




















## COLD STARTERS

Dahi Papri 	9
Lentil crisps / potatoes / chickpeas / yogurt / tamarind sauce	
Bhel Puri 	9
Puffed rice wafers / onions / tomatoes / coriander / tamarind sauce	
Alu Channa Chaat  	9
Diced potatoes / chickpeas / cumin / black pepper / lemon	




## HOT STARTERS

Vegetable Samosa (2) 	9
Stuffed triangular turnovers / diced potato / peas / spice	
Meat Samosa (2)	10
Stuffed triangular turnovers / minced lamb / peas / spice	
Vegetable Pakora  	10
Assorted vegetable / gram flour / spice / deep fried	
Gobi Pakora  	10
Cauliflower floret / gram flour / spice / deep fried	
Panir Pakora  	10
Cottage cheese / gram flour / mint / pomegranate seed / spice / deep fried	
Aloo Tikki (4)  	12
Potato / peas / coriander seed / mango powder / spices	
Chicken Pakora 	13
Boneless chicken / gram flour / egg whites / spice / deep fried	
Samosa Chaat  	11
Veg Samosa / chickpeas masala / yogurt / spice	
Tikki Chaat  	11
Aloo Tikki / chickpeas masala / yogurt / spice	
Chicken 65	16
Chicken filet / black pepper / coriander seed / curry leaf / lemon juice	
Bollywood Veg Platter 	16
Combination of veg appetizers.	
Bollywood Combo Platter	18
Combination of veg & non-veg appetizers	















## TANDOORI & Kebabs (Clay oven)

Chicken Tandoori 	20
Marinated Spring chicken / garlic & ginger paste / yogurt / spice	
Kali Mirch Ke Tikke 	20
Boneless chicken / cream / black pepper / garlic / ginger / spice	
Chicken Tikka 	20
Chicken breast / garlic & ginger paste / yogurt / lemon juice / spice	
Lamb Tikka Kebab 	22
Succulent lamb pieces / papaya / yogurt / spice	
Barra Kebab 	25
Marinated lamb loin chops / ginger / garlic / mace / cinnamon	
Seekh Kebab 	23
Minced lamb / gram flour / onion / ginger / herbs / mace / spice	
Salmon Tandoori 	23
Atlantic Salmon marinated / garlic / ginger / paprika / lemon pickle	
Shrimp Tandoori 	23
Jumbo shrimp marinated / yogurt / garlic / ginger / paprika / spice	
Panir Tikka  	20
Marinated Cottage cheese / green chili pepper / mint / spice	

Please let your server know how you like your food.

★ MILD ★★ MEDIUM ★★★ SPICY.  
 Spicy  Vegetarian  Gluten Free










































## SOUPS & Salads





Mulligatwani  	6
Lentil / vegetables / lemon juice / black pepper	
Tomato Garlic  	6
Coconut Soup  	
Chicken Soup 	6
Chicken Chaat 	9
Chicken cubes / cucumbers / tomatoes / tamarind sauce / spice	
Kachumber Salad  	8
Dice cucumbers / tomatoes / tamarind sauce / spice	
Garden Salad  	8
Lettuce / cucumbers / tomato / onion	
Indian Salad  	5
Onion / Lemon / Chillies	

## MAIN ENTRÉE


















(All Entrée are served with side of basmati rice.)

### MAIN ENTRÉE – VEGETATION

Tarka Daal  	16
Yellow lentil / tomato / onion / ginger / green chili pepper	
Daal Amitsari  	17
Slow cooked Black lentil / tomato / garlic / ginger / spice / light butter	
Channa Masala  	16
Chickpea / black cumin / onion / ginger / garlic / mango powder	
Navratan Korma  	19
Assorted vegetable / cream / spice	
Malai Kofta  	19
Vegetable ball / tomato / onion / cream sauce / spice	
Shahi Panir  	19
Cottage cheese / bell pepper / onion / tomato / cream / spice	
Panir Tikka Masala  	19
Cottage cheese / Tomato / cream / spice	
Panir Balti  	19
Afghani influence / Cottage cheese / bell pepper / onion / herbs / spice	
Panir Kadai   	19
Chili pepper / Cottage cheese / ginger / onion / tomato / spice	
Achari Panir   	19
Cottage cheese / hot pickle sauce	
Saag Panir-National Dish of Punjab-  	18
Cottage cheese / spinach / garlic / ginger / corn flour	
Mattar Panir  	18
Cottage cheese / pea / onion / ginger / sauce / spice	
Baingan Bhartha  	19
Smoked eggplant / pea / onion / ginger / garlic / spice	
Bhindi Masala  	18
Okra / onion / tomato / ginger / spice	
Gobi Masala  	19
Cauliflower floret / ginger / onion / tomato sauce / mild spice	
Aloo Gobi  	19
Cauliflower floret / potato / ginger / onion / spice	
Alu Chutney Wale  	18
Potato / stuffing of / cottage cheese / onion / ginger / mint / spice	
Alu Mattar  	16
Potato cubes / pea / onion / ginger / sauce / spice	
Veg Vindaloo   	16
Assorted vegetables / vinegar / red chili powder / spice	

Veg Curry  	16
Assorted vegetables curry / onion / ginger / garlic / spice	
Kadhi Pakora  	17
Onion / garlic / ginger / gram flower / yogurt sauce / veg pakora / sauce	

### MAIN ENTRÉE – CHICKEN

Chicken Curry 	19
Tomato / onion / ginger / base sauce / spice	
Chicken Tikka Masala -National Dish of UK- 	20
Chicken breast / Tomato / cream gravy	
Butter Chicken 	20
Chicken breast / Butter / Tomato / cream gravy / honey	
Chicken Kofta Masala 	20
Minced Chicken balls / Tomato / cream gravy	
Chicken Korma 	20
Onion / cream gravy / nuts / raisins / spice	
Pistachio Chicken Korma 	20
Chicken breast / tomato / pistachio / yogurt sauce	
Chicken Balti 	20
Afghani influence / bell pepper / onion / tomato / ginger / Balti masala	
Chicken Kadahi  	19
Chili pepper / ginger / onion / tomato / kadahi masala	
Chicken Vindaloo  	19
Goan influence / chili pepper / potato / vinegar	
Mango Chicken Jalfrezi 	19
Chicken filet / bell pepper / onion / mango	
Chicken Mussalum 	19
Onion / almond sauce / mussalum masala	
Chicken Madras 	19
Deville chicken curry - Chicken filet / tomatoes / black pepper / yogurt	
Chciken Chetinad 	19
Onion / tomato / chili pepper / garlic / ginger / coconut milk / curry leaf	
Chicken Saag 	20
Chicken / Spinach / garlic / ginger / corn flour	
Chicken Do Pyaza 	20
Chicken breast / tomato / Onion / garlic / ginger / tomatoes / cream	

### MAIN ENTRÉE – LAMB

Lamb Curry 	21
Tomato / onion / ginger / base sauce / spice	
Lamb Balti 	21
Afghani influence / bell pepper / onion / tomato / ginger / Balti masala	
Lamb Kadahi  	21
Chili pepper / ginger / onion / tomato / kadahi masala	
Lamb Vindaloo  	21
Goan influence / chili pepper / potato / vinegar	
Lamb Saag 	21
Spinach / garlic / ginger / corn flour	
Lamb Tikka Masala 	23
Lamb cubes / Tomato / cream gravy	
Lamb Korma 	23
Onion / cream gravy / nuts / raisins / spice	
Kashmiri Rogan Josh 	22
Rogan josh masala / yogurt / onion / sauce	
Meat Beli Ram  	22
Royal Dish / onion / desi ghee / Beli Ram masala	

### MAIN ENTRÉE – GOAT

Special Goat Curry GF	21
Baby goat / onion / tomato / garlic / ginger	
Goat Mussalum GF	21
Onion / almond sauce / mussalum masala	
Goat Kadahi GF	21
Chili pepper / ginger / onion / tomato / sauce	
Goat Balti GF	21
Afghani influence / bell pepper / onion / tomato / ginger / Balti masala	
Goat Vindaloo GF	21
Goan influence / chili pepper / potato / vinegar	

### MAIN ENTRÉE – FISH

Fish Curry GF	21
Onion / tomato / garlic / ginger / spice	
Goan Fish Curry GF	21
Onion / tomato / garlic / ginger / coconut milk	
Fish Vindaloo GF	21
Goan influence / chili pepper / potato / vinegar	

### MAIN ENTRÉE – SHRIMP

Shrimp Curry GF	21
Onion / tomato / garlic / ginger / spice	
Goan Shrimp Curry GF	21
Onion / tomato / garlic / ginger / coconut milk	
Shrimp Kadahi GF	21
Chili pepper / ginger / onion / tomato / sauce	
Shrimp Balti GF	21
Afghani influence / bell pepper / onion / tomato / herbs / Balti masala	
Shrimp Saag GF	21
Spinach / garlic / ginger / corn flour	
Shrimp Vindaloo GF	21
Goan influence / chili pepper / potato / vinegar	

### RICE

Rice	4.5
Lemon Rice GF	11
Mustard seeds / curry leaves / lentils / onion / spice	
Mattar Pilao GF	11
Peas / onion / spice	

### Biryani

Indian basmati rice cooked with fresh herbs & spices, served with Raita.

Vegetable Biryani GF	19
Chicken Biryani GF	20
Lamb Biryani GF	22
Shrimp Biryani GF	22
Goat Biryani GF	22

### SIDES

Papad (Crispy lentil bread) GF	3
Indian Pickle GF	4
Mango Chutney GF	5
Plain Yogurt GF	3
Raita GF	4
Whipped yogurt / cucumber / carrots / mint / cilantro / spice	

### BREADS

Plain Naan	5
Garlic Naan	6
Aloo Naan (potato/peas)	6
Onion Naan	6
Peshawari Naan (raisins/nuts)	7
Chili Naan	6
Panir Naan (Cottage cheese)	6
Batura (2) (deep fried puffy bread)	6

### WHOLE WEAT BREADS

Tandoori Roti (Diet conscious)	5
Chapati (2) (Indian flat bread)	6
Parantha (pan bread / butter)	6
Aloo Parantha (stuffed / potato / spice / butter)	6
Panir Parantha (stuffed / cottage cheese / butter)	6
Missi Roti (Gram flour / onions)	5
Lacha Parantha (layered bread made in Tandoor)	6
Poori (2) (deep fried puffy bread)	6

### DRINKS

**Lassi:** refreshing yogurt drink with mango, sweet or salted.

Mango Lassi	6
Sweet Lassi	5
Salted Lassi	5
Mango Juice	4
Bottled Water	2
Perrier	3
Chai (Indian Tea)	4
Coffee / Tea	3

### SWEET

Badami Kheer	6
Rice pudding flavored with cardamom / almonds / raisins	
Gulab Jamun	6
Cream balls / rose syrup	
Ras Malai	7
Farmer cheese sweetened milk with pistachio milk	
Kulfi	5
Indian Ice Cream / pistachio / nuts	
Mango Ice Cream	5

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