

## APPETIZERS SHORBA (SOUP)

**\$6.99**

- Mulligatawny — Lentil Soup with Veg OR Chicken Broth
- Tomato Badami — Fresh Tomato & Cilantro
- Hot & Sour — Spicy & Tangy Indo-Chinese Soup
- Chicken — Chicken Stock Soup with Indian Spices
- Chicken Kali Mirch — Chicken Stock Soup with Kali Mirch & Indian Spices
- Prawn (Jinga) — Prawns cooked with Herbs and Indian Spices

## VEGETARIAN COLD

**\$8.99**

- Chat Papri — Crispy Wafers topped with Black Chickpeas, Potatoes & House Chutneys
- Bhalla Papri Chat — Crispy Wafers with Lentil Dumpling topped with Chickpeas, Potatoes & Chutneys
- Gol Gappa — 7 Hollowed Crisps stuffed with Potato, Chutneys, & Masala Water
- Anari Dahi Bhalla — 6 Lentil Dumpling with our Trio of Chutneys, & topped with Pomegranate

## VEGETARIAN HOT

**\$9.99**

- Samose Chhole — 2 Samosas on a bed of Chana Masala, & our Trio of Chutneys
- Tikki Chhole — 2 Potato Patties on a bed Chana Masala, & our Trio of Chutneys
- Mix Veg Pakora — Fried Spinach, Potato, Onions & Cauliflower mixed Fritters
- Paneer Pakora — 6 Fried Cottage Cheese Fritters served with Tamarind Chutney
- Spring Rolls — 6 pieces served with Spring Roll Sauce
- Onion Bhajji — Fresh Red Onion Rings battered in Chickpea Flour
- Hot Sizzling Fries — Choose from Shoestrings, Crinkle Cut, Curly or Sweet Potatoes
- Pao Bhaji — Savory, spicy mashed vegetables served with buttered bread
- Kurkuri Bhindi — Fried Sliced Okra with Spiced Corn Batter
- Channa Bhatara — 2 Fried Naan served with Channa Masala & Pickle
- Poori Chholey — 4 Fried Whole Wheat Rotis served with Channa Masala & Pickle  
( \* Channa Masala can be substituted for Jeera Aloo OR Aloo Curry )

## LARGER VEGGIE PLATES

**\$12.99**

- Amritsari Kulcha — Soft, Fluffy Bread Stuffed with Savory Fillings, Tradinoal Amritsari style
- Chilli Paneer — Fresh Cottage Cheese sautéed with Chilli Garlic sauce, Bell Peppers & Onions  
( \* Mushroom OR Cauliflower can be substituted for Paneer )
- Egg Bhurji — 6 Large Eggs scrambled with Onion, Tomato and Masala
- Crispy Fried Veggies — Freshly Cut Fried Veggies tossed in Sweet & Sour Sauce

## NON-VEGETARIAN

**\$13.99**

- Chicken 65 — Spicy, Crispy Chicken bites bursting with Indian flavors.
- Butter Chicken Poutine — Crispy Crinkle Cut Fries topped with Butter Chicken & Cheese
- Chicken Wings — 8 Pieces of Chicken Wings fried and tossed to perfection  
( Choice of Marination — BBQ, Salt & Pepper, Spicy, or Honey Garlic )
- Chilli Fish — Fiery, Tangy Fish bites with vibrant Chili flavors
- Crispy Fried Fish — Golden-brown, Crunchy Fish Fillets, a Crispy delight
- Fish Pakora — Fragrant, battered fish fritters, perfect for snacking
- Amritsari Fish — Tender fish marinated and fried, a taste of Amritsar  
( Spice Battered Basa Fish )

## INDO-CHINESE

**\$14.99**

- Chilli Chicken — Boneless Chicken tossed with our House Chilli Sauce, Onion & Bell Peppers
- Manchurian — 7 Veg. Manchurian Balls cooked in a Hot Garlic Sauce — Dry OR Gravy
- Hakka Noodles — Noodles sautéed with Onions & Bell Peppers and Cabbage  
(Add Paneer or Chicken for **\$2.99**)

\* 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 GUESTS OR MORE.



## TANDOORI SIZZLERS

**\$15.99**

**Paneer Tikka** — Yogurt & Spice marinated Cottage Cheese with sliced Onion & Bell Peppers

**Soya Chaap** — Marinated Soya Chaaps charred in the Tandoor

**Tandoori Veggies** — Freshly cut Onion, Bell Pepper, Mushroom, Broccoli & Paneer

**Tandoori Chicken** — Bone-in, house marinated Chicken (2 Legs & 2 Thighs)

**Chicken Tikka** — Boneless Chicken pieces marinated with Herbs, Spices, and Yogurt  
(\* Choose your Marination — Achari, Hariyali, or Malai)

**Fish Tikka** — Marinated Basa Fish Fillets cooked in our Tandoor

**Chicken Seekh Kebab** — Minced Chicken Blended with Ground Spices, Chillies & Fresh Herbs

**Lamb Seekh Kebab** — Ground Lamb mixed together with Masala, Coriander, Cumin, & Chillies

**Tandoori Prawns** — 7 Pieces of Marinated Spiced Prawns served with Mint Sauce **\$18.99**

(\* Add Extra Pieces for **\$2.99** each)

## VEGETARIAN-MAINS

**\$15.99**

**Dal Makhani** — Creamy Black Lentils cooked to Perfection

**Yellow Dal Tadka** — Yellow Split Lentils with the chopped Onion and Tomato Tadka

**Chana Masala** — Spiced Chickpeas cooked in Onion & Tomato Masala

**\$16.99**

**Mix Vegetable / Jalfrezi** — Stir-Fried Mix Vegetables with Herbs and Indian Spices

**Matar Mushroom** — Fresh cut Mushrooms with Green Peas in the Onion Tomato Gravy

**Aloo Gobhi** — Potatoes & Cauliflower in Onion Masala & chopped Tomatoes

**Coconut Veg Curry** — Cubed Paneer & Veggies in Onion and Coconut Gravy

**Kari Pakora** — Homestyle Chickpea Flour Curry with 11 Spices and 4 Pakoras (Veg. Fritters)

**\$17.99**

**Malai Kofta** — Cottage Cheese and Potato Dumplings in the Creamy Cashew Gravy

**Tawa Paneer** — Cubed Cottage Cheese cooked in Tomato & Onion Gravy

**Paneer Makhani** — Silky Cottage Cheese cooked in Tomato Gravy

**Karahi Paneer** — Cottage Cheese tossed with Tomatoes, Onions & Bell Peppers

**Palak Paneer** — Fresh sautéed Spinach with Cubed Cottage Cheese

**Nizami Handi** — Shredded Cottage Cheese and Fresh Spinach cooked with Onion Gravy

**Methi Malai Matar / Paneer** — Rich & Creamy Gravy with dried Fenugreek & Peas

**Paneer Lababdar** — Cubed Cottage Cheese cooked in Onion-Tomato Gravy

**Paneer Butter Masala** — Shredded Paneer Cooked in Rich Creamy Curry

**Paneer Tikka Masala** — Grilled Cubed Paneer cooked with Bell Peppers and Onion-Tomato Gravy

**\$18.99**

**Bhindi Masala / Do Piazza** — Chopped Okra pieces sautéed with sliced Onion and Tomato

**Karela Masala** — Chopped Bitter Gourd sautéed in Indian Spiced Tadka

**Baingan Bharta** — Roasted / Mashed Eggplant sautéed in Onion Gravy

**Shahi Paneer** — Cottage Cheese Cubes in Cashew Gravy

## NON-VEGETARIAN MAINS

**\$19.99**

**Butter Chicken** — A Classic! Order it Mild, Medium or Spicy

**Mango Chicken** — Clay oven cooked Chicken with Sweet Mango & Chive Gravy

**Chicken Karahi** — Boneless Chicken with sautéed Onion & Bell Peppers in thick Spiced Sauce

**Chicken Tikka Masala** — Charred Chicken tossed with Bell Peppers & Onion, enrobed in Masala

**Chicken Korma** — Chicken cooked with Creamy Cashew Gravy

**Chicken Curry** — A Traditional Style Chicken cooked in Thin Masala Gravy

**Chicken Vindaloo** — A Famous Goan Dish! Boneless Chicken covered in Red Chilli Gravy

**Egg Curry** — Rich, aromatic curry with boiled eggs, a comforting classic

**\$21.99**

**Lamb Curry** — Boneless Lamb cooked in a thin Spiced Curry

**Lamb Masala** — Boneless Lamb pieces in Onion Tadka

**Lamb Korma** — A Sweet Mixture of Creamy Cashew Gravy & Boneless Lamb

**Lamb Rogan Josh** — Boneless Lamb in an Onion-Tomato Curry Sauce

**Lamb Vindaloo** — Lamb in a Spicy Curry Sauce and Vinegar

**Goat Curry** — Bone-in Goat Cooked in Traditional Style Thin Onion Gravy

**Goat Bhuna** — Goat (Mutton) Slow Cooked in Whole Spices, Ginger, Garlic & Chopped Onion



**\$22.99**

- Fish Curry — Basa Fish cooked in the Traditional Style Curry
- Fish Molee — Basa Fish in Coconut Milk Gravy & Curry Leaves
- Prawn Masala — Prawns in Chopped Onion and Tomato Gravy
- Coconut Shrimp Curry — Shrimp cooked in an aromatic Coconut Curry

## RICE & BIRYANI

**\$17.99**

- Vegetable Biryani — Pure Basmati Rice cooked with Veggies and Garnished with Dry Nuts
- Chicken Biryani — Basmati Rice simmered with tender Chicken and Dry Nuts
- Lamb Biryani — Boneless Lamb cooked with Basmati Rice and Herbs, garnished with Nuts
- Prawn Biryani — Cooked Shrimp steamed with Basmati Rice and Spices
- Egg Biryani — Rich, Aromatic Rice infused with Eggs and Spices

**\$4.99**

- Steamed Rice — Long Grain pure Basmati Rice
- Jeera Rice — Cumin seeds mixed in Basmati Rice

**\$6.99**

- Rice Pulao — Aromatic Basmati Rice cooked with Peas
- Coconut Rice — Basmati Rice cooked with Coconut Milk and Coconut Flakes
- Saffron Rice — Saffron infused long grain basmati rice

**\$12.99**

- Fried Rice — Your choice of: Egg, Veg, or Chicken

## ROTI, NAAN & MORE

Plain Naan — **\$2.99**

Plain Tawa / Tandoori Roti — **\$2.99**

Plain / Lachha Paratha — **\$3.99**

Garlic Naan / Butter Naan — **\$3.99**

Gluten Free / Missi / Rumali Roti — **\$4.99**

Stuffed Paratha (Tawa)

(Each order includes Plain Yogurt & Pickle)

Choose your Stuffing: Potato / Onion / Mooli / Mix — **\$6.99**

Gobhi / Paneer / Mix — **\$7.99**

Stuffed Naan (Tandoori)

Choose your Stuffing: Potato / Onion / Paneer / Mix / Coconut — **\$7.99**

Cheese / Chicken Naan — **\$9.99**

## SALAD & SIDES

Raita — Veg / Boondi / Pineapple — **\$6.99**

Pickle / Fried Green Chilli / Vinegar Onion / Plain Papadum (2 Pieces) — **\$3.99**

Masala Papad (2 Pieces) — **\$5.99**

Salad — Punjabi Salad / Garden Salad / Kachumber Salad — **\$8.99**

## SILKY DESSERTS

Gulab Jamun — 2 pcs. of Milk Dough dipped in Sugar Syrup & garnished with Coconut — **\$5.99**

Ras Malai — 2 pcs. of Ricotta Dumplings enrobed in a Pistachio and Rose infused Cream — **\$5.99**

Plain / Saffron Kheer — Flavorful Rice Pudding garnished with Raisins & Almonds — **\$7.99**

Cheesecake — Ask your Server for flavors — **\$9.99**

Chilled Bliss Ice Cream — Vanilla, Chocolate, Strawberry, Mango — **\$8.99**

Moonlight Ice Cream — Ask your Server for Flavors — **\$11.99**

Kulfi Falooda — Indian Ice Cream topped with Falooda Noodles, Rose Syrup & Almonds — **\$11.99**

## BEVERAGES

Plain Tea / Masala Chai — **\$3.99**

Dark Roast / Decaf / Black Coffee — **\$3.99**

Beaten Coffee — Crafted Espresso with Hand-Whipped Frothed Milk — **\$6.99**

Lassi — Sweet / Salty / Mango / Lichi / Coconut — **\$6.99**

Shake — Vanilla / Strawberry / Mango / Chocolate — **\$6.99**

**\$8.99**

Masala Lime Soda — A street style Spiced Soda

Jal Jeera — Excite your Taste Buds with this Tangy, Spicy, and Aromatic Northern Indian Drink

Shikanjvi — Traditional Nimboo Pani (Lemonade). Get it Salty or Sweet!



# HOUSE COCKTAILS

Our Signature Drinks with Flavor Inspiration from Around the World!

**Margarita** — Lime, Simple Syrup, Tequila, Salt Rim — **\$12.99**  
Salted rim, lime twist, tequila kiss

**Mango Mojito** — White Rum, Choice of Lime or Mango — **\$12.99**  
sip, savor, and unwind

**Pina Colada** — White Rum, Pineapple, Cream of Coconut — **\$12.99**  
Escape with a Piña Colada dream

**Bloody Mary** — Vodka, Clamato, Hot Sauce, Worcestershire Sauce, Masala Rim — **\$12.99**  
Friends, Romans, cheers, it's Caesar time

**Cosmopolitan** — Vodka, Cointreau, Cranberry Juice, Lime — **\$13.99**  
Sip sophistication, embrace cosmopolitan allure

**Negroni** — Gin, Campari, Sweet Vermouth, Orange Peel — **\$13.99**  
Bitter, sweet, and always a classic

**Tequila Sunrise** — Tequila, orange juice, grenadine. Layer, stir, sunrise bliss — **\$13.99**  
Rise with the sun, savor the tequila-kissed dawn

**Planter's Punch** — Rum, lime juice, grenadine, pineapple juice. Shake, strain, delight — **\$13.99**  
Unleash the Caribbean spirit, a punch that ignites joy

**Daiquiri** — Rum, lime juice, simple syrup. Shake, strain, enjoy — **\$14.99**  
Refreshing zest in every sip, a tropical delight awaits

**Turquoise Moonlight** — Vodka, lime juice, soda water. Stir, savor — **\$14.99**  
Sip the magic of moonlit nights, taste the turquoise dreams

# HOUSE MOCKTAILS

Our Signature Drinks with Flavor Inspiration from Around the World!

**Shirley Temple** — Ginger ale, grenadine, splash of orange juice. Mix, garnish, enjoy — **\$9.99**  
Memories in a glass, a non-alcoholic delight

**Mango Mojito** — Choose from Mango, Lime or Strawberry — **\$9.99**  
Refreshment, sans spirits, but full of flavor

**Margarita** — Lime juice, agave syrup, soda water. Shake, strain, refresh — **\$9.99**  
Zesty lime, bubbly bliss, a mocktail fiesta begins

**Mango Frappe** — A rich blend of Mango pulp and Orange Juice with a twist of Sprite — **\$9.99**  
Pure delight in every mango sip

**Guava Tang** — A sweet & tangy combination of Guava nectar & Cranberry juice — **\$9.99**  
Sip the tropical sunset delight

**Strawberry Fizz** — Freshly Muddled Strawberries in Pineapple juice topped up with Soda — **\$9.99**  
Sweet bubbles, berry delight, fizzing delight

**Virgin Mary** — A Classic Mocktail all time favorite — **\$9.99**  
Sip the Perfect Refreshment

**Pina Colada** — A sweet blend of Coconut cream and Pineapple juice — **\$9.99**  
Beach bliss in a pineapple sip

# MOONLIGHT

Please ask your server about our wide selection of Beers & Liquor