

Appetizers:

Samosa (Vegan) - \$6

Baked pastry with a savory filling of spiced potatoes and green peas - A pocket bursting with flavor

Chicken Tandoori (GF) - \$8

Roasted chicken marinated in yogurt and spices

Entrees:

Entrees served with Turmeric Lemon Rice or Saffron Rice or Jeera Rice

Butter Chicken (GF) - \$12

Marinated boneless chicken cubes cooked in a mild curry base

Chicken Tikka Masala (GF) - \$12

Boneless chicken cubes cooked in a creamy tomato base and house made Tikka sauce

Paneer (Cottage Cheese) Tikka Masala (Veg, GF) - \$11

Indian cottage cheese cubes cooked in a creamy tomato base and house made Tikka sauce

Palak (Cottage Cheese) Paneer (Veg, GF) - \$11

Indian cottage cheese cubes cooked in a mild, spiced smooth spinach sauce

Spinach Dal (Vegan, FG) - \$10

Yellow Split Lentil and Spinach Curry tempered with mild spices

Rajma Masala (Vegan and Gluten Free) - \$10

Red kidney beans curry prepared from boiled beans simmered in a creamy rich onion tomato based gravy

Dal Tadka (Veg, Gluten Free) - \$10

Cooked lentils tempered with ghee fried spices and earthy herbs

Channa masala (Veg, Gluten Free) - \$10

Chickpeas cooked in a rich and creamy tomato base and warm spices

Matar Panner (Veg, GF) - \$11

Creamy and rich north Indian curry prepared from paneer (cottage cheese) cubes and green peas

Aloo Gobi (Vegan, GF) - \$10

Aloo (potatoes) and Gobi (cauliflower florets) cooked to perfection in a specially crafted blend of aromatic spices

Mixed Vegetable Korma (Vegan, GF) - \$10

Mixed vegetables cooked in a creamy coconut gravy

Biryani:

Chicken Tikka Biryani (GF) - \$12

Marinated chicken cooked with aromatic basmati rice and a perfect blend of spices, cooked in original dum style

Paneer Tikka Biryani (Veg, GF) - \$11

Marinated Indian cottage cheese cooked with aromatic basmati rice and a perfect blend of spices, cooked in original dum style

Egg Biryani (GF) - \$10

Marinated egg cooked with aromatic basmati rice and a perfect blend of spices, cooked in original dum style

Vegetarian Rice Dishes (Veg, GF):

Coconut Rice - \$6

Aromatic rice stir fried in fresh grated coconut and spices

Sambar Sadam - \$6

Aromatic rice cooked in lentil based vegetable curry

Desserts:

Coconut Mango Ladoo - \$6 (4 pieces)

Rich and creamy traditional Indian dessert made with Kesar mango puree and shredded coconut, rolled into a soft fudge ball

Gulab Jamoon Cheesecake - \$6

Gulab Jamun + Cheesecake = Mind blowing ultimate Indian fusion dessert. This Eggless dessert is creamy, full of rich Indian flavors with a sweet surprise on the inside

Milky delight - \$6

Creamy milky fudge delicately perfumed with cardamom and adorned with chopped pistachios and almonds (optional) for a satisfying sweet treat

Mango Lassi - \$5