



Complimentary roasted **Papad**^{GF | V} served with Mint Chutney and Tamarind Chutney

Charcoal-Fired Tandoor Oven

seasoned in unique spice blends and roasted in our clay oven

Tandoori Murgh^{GF}
chicken thighs, garlic, yogurt 20

Paneer Tikka^{GF}
cheese, garlic, ginger 18

Saloni Macchi^{GF}
salmon, garlic, turmeric 24

Seekh Kabab^{GF}
minced lamb, onions, garlic 22

Tandoori Lamb^{GF}
lamb chops, ginger, yogurt 24

Murgh Tikka^{GF}
chicken breast, garlic, yogurt 22

Tandoori Shrimp^{GF}
roasted shrimp, ginger, yogurt 24

Appetizers

Samosa
crispy turnover
vegetable^V 6 | lamb 9

Maharaja Fish Pakora^{GF}
original Singh family recipe
catfish, turmeric, cumin 10

Sixty Five
chicken, red chili, garlic 12

Masala Noodles
turmeric, cumin, ginger
vegetable^V 7 | paneer^V 8 | chicken 10

Pakora
crispy fritters
vegetable^{GF | V} 6 | palak^{GF | V} 7 | paneer^{GF} 8

Masala Dosa^{GF | V}
lentil crepe, potatoes, sambar 15

Chaat
potatoes, chickpeas, yogurt 10

Lahsooni Gobhi^V
cauliflower, chili sauce, cilantro 11

Chili
chili sauce, bell peppers, cilantro
chicken 12 | paneer^V 9

Piajh Bhaji^{GF | V}
crispy onion fritters 7

Soup & Salad

Chana Salad^{GF | V}
chickpeas, cucumber, tomatoes 7

Mulligatawny Soup^{GF | V}
lentils, turmeric, lemon 7

Shared Plates

Vegetable Sampler
vegetable^{GF | V} & paneer pakora^{GF}, samosa^V 18

Tandoori Sampler^{GF}
murgh, shrimp, murgh tikka, seekh kabab 24

Sides

Mango Pickle^{GF | V} 3 **Cucumber Raita**^{GF} 4

Basmati Rice 5 **Papad**^{GF | V} 3

Yogurt 4

Vegetable

choice of spice level;
served with Basmati rice^V

Navratan Korma^{GF}
fresh vegetables, turmeric, cream 16 | 17^{VO}

Dal Tadka^{GF | V}
lentils, onions, tomatoes 15

Aloo Gobhi^{GF | V}
sautéed cauliflower, potatoes, turmeric 16

Malai Kofta
cheese dumplings, tomatoes, cream 16 | 17^{VO}

Aloo Chole^{GF | V}
chickpeas, potatoes, garlic 15

Matar Paneer^{GF}
cheese, green peas, onions 15

Dal Makhani^{GF | V}
lentils, kidney beans, tomatoes 15

Shahi Paneer^{GF}
cheese, tomatoes, cream 16 | 17^{VO}

Baingan Bharta^{GF | V}
baked eggplant, onions, garlic 16

Chana Masala^{GF | V}
chickpeas, tomatoes, turmeric 15

Bhindi Masala^{GF | V}
sautéed okra, onions, tomatoes 15

Breads

baked in our clay oven

Naan 3
aloo | garlic | ginger | onion | cheese 4

Peshwari
cashew nuts, raisins 4

Keema
minced lamb 4

Paratha
whole wheat
plain^V 3 | aloo^V 4

Tandoori Roti^V | **Chapati**^V
whole wheat 3

GF (Gluten-Free)
V (Vegan)
VO (Vegan Option – Coconut Milk)
S (Substitute Cream with Coconut Milk)

Please notify your server of any food allergies.
20% gratuity will be added to parties of 6 or more.
Prices and menu subject to change.

Signature

choice of spice level;
served with Basmati rice^V

Traditional Curry^{GF}
ginger, garlic, onions
chicken 18 | lamb 19 | goat 19
add mushroom 2

Makhani^{GF}
chicken, tomato, cream 18 | 19^S

Rogan Josh^{GF}
lamb, onions, cream 19 | 20^S

Vindaloo^{GF}
potatoes, onions, garlic
chicken 18 | lamb 19

Murgh Kerala^{GF}
chicken, red chili, coconut milk 18

Shahi Korma^{GF}
turmeric, garlic, cream
chicken 18 | lamb 19
substitute with coconut milk 1

Saag^{GF}
puréed spinach, ginger, garlic
paneer 17 | chicken 18 | lamb 19

Masala^{GF}
tomato, garlic, cream
chicken tikka 18 | lamb 19 | shrimp 21
add mushroom 2
substitute with coconut milk 1

Mango^{GF}
mango chutney, ginger, garlic
chicken 18 | lamb 19

Biryani^{GF}
sautéed basmati rice, garlic, turmeric
vegetable^V 16 | chicken 18 | lamb 19

Murgh Madras^{GF}
chicken, coconut milk, garlic 18

Desserts

Ice Cream^{GF}
mango | pistachio kulfi 5

Gulab Jamun
doughnuts, cardamom, syrup 6

Kheer^{GF}
rice, milk, raisins 5