



Flavors & Spices

STARTERS NON-VEGETARIAN

Fish Pakora \$14.99

Lightly battered in our chef's secret flour seasoning & Indian spices with ginger and garlic paste

Fish Tikka \$17.99

Tender pieces of fish fillet, marinated with yogurt & chef's secret seasoning. Steadily cooked in a tandoor (Indian clay oven)

Quarter Tandoori Leg \$17.99

A tender juicy and flavorful chicken legs & thighs marinated in a mixture of yogurt, lemon juice & spices with chef's secret seasoning. Steadily cooked in a tandoor (Indian clay oven)

Chicken Tikka \$17.99

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a stainless steel skewer and cooked in a tandoor (Indian clay oven)

Murgh Malai Tikka \$17.99

Boneless chicken marinated in a unique blend of yogurt, cream, cheese, papaya & chef's secret spices. Cooked in a tandoor (Indian clay oven)

Chicken Momo \$17.99

Dumpling filled with minced chicken and chef's seasoning

Chicken Seekh Kebob \$18.99

Minced chicken seasoned with chef's secret seasoning and cooked in a tandoor (Indian clay oven)

PLATTERS

Chaat Platter \$17.99

2pcs of Samosa, 1pcs Potato Tikki, includes Chickpea Gravy, Tamarind Sauce & Mint Curd On Top

Gol Gappe Platter \$25.99

Gol Gappe, Potato, Onion, Chickpeas and Sprouts With Spicy Flavored Water

Non-Veg Platter \$29.99

4pcs Malai Tikka, 4pcs Chicken Tikka and 1pcs Seekh Kebob

Veg Platter \$29.99

6pcs Malai Chaap, 6pcs Achari Chaap, 4pcs Paneer Tikka, 1pcs Spring Roll

Momo Platter \$29.99

4pcs Veg Momo, 4pcs Paneer Momo, 4pcs Chicken Momo & 1pcs Spring Roll

STARTERS VEGETARIAN

Veg Momo \$14.99

Steamed dumplings stuffed with lightly spiced vegetables (cabbage & carrots) and chef's secret seasoning

Malai Soya Chaap \$14.99

A creamy marination with yogurt & chef's secret seasoning, cooked in a tandoor (Indian clay oven), then tossed in butter, cream & chaat masala

Achari Soya Chaap \$14.99

Soft soya chunks marinated with achari masala, yogurt, bell peppers, onion & chef's secret seasoning, then cooked in a tandoor (Indian clay oven)

Paneer Tikka \$14.99

Indian cottage cheese cubes marinated in a spiced yogurt with chef's secret herbs with bell peppers & onion, arranged on skewers and grilled in a tandoor (Indian clay oven)

Palak Aloo Shammi \$14.99

Boiled potatoes, spinach, corn & chef's seasoning

Cheese Fingers \$15.99

Indian cottage cheese coated with chef's secret seasoning, then deep fried

Paneer Momo \$15.99

Indian version of Nepali momo recipe made with grated & spiced paneer with shredded cabbage

Tokari Chaat \$15.99

1pcs Bhalla, 1pcs Samosa, 5pcs Papadi, Chickpeas, Onion, Chopped Boiled Potatoes & Sprouts, Tamarind Sauce & Sweet Curd On Top

Noodles Crunchy Spring Rolls \$15.99

Vegetables and noodles sautéed in chef's sauces, and stuffed inside a rice based spring roll wrap, then deep fried till crisp

INDO-WESTERN TWIST

Famous Butter Chicken On Rocks \$13.99

Basmati rice, shredded cheese & shredded tandoori chicken tikka with butter chicken gravy on top

Butter Chicken Poutine \$13.99

Deep fried potatoes, shredded cheese & shredded chicken tikka with butter chicken gravy on top

Butter Chicken Momos \$13.99

5pcs of chicken momo in butter chicken gravy with shredded cheese

Shahi Paneer Momos \$13.99

5pcs of paneer momo in tomato makhani gravy with shredded cheese



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MAIN COURSE NON-VEGETARIAN

Butter Chicken \$18.99

Tandoori roasted shaved boneless chicken tossed in a rich tomato gravy

Chilli Chicken \$18.99

A sweet, spicy & slightly tangy dish made with crispy chicken, bell peppers, garlic, chilli sauce & soya sauce

Seekh Kebob Curry \$18.99

Chicken seekh kebob curry cooked in a tomato-based sauce seasoned with aromatic spices

Chicken Curry \$18.99

Chicken stewed in a tomato-based sauce seasoned with aromatic spices

Chicken Tikka Masala \$18.99

Roasted marinated chicken chunks, onions and bell peppers in a onion, tomato and makhani gravy with chef's secret seasoning

Chicken Saag Walla \$18.99

Chunks of chicken marinated in a paste of coriander, garlic, ginger, chillies, yogurt & spices and is simmered in a mildly spicy spinach curry

Kashmiri Goat Curry \$18.99

Delicious soft tender chunks of goat meat cooked in a tomato and onion gravy with chef's seasoning

BIRYANI

Plain Basmati Rice \$7.99

Steamed rice

Jeera Rice \$9.99

Aromatic rice dish which is lightly spiced with fragrant spices and has an earthy flavor of cumin

Veg Biryani \$11.99

A traditional biryani has layers of fragrant rice, cooked with caramelized onions, spices, herbs, cottage cheese and bell peppers

Chicken Biryani \$14.99

Traditional chicken biryani made by layering marinated chicken at the bottom of a pot followed by another layer of par cooked rice, herbs, saffron infused milk, ghee and curd

Seekh Kebob Biryani \$15.99

Harmonious layers of perfectly cooked aromatic rice and spicy rich seekh kabab chunks

Mutton Biryani \$16.99

A classic dish made by layering rice over slow cooked mutton gravy

SALADS

Complimentary Onion Rings (1 time)

Green Salad \$6.99

Cucumber, Onions & Carrots

Cucumber Salad \$7.99

MAIN COURSE VEGETARIAN

Daal Tadka \$16.99

Lentils tempered with a array of spices like cumin seeds, mustard seeds, garlic and green chillies

Daal Makhani \$16.99

Whole black lentils cooked with butter and cream, then simmered on low heat for that unique flavor

Shahi Paneer \$16.99

Indian cottage cheese cooked in a thick makhani tomato gravy

Kadhi Pakora \$16.99

Deep fried potato & onion fritters dunked in a tangy yogurt based curry

Channa Masala \$16.99

Chickpeas in a tomato-onion based gravy with garlic and cilantro with chef's seasoning

Paneer Tikka Masala \$16.99

Indian cottage cheese, onions and peppers are marinated with yogurt and spices, then grilled and tossed in a creamy tomato based curry

Butter Masala Chaap \$16.99

Cooked soya chunks in house special onion-tomato and makhani gravy

Palak Paneer \$16.99

Indian cottage cheese cooked in spinach gravy with chef's seasoning

BREADS

Tandoori Roti \$2.99

Butter, Garlic or Sesame Naan \$4.99

Red Chilli Garlic Naan \$5.99

Zataar Naan \$5.99

Tandoori Lacha Parantha \$6.99

Chicken Keema Naan \$9.99

SIDE ORDERS

Plain Yogurt \$3.99

Vegetable Raita \$4.99

Boondi Mint Raita \$4.99

DESSERTS

Gulab Jamun \$4.99

Mango Kulfi \$4.99

Gajar Halwa Zafrani \$5.99