



meats & seafood.

fillet mignon | 25

spice rubbed tenderloin served over a creamy mushroom sauce, accompanied with potato hash and vegetable/fruit slaw tossed in mango vinaigrette. [medium to well recommended]

lamb chops | 22

marinated in ginger, garlic, mint, yogurt; grilled , served with rice pullao

branzino | 22

pan seared and sautéed in a mild coconut curry sauce, served with peas and cranberry rice

salmon tikka | 20

marinated in tandoori spices, pan seared served with vegetable biryani

bhuna lamb | 20

braised in a sauce of fresh herbs + spices served with rice

lamb vindaloo | 20

hot and spicy tomato, onion, vinegar curry, served with rice....guaranteed to open up your sinuses!

lamb biryani | 18

marinated in yogurt, spices, herbs, braised in layers of saffron fragrant rice served w/ raita

masala shrimp | 18 *signature dish*

sautéed shrimp cooked in a tomato coconut sauce served with rice

chicken biryani | 16 *signature dish*

marinated in yogurt, spices, herbs, braised in layers of saffron fragrant rice served w/ raita

chicken tikka masala | 16

grilled chicken cooked in a savory tomato curry sauce served with rice

chicken saag | 16

lightly creamed spinach sautéed with ginger + garlic

fish pondicherry | 16

crusted tilapia cooked in a zesty tomato tamarind reduction sauce served with rice

classic chicken curry | 16

.....enough said

chicken korma | 16

succulent cubes of white meat cooked in a creamy cashew nut sauce served with rice.
add \$4 for lamb

kheema mutter | 16

spiced ground chicken cooked w/ green peas, ginger + garlic

khasta noodles | 14


zesty egg noodles tossed with a variety of vegetables and chicken
add \$2 for shrimp instead



veggie.


paneer mutter | 14

cubed fresh housemade cheese with peas cooked in a tangy tomato gravy

vegan option: aloo mutter (potatoes and peas) 

paneer saag | 14 *signature dish*

housemade cheese, lightly creamed spinach, ginger + garlic

vegan option: channa saag (chickpeas and spinach) 

malai kofta | 14

vegetable dumplings immersed in flavorful light cream sauce served with rice

mushroom mutter | 14 (seasonal)

button mushrooms and green peas cooked in a reduction of onions, tomatoes and cilantro

baigan bhurta | 14

baked eggplant with tomatoes, onions, slow blended with flavorful spices

vegetable korma | 14

mixed vegetables cooked in a creamy cashew nut sauce served with rice

bundgobi mutter | 12

shredded cabbage + green peas cooked in an onion, ginger and garlic medley

khasta noodles | 12

zesty egg noodles tossed with a variety of vegetables

aloo gobi | 12

diced cauliflower + potatoes in a spice preparation

punjabi chole | 12 *signature dish*

chickpeas cooked in a traditional tomato, onion, and tamarind reduction served with bhatura

vegetable biryani | 12

spice flavored basmati long grain white rice cooked with assorted vegetables served with raita

makhani dal | 12

blend of black, yellow lentils and red kidney beans served with rice

lasooni dal | 10

yellow lentils cooked in a traditional garlic sauce served with rice