

MENU

APPETIZERS

ALOO CHAAT | SAMOSA CHAAT 8
Samosas or potatoes topped with yogurt, tamarind and mint sauce

LASUNI GOBI 10 | LASUNI CHICKEN 12
Crispy cauliflower florets or boneless chicken tossed in a tomato and garlic sauce

ALOO SAMOSA 9 | KEEMA SAMOSA 12
Crispy pastry stuffed with spiced potatoes and peas | Mutton keema

MASALA OMLETTE | EGG BHURJI 8 | 10
Indian style eggs

CHICKEN 65 - 10 | FISH 65 - 12
Crispy chicken | fish cooked with south Indian spices

PAV BHAJI 12
From the streets of Mumbai and Kolkata, boldly spiced mashed potatoes served with toasted pav bread

KEEMA PAV, CHICKEN 15 | MUTTON 17
Irani hotel-inspired chicken or mutton keema with toasted and generously buttered pav bread

MASKA PAV 5
Irani hotel-style generously buttered toast pav bread

PARATHAS

Stuffed flat bread cooked on a tawa (griddle) or in a tandoor (pot oven)
Add cheddar cheese @ \$2

VEGETARIAN PARATHAS

Plain paratha	4
Aloo Paratha	8
Aloo Onion Paratha	8
Nutella Paratha	8
Paneer Paratha	10
Kerala Paratha (Multi-layered flour bread)	8
Gobhi (Cauliflower) Paratha	8
Mooli (Radish) Paratha	8
Pyaz (Onion) Paratha	8
Mirchi (Chilly) Paratha	8
Chili Cheese Paratha	10
Cheddar Cheese Paratha	10
Atom bomb Paratha (Mixed Vegetables & lots of chilies)	10

TANDOORI SPECIALS

PANEER TIKKA 17
Homemade cottage cheese marinated in yogurt and Indian spices served with onions, bell peppers, and tomatoes

CHICKEN TIKKA 17
Roasted chicken with classic marinades

CHICKEN SEEKH KEBAB 17
Minced chicken kebabs cooked on skewers

SALMON TIKKA 20
Salmon marinated with yogurt and spices

**TANDOORI CHICKEN
(HALF) 15 | (FULL) 25**
Bone on chicken marinated with yogurt and spices

TANDOORI LAMB CHOPS 25
Lean New Zealand or Australian Lamb chops marinated well in yogurt and spices and cooked to perfection

TANDOORI PRAWNS 20
Jumbo Prawns cooked to perfection in the Tandoor

PAPADS

PLAIN PAPAD	3
MASALA PAPAD	4

NON-VEGETARIAN PARATHAS

Egg Paratha	10
Chicken Keema Paratha	10
Mutton Keema Paratha	10
Chicken Tikka Paratha	10
Chicken Baida Roti	10
Mutton Baida Roti	10
Hydrogen Bomb Paratha (Chicken & Mutton with lots of chillies)	11

BREADS

Tandoori Roti Chapati (Tawa Griddle)	4
Naan (Garlic Onion Sesame Chilly Nutella)	5
Nutella Roti	5
Makki ki Roti	7


-JAIN OPTION AVAILABLE -VEGAN OPTION AVAILABLE -NUTS -DAIRY

OUR FOOD IS PREPARED IN A KITCHEN WITH TREE NUTS AND DAIRY SO PLEASE INFORM US OF ANY ALLERGIES OR DIETRY RESTRICTION
WE LEVY A 15% SERVICE CHARGE FOR ALL DINE IN / TABLE SERVICE

VEGETARIAN CURRIES

All curries served with basmati rice


PANEER TIKKA MASALA 17 
Cottage cheese in a mild Tomato cream sauce flavoured with dried fenugreek

PALAK PANEER 17 
Cottage Cheese and Spinach greens

PANEER VINDALOO 17 
Cottage cheese in a fiery hot Goan curry

PANEER MAKHANI 17 
Cottage cheese cubes in a boldly spiced creamy tomato sauce


PANEER BHURJI (GUJRATI|PUNJABI) 18 
Grated cottage cheese scrambled with spices and green peas

KADHAI PANEER 17 
Cottage cheese, onions and bell pepper stir fried with Kadhai Masalas in a thick curry sauce

MALAI KOFTA 17 
Vegetable and cottage cheese dumplings in a nutty sauce

RAJMA 15
Home style kidney beans

CHANNA MASALA 15
Chickpeas cooked with tomatoes, onions and spices

NAVRATAN KORMA 17 
The true vegetarian delight of assorted fruits, nuts, and vegetables in a mild, rich curry

SARSON KA SAAG 17 
Mustard greens mildly spiced and slow-cooked to perfection

METHI MALAI MATAR 17 
Fenugreek and green peas in a creamy sauce

DAAL TADKA| PEELI DAAL 14 
Yellow Lentils

DAAL MAKHANI 16 
Black Lentils slow-cooked over an earthen oven

ALOO GOBI| MATAR 15
Potato and cauliflower florets or peas cooked home style

BAINGAN BARTHA 15
Roasted eggplant, cooked punjabi style

PUNJABI KADI PAKORA 15 
Punjabi home style yogurt and besan(chickpea flour) curry

DESSERTS

MEETHA PAAN	2
GULAB JAMUN	8
RASMALAI	8
RICE KHEER	8
SEVIAN KHEER	8
RABRI BASUNDI	8
CARROT HALWA	8
MOONG DAL HALWA	8
KULFI (Seasonal)	8

NON-VEGETARIAN CURRIES

All curries served with basmati rice

EGG 15| CHICKEN 18| MUTTON 20| FISH 19| PRAWN 20

TIKKA MASALA 
Mild Tomato cream sauce flavored with dried fenugreek

RAILWAY CURRY
Home style onion and tomato curry

SAAG (PALAK| SARSON) 
Spinach greens| Mustard greens served with your choice of protein

KADHAI MASALA
Onions and bell peppers stir fried with Kadhai masalas in a thick curry sauce

VINDALOO
Fiery hot Goan curry

KEEMA MATAR (CHICKEN 18| MUTTON 20)
Minced Chicken or Mutton cooked home style with Green Peas

BUTTER CHICKEN 18 
Chicken tikkas in a boldly spiced creamy tomato sauce

MUTTON ROGAN JOSH 20 
A rich and aromatic goat curry flavored with red chillies, onion, cardamom and yogurt

BIRYANI 
Layers of basmati rice cooked traditionally with herbs and spices

VEGETABLE	15
EGG	15
CHICKEN CHICKEN 65	18
CHICKEN TIKKA TANDOORI CHICKEN	18
MUTTON	20
FISH	19
PRAWN	20

SIDES (S | B)

RAITA	3 5
YOGURT	3 5
SLICED ONIONS AND GREEN CHILLIE	3
MINT CHUTNEY	3 5
TAMARIND CHUTNEY	3 5
MANGO CHUTNEY	5 7
BUTTER	3
MIXED PICKLE	5 7
JEERA/PEAS PULAO RICE	7 12
CHICKEN TIKKA PULAO RICE	10 18

BEVERAGES

MASALA CHAI IRANI CHAI	4
COFFEE	4
MANGO SWEET SALTED LASSI	5
BOTTLED WATER	2
DOMESTIC SODAS	3
(Coke DT Coke Sprite Club Soda Ginger Ale)	
LIMCA	4
THUMBS UP	4
FROOTI	3
BADAM MILK	3

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