

## APPETIZERS

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### **Vegetable Samosa** 9

Crisp puff pastry stuffed with lightly seasoned potatoes and green peas (3 pcs)

### **Vegetable Pakoras** 8

Mixed vegetable fritters coated in a lightly seasoned chickpea batter (8 pcs)

### **Vegetable Kebab** 8

Fried mixed vegetable kebabs flavored with spices (6 pcs)

### **Paneer Methi Tikki** 9

Soft cheese and potato patties flavored with fenugreek leaves and spices (4 pcs)

### **Mixed Vegetable Platter** 14

Combination of Vegetable Samosa (2 pcs), Vegetable Kebab (3 pcs), and Paneer Methi Tikki (2 pcs)

### **Aloo Papri Chaat** 8

Flour crisps, chickpeas and diced potatoes tossed with tamarind and mint chutneys and sweet yogurt

### **Pani Puri** 8

Crispy hollow dough balls served with spiced stuffing, diced onions and flavorful water (6 pcs)

### **Dahi Baray** 9

Savory lentil fritters served in seasoned sweet yogurt flavored with tangy chaat masala (4 pcs)

### **Cucumber Salad** 8

Cucumbers seasoned with tangy masala

### **Tomato Soup** 7

Light, creamy tomato soup tempered with black pepper

### **Amritsari Fish** 12

Fried tilapia coated in seasoned chickpea flour (5 pcs)

## TANDOORI SIZZLERS

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[All tandoor items are cooked in our traditional clay oven – Please allow additional cooking time]

### **Tandoori Paneer** 17.95

Soft cheese cubes grilled in a nawabi marinade (8 pcs)

### **Chicken Angare** 17.95

Chicken kebabs marinated in a tomato basil marinade (8 pcs)

### **Chicken Malai Kebab** 17.95

Tender cubes of grilled chicken marinated in mild flavored cream sauce with cashew accent (12 pcs)

### **Chicken Seekh Kebab** 17.95

Ground chicken flavored with onions and cilantro (12 pcs)

### **Chicken Tikka Kebab** 17.95

Chicken chunks marinated in yogurt, spices and herbs (8 pcs)

### **Chicken Kebab Platter** 25.95

Combination of Chicken Angare, Chicken Malai, Chicken Seekh, and Chicken Tikka Kebabs (3 pcs each)

### **Tandoori Chicken** half 17.95 / full 30

Bone-in chicken marinated overnight in special blend of yogurt, spices and fresh herbs

### **Lamb Seekh Kebab** 21.95

Ground lamb infused with spices and herbs (12 pcs)

### **Salmon Tikka Nawabi** 25.95

Salmon in a light carom flavored marination (2 filets)

### **Tandoori Shrimp** 25.95

Marinated shelled shrimp flavored with carom (12 pcs)

### **Mughlai Mixed Grill** 39.95

Combination of Tandoori Chicken (half), Lamb Seekh (6 pcs), Salmon Tikka Nawabi (one filet), and Tandoori Shrimp (6 pcs)

### **Lamb Chops Adraki** 41.95

Lamb chops flavored with ginger essence (4 pcs)

## SPECIALTIES FROM THE EASTERN WORLD

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[All eastern specialties contain soy and gluten, are served at spice level 3]

### **Gobhi Manchurian** 14.95

Cauliflower florets covered with spiced batter and tossed with bell peppers in a spicy Indo-Chinese sauce

### **Chili Paneer** 15.95

Thinly sliced paneer pan-fried and tossed with bell peppers and onions in a spicy Indo-Chinese sauce

### **Chili Chicken** 17.95

Spice battered chicken chunks tossed in a spicy Indo-Chinese Sauce

### **Chili Shrimp** 25.95

Battered Shrimp tossed in a spicy Indo-Chinese Sauce

## CHICKEN

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[All curries contain nuts – served a la carte]

### **Butter Chicken/ Chicken Tikka Masala** 17.95

Tandoor roasted white meat chicken cooked in a rich and creamy tomato sauce flavored with fenugreek

### **Chicken Korma** 17.95

Chicken cooked in an onion sauce flavored with cashew cream

### **Chicken Kali Mirch** 17.95

Chicken cooked in a creamy, onion sauce flavored with crushed black peppercorns

### **Chicken Coconut Curry** 17.95

Chicken cooked in a savory onion sauce flavored with coconut milk and curry leaf

### **Chicken Roghan Josh** 17.95

Chicken cooked in a traditional Kashmiri brown onion sauce

### **Chicken Kadhai** 17.95

Chicken stir-fried with chopped bell peppers, tomatoes, and onions

### **Chicken Vindaloo** 17.95

Chicken cooked in a spicy marinated vinegar onion sauce cooked with diced potatoes

### **Chicken Saag** 17.95

Chicken cooked with smooth creamy spinach sauce

## LAMB & GOAT

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[All curries contain nuts – served a la carte]

**Lamb 21.95 / Goat 25.95**

### **Tikka Masala**

A rich and creamy tomato sauce flavored with fenugreek

### **Korma**

An onion sauce flavored with cashew cream

### **Kali Mirch**

A creamy, onion sauce flavored with crushed black peppercorns

### **Saag**

A creamy chopped spinach sauce

### **Masaladar Goat** 25.95

Goat cooked in an onion tomato sauce

### **Roghan Josh**

A traditional Kashmiri brown onion sauce

### **Kadhai**

Stir-fried with chopped bell peppers, tomatoes, and onions

### **Vindaloo**

A spicy marinated vinegar onion sauce cooked with diced potatoes

### **Keema Mutter** 21.95

Minced lamb with green peas cooked in a masala sauce

## SEAFOOD

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[All curries contain nuts – served a la carte]

**Shrimp 25.95 / Tilapia 25.95**

### **Tikka Masala**

A rich and creamy tomato sauce flavored with fenugreek

### **Coconut Curry**

A savory onion sauce flavored with coconut milk and curry leaf

### **Roghan Josh**

A traditional Kashmiri brown onion sauce

### **Kadhai**

Stir-fried with chopped bell peppers, tomatoes, and onions

### **Entrees are NOT served with rice or bread.**

Spice level can be chosen between 1-mild, 2-medium, 3-spicy, 4-extra spicy, or 5-indian hot.

Before placing order, please inform your server of any food allergies.

Our food may contain dairy, eggs, wheat, soybean, tree nuts, shellfish, raisins, peanuts, and fish. Even with our precautions, cross contamination can happen in our environment, across our suppliers, and recipes can change.

Service charge of 18% will be added to groups of 5+

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## VEGETABLES & LENTILS

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[ All curries contain nuts – served a la carte]

### **Paneer Butter Masala** 15.95

Soft cheese in a rich and creamy tomato sauce flavored with fenugreek

### **Shaam Savera** 15.95

Spinach and soft cheese dumplings in a rich velvety tomato sauce flavored with fenugreek (4 pcs)

### **Malai Kofta** 15.95

Soft cheese dumplings with nuts in a rich velvety sauce flavored with curry leaf and cream (4 pcs)

### **Kashmiri Dum Aloo** 15.95

Barrel-shaped potatoes stuffed with soft cheese and dried fruits, cooked in a rich velvety sauce flavored with curry leaf (3 pcs)

### **Saag Paneer** 15.95

Fried soft cheese in smooth creamy spinach sauce

### **Kadhai Paneer** 15.95

Soft cheese stir-fried with chopped bell peppers, tomatoes, and onions

### **Mutter Paneer** 15.95

Green peas and soft cheese cooked in a velvety onion tomato sauce

### **Aloo Gobhi** 14.95

Potatoes and cauliflower cooked with combination of fresh herbs and spices

### **Baigan Bharta** 14.95

Eggplant and peas braised in onions and tomatoes

### **Bhindi Masala** 14.95

Okra sauteed with onions and tomatoes in a masala sauce

### **Vegetable Korma** 14.95

Mixed vegetables gently simmered in a creamy sauce finished with cashews and raisins

### **Vegetable Jalfrezi** 14.95

Mixed vegetables in a tomato sauce studded with bell peppers and onions

### **Dal Makhani** 14.95

Rich and creamy black lentils simmered on slow fire

### **Balti Dal** 14.95

Medley of different lentils tempered with cumin and garlic

### **Chana Masala** 14.95

Chickpeas braised in masala sauce

### **Yellow Dal Tadka** 14.95

Yellow lentils tempered with cumin and garlic

## BIRYANIS

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[Served with 4 oz Raita – All biryanis contain nuts]

### **Vegetable Biryani** 14.95

Long-grain basmati rice cooked with mixed vegetables, flavored with fresh herbs and spices

### **Paneer Biryani** 15.95

Long-grain basmati rice cooked with soft cheese, flavored with fresh herbs and spices

### **Egg Biryani** 15.95

Long-grain basmati rice cooked with eggs, flavored with fresh herbs and spices

### **Chicken Biryani** 17.95

Long-grain basmati rice cooked with tender chicken, flavored with fresh herbs and spices, garnished with sliced egg

### **Lamb Biryani** 21.95

Long-grain basmati rice cooked with boneless lamb chunks, flavored with fresh herbs and spices

### **Goat Biryani** 25.95

Long-grain basmati rice cooked with bone-in goat cubes, flavored with fresh herbs and spices

### **Shrimp Biryani** 25.95

Long-grain basmati rice cooked with shrimp, flavored with fresh herbs and spices

## RICE & PULAO

### Jeera Rice 5

Cumin flavored long-grain basmati rice

### Mutter Pulao 7

Long-grain basmati rice cooked with green peas

### Kashmiri Pulao 8

Long-grain basmati rice garnished with nuts and raisins

## ACCOMPANIMENTS

### Plain Raita 3

Whipped yogurt flavored with roasted cumin

### Cucumber Raita 4

Whipped yogurt flavored with roasted cumin and grated cucumber

### Papad 2

Thin and crispy lentil wafers (4 pcs)

### Onion, Lemon, Green Chili 1

Sliced onions, lemon, and green chilies

### Mango Chutney 1

Sweet and sour chutney flavored with tangy mango chunks

### Mixed Pickle 1

Pickled fruit and veggies with spices

### Mughlai Hot Sauce 2

Our delicious, thick, specialty extra spicy hot sauce

## BREADS

### Plain Naan 3.25

Light leavened white bread

### Garlic Naan 4.25

Light leavened white bread garnished with garlic and cilantro

### Bullet Naan 4.25

Light leavened white bread garnished with green chilies

### Rosemary Naan 4.25

Light leavened white bread garnished with rosemary

### Sesame Naan 4.25

Light leavened white bread garnished with toasted sesame

### Aloo Kulcha 4.25

Light leavened white bread stuffed with potatoes

### Onion Kulcha 4.25

Light leavened white bread stuffed with onions

### Paneer Kulcha 4.25

Light leavened white bread stuffed with soft cheese

### Kashmiri Naan 4.25

Light leavened white bread stuffed with a sweetened mixture of nuts and raisins

### Roti 3.25

Whole wheat flatbread

### Lachha Paratha 4.25

Flaky whole wheat bread

### Mughlai Bread Basket 10.50

Combination of Plain Naan, Garlic Naan, and Lachha Paratha

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