

Appetizers



Aloo Papri Chaat \$10.99

Vibrant mix of sweet, tangy, and spicy flavors with creamy and crunchy textures (Veg.)

Pani Puri \$10.99

Fried hollow dough balls filled with mixture of spiced potatoes, peas, and spices (Veg. V)

Mango Avocado Salad \$11.99

Mixed green, sliced avocado, mangoes.
Cumin dressing (GF, DF, Veg, V)

Crispy Spinach Chaat \$11.99

Flimsy spinach, diced mango, pomegranate. (GF, Veg)

Mulligatawny Soup \$8.99

Curried flavored, Lentil soup (GF, DF, Veg, V)

Gobi Manchurian \$11.99

Crispy cauliflower in spicy, tangy, and sweet sauce (Veg)

Samosa \$8.99

Potatoes and peas filled crispy turnovers (Veg, V)

Samosa Chaat \$10.99

Chickpeas, yogurt, tamarind & samosa (Veg)

Tandoori Octopus \$12.99

Charred, smoked paprika, lentil puree. (GF)

Coastal Shrimp \$13.99

Fried shrimps sauteed in dynamite sauce

Momo 6 pcs \$9.99

Steamed chicken or vegetables dumplings.

Chili Chicken \$12.99

Chicken sautéed with bell peppers and soy sauce

Mixed Green Salad \$10.99

Mix Green salad, cucumber, tomato, onion. (GF, DF, V)

Tandoor Se Appetizer: served with mint chutney

Tandoori Chicken \$18.99

Bone-in chicken marinated, finished in tandoor oven (GF)

Salmon Kesari \$27.99

Saffron infused, mild spice rubbed salmon, grilled in tandoor oven. (GF)

Chicken Tikka \$19.99

Boneless chicken cubes with robust flavor cooked in tandoor oven. (GF)

Malai Chicken Tikka \$19.99

Boneless Chicken marinated in yogurts and cream cheese, (GF)

Tandoori Wings 6 pcs \$14.99

Indian spiced Chicken wings finished in tandoor oven (GF)

Chicken Seekh Kabob \$16.99

Ground Chicken and spices cooked in tandoor oven. (GF)

Lamb Seekh Kabob \$17.99

Ground lamb and spices cooked in tandoor oven. (GF)

Tandoori Prawns \$28.99

Shrimps marinated with carom seeds, yogurt and spices cooked in tandoor (GF)

Paneer Tikka \$18.99

Indian cheese and peppers marinated & Grilled (GF, Veg)

Lamb Chops 3 pcs \$29.99

Rack of lamb marinated with ginger, garlic and spices. (GF)

Add a side of Chickpeas & Rice to any Tandoori dish — \$3.99

Condiments

Papadam	\$3.99
Mango chutney	\$4.99
Cucumber Raita	\$4.99
Pomegranate raita	\$5.99
Mixed pickle	\$4.99
Onion salad	\$4.99

Indian Breads

Butter Naan or Roti (Veg)	\$4.50
Rosemary/Garlic/Chilly Garlic (Veg)	\$4.99
Goat cheese/ Keema/ Onion kulcha	\$5.99
Fulka (2 pcs) (Veg, V)	\$4.99
Mint paratha/ Lachha paratha (Veg)	\$4.99
Tomato Cheese Naan (Veg)	\$5.99
Gluten Free Pita (GF, DF, Veg, V)	\$4.99

Entrée Served with basmati rice



Butter Chicken	\$21.99
Rich silky, curry redolent, fenugreek (GF) Most popular!	
Rajwadi Chicken	\$20.99
Traditional chicken curry (GF, DF)	
Chicken Tikka Masala	\$21.99
Grilled chicken in tomato and creamy sauce (GF)	
Malabari Chicken	\$20.99
Coconut sauce, grounded spices, curry leaves (GF, DF)	
Chicken Jalfrezi	\$20.99
Vibrant Chicken curry with bell peppers (GF, DF)	
Shrimp Pepper Masala	\$28.99
Large shrimps, bell peppers, diced tomatoes, cinnamon (GF, DF)	
Alleppey Fish	\$30.99
Seasonal white fish, raw mango, Southern herbs & spices (GF, DF)	
Lamb Shank	\$29.99
Tender lamb foreshank caramelized onion, bone stock, spices (GF, DF)	
Lamb Rogan Josh	\$24.99
Myriad of whole spices, Kashmiri style curry (GF,DF)	
Yellow Crab Curry	\$32.99
Jumbo lumps, coastal spices, coconut curry (GF,DF)	
Karim's Goat	\$28.99
Goat curry prepared with whole spices, ginger & garlic (GF, DF) House Favorite!	
Vindaloo	
Spicy Goan delicacy, tangy, savory, myriad of spices (GF,DF)	
Chicken	\$20.99
Lamb	\$24.99
Shrimp	\$29.99
Vegetable	\$19.99

Palak (Spinach)	Creamy spinach, mild spices (GF,)
Paneer	\$20.99
Chicken	\$20.99
Lamb	\$24.99
Shrimp	\$29.99
Corn	\$19.99
Plain	\$19.99
Korma	Rich Mughlai curry (GF, Nuts)
Veggie	\$20.99
Chicken	\$21.99
Lamb	\$24.99
Shrimp	\$28.99
Paneer Lababdar	\$20.99
Cheese simmered in a butter tomato sauce, Fenugreek (GF, Veg)	
Malai Kofta	\$20.99
Cheese and vegetable dumpling cooked in a onion and cream sauce (Veg, Nuts)	
Baingan Bharta	\$19.99
Smoked eggplant, cumin, tomatoes (GF, DF, Veg, V)	
Tawa Bhindi	\$19.99
Lightly spiced okra, onion, and tomato (GF,DF, Veg, V)	
Aloo Gobi	\$19.99
Potatoes and cauliflower sautéed with onions, tomatoes, and warm Indian spices. (GF, DF, Veg, V)	
Punjabi Kadhi Pakora	\$19.99
Punjabi Kadhi with Pakora in a tangy yogurt based curry (Veg)	
Daal Makhani	\$17.99
Whole black lentils, kidney beans, and a rich blend of spices (GF, Veg)	
Yellow Daal	\$16.99
Yellow lentil simmered with aromatic spices and herbs (GF, DF, Veg, V)	
Chana Masala	\$16.99
Chickpeas cooked in a tomato-based gravy with a blend of traditional spices (GF,DF, Veg, V)	

Biryani

Fragrant and flavorful rice dish layered with marinated meat or veggies, aromatic spices, and herbs, garnished with fried onions (GF)

Chicken	\$20.99	Lamb or Goat	\$24.99
Shrimp	\$26.99	Veggie	\$18.99

20% Gratuity added party of 5 or more

GF - Gluten Free | DF - Dairy Free | Veg - Vegetarian | V - Vegan