



namaste

India bistro

chicken | Lamb | seafood

CURRY ENTREES SERVED WITH WHITE BASMATI RICE

CHICKEN TIKKA MASALA GF 18
Roasted chicken breast, slowly simmered in tomato cream sauce.

BUTTER CHICKEN GF 18
Shredded tandoori chicken, slowly simmered in tomato cream sauce.

CHICKEN CURRY GF 18
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.

LAMB SHANK VINDALOO GF 24
Six hour braised Colorado lamb shank cooked in chili and vinegar served with veg pulao.

LAMB MALABAR GF 21
boneless lamb cube, curry leaf, mustard seed, garlic and coconut milk.

LAMB ROGAN JOSH GF 21
Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.

SEA BASS CURRY GF 24
Sea bass cubes cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices.

SALMON TIKKA MASALA GF 21
Roasted salmon cube, slowly simmered in tomato cream sauce.

SHRIMP CURRY GF 22
Kerala style coconut curry tempered with mustard seeds and curry leaves.

from the clay oven

RACK OF LAMB GF 28
Australian Lamb Rack Marinated in hung yogurt & exotic spices skewered in clay oven served with side of veg pulao.

TANDOOR SALMON GF 26
Grilled salmon fillet flavored with herbs and spices skewered in clay oven.

LAMB SEEKH KABAB GF 21
Ground lamb, ginger, mint, spices skewered in clay oven served with veg pulao.

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

TANDOOR SHRIMP GF 27
Tiger Prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.

TANDOORI SEA BASS GF 35
Lime juice, garlic, cumin marinated in hung yogurt and spices skewered in clay oven served with veg pulao.

MIX TANDOORI KABABS PLATTER GF 37
Seekh kabab, salmon, sea bass, tandoori chicken and rack of lamb skewered in clay oven served with vegetable pulao.

SEA FOOD TRIO PLATTER GF 37
Tiger prawn, salmon, sea bass skewered in clay oven served with veg pulao.

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

TANDOOR PANEER TIKKA GF 18
Cottage cheese marinated in hung yogurt and spices skewered in clay oven.

Accompaniments & Rice Delicacy

WHITE BASMATI RICE GF V 3.5

VEG PULAU GF V 6
Seasoned Basmati rice tossed with mix vegetables.

COCONUT RICE GF V 6
Basmati rice, mustard seeds, coconut milk and curry leaf

JEERA RICE GF V 6
Basmati rice, cumin seed and cilantro

RAITA GF 6
Yogurt with cucumber, mint & toasted cumin seed

ONION, CHILLI & LIME 3.5

TIKKA MASALA SAUCE 7

TANDOORI Baked Bread

UNLEAVENED FLOUR BREADS

PLAIN NAAN 3.5

BUTTER NAAN 4

GARLIC NAAN 5

PESTO CILANTRO NAAN 5

CHEESE NAAN 6

ONION CHILLI KULCHA 6

BREAD BASKET 13

Butter naan, garlic naan and potato & peas kulcha

TANDOORI ROTI V 4

Whole wheat bread

AALO KA PARATHA V 6

Whole wheat bread stuffed with potatoes and peas.



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STARTERS

VEG PAKORA **V**
Mixed vegetables fritters, chickpea batter flavoured with cumin and spices

VEG SAMOSA **V**
Crispy turnovers stuffed with spiced potatoes & peas.

VEG MANCHURIAN **V**
Crisped cauliflower, onion, tomato, bell pepper tossed in soy, garlic and cumin.

AVOCADO CHAAT **GF**
California fresh Avocados, spiced potatoes, puffed rice.

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

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

CHICKEN MOMO
Famous Nepalese style steamed chicken dumpling served with tomato & sesame chutney.

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

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

PRAWN PERI PERI **GF**
Tiger shrimp seasoned with hand pound chili, garlic, lime and coconut sauce.

soup & salad

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

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

GRAPE AND AVOCADO SALAD **GF**
Organic baby arugula, beet, cherry tomato, goat cheese with raspberry walnut vinaigrette dressing.

vegetarian curry

CURRY ENTREES SERVED WITH WHITE BASMATI RICE

8 PALAK PANEER **GF** **16**
Watsonville spinach cooked with cottage cheese, garlic and cream.

8.5 VEG KOFTA **GF** **16**
Home made cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.

10 ROYAL SHAHI PANEER **GF** **17**
Homemade cottage cheese simmered in special cashew and onion tomato sauce.

13 MATAR PANEER **GF** **16**
Cottage cheese, green peas, onion & tomato masala.

11 DAAL MAKHANI **GF** **16**
Whole black lentils simmered on low fire with red chillie, ginger, garlic, tomatoes and ghee.

5 TARKA DAAL **GF V** **15**
Combination of yellow and red lentils tempered with garlic, red chillies, turmeric and cumin.

12 KADHAI BHINDI **GF V** **15**
Crispy fresh fried cut okra, onion, tomatoes, lime and mango powder.

14 CHANA MASALA **GF V** **15**
Garbanzo beans cooked with onion and tomatoes.

14 ALOO GOBI **GF V** **15.5**
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, cilantro.

EGGPLANT CURRY **GF V** **17**
Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves.

8 MUSHROOM MASALA **GF V** **16**
Button mushroom, cumin, garlic, tomato, onion and blend of spice.

9 VEGETARIAN CURRY **GF V** **17**
Seasonal mixed vegetable sautéed with curry leaf, mustard seed, spices and coconut milk.

Biryani

VEGETARIAN BIRYANI **GF V**
Saffron basmati rice, mixed vegetables, mint, fried onions cooked in dum style. **18**

CHICKEN BIRYANI **GF**
Saffron basmati rice, chicken, mint, fried onions cooked in dum style. **20**

LAMB BIRYANI **GF**
Saffron basmati rice, lamb, mint, fried onions cooked in dum style. **22**

* Vegan-friendly items. * Gluten-free items.

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

* PARTY OF SIX & OVER WE INCLUDE 18% GRATUITY.

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