

small plates

SIGNATURE SAVORY

PANEER SIZZLER VG
Marinated paneer in aromatic spices and grilled to perfection and served on an iron skillet 15

SAMOSA V VG
Crispy turnovers with seasoned potatoes and green peas 9

BOLLYWOOD FRIES V Gf
Fries served with seasoned chickpeas, tomato-cucumber relish, mint, and tamarind Chutney 12

MALAI BROCCOLI KABOB VG Gf
Broccoli florets marinated in a rich cream-and-cheese mixture and grilled until tender and flavorful 15

AVOCADO & JALAPENO FRITTERS V Gf
Served with Honey-Lemon Tahini Dressing and Mint chutney 14

CHILLI MOMOS V
Fried momos with fresh peppers, onions, deep chilli sauce, served hot Veg 14/ chicken 16

TANDOORI WINGS Gf
Jumbo chicken wings marinated in yogurt, and spices and roasted in a tandoor oven 15

SHRIMP KOLIVADA FRY Gf
Deep Fried Jumbo shrimp marinated in house spices 16

PANEER CROQUETTES VG
Crispy golden croquettes filled with soft paneer, herbs, and mild spices, served with a vibrant chutney 14

GLOBAL FARE

HONEY CHILI LOTUS ROOT V Gf
Crispy lotus root tossed in a sweet and spicy honey-chili glaze 14

EDAMAME MASALA CROQUETTES VG
Crisp golden croquettes made with blended edamame, potatoes, green peas and aromatic Indian spices, served with a vibrant chutney 14

CAULIFLOWER 65000/ CHICKEN 65000 🔥
This dynamic recipe is made of boneless chicken or roasted cauliflower tossed in house-made habanero and garlic chilli sauce 14

DRAGON CHICKEN Gf
Chicken wok-tossed with cashew, sesame, spicy sauces, garlic, ginger, and green onions 14

CHICKEN CHEESE ROLL
Flaky roll stuffed with spiced chicken and melted amul cheese 14

CHILLI GARLIC SHRIMP Gf
Shrimp sautéed in a spicy chili-garlic sauce with herbs and aromatics 16

SPICY CRAB CAKE
Indian take on crab meat with house-made spices 16

FAJITA PLATTER Gf
Tomato rice, lentils, and fajita vegetables served with corn tortillas Paneer 21 / Tofu 21 / Chicken 23 / Lamb 26 / Shrimp 27

MASALA ALFREDO PASTA
Choice of protein with penne pasta simmered in tempered cumin, veggies, and blended spices Vegetables 20 / Chicken 23 / Lamb 26 / Shrimp 27 / Salmon 27

CHAAT

SAMOSA CHAAT VG
Crunchy crushed turnovers made with potatoes & peas topped with Mint, Tamarind, yogurt and onion, tomato relish 14

PINEAPPLE PALAK CHAAT VG
Flash-fried baby spinach, pineapple chunks, onions, tomatoes, mint, tamarind, and yogurt chutney 13

EGGPLANT & POTATO CHAAT VG Gf
Flash-fried crispy thin slices of eggplant & potato fritters in Mint, Tamarind sauce and relish 12

naan pizza

All Pizzas are served handcrafted with Fresh Naan

TIKKA
Choice of protein from tandoor, tikka sauce, veggies, and mozzarella cheese Paneer 14 / Chicken 16

CHAT SAMOSA
Crispy pieces of samosa atop mozzarella, mint, and tamarind chutney 16

— street tacos —

3 tacos

TIKKA TACOS Gf
Tandoori roasted paneer, chicken, or shrimp with tomato-cucumber-onion relish, mint chimichur and house spices Paneer 20 / Chicken 22

GRILLED FISH TACOS Gf
Grilled fish seasoned with caribbean spices, mint chutney, and mango chipotle aioli 24

soups

BROCCOLI & PEAS SOUP Gf
Smooth, creamy soup made with blended broccoli, green peas, and mild seasonings 10

KHOW SUEY NOODLES V
Choice of protein, seasonal veggies prepared with Asian spices, and coconut milk served with noodles Tofu 8/ Chicken 10/ Shrimp 12

LEMON CORIANDER SOUP V
Light, tangy soup with lemon and fresh coriander 8

salad

FATTOUSH SALAD V Gf
Crisp romaine lettuce tossed with diced bell peppers, onions, pomegranate syrup, and crunchy fried pita bread Paneer 15 / Tofu 15/ Chicken 16

MEDITERRANEAN SALAD Gf
A vibrant mix of cucumber, onion, bell pepper, tomato, olives, feta cheese, and chickpeas, finished with olive oil-lemon dressing, salt, and pepper Paneer 15 / Chicken 16/ Lamb 17 / Salmon 18/ Shrimp 18

MEXICAN MANGO CRUNCH SALAD Gf
Fresh lettuce, mango, sweet corn, carrots, onions, tomatoes, cucumbers, and bell peppers tossed in olive oil, lemon juice, salt, and pepper, finished with a drizzle of spicy mayo dressing

flavoured rice

BIRYANI
Long grain Basmati rice cooked with herbs, saffron, and aromatic spices, served with raita Vegetable 22 / Chicken 24 / Lamb 26/ Goat 26 / Shrimp 26

CHEF'S SPECIAL BIRYANI
A royal biryani made with long-grain basmati rice, saffron, and aromatic herbs, layered with a flavorful mix of chicken, lamb, goat, and shrimp, served with raita 28

TIKKA SIZZLER
Sizzling grilled meats or paneer, served with fragrant rice, grilled vegetables, and a medley of sauces, promising a feast for the senses Paneer 22 / Chicken 24/ Lamb 26 / Shrimp 26

FRIED RICE
Stir-fried rice with a choice of protein, mixed vegetables, and savory soy sauce, offering a satisfying and flavourful meal Veg 22 / Egg 22 / Chicken 24 / Shrimp 26

CHEESE TAWA PULAO
Flavorful street-style rice stir-fried with vegetables and aromatic spices on a griddle 22

veg entrees

All entrees are served with basmati rice

CHOLE BHATURA

Popular North Indian dish consisting of spicy chickpea curry (Chana Masala) served with fried naan (Bhatura) 19

TIKKA MASALA (PANEER / TOFU)

All-time favourite tandoor roasted tender choice of protein, pepper, onions, tomato simmered spices 21

SHAHI PANEER

Soft cottage cheese cooked in a creamy tomato-based sauce with aromatic spices 21

PANEER LABABDAR

A rich and creamy delicacy made in a luscious onion, and tomato gravy, infused with aromatic spices 21

PALAK PANEER

Cottage cheese simmered in a smooth spinach sauce with garlic and mild spices 21

PINEAPPLE CHEESE CURRY

Sweet and savory curry with pineapple and soft cheese 21

VEG SHAHI KORMA

A luxurious Mughlai delicacy featuring mixed vegetables cooked in a fragrant saffron and cashew cream sauce 21

KAJU KOFTA CURRY

Cashew-filled dumplings simmered in a rich creamy gravy 21

VEG KOLHAPURI

Spicy, bold Maharashtrian-style mixed vegetable curry 21

GUTHIVANKAYA CURRY

Spicy South Indian eggplant cooked with roasted masala 21

PINDI CHOLE

Dry-style spiced chickpeas cooked with aromatic Punjabi masala 19

DHABA STYLE DAL FRY

Yellow Lentils tempered with curry leaves, onions, tomato, garlic, ginger and mild Indian spices 19

DAL MAKHANI

Traditional preparation of black lentils simmered overnight along with onions, cream, and spices 19

TANDOORI GRILL / KABOB

All grill entrees are served with one choice of dal makhani or chickpeas

VEG MIX GRILL

Paneer, cauliflower, mushroom, bell peppers, onions, cooked in the oven with turmeric and homemade masala cooked to perfection 24

C & C MIXED GRILL

2 Pieces each of Lamb chops, Tandoori chicken, Chicken Malai Kabob, and Lamb boti kabob 48

CHICKEN TIKKA

Boneless chunks of chicken marinated with exotic Indian herbs and spices 25

CHICKEN MALAI KABOB

Boneless cubes of chicken, marinated with yogurt, cashew paste, ginger, garlic, and fresh herbs cooked in a tandoor oven to perfection 25

TANDOORI CHICKEN KABOB

3 Pieces of bone in chicken with traditional spices and yogurt marination 25

SEEKH KABOB

Minced chicken or lamb infused with ginger, garlic, and spices, expertly finished in a charcoal oven
Chicken 25 / Lamb 28

HARISSA GLAZED LAMB CHOPS

3 Large racks of lamb marinated in Mediterranean spices 42

SIZZLING TANDOORI SHRIMP

Jumbo shrimp marinated in ginger garlic, yogurt, and Indian spices grilled to perfection 28

SPICED SALMON KABOB

Atlantic salmon marinated in Indian spices and grilled 32

BRONZINO

Whole fish, tandoori-roasted in yogurt, garam masala, herbs to perfection 32

INDIAN NAAN/ BREAD

BUTTER NAAN 4 / GARLIC NAAN 5 / CHEESE NAAN 5
CHILI NAAN 5 / FRIED BREAD (BHATURA) 5
PESHAWARI NAAN (SWEET) 5 / MALABAR PARATHA 5

non-veg entrees

All entrees are served with basmati rice

CHICKEN ENTREE

CHICKEN TIKKA MASALA

All-time favourite tandoor oven-roasted tender chicken, pepper, and onions simmered in plum tomato sauce 23

CHICKEN SHAHI KORMA

A rich Mughlai delicacy of tender chicken simmered in a saffron-cashew cream sauce with aromatic spices 23

BUTTER CHICKEN

Chicken cooked in tangy tomato gravy, universally known as butter chicken 23 (CONTAINS NUTS)

MANGO CHICKEN CURRY

A tantalizing fusion of tender chicken cooked in a velvety mango-infused sauce, balancing sweet and savory 23

ANDHRA CHICKEN CURRY

Succulent pieces simmered in a rich and flavorful curry sauce, infused with a blend of traditional Indian spices 23

CHICKEN SAAG

Chicken simmered in a smooth spinach sauce with garlic and mild spices 23

KADAI CHICKEN

Sautéed with onion, tomato and peppers with Indian spiced to perfection 23

LAMB/ GOAT ENTREE

LAMB TIKKA MASALA

All-time favourite tandoor oven-roasted tender lamb, pepper, and onions simmered in plum tomato sauce 26

LAMB SHAHI KORMA

A rich Mughlai delicacy of tender lamb simmered in a saffron-cashew cream sauce with aromatic spices 26

LAMB SAAG

Lamb simmered in a smooth spinach sauce with garlic and mild spice 26
Chicken 23 / Lamb 26 / Shrimp 27

LAMB ROGAN JOSH

Chunks of meat with Kashmir-origin red chilies 26

RAJASTHANI LAL MAAS (GOAT CURRY)

Bone-in chunks of tender goat slowly cooked in spices, yogurt, and red chili sauce (2 chill for hotness) 26

SEAFOOD ENTREES

TIKKA MASALA

All-time favourite tandoor oven-roasted tender choice of protein, pepper, and onions simmered in plum tomato sauce
Shrimp 27 / Salmon 27

SHRIMP SAAG

Shrimp simmered in a smooth spinach sauce with garlic and mild spice 27

MALABAR CURRY

Coastal-style curry with coconut, spices, and your choice of protein
Shrimp 27 / Salmon 27

MALVANI FISH CURRY

Coastal-style fish simmered in a spiced coconut gravy with Malvani flavors 27

KING FISH MASALA CURRY

King fish simmered in a bold Andhra masala with chilies, curry leaves, and roasted spices for a rich, spicy coastal flavor 27

– sides –

RAITA 3

ONION SALAD 3

MIXED PICKLE 3

MANGO CHUTNEY 3

EXTRA RICE 3

– desserts –

GULAB JAMUN CHEESE CAKE

Gulab jamun, cream cheese, eggs, sour cream, vanilla, and sugar 9

C&C ICE-CREAM & APPLE CAKE

Clove, cardamom and pistachio ice cream served with warm apple cake, topped with Caramel sauce 10

KAALA JAMUN





Deep-fried milk dumplings soaked in rich saffron-cardamom syrup, finished to a signature dark, velvety glaze 6

DOUBLE CHOCOLATE LAVA CAKE

Delicate melted chocolate cake served with ice-cream, creating a sweet and savory combination 10

KUNAFa

Crispy shredded pastry layered with sweet cheese and soaked in fragrant saffron syrup 10

 -gluten free  -vegetarian  -vegan  -hot

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS