

## Appetizers

<b>Chaat Of The Day:</b> A Daily Changing Selection		10
<b>Mango Bhel:</b> Puffed Rice, Wheat Crisps, Mango, Pineapple, Chutney, Chaat Masala		10
<b>Gobhi Manchurian:</b> Cauliflower Florets, Zesty Soy Glaze	(V, GF)	11
<b>Pineapple Paneer Tikka:</b> Marinated Cheese, Bell Pepper, Pineapple	(GF)	15
<b>Kastoori Soy Chaap:</b> Kastoori Methi & Chef's Special Spice Marinade	(V, GF)	13
<b>Kurkuri Bhindi:</b> Fried Crispy Okra, Mango Powder Dust	(V, GF)	12
<b>Punjabi Samosa:</b> Crispy Turnovers, Spiced Potatoes, Green Peas		7
<b>Vegetable Pakora:</b> Vegetable Fritters, Tamarind & Mint Chutney	(V, GF)	8
<b>Chili Shrimp:</b> Inspired by Indo-Chinese Style	(GF)	16
<b>Seared Scallops:</b> Pan Seared Scallops, Greens, Mango-Ginger Chutney	(GF)	18
<b>Hariyali Fish Tikka:</b> Grilled Salmon Marinated with Fresh Green Herb Marinade	(GF)	16
<b>Tawa Chicken:</b> Chicken Thigh, Onions, Garam Masala, Aromatic Indian Herbs	(GF)	17
<b>Tandoori Chicken:</b> Chicken Marinated In Yogurt And Tandoori Spices (Half / Full)	(GF)	16 / 29
<b>Malai Kabab:</b> Chicken Breast Marinated In Cheese Cream, Ginger, Saffron, Royal Cumin	(GF)	17
<b>Laal Masala Murg:</b> Grilled Chicken, Kashmiri Chili, Coriander Seeds, Sautéed Onions	(GF)	17
<b>Lamb Pav Bhaji:</b> Winter Spice Blend, Chili, Naan Wedges		17
<b>Goat Hara Masala:</b> Sautéed Goat Meat (On The Bone), Cilantro, Mint, Curry Leaves	(GF)	18
<b>Nazara's Kabab Medley:</b> Trio Of Tandoori Kababs; Chicken, Lamb & Salmon	(GF)	18

## Soup & Salad

<b>Tomato Coconut Soup:</b> Tomatoes, Coconut, Curry Leaves, Southern Indian Spices	(V, GF)	7
<b>Dal Murg Soup:</b> A spicy favorite of Anglo-Indians; Chicken, Lentils & Vegetables	(GF)	10
<b>Tarbooz Kachumber:</b> Watermelon, Cucumber, Tomatoes & Onions, Lemon Dressing	(V, GF)	10
<b>House Salad:</b> Field Greens, Granny Smith Apple, Cucumber, Pecan, Vinaigrette	(V, GF)	9

## Grilled & Contemporary

<b>Vegetable Shashlik:</b> Grilled Paneer, Vegetables Marinated In Cream Cheese & Spices	(GF)	21
<b>Butter-Garlic Shrimp:</b> Shrimp, Butter, Garlic, Black Pepper, Turmeric	(GF)	27
<b>Scallop Lazzatdar:</b> Pan Seared Scallops, Cilantro, Cashew-Almond Sauce, Lemon Rice	(GF)	32
<b>Char-Grilled Salmon Tikka:</b> Wild Salmon, Tandoori Spice Blend & Aromatic Herbs	(GF)	28
<b>Tandoori Chicken Tikka:</b> Classic Chicken Tikka, Tandoori Spice Blend Marination	(GF)	22
<b>Mixed Grill:</b> Assorted Tandoor Roasted Kababs; Chicken, Lamb, Shrimp & Salmon	(GF)	29
<b>Tandoori Sizzler:</b> Tandoor Grilled Malai Murg, Lamb Chops & Prawns	(GF)	45
<b>Lamb Chops:</b> Lamb Chops Rubbed w/ Rosemary, Nutmeg, Aromatic Indian Spices	(GF)	28
<b>Surf &amp; Turf Curry:</b> Lamb, Tandoori Wild Salmon & Prawns, Onion-Tomato Gravy	(GF)	32

## Rice Specialty

<b>Basmati Rice, Seasoned With Saffron, Iris Water &amp; Delicate Spices</b>		
<b>Vegetable Biryani</b>	(V, GF)	18
<b>Paneer Mushroom Biryani</b>	(GF)	19
<b>Shrimp &amp; Vegetable Pulao</b>	(GF)	28
<b>Chicken Biryani</b>	(GF)	21
<b>Lamb Biryani</b>	(GF)	23
<b>Goat Biryani</b>	(GF)	23
<b>Nawabi Biryani</b>	(GF)	29
Chicken, Scallop & Shrimp		

## Sides

<b>Cucumber Raita</b>	(GF)	4
<b>Spicy Boondi Raita</b>	(GF)	5
<b>Onion Chutney</b>	(V, GF)	3
<b>Mango Chutney</b>	(V, GF)	3
<b>Achaar</b>	(V, GF)	3
<b>Papad &amp; Chutneys</b>	(V, GF)	7
<b>Sukhe Potatoes</b>	(V, GF)	9
<b>Lemon Rice</b>	(V, GF)	10
<b>Tikka Masala Sauce</b>	(GF)	11

V - Vegan, GF - Gluten-Free

18% Service Charge Will Be Added To Parties Of 6 Or More

# Vegetarian

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	17
<b>Dal Tarka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	17
<b>Bhindi Masala:</b> Okra, Onions, Bell Peppers, Tomatoes, Spices, Dried Mango	(V, GF)	17
<b>Vegetable Kozhambu:</b> Mixed Vegetable, Southern Indian Style, Black Peppers, Coconut	(V, GF)	17
<b>Vegetable Bhurji:</b> Minced Cauliflower, Mushroom, Green Peas, Onion-Ginger-Garlic	(V, GF)	18
<b>Eggplant Bhartha:</b> Mashed Eggplant, Sautéed Garlic, Onions, Tomatoes	(V, GF)	17
<b>Chana Masala:</b> Chickpeas And Diced Potatoes Cooked In The Popular Punjabi Style	(V, GF)	17
<b>Chole Bhature:</b> Chickpeas Masala Served with Fried Bread	(V)	18
<b>Aloo Gobhi:</b> Spiced Potatoes & Cauliflower, Onion-Ginger-Garlic-Tomato Tadka	(V, GF)	17
<b>Tofu &amp; Vege Goan Curry:</b> Tofu, Vegetables, Mustard Seeds, Curry Leaves, Coconut Milk	(V, GF)	18
<b>Palak Paneer:</b> Creamed Style Spinach With Homemade Indian Cheese	(GF)	18
<b>Paneer Tikka Masala:</b> Paneer, Creamy Tomato Sauce, Fenugreek Seasoning	(GF)	18
<b>Paneer Laziz:</b> Homemade Indian Cheese, Cilantro, Cashew-Almond Crème	(GF)	18
<b>Lahori Paneer Masala:</b> Paneer, Freshly Pounded Spices, Peppers, Tomato-Onion Masala	(GF)	18
<b>Vegetable Korma:</b> Vegetable Medley Simmered In A Light Aromatic Cream Sauce	(GF)	18
<b>Soy Chaap Makhni:</b> Soy Chaap, Creamed Tomato Sauce, Fenugreek Seasoning	(GF)	18
<b>Malai Kofta:</b> Vegetable Dumplings, Spiced Cashew-Pomegranate Sauce	(GF)	18
<b>Corn Malai Methi:</b> Corn Kernels, Spinach, Creamy Aromatic Curry Sauce, Fenugreek	(GF)	18

# Seafood // Poultry // Meat

<b>Salmon Makhni:</b> Tandoor Grilled Salmon Simmered In Tangy-Creamy Makhni Sauce	(GF)	28
<b>Crab Masala:</b> Jumbo Lump Crab Meat In Creamed Tomato Sauce, Fenugreek	(GF)	32
<b>Shrimp Caldine:</b> A Goan Specialty, Coconut, Mustard Seeds, Curry Leaves	(GF)	28
<b>Seafood Kozhambu:</b> Shrimp, Scallop, Salmon, Garlic, Black Pepper, Coconut Milk	(GF)	29
<b>Lobster-Crab Shahi Korma:</b> Lobster Tail, Jumbo Lump Crab Meat, Cashew Crème	(GF)	32
<b>Chicken-Shrimp Patia:</b> Hung Yogurt & Saffron Marinade, Mango-Ginger Glaze	(GF)	29
<b>Chicken Tikka Masala:</b> Grilled Chicken, Spiced Creamed Tomato Sauce, Fenugreek	(GF)	21
<b>Butter Chicken:</b> Pulled Chicken, Buttery Gravy, Fenugreek Spice	(GF)	21
<b>Chicken Mirchi Malai:</b> Chicken, Roasted Cashew Onion Sauce, Kashmiri Chili Paste	(GF)	21
<b>Pista Malai Murg:</b> Roasted Chicken, Pistachio Crème, Saffron	(GF)	21
<b>Kerala Chicken Curry:</b> Season Chicken, Mustard, Dried Red Chilies, Curry Leaves	(GF)	21
<b>Chicken Hariyali Lazzatdar:</b> Cilantro Marinade Chicken, Cashew Crème	(GF)	21
<b>Murg Mussalam:</b> Chicken Drumsticks, Roasted Whole Spices, Garam Masala	(GF)	20
<b>Tellicherry Lemon Duck:</b> Pan Seared Duck Breast, Coconut Sauce, Lemon Rice	(GF)	32
<b>Achari Goat:</b> Goat Meat, Mint, Ginger, Green Chili, Pickling Spices	(GF)	23
<b>Goat Curry:</b> Goat Meat, Stewed On The Bone In A Traditional Punjabi Style Curry	(GF)	23
<b>Lamb Vin d'Ahlo:</b> Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce, Goan Style	(GF)	23
<b>Lamb Rogan Josh:</b> Braised Lamb Chunks, Anise-Clove-Mace, Classic Kashmiri Delicacy	(GF)	23
<b>Patiala Shahi Lamb Handi:</b> Slow Cooked Leg Of Lamb, Cumin-Ginger-Coriander Sauce	(GF)	23
<b>Lamb Shank:</b> Slow Braised Lamb Shank, Roasted Spice Blend, Ginger-Garlic Tadka	(GF)	29
<b>Lamb Chop Methi:</b> Grilled Lamb Chops, Onion-Ginger-Garlic-Tomato Tadka, Fenugreek	(GF)	32
<b>Lamb Makhni:</b> Roasted Lamb, Creamed Tomato Sauce, Lemon Rice	(GF)	27

# Breads

<b>Naan:</b> India's Traditional White Flour Bread		4
<b>Garlic Naan:</b> Naan Bread Topped With Pressed Garlic & Cilantro		5
<b>Cheesy Garlic Naan:</b> Naan Stuffed with Cheese & Topped With Garlic & Cilantro		8
<b>Roti:</b> Unleavened Whole Wheat Bread	(V)	4
<b>Laccha Paratha:</b> Layered Buttery Whole Wheat Bread		6
<b>Chili Garlic Naan // Onion Kulcha</b>		6
<b>Amritsari Kulcha:</b> Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		7
<b>Peshawari Naan:</b> Stuffed Naan, Coconut, Cashew, Maraschino Cherries		8
<b>Rosemary Blue Cheese Kulcha:</b> Stuffed Naan, Onions, Rosemary & Blue Cheese		8
<b>Malai Kulcha:</b> Stuffed Naan, Cheese Cream, Jalapeño, Cilantro, Onions, Bell Peppers		8
<b>Paneer Chili Mango Kulcha:</b> Stuffed Naan, Paneer, Jalapeño, Mango		8
<b>Assorted Breads:</b> Naan, Garlic Naan & Aloo Kulcha		14