

MAIN ENTRÉES

ALL ENTRÉES SERVED WITH STEAMED BASMATI RICE

VEGAN

YELLOW DAL TADKA (GF) <i>Yellow lentils, Indian spices tempered with ginger, garlic & cumin seeds</i>	16.99
CHANA MASALA (GF) <i>Chickpeas cooked in onion, tomatoes and spices</i>	17.99
ALOO PALAK CHANA (GF) <i>Chickpeas, pureed spinach and potatoes with spices</i>	18.99
ALOO GOBI MASALA (GF) <i>Fresh cauliflowers, sauteed onions, potatoes and spices</i>	18.99
TOFU TIKKA MASALA <i>Tofu with a coconut tomato sauce</i>	19.99
TOFU PALAK <i>Tofu and pureed spinach curry</i>	18.99
BINDI MASALA (GF) <i>Cut okra, caramelized onions sauteed with spices</i>	18.99
VEGETABLE KORMA <i>Mixed vegetables, coconut milk, cashew and raisins curry</i>	18.99
VEGETABLE JALFREZI <i>Mixed vegetables, onions, tomatoes, spices and herbs</i>	
BAGARE BAINGAN <i>Fresh baby eggplant simmered in tamarind and coconut gravy with touch of mustard and tomatoes</i>	18.99
MUSHROOM MATAR <i>Mushrooms & peas in curry sauce</i>	18.99

VEGETARIAN

BLACK LENTIL <i>Black lentils and beans simmered in creme and tossed with butter, fresh onion, ginger and garlic</i>	17.99
MALAI KOFTA <i>Potatoes, paneer, cashews & raisins dumplings</i>	18.99
VEGETABLE PATIALA <i>Garden fresh vegetables cooked with, Mustard seed and curry leaves in a yogurt sauce</i>	18.99
SPINACH KOFTA <i>Fresh spinach pureed and mix vegetable dumplings in a creamy sauce</i>	18.99
BAINGAN BHARTA <i>Grilled eggplant minced & cooked with onions, herbs & spices</i>	19.99
SAAG PANEER <i>Paneer cheese cubes cooked in spinach-based gravy</i>	18.99
KAJU PANEER <i>Small cubes of paneer cooked in cashew gravy</i>	18.99
BUTTER PANEER <i>Paneer, Creamy tomato-based Indian dish with touch of butter</i>	18.99
PANEER TIKKA MASALA <i>Paneer made in creamy tomato sauce with spices</i>	18.99

CHICKEN

CHICKEN TIKKA MASALA <i>White chicken meat, onions and tomato creamy sauce</i>	20.99
BUTTER CHICKEN <i>Tomato & butter creamy sauce</i>	20.99
CHICKEN CURRY <i>Chicken cooked in a sauce of onions & tomatoes curry powder</i>	20.99
CHICKEN KORMA <i>Cashews, raisins, coconut milk & korma masala</i>	20.99
CHICKEN SAAG WALA <i>Chicken cooked with spinach & mild spices</i>	20.99
CHICKEN VINDALOO <i>Chicken prepared with potatoes & spicy sauce</i>	20.99
CHICKEN PATIALA <i>Boneless chicken cooked in yellow curry with mustard seeds, curry leaves & ginger</i>	20.99
CHICKEN PISTACHIO <i>Pistachio & cardamom creamy sauce</i>	
CHICKEN KALI MIRCHI <i>Chicken cooked spices & black pepper curry sauce</i>	20.99
CHICKEN MADRAS <i>Coconut milk, curry leaves, mustard seeds madras curry</i>	20.99

LAMB & GOAT

CURRY (DF) <i>Traditional curry sauce of onions & tomatoes</i>	LAMB 23 / GOAT 24
KORMA <i>Cashew, raisins, coconut milk, spices & korma masala</i>	LAMB 23 / GOAT 24
TIKKA MASALA <i>Grilled meat cooked in thick & rich onion, tomato sauce</i>	LAMB 23 / GOAT 24
SAAGWALA <i>Curried spinach cooked with tender meat</i>	LAMB 23 / GOAT 24
PATIALA <i>Yellow curry sauce w/ mustard seeds, curry leaves & ginger</i>	LAMB 23 / GOAT 24
GONGURA (DF) <i>Sorrel leaves & traditional spices</i>	LAMB 23 / GOAT 24
VINDALOO (DF) <i>Popular dish from Goa. Meat cooked with potatoes in a spicy sauce</i>	LAMB 23 / GOAT 24
CHETTINAD (DF) <i>Meat cooked in peppercorn, coconut & spices</i>	LAMB 23 / GOAT 24
KADAI (DF) <i>Onions, bell peppers with aromatic spices</i>	LAMB 23 / GOAT 24
PISTACHIO <i>Meat cooked in a creamy pistachio sauce</i>	LAMB 23 / GOAT 24

SEAFOOD

BUTTER SHRIMP <i>Shrimp, cooked in creamy, butter curry sauce</i>	23
SHRIMP KADAI <i>Kadai masala, onions, tomato & bell peppers</i>	23
SHRIMP SAAG <i>Shrimp cooked with pureed spinach curry sauce</i>	23
GOAN CURRY <i>Goan delicacy tangy and spicy curry</i>	FISH 23 / SHRIMP 23
MOILEE CURRY FISH 23 / SHRIMP or CRAB MEAT 26 <i>A mild and flavorful Kerala dish featuring coconut milk-based curry</i>	
MALABAR CURRY FISH 23 / SHRIMP or CRAB MEAT 26 <i>Coconut milk, mustard seeds, tamarind & curry leaves</i>	
MANGO & COCONUT CURRY FISH 23 / SHRIMP or CRAB MEAT 26 <i>Fresh raw mangoes and coconut milk with spices & herbs.</i>	