



EST. 2019

chicken | Lamb | seafood

Each entree are served with white basmati rice

CHICKEN TIKKA MASALA GF 19.5
Roasted chicken breast, slowly simmered in tomato cream sauce.

BUTTER CHICKEN GF 19
Shredded tandoori chicken, slowly simmered in tomato cream sauce.

CHICKEN CURRY GF 19
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.

MURG MALABAR GF 19.5
Chicken simmered in coconut milk with mustard seeds and spices

CHICKEN KORMA 19.5
Boneless chicken cooked in tomato, onion, blend of spices, and cashew cream sauce.

LAMB SHANK VINDALOO GF 22
Six hour braised Colorado lamb shank cooked in chili and vinegar served over veg pulao.

LAMB MALABAR GF 21
Lamb cooked in spinach with garlic, cumin and a touch of cream.

KASMIRI ROGAN JOSH GF 20.5
Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.

SALMON COCONUT CURRY GF 20.5
Wild Salmon cubes cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices

SHRIMP CURRY GF 21
Shrimps in delicious Goan style onion sauce with coconut cream

SEABASS CURRY GF 22
Chilean seabass cube Kerala-style coconut curry tempered with mustard seeds and curry leaves.

Accompaniments & Rice Delicacy

WHITE BASMATI RICE GF V 2.5

VEG PULAU GF 5
Seasoned Basmati rice tossed with mix vegetable.

COCONUT RICE GF V 5
Basmati rice, mustard seeds, coconut milk and curry leaf

JEERA RICE GF V 5
Basmati rice, cumin seed and cilantro

RAITA GF 5
Yogurt with cucumber, mint & toasted cumin seed

from the clay oven

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RACK OF LAMB GF 28
Australian Lamb Rack Marinated in hung yogurt & exotic spices skewered in clay oven.

PESABARI LAMB SEEKH KABAB GF 20
Ground lamb, ginger, mint, spices skewered in clay oven.

TANDOORI CHICKEN GF 20
Chicken-On-Bone in A Traditional Classic Tandoor Marinade skewered in clay oven.

MALAI CHICKEN GF 21
Chicken breast marinated in hung yogurt and homemade garam masala skewered in clay oven.

SEA BASS GF 33.95
Lime juice, garlic, cumin marinated in hung yogurt, and spices skewered in a clay oven.

TIGER GINGA GF 26.95
Tiger Prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.

TANDOOR SALMON TIKKA GF 29
Grilled salmon fillet flavored with pesto, herbs and spices skewered in clay oven.

SEAFOOD PLATTER GF 36
Tiger prawn, salmon, sea bass skewered in clay oven.

MIX TANDOORI PLATTER GF 37
Seekh kebab, salmon, sea bass, tandoori chicken, and rack of lamb skewered in a clay oven.

ACHARI TANDOOR VEGETABLE GF 19
Broccoli, red pepper, pineapple, cauliflower marinated in yogurt and pickling spices skewered in clay oven.

TANDOORI Baked Bread

unleavened flour bread

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

Butter naan, garlic naan and potato & peas kulcha

TANDOORI ROTI V 3.95

Whole wheat bread

AALO KA PARATHA V 5.5

Whole wheat bread stuffed with potatoes and peas.



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STARTERS

- VEGETABLE SAMOSA** V GF 8.95
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 11.95
Cottage cheese, bell pepper, onion marinated in spices and skewered in a clay oven.
- ADRABI MURG** GF 11.5
Chicken breast marinated in ginger and fresh lime juice
- CHEESE STUFF KABAB** GF 12.5
Goat cheese stuffed in ground lamb skewered in a clay oven.
- CAJUN MALABAR PRAWN** GF 13
Tiger prawns garlic, curry leaf, mustard seeds and coconut sauce
- PAPADUM** GF V 4.95
Crisp cracker made with lentil.

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
Organic baby arugula, beet, cherry tomato, goat cheese with raspberry walnut vinaigrette dressing.

BIRYANI

- VEGETARIAN BIRYANI** GF 17
Saffron basmati rice, mixed vegetables, mint, fried onions cooked in dum style.
- CHICKEN BIRYANI** GF 19
Saffron basmati rice, chicken, mint, fried onions cooked in dum style.
- LAMB BIRYANI** GF 21
Saffron basmati rice, lamb, mint, fried onions cooked in dum style.

vegetarian curry

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- PALAK PANEER** GF 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 16.95
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 15.5
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 chilies, turmeric and cumin.
- KADHAI BHINDI** GF V 15
Crispy fresh fried cut okra, onion, tomatoes, lime and mango powder.
- CHANA MASALA** GF V 14.5
Garbanzo beans cooked with onion and tomatoes.
- ADRABI KI ALOO GOBI** GF V 16
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, cilantro.
- BAIGAN KA SALAN** GF V 16.5
Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves.
- MUSHROOM MASALA** GF V 15.5
Button mushroom, cumin, garlic, tomato, onion and blend of spice.
- VEGETARIAN COCONUT CURRY** GF V 16
Seasonal mixed vegetable sautéed with curry leaf, mustard seed spices and coconut milk.

Vegan-friendly items. Gluten-free items.

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

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