



# starters



## VEGETABLE SAMOSA (2)

Popular North Indian street food

Spiced potatoes + peas inside a crispy turnover.  
Housemade tamarind + cilantro-mint chutneys.

4



## MOMOS

Nepali steamed dumplings

Choose spiced ground chicken or (vegan) vegetable (cabbage, potato, cauliflower, green onion).  
Roasted tomato–Szechwan pepper chutney.

Chicken Momos ■

Vegetable Momos ●●\*

Sunil (appetizer size) 5

Ravi (double order) 9

## VEGETABLE PAKORA

Potatoes, onion, cauliflower, and spinach fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

4



## STIR-FRIED SHRIMP

Shrimp stir-fried with bell peppers and a touch of chili-soy sauce.

7

## BHARAWAN ALOO TIKKI

Crispy potato patties, stuffed with green peas, sultanas, ginger, spices. Served with housemade tamarind + cilantro-mint chutneys.

5



## PAPRI CHAT

Ubiquitous Indian street snack with great variation from city to city—great to share for the table.

Homemade white flour crisps (*papri*), potatoes + chickpeas in yogurt + tamarind + mint sauce.

6



## CHICKEN TIKKA

Melt-in-your-mouth tender

Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onions + green peppers.  
Cilantro-mint chutney.

7

## ONION BHAJI

Spiced chopped onion, fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

4



## PAPADUM

Crisp lentil-flour chips with black pepper. Served with housemade tamarind + cilantro-mint chutneys.

2



## SOUP OF THE DAY

bowl 6    cup 3

\*cilantro-mint chutney (served on side) is not vegan



## breads

### NAAN

Soft Indian bread. Real butter.

2  



### ROTI

Whole wheat flatbread.

2   

### PRANTHA

Whole wheat bread layered with real butter, ground carom seeds, salt.

2.50  

### GARLIC NAAN

2.50  

### ALOO PRANTHA

Prantha stuffed with spiced potatoes.

3  

### ONION KULCHA

Naan stuffed with fresh chopped onion.

2.50  

### KASHMIRI NAAN

Naan stuffed with almonds, cashews, pistachios, raisins and mango chutney.

4   

### BREAD BASKET

One each: naan, garlic naan, onion kulcha, aloo prantha.

8  

## tandoori entrées

All served with steamed basmati rice & vegetable of the day.

### TANDOORI CHICKEN

Four pieces.

10

### CHICKEN KALI MIRCH

Boneless chicken breast marinated in yogurt, cream cheese, spices, cooked in the tandoor. Covered with a generous dose of black peppercorn (*kali mirch*).

12

### CHICKEN TIKKA

Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onion + bell pepper.

12

### SEEKH KABAB

Minced lamb, fresh ginger, garlic, bell pepper, onion, cumin, coriander and garam masala. Cooked on a skewer in the tandoor.

13

### ANGAAREY SHRIMP

*Angaarey* means "burning" or "fire," referring to the manner of cooking.

Shrimp marinated in yogurt, ginger, garlic, cilantro and spinach paste, and cooked in the tandoor.

19


### ACHARI PANEER TIKKA

Homemade cheese cubes marinated in Indian pickle spices and cooked in the tandoor with bell pepper, onion, tomato.

12 

## sides


### MANGO CHUTNEY

2  

### CUCUMBER RAITA

Traditionally served with the main meal to cool the effects of spicy curry.


Yogurt sauce with cumin, cucumber, carrot.

2.50 

### ACHAR (INDIAN PICKLE)

Intrinsic to any Indian meal, there are thousands of varieties of pickle.

Spicy mixed pickle.

1.50  



## hyderabadi biryani

Hyderabad is the capital and largest city of the southern Indian state of Andhra Pradesh. Its food and culture have much Islamic influence, giving rise to this fragrant rice dish. Basmati rice is cooked with cinnamon, cloves, star anise, green cardamom, cumin and black pepper, then baked with onions, raisins, cashews, fresh mint, and either chicken, goat or vegetables. Served with raita and hardboiled egg, as is traditional.

### CHICKEN BIRYANI

13 ▲

### GOAT BIRYANI

16 ▲

### VEGETABLE BIRYANI

12 ● (●) ▲

## cardamom plates

Served with rice pulao, vegetables and chutney.  
All are medium spice level. May be ordered spicy hot.

### BAPU'S GOAT CHOPS

Find out why goat is my father-in-law's favorite dish!

Meaty flavor like lamb, but leaner and so tender.

Center loin chops marinated overnight.

22

### BIHARI KABAB

Boneless lamb pieces marinated in yogurt, ginger, garlic, onion and papaya paste with garam masala.

Cooked in the tandoor.

18

### GRILLED MASALA SALMON

India boasts hundreds of native fish species, including salmon.

Marinated in ginger, garlic and freshly roasted spices.

Cooked in the tandoor.

18

## entrée salads

Made with local, farm-fresh greens grown year-round.  
Served with *nimki* (flour chips with toasted onion seeds).

Housemade dressing choices:

Lime Vinaigrette ● ● Yogurt Cumin ● Tamarind-Chili Vinaigrette ● ●

### CHICKEN TIKKA SALAD

Chicken tikka (marinated boneless chicken breast), greens, cilantro, cucumber, tomato, red onion, carrot and toasted almonds.

10

▲ (■)

### TANDOORI-ROASTED VEGETABLE SALAD

A whole skewer full of grilled veggies + *paneer* (Indian cheese) on farm-fresh greens.

10

add chicken tikka 2

● (●) (■)

### GRILLED SALMON SALAD

Indian-spiced marinated grilled salmon, fresh greens, red onion, cilantro, cucumber, tomato, carrot, seasonal fruit.

12

(■)

### SIDE SALAD

Mixed greens salad.

4

● ● (■)



## chicken curries

Served with basmati rice. Order mild, medium or hot spice level.

### CHICKEN CURRY

Boneless chicken breast, tomato-based curry sauce.

11

### CHICKEN TIKKA MASALA

This famous English adaptation of tandoori chicken has been called the "national dish of Britain."

Chicken tikka (tender, tandoori-roasted, marinated boneless breast), creamy tomato curry sauce.

13

### CHICKEN MAKHNI

If Tikka Masala is Britain's favorite, then this is America's.

Chicken tikka, creamy tomato + cashew paste curry sauce.

13

### CHICKEN KORMA

Boneless chicken breast, creamy yogurt + almond sauce.

13

### CHICKEN HYDERABADI

Boneless chicken breast, creamy cashew + poppy seed curry sauce.

13

### KARAHI CHICKEN

*Karahi means "wok"—this dish is between a curry and a stir-fry.*

Boneless chicken cooked with fresh onion, tomato, fresh mint, bell pepper, ginger, garlic, whole cardamom and cloves.

13

## goat & lamb curries

Served with basmati rice. Order mild, medium or hot spice level.

### KARAHI GOAT

Find out why goat is my father-in-law's favorite dish! Meaty flavor like lamb, but leaner and very tender.

Braised goat meat pieces cooked with fresh onion, tomato, bell pepper, fresh mint, ginger, garlic, whole cardamom and cloves.

16

### GOAT DHANSAK

*Dhansak* combines elements of Persian and Gujarati cuisine.

Braised goat meat pieces, yellow lentils, butternut squash, fresh tomato and cilantro.

16

### LAMB VINDALOO

*Vindaloo* is derived from the Portugese *Vinha De Alhos* (a meat dish with "wine and garlic" brought to Goa by colonists). Anglo and Indian adaptations added potatoes (*aloo* means "potato" in Hindi).

Boneless lamb + potatoes, onion-tomato-vinegar sauce.

14

### LAMB SAAG

Made with local, farm-fresh spinach year-round.

Braised boneless lamb + fresh spinach, tomato curry sauce with a touch of yogurt.

14

### ROGAN JOSH

The deep red color comes from Kashmiri chilis.

Braised boneless lamb, yogurt tomato curry sauce with aromatic spices.

14

### CHETTINAD LAMB

The Chettinad region of Tamil Nadu (South Indian state) is known for using a particularly wide range of aromatic spices in its cooking.

Braised boneless lamb, coconut + ground chickpea + poppy seed curry sauce.

14





# seafood curries



Served with basmati rice. Order mild, medium or hot spice level.

## SHRIMP MASALA

Shrimp, tomato-based curry sauce.

13

## BENGALI FISH CURRY

Bengal's countless rivers and lakes assure that nearly everyone eats fish at least once a day.

Mahi mahi, tomato-mustard-onion sauce.

13

## KERALA SHRIMP CURRY

Seafood together with coconut is typical of Kerala, a southwest coastal and tropical state.

Shrimp in a coconut curry sauce made with tomato, mustard seed, onion and curry leaves.

13

## SEAFOOD KORMA

Shrimp, scallops and fish, creamy almond + cashew sauce.

14 



# vegetarian curries



Served with basmati rice. Order mild, medium or hot spice level.

## PALAK PANEER

Housemade cheese + spinach, creamy curry sauce with distinctive fenugreek leaves.

11 

## MATAR PANEER

Housemade cheese + peas, creamy tomato curry sauce with fenugreek.

11 

## BAIGAN BARTHA

Fresh eggplant, roasted, finely chopped and cooked with green peas in a tomato-based curry sauce.

11  

## BHINDI MASALA

If you think you don't like okra, think again.

Okra with fresh ginger, garlic, onion and tomato.

11  

## ALOO GOBI

Potatoes + cauliflower, tomato-based curry sauce.

10  

## DAL TARKA

Yellow lentils cooked with onion, tomato, ginger, garlic, whole red chilis, mustard seed, curry leaves.

10  

## CHANA PINDI

Chickpeas, tomato-onion-based curry sauce.

10  

## VEGETABLE KORMA

Carrot, potato, zucchini, cauliflower, green beans, peas, creamy almond + cashew sauce.

11  

## PANEER MAKHNI

Homemade cheese, creamy tomato + cashew curry sauce.

11  

## KARAHI PANEER

Homemade cheese cooked with fresh onion, tomato, spices.

12 

## MALAI KOFTA

Kofta patties (ground cheese, carrot, zucchini, potatoes, cauliflower, bread crumbs), creamy tomato + cashew paste curry sauce.

12   

## VARANASI ALOO

Potatoes stuffed with cheese, almonds, raisins, onion and fresh cilantro, in tomato-fennel-yogurt-cashew-poppy-seed sauce.

12   