

### SOUP OF THE DAY

Chef's special vegetarian and chicken

### SMALL PLATES

#### **Vegetable Samosa \$5.99**

Savory fried pockets filled with Indian spiced potatoes

#### **Crispy Kale and Palak chaat \$8.99**

Fried kale and spinach chat

#### **Samosa Chaat \$7.99**

Mixed tamarind, mint, yogurt, chickpeas

#### **Aloo Tikki Chaat \$7.99**

Pan - Fried potato cake, trio of chutneys

#### **Bhel Puri \$7.99**

Puffed rice, pomegranate, tomato, onion, mint sauce

#### **Dahi Puri \$7.99**

Spiced Lentil Potatoes Stuffed, Tamarind Chutney, Yogurt, Mint Chutney

#### **Gol Gappa \$7.99**

Puffed flour crisps, chickpeas, mint spicy water

#### **Amritsari Paneer Tikka \$13.99**

Cottage cheese cubes marinated in a blend of tandoori spices

#### **Golden fried Baby Corn \$ 11.99**

Baby corn fritters, sweet chili sauce

### NON VEGETARIAN APPETIZERS

#### **Maharaja Platter \$ 24.99**

Amber flavors classic, Malai tikka, Methi Murgh tikka, Nawabi Shish Kebab, Chicken Wings

#### **Flying Charcoal Wings \$ 16.99**

Marinated with Chef's special home made spices

#### **Chicken Malai Kabab \$13.99**

Chicken marinated in a yogurt with herbs & spices

#### **Methi Murgh Tikka \$13.99**

Chicken breast marinated in Indian spices

#### **Nawabi Shish kebab \$14 .99**

Ground Chicken, Ginger, Garlic, Mint, Clove, Cardamom

#### **Chicken, 65 \$13.99**

Curry leaves & garlic tempered wok tossed chicken

#### **Chili Chicken Dry \$13.99**

Wok tossed chicken, Green chili, Bell pepper, Red onion

#### **Goat Pepper Fry \$15.99**

Peppercorn, coconut, curry leaves,

#### **Karepaku Royyala \$16.99**

Shrimp, Curry leaves tempered stir fried

### VEGETARIAN ENTREES

#### **Paneer Kathi Rolls 13.99**

Cottage Cheese, Peppers, Onions, Cilantro Wrap

#### **Chole Bhature \$13.99**

Chickpeas Cooked in Spices and Served with Fried Bread

#### **Saag Paneer \$14.99**

Cottage cheese, spinach gravy, garlic

#### **Subzi Handi Korma (Mixed Veggies) \$13.99**

Seasonal vegetables, paneer and cashews in a mild creamy gravy

#### **Manchurian Vegetable | Cauliflower \$13.99**

#### **Dry | Semi Gravy | Gravy**

Ginger, Scallion, Soy, Cilantro, Chili Vinegar

#### **Badam Shahi Paneer \$14.99**

Cottage cheese, tomato almonds gravy and finished with cream and butter

#### **Punjabi Chole Masala \$12 .99**

Chickpeas curry flavored with turmeric and cumin.

#### **Anjeer Bhare Malai Kofta \$14.99**

Cottage cheese, creamy sauce with dry fruits

#### **Grilled Baingan Bhartha \$13.99**

Baked Eggplant, ginger and garlic. Cumin, onions, tomatoes

#### **Kadai Vegetable \$13.99**

Assorted vegetables in a spicy tomato sauce, sautéed with stir fried peppers & onions

#### **Paneer Makhani \$14.99**

Cottage cheese cooked in a cashew nut and creamy tomato sauce

#### **Paneer Tikka Masala \$14.99**

Tandoori paneer cooked in a rich ginger and garlic tomato sauce

#### **Organic Dal Bukhara \$14.99**

Black Lentils Stewed For 32 Hours in Tomato, Garlic, Cream

#### **Aloo Gobi Jeera \$13.99**

Potatoes, cauliflower cumin, tomatoes

#### **Organic Dal Tadka \$13.99**

Yellow lentil, garlic, cumin, tomatoes

### **Drinks**

**Mango Lassi \$3.99 | Soda \$1.99**

**Masala Chai/Coffee \$3.99**

**Beer Large \$9.99 | Beer Small \$5.99**

## NON VEGETARIAN ENTREES

### **Butter Chicken GSR \$19.99**

Chef's special spices marinated bone in chicken simmered in tomato creamy sauce

### **Tandoori Chicken (Half \$17.99 | Full \$27.99)**

Tender chicken on bone marinated in traditional spices and yogurt

### **Manchurian Chicken \$15.99 | Shrimp \$19.99**

**Dry | Semi Gravy | Gravy**

Cilantro, Red Onion, Green Chili, Celery

### **Chicken Tikka Masala \$16.99**

Chicken Tikka cooked in a pan tossed in a specially prepared masala sauce

### **Chicken Vindaloo \$16.99**

Boneless chicken cooked with potatoes in a spicy tangy sauce

### **Dum Ka Murgh \$16.99**

Smoked Chicken cooked in a thick curry sauce

### **Kadai Chicken \$16.99**

Boneless chicken cooked in spices and iron utensil

### **Chicken Chettinad \$16.99**

South Indian style cooked chicken with a hint of black pepper

### **Saag Chicken \$16.99**

Chicken pieces marinated and spiced overnight. Cooked in a fresh spinach curry

### **Lamb Korma \$17.99**

Lamb cooked with cashew nuts and almonds enriched with fresh cream

### **Dhaba Goat Curry \$17.99**

Bone in Goat, Onions, Tomatoes & Indian Spices

### **Maharaja Lamb Shank \$21.99**

Braised lamb shank simmered in Indian spices blend

### **Dum Nariyal Shrimp Curry \$19.99**

Shrimp simmered in coconut sauce

### **Malabar Fish Curry \$17.99**

Fish cooked with Onions, Curry Leaf, Coconut

## BIRYANIS

**Vegetable \$14.99 | Egg \$15.99 | Chicken \$15.99 | Lamb & Goat 19.99 | Shrimp \$21.99**

Rich and fragrant slow-cooked rice, green cardamom, saffron

## Noodles & Rice

**Vegetable \$14.99 | Chicken \$15.99 | Shrimp \$19.99 | Mixed \$19.99**

### **Chili Garlic Noodle**

Thin Eggless noodle, Shredded Vegetables, Garlic, Chili

### **Hakka Noodles**

Thin Eggless Noodle, Shredded Vegetables, Celery

### **Fried rice**

Carrot, Bell Pepper, Cabbage, Green onion

### **Szechuan Fried Rice**

Bell Pepper, Cabbage, Carrot, Green Onion

### **Burnt Garlic Chili Fried Rice**

Golden Fried Garlic, Crushed Dry Red Chili.

## BREAD

### **Plain Naan / Butter Naan \$3.99**

Leavened Indian bread from Tandoor

### **Garlic Naan \$4.99**

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

### **Crazy Naan \$5.99**

Naan is infused with fresh green chilies and coriander.

### **Tandoori Roti \$3.99**

Leavened Indian Roti from tandoor

### **Peshawari Naan \$5.99**

Stuffed with sweet paste of crushed nuts and sultanas.

### **Laccha Paratha \$4.99**

Layered Whole Wheat Bread

### **Roomali Roti \$6.99**

Whole wheat handkerchief flat bread

### **Stuffed Potato Kulcha \$6.99**

Leavened bread Stuffed with Spicy Potato Mix



**GREAT INDIAN BREAKFAST  
SAT & SUN 8:30AM- 11AM**

A 18% gratuity will be added to groups of 5 or more. Please inform us of any food allergies or dietary restrictions.

**WE CATER ALL EVENTS**

