR CHICKEN OR VEGGIES OR SHRIMP MARINATED WITH SPICES OVERNIGHT TO TENDERIZE. THEN LAYERED BETWEEN FRAGRANT LONG-GRAINED BASMATI RICE AND COOKED ON DUM (STEAMING OVER SLOW FIRE), AFTER SEALING THE HANDI (VESSEL) WITH DOUGH.

- HYDERABADI GOAT BIRYANI 19.95
- HYDERABADI CHICKEN BIRYANI 17.95
- LAMB BIRYANI 18.95
- SHRIMP BIRYANI 19.95
- VEGETABLE BIRYANI 14.95

## Lamb & Goat

### ROGAN JOSH **GF**

Lamb curry Kashmiri style 18.95

### LAMB PASANDA **GF**

Leg of lamb in mild cardamom flavored cream sauce 18.95

### ADU ISTHU **GF H**

Lamb curry done to perfection in black pepper reduction 18.95

### LAMB VINDALOO **GF H**

Lamb in hot and tangy curry sauce 18.95

### COCONUT LAMB SAAG **GF H**

Lamb simmered in Fresh coconut, spinach and red chillies 18.95

### GOAT BANJARA **GF H**

Goat curry on the bone cooked with pounded spices 21.95

## Vegetarian

### BHINDI MASALA **V GF**

Tender okra slow cooked with onions and tomatoes 13.95

### CHOLE PESHAWRI **V GF H**

Chickpeas simmered in freshly ground spices 13.95

### MALAI KOFTA

Vegetable & paneer balls in cardamom cream sauce 13.95

### NAVRATTAN KORMA **GF**

Vegetables in nuts, raisins and cream sauce 13.95

### SAAG PANEER **GF**

Garlic spinach and paneer cheese 14.95

### ALOO GOBI **V GF**

Cumin roasted potatoes and cauliflower florets 13.95

### VEGETABLE JALFRAIZE **V GF H**

Peppers, tomatoes and vegetables in a spicy sauce 13.95

### VEGETABLE VINDALOO **V GF H**

Hot and spicy vegetable stew 13.95

### BAGAR DAL **GF**

Mixed yellow lentils in garlic & cumin 12.95

### DAL MAKHNI **GF**

Black lentils in butter and cream 12.95

### BAIGAN BHURTHA **V GF**

Smoked mashed eggplant with herbs 13.95

### SUNHERI BHINDI **V GF**

Crisp okra with lemon and mango 13.95

## Kababs

Kababs are marinated in herbs and roasted spices then grilled in the charcoal fired Tandoori oven.

### TANDOORI CHICKEN **GF H**

Half chicken on the bone 15.95

### CHICKEN TIKKA **GF**

Cubed breast of chicken in a spicy marinade 15.95

### CHICKEN MALAI KABAB **GF**

Cubed breast of chicken in a mild creamy marinade 15.95

### TANDOORI LAMB CHOPS **GF**

Lamb chops - hint of nutmeg, cardamom & cumin 29.95

### TANDOORI PRAWNS **GF**

Large shrimp in medium spiced marinade 21.95

### FISH TIKKA **GF**

Seasonal fish in roasted garlic, mint and coriander 21.95

**V = Vegan** **GF = Gluten Free** **H = Hot**

## Chicken

### CHICKEN TIKKA MASALA **GF**

Grilled chicken Tikka in creamy tomato sauce 17.95

### ANDHRA CHICKEN CURRY **GF H**

Home style spicy South Indian chicken curry 15.95

### CHICKEN KORMA **GF**

Chicken in mild cream sauce 17.95

### CHICKEN SAAG **GF**

Chicken in garlic flavored spinach w/ herbs & spices 16.95

### KORI GASSI **GF H**

Chicken in fresh coconut, red chillies & curry leaves 16.95

### CHICKEN VINDALOO **GF H**

Chicken in hot and tangy curry sauce 16.95

### CHICKEN MANCHURIAN **GF H**

Chicken in garlic & Green chili sauce 16.95

### CHILI CHICKEN **GF H**

Indian & Chinese style chicken with green chillies 16.95

**V = Vegan** **GF = Gluten Free** **H = Hot**

## Shrimp & Fish

### SHRIMP KORMA

Shrimp in cardamom flavored mild cream sauce 18.95

### SHRIMP MANCHURIAN **V GF H**

Shrimp in garlic and green chili sauce 18.95

### PRAWN GASSI **V GF H**

Large shrimp in roasted coriander and red chillies 21.95

### FISH CURRY **V GF**

Seasonal fish slow cooked in tempered spices and simmered in curry sauce 19.95

### SHRIMP SAAG **GF**

Shrimp in garlic flavored spinach 18.95

### SHRIMP VINDALOO **V GF H**

Shrimp in hot and tangy stew 18.95

**V = Vegan** **GF = Gluten Free** **H = Hot**

**Add a Mango Lassi 16oz.  
3.95**