



chicken | Lamb | seafood

Each entree are served with white basmati rice

CHICKEN TIKKA MASALA GF	19.95
Roasted chicken breast, slowly simmered in tomato cream sauce.	
BUTTER CHICKEN GF	19.95
Shredded tandoori chicken, slowly simmered in tomato cream sauce.	
CHICKEN CURRY GF	19.95
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.	
MURG MALABAR GF	20.5
Chicken simmered in coconut milk with mustard seeds and spices.	
CHICKEN KORMA GF	20.95
Boneless chicken cooked in tomato, onion, blend of spices, and cashew cream sauce.	
GOAT CURRY GF	21.95
Braised slow cooked deep flavored brown rich mutton gravy delights	
LAMB SHANK VINDALOO GF	23
Six hour braised Colorado lamb shank cooked in chili and vinegar sauce.	
LAMB MALABAR GF	22.95
boneless lamb cube, curry leaf, mustard seed, garlic and coconut milk.	
ROGAN JOSH GF	22.5
Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.	
SALMON COCONUT CURRY GF	23.5
Wild Salmon cubes cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices.	
SHRIMP CURRY GF	23.5
Shrimps in delicious Goan style onion sauce with coconut cream.	
SEABASS CURRY GF	24
Chilean seabass cube Kerala-style coconut curry tempered with mustard seeds and curry leaves.	

Accompaniments & Rice Delicacy

WHITE BASMATI RICE GF V	2.95
VEG PULAU GF	5.5
Seasoned Basmati rice tossed with mix vegetable.	
COCONUT RICE GF V	5.5
Basmati rice, mustard seeds, coconut milk and curry leaf	
JEERA RICE GF V	5.5
Basmati rice, cumin seed and cilantro	
RAITA GF	5.95
Yogurt with cucumber, mint & toasted cumin seed	
TIKKA MASALA SAUCE	6.5

from the clay oven

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RACK OF LAMB GF	31
Australian Lamb Rack Marinated in hung yogurt & exotic spices skewered in clay oven.	
PESABERI LAMB SEEKH KABAB GF	22.5
Ground lamb, ginger, mint, spices skewered in clay oven.	
TANDOORI CHICKEN GF	23
Chicken-leg in A Traditional Classic Tandoor Marinade skewered in clay oven.	
MALAI CHICKEN GF	24
Chicken breast marinated in hung yogurt and homemade garam masala skewered in clay oven.	
SEA BASS GF	36
Lime juice, garlic, cumin marinated in hung yogurt, and spices skewered in a clay oven.	
TIGER GINGA GF	27
Tiger Prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.	
TANDOOR SALMON TIKKA GF	29.5
Grilled salmon fillet flavored with pesto, herbs and spices skewered in clay oven.	
SEAFOOD PLATTER GF	38
Tiger prawn, salmon, sea bass skewered in clay oven.	
MIX TANDOORI PLATTER GF	37.95
Seekh kebab, salmon, sea bass, tandoori chicken, and rack of lamb skewered in a clay oven.	
ACHARI TANDOOR VEGETABLE GF	21
Broccoli, red pepper, pineapple, cauliflower marinated in yogurt and pickling spices skewered in clay oven.	

TANDOORI BAKED BREAD

<i>unleavened flour bread</i>	
PLAIN NAAN	3
BUTTER NAAN	4
GARLIC NAAN	4.95
PESTO CILANTRO NAAN	5
CHEESE NAAN	5.5
ONION CHILLI KULCHA	5.5
BREAD BASKET	12.95
<i>Butter naan, garlic naan and potato & peas kulcha</i>	
TANDOORI ROTI V	3.95
<i>Whole wheat bread</i>	
AALO KA PARATHA V	5.5
<i>Whole wheat bread stuffed with potatoes and peas.</i>	



STARTERS

VEGETABLE SAMOSA **V** **9.95**
Crispy patties stuffed with spiced potatoes & peas.

GOBI MUNCHURIAN **V** **10.5**
Crisped cauliflower, onion, tomato, bell pepper tossed in soy, garlic and cumin.

TANDOORI PANEER TIKKA **GF** **13**
Cottage cheese, bell pepper, onion marinated in spices and skewered in a clay oven.

AVOCADO CHAT **GF** **12.95**
Fresh dice Avocados, spiced potatoes, yogurt, sev and pomegranate.

VEG PAKODA **VG GF** **9.5**
Seasonal Vegetable flitters with chickpea batter

ADRAKI MURG **GF** **13.5**
Chicken breast marinated in ginger and fresh lime juice

PAPADUM **GF V** **5**
Crisp cracker made with lentil.

CHEESE STUFF KABAB **GF** **13.95**
Goat cheese stuffed in ground lamb skewered in a clay oven.

PROWN PERI PERI **GF** **14**
Tiger prawns garlic, curry leaf, mustard seeds and coconut sauce

CHICKEN MOMO 13.5 VEG MOMO 12.5
Nepalese famous dumpling choice of Steam, Chilli or Jhol (soup)

SOUP & SALAD

VEG LENTIL SOUP **GF V** **7**
Yellow lentil, coconut milk, curry leaf, mustard seed.

CHICKEN LENTIL SOUP **GF** **8**
Yellow lentil, coconut milk, curry leaf, mustard seed.

ARUGULA BEET SALAD **GF** **11.95**
Organic baby arugula, beet, cherry tomato, goat cheese with raspberry walnut vinaigrette dressing.

BIRYANI

VEGETARIAN BIRYANI **GF** **19**
Saffron basmati rice, mixed vegetables, mint, fried onions cooked in dum style.

CHICKEN BIRYANI **GF** **20.5**
Saffron basmati rice, chicken, mint, fried onions cooked in dum style.

LAMB BIRYANI **GF** **23.5**
Saffron basmati rice, lamb, mint, fried onions cooked in dum style.

GOAT BIRYANI **23**
Saffron basmati rice, bone in goat mint, fried onions cooked in dum style.

vegetarian curry

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PALAK PANEER **16.5**

Watsonville spinach cooked with cottage cheese, garlic and cream.

MALAI KOFTA **GF** **16**

Home made cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.

SHAHI PANEER **GF** **17.5**

Homemade cottage cheese simmered in special cashew and onion tomato sauce.

MATAR PANEER **GF** **16**

Cottage cheese, green peas, onion & tomato masala.

DAAL MAKHANI **GF** **16.5**

Whole black lentils simmered on low fire with red chilie, ginger, garlic, tomatoes and ghee.

TARKA DAAL **GF V** **15**

Combination of yellow and red lentils tempered with garlic, red chillies, turmeric and cumin.

KADHAI BHINDI **GF V** **15.5**

Crispy fresh fried cut okra, onion, tomatoes, lime and mango powder.

CHANA MASALA **GF V** **15.5**

Garbanzo beans cooked with onion and tomatoes.

ADRAK KI ALOO GOBI **GF V** **16.5**

Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, cilantro.

BAIGAN KA SALAN **GF V** **17.95**

Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves.

MUSHROOM MASALA **GF V** **16.5**

Button mushroom, cumin, garlic, tomato, onion and blend of spice.

VEGETARIAN COCONUT CURRY **GF V** **17**

Seasonal mixed vegetable sautéed with curry leaf, mustard seed spices and coconut milk.

VEGETABLE TIKKA MASALA **GF** **17**

Seasonal mixed vegetable cooked with cumin, turmeric, ginger, garlic, onion, tomato cream sauce

Vegan-friendly items. Gluten-free items.

* Spicy level can be adjusted upon request: Mild | Medium | Spicy

* PARTY OF SIX & OVER WE INCLUDE 20% GRATUITY.

*ALLERGIES: THERE IS A SMALL POSSIBILITY THAT PEANUT TRACES MAY BE FOUND IN ANY MENU ITEMS