

## APPETIZERS

### Mango Chickpea Chaat

Potatoes, mangoes and chickpeas tossed with onions & cilantro in a tangy tamarind-yogurt dressing 5

### Chatpate Tikki Chole

Spiced potato patties served over a bed of a zesty garbanzo beans stew and topped with duo of mint & tamarind chutneys 5

### Vegetable Samosa

Potato and vegetable turnovers with toasted spices & coriander 5

### Masala-Chili Cauliflower Florets

Cauliflower florets tossed in a zesty garlic-scallion flavored glaze with soy & toasted spices 5

### Paneer Pakora

Wedges of paneer stuffed with ajwain-mint paste & coated with a special chickpea batter served Aachari Mango Chutney 6

### Malai ka Jhinga

Jumbo prawns marinated in spices and cream marinade roasted in the tandoor served with Hyderabad Tomato Chutney 9

### Karara Chicken Tikka

Spiced chicken breast chunks, marinated and roasted in the tandoor 6

## SOUP & SALADS

### Tomato-Coconut Bisque

A southern Indian spice mix flavored tomato bisque with touch of coconut and tempered with mustard seeds and curry leaves 5

### Tossed House Salad

Mixed fresh greens, tomato, cucumber & carrot salad tossed in our house made dressing 5

### Kachumber

A traditional Indian style salad made from diced tomatoes, cucumber and onions tossed in fresh lime juice and chaat Masala with cilantro 5

## TAWA, ROASTED & TANDOORI

All the Tawa, Roasted and Tandoori selections are served with your choice of Makhni or Methi Curry Sauce and Masla Vegetables

### Goan Spiced Trout

Fillets of local boneless lake trout marinated in a Goan style Xec-Xec rub & broiled 15

### Tawa -Curry Leaf Scallops

Pan seared scallops scented with Curryleaf slivers & coarsely ground fresh toasted spices 17

### Tandoor Ka Jhinga

Jumbo prawns marinated in spices and cream marinade roasted in the tandoor 18

### Seared Tawa Salmon

Salmon fillet marinated in a Kashmiri Chili & Star Anise marinade & seared on a hot tawa 15

### Amritsari Chicken Tikka

Succulent chicken breast morsels marinated in Punjabi marinade & cooked in the tandoor 13

## SEAFOOD, CHICKEN & LAMB CLASSICS

### Bengali Sorsoi-Doi Maach

Salmon pieces simmered in yogurt curry sauce tempered with red chilies and panch poran 15

### Scallop Nilgiri Kurma

Sea Scallops simmered in a herb-spice paste flavored cashew curry sauce with scallions 17

### Chicken Tangdi Korma

Pulled chicken thigh meat simmered in a cashew cream sauce with cardamom & Iris essence 15

### Punjabi Chicken Curry

Medley of white chicken simmered in a hearty Punjabi style curry sauce 14

### Lamb Mushroom Curry

A hearty stew made from lamb & mushrooms simmered in a coconut-curry leaf curry 19

### Lamb Saagwala

Tender Lamb morsels cooked with creamed spinach and spices 17