





श्रुआत APPETIZERS

Poppadum, Pickle, Chutney

Mix Tandoori Grill

Vegetable Samosas

Spiced potatoes and green peas wrapped with crispy pastry.

Tandoori Prawns

Balchao Goan Prawns with a sweet tangy Chilli Marinade.

Onion Bhaji

Onion and fresh herbs mixed with gram flour and marinated with aromatic spices.

Tandoori Chicken Tikka

Fillets of Chicken marinated in yoghurt, Fenugreek and fresh ground spices cooked in a tandoor.

साझा खाना MAINS

Choose any 4 mains from below

Chicken Tikka Makhani

Tandoori roasted chicken tikka cooked in in a creamy tomato and fenugreek sauce, exotic spices.

Shrimp Jalfrezi

Shrimp sautéed with chili, pepper and onions. A hot and spicy treat!

Mutton Vindaloo

A red fiery Goan Lamb curry of marinated meat, Curry paste, and spices.

Dal Tadka

Creamed lentils with aromatic spices, cooked, with garlic and onions.

Bhindi Do Pyaza

Okra cooked with onions, ginger, tomatoes, and spices.

Palak Paneer

Cubes of Indian Cottage Cheese, spinach puree.

सह व्यंजन ACCOMPANIMENTS

Naan, Basmati Rice

मीठा SWEET TEMPTATIONS

Gulab Jamun

Deep fried milk dumplings, rose water and cardamom syrup.

Phirni

The all-time favorite, crushed rice and saffron pudding.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness to young children, seniors and those with comprised immune systems.





