

Appetizers

KEBAB PLATTER

shrimps/ lamb seekh kebab/ chicken tikka 9

SAMOSAS

potatoes, green peas / tamarind 5

QUINOA KALE TIKKI

quinoa & kale cutlet / yogurt / tamarind 7

THREE RUB PANEER

dahi / mint & cilantro / lemon pepper 8

AMRITSARI FRIED FISH

king mackerel / chickpea flour 9

KALE CHAAT

crispy kale / sweet yogurt / tamarind / 8

SHRIMP TAKURA

sauteed shrimps / onions / peppers / roti 9

TOKRI CHAAT

potato basket / chickpeas / onions / tomatoes
yogurt / chutneys 6

BEZULE CAULFLOWER

cauliflower / mustard seeds / curry leaves / flour 6

CHICKEN MOMOS

chicken dumplings / tomato chutney/ 5 pcs 7

DAHI PURI CHAAT

crisp flour bread / potatoes / chickpeas / yogurt /
tamarind 6

CHUTNEY FLIGHT

your choice of 3 chutnies / served with rice chips 7

Chicken Entrées

BUTTER CHICKEN

broiled white meat chicken / tomato / cream / fenu-
greek / bell peppers 16

CHICKEN TIKKA MASALA

broiled dark meat chicken / tomato / onions / cream /
fenugreek 16

CHICKEN SAAG

chicken / spinach / onions / garlic & ginger /
tomatoes 15

CHICKEN CURRY

bone-in chicken / onions, tomatoes, garlic & ginger.
15

MURGH KORMA MUGULAI

chicken / korma sauce 15

CHICKEN VINDALOO

spicy chicken / vinegar / garlic / potatoes 15

Naan Pizza

CHICKEN

charbroiled chicken / home-made pizza sauce /
mozzarella 9

PANEER

home-made cottage cheese /home-made pizza
sauce / onions / green olives /sweet peppers 9

CHEESE

home-made pizza sauce / mozzarella cheese 9

Meat Entrées

GOAT CURRY

bone-in goat / tomatoes / onions / ginger / garlic 18

NARGISI KOFTA

ground lamb / egg / onions / garlic / ginger 16

KADAI LAMB

lamb / bell peppers & onions / tomatoes 17

LAMB VINDALOO

potatoes / red chillies / vinegar 17

LAMB ROGANJOSH

lamb / garlic / ginger / tomatoes 17

LAMB PASANDA

lamb / yogurt / cream 17

SPINACH LAMB

lamb / spinach 17

Seafood Entrées

FISH MASALA

punjabi style Mahi Mahi 19

SALMON TIKKA MASALA

tandoori salmon / home-made butter & cream sauce
19

SHRIMP VINDALOO

shrimps / potatoes / red chillies / vinegar / garlic /
19

KASUNDI SHRIMPS

mustard / poppy seeds / onions / chillies 19

Bottomless Brunch

SATURDAY & SUNDAY | 11:00AM- 2PM

All Brunch patrons are required to dine.
We appreciate your cooperation with a 90 minute
time limit.

15 per person | Kids 10 and under \$10

CHOOSE ONE (1)

CHOLE BHATURA

leavened bread / chickpeas

ALU PURI

whole wheat bread / potatoes

MASALA DOSA

rice crepe / potatoes / sambar / coconut chutney /
vada / idli

STUFFED PARATHAS

alu / gobi / paneer. Served with yogurt

SPECIALTY BRUNCH DRINKS

MIMOSA

bottomless with brunch 12 | each 9

TITO'S DRIVER

bottomless with brunch 12 | each 9

Chef Specials

AROMA MEAL FOR 2

tandoori chicken / lamb seek kebab, lamb curry or
curry chicken, dal makhani, saag paneer, naan,
, basmati rice, and raita 48

MIX GRILL (FOR 1 PERSON)

tandoori chicken, lamb seekh kebab, banjara chick-
en kebab, and tandoori shrimp. Served with dal
makhani, and Naan 21

VEGETARIAN BHOJAN (FOR 1 PERSON)

saag paneer, bharta, dal makhani, raita, roti, rice,
and kheer 19

Tandoori Entrées

LAMB CHOPS

grilled lamb chops / yogurt / ginger & garlic
4 pcs. 24

TANDOORI PRAWNS

shrimps / yogurt / ginger & garlic 20

SALMON TIKKA

broiled salmon fillet / yogurt / ginger & garlic 21

BANJARA CHICKEN KEBAB

coarsely blended spices / ginger & garlic 16

LAMB SEEKH KEBAB

minced lamb / ginger & garlic / onions 17

TANDOORI CHICKEN

bone-in chicken / yogurt / ginger & garlic 16

CHICKEN TIKKA

charbroiled boneless thighs / yogurt / ginger & garlic 16

PANEER SHASHLIK

cottage cheese / bell peppers / onions 16

SIMPLY CHICKEN TIKKA KABAB

flavorful chicken without the chillies 16

Biryani Entrées

Basmati Rice flavored with exotic spices. Layered
with your choice of lamb, chicken, shrimps or vege-
tables cooked in a thick gravy, golden fried onions,
mint, and cilantro. Served with Raita

VEGETABLE 13 / CHICKEN 15 / LAMB 17 / SHRIMP 18

Rice

BASMATI RICE

long grain / bay leaves / cumin 4

MATTER PULAO

basmati Rice / green peas / onions 5

CAULFLOWER RICE

cauliflower rice 5

BROWN BASMATI RICE

long grain / bay leaves / cumin / 5

Vegetarian Entrées

PANEER MAKHANI

cottage cheese / butter sauce 14

SAAG PANEER

spinach / cottage cheese 14

SHAHI PANEER

cottage cheese / yogurt sauce / nuts / raisins 14

SHAM SAVERA KOFTA

paneer / spinach / coconut 14

ALOO GOBHI

cauliflower / potatoes / tomatoes 13

KHATTA MEETHA BAINGAN

eggplant / potato cutlet / straw potato / jaggery /
coconut milk 14

CHANNA MASALA

chickpeas / tomatoes / potatoes / ginger & garlic 13

DAL MAKHANI

punjabi style lentils / butter and cream 13

DAL TADKA

yellow lentils / tomatoes / chilies / ginger & garlic 13

FRY OKRA

okra / sautéed onions / tomatoes 14

VEGETABLE JALFREZY

seasonal vegetables in tangy sauce 14

Tandoori Breads

TANDOORI ROTI

whole wheat 3

MISSI ROTI

gram flour / wheat 3

FLAKY LACHHA PARATHA

plain multi-layered / whole wheat bread 4

ALU PARATHA

whole wheat / potatoes 4

NAAN

white flour 3

ONION KULCHA

white flour stuffed bread / onions 4

PANEER KULCHA

white flour / cottage cheese / 4

GARLIC & HERB NAAN

white flour / garlic / rosemary. 3

SPINACH & PANEER NAAN

white flour stuffed bread / cottage cheese 4

OLIVES & BASIL NAAN

white flour bread 4

CHEESE & CHILLY NAAN

white flour bread / cheese / chillies 4

LEMON NAAN

white flour bread / lemon zest 3

KEEMA NAAN

white flour stuffed bread / lamb 4

Sides

PAPAD

lentil flour / black pepper 3

RAITA

yogurt / tomatoes / cucumber / cumin 3

ONION & CHILLY SALAD

onions / chillies / lemon / chaat masala 3

TOSSED SALAD

lettuce / tomatoes / cucumber / carrots /
house dressing 5

Chutnies

SWEET LIME 2

TANGY TOMATO 2

MANGO CHILLY 2

KASUNDI 2

ROAST GARLIC YOGURT 2

MINT & CORIANDER CHUTNEY 2

TAMARIND CHUTNEY 2

Lunch Combinations

MONDAY - FRIDAY | 11:30 AM - 2PM

LUNCH MEAT CURRY THALI

chicken or lamb curry / saag paneer / daal / naan
14

LUNCH VEGETARIAN THALI

saag paneer / bharta / daal / naan / basmati rice 14

LUNCH TANDOORI MIX GRILL

tandoori chicken / banjara chicken kabab / lamb
seekh kabab / tandoori shrimp / naan / rice 15

LUNCH FOR 2

tandoori chicken / lamb seekh kabab/chicken or lamb
curry /saag paneer / daal / naan / basmati rice/ raita
26

Desserts / Sweets

WONTON JAMUN

gulab jamun / rose water / wonton /
served on a bed of firni 5

RASMALAI

cottage cheese patties / sweetened milk /
rose petals 5

GUR NAAN

ice cream / naan / jaggery / fennel 5

GAJJAR HALWA

carrot pudding / nuts 5

KHEER

indian rice pudding / pistachios / garnished with
peanut brittle 4

KULFI

indian ice cream / mango or malai (plain). served
with vermicelli noodles & firni 5

Teas & Coffee

(SERVED WITH INDIAN BISCUIT)

MASALA TEA

indian tea / chai masala / milk 3

REGULAR COFFEE

freshly brewed coffee 2⁵⁰

HERBAL TEAS

We have a variety of flavors, please ask your server
2⁵⁰