



EST. 2019

chicken | Lamb | seafood

Each entree are served with white basmati rice

CHICKEN TIKKA MASALA GF	20.95
Roasted chicken breast, slowly simmered in tomato cream sauce.	
BUTTER CHICKEN GF	20.95
Shredded tandoori chicken, slowly simmered in tomato cream sauce.	
CHICKEN CURRY GF	20.5
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.	
MURG MALABAR GF	21
Chicken simmered in coconut milk with mustard seeds and spices.	
CHICKEN KORMA GF	21.95
Boneless chicken cooked in tomato, onion, blend of spices, and cashew cream sauce.	
LEMON GRASS CHICKEN CURRY	21.95
Boneless Chicken cooked in Gravy based of red bell pepper Coconut milk, Lemon grass and Spices	
LAMB SHANK VINDALOO GF	24.5
Six hour braised Colorado lamb shank cooked in chili and vinegar sauce.	
LAMB MALABAR GF	23
Boneless lamb cube, curry leaf, mustard seed, garlic and coconut milk.	
KASMIRI ROGAN JOSH GF	23
Stewed Colorado lamb chunks, blend of spices, brown onion & tomatoes.	
SALMON COCONUT CURRY GF	24
Wild Salmon cubes cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices.	
SHRIMP CURRY GF	24
Shrimps in delicious Goan style onion sauce with coconut cream.	
LEMON GRASS GINGA CURRY V	24
Shrimp cooked in Gravy based of Coconut milk, Lemon grass and Spices	
SEABASS CURRY GF	24.95
Chilean seabass cube Kerala-style coconut curry tempered with mustard seeds and curry leaves.	

Accompaniments & Rice Delicacy

WHITE BASMATI RICE GF V	3
VEG PULAU GF	6
Seasoned Basmati rice tossed with mix vegetable.	
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	5.95
Yogurt with cucumber, mint & toasted cumin seed	
ONION, CHILLI & LIME	5
TIKKA MASALA SAUCE	7

from the clay oven

Each entree are served with white basmati rice

RACK OF LAMB GF	31
Australian Lamb Rack Marinated in hung yogurt & exotic spices skewered in clay oven.	
PESABARI LAMB SEEKH KABAB GF	24
Ground lamb, ginger, mint, spices skewered in clay oven.	
TANDOORI CHICKEN GF	23
Chicken-On-Bone in A Traditional Classic Tandoor Marinade skewered in clay oven.	
GREEN HERB CHICKEN	23
Chicken thigh marinated in green herb and chef especial spices yogurt sauce, roasted in our tandoori oven	
SEA BASS GF	38
Lime juice, garlic, cumin marinated in hung yogurt, and spices skewered in a clay oven.	
TIGER GINGA GF	29
Tiger Prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.	
TANDOOR SALMON TIKKA GF	30
Grilled salmon fillet flavored with pesto, herbs and spices skewered in clay oven.	
SEAFOOD PLATTER GF	39
Tiger prawn, salmon, sea bass skewered in clay oven.	
MIX TANDOORI PLATTER GF	40
Seekh kebab, salmon, sea bass, tandoori chicken, and rack of lamb skewered in a clay oven.	
ACHARI TANDOORI VEGETABLE GF	21
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.	



EST. 2019

STARTERS

- VEGETABLE SAMOSA** **V** **9.5**
Crispy patties stuffed with spiced potatoes & peas.
- TANDOORI PANEER TIKKA** **GF** **13**
Cottage cheese, bell pepper, onion marinated in spices and skewered in a clay oven.
- GOBI MUNCHURIAN** **V** **11.5**
Crisped cauliflower, onion, tomato, bell pepper tossed in soy, garlic and cumin.
- ACHARI TANDOORI MUSHROOMS** **12.95**
button mushrooms marinated in a special home made pickle & hunk curd, then slowly roasted in our traditional clay oven
- PAPADUM** **GF V** **5**
Crisp cracker made with lentil.
- ADRAKI MURG** **GF** **13.95**
Chicken breast marinated in ginger and fresh lime juice
- CHEESE STUFF KABAB** **GF** **13.95**
Goat cheese stuffed in ground lamb skewered in a clay oven.
- CAJUN MALABAR PRAWN** **GF** **14.5**
Tiger prawns garlic, curry leaf, mustard seeds and coconut sauce

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** **21**
Saffron basmati rice, chicken, mint, fried onions cooked in dum style.
- LAMB BIRYANI** **GF** **24**
Saffron basmati rice, lamb, mint, fried onions cooked in dum style.

vegetarian curry

Each entree are served with white basmati rice

- PALAK PANEER** **GF** **17**
Watsonville spinach cooked with cottage cheese, garlic and cream.
- MALAI KOFTA** **GF** **16.95**
MALAI KOFTA
- SHAHI PANEER** **GF** **18**
Homemade cottage cheese simmered in special cashew and onion tomato sauce.
- MATAR PANEER** **GF** **16.95**
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** **15.5**
Combination of yellow and red lentils tempered with garlic, red chilies, turmeric and cumin.
- KADHAI BHINDI** **GF V** **16**
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** **16.95**
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.
- LEMON GRASS MIX VEG CURRY** **GF V** **17**
Seasonal mix vegetable cook with chef especial white curry sauce
- TOFU MOILEE** **V GF** **17**
Pieces of tofu simmered in a coconut curry with curry leaf onions and fresh tomatoes
- TOFU MATTER** **V GF** **17.95**
Tofu and peas with a roasted cumin tempering touch with coconut milk

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