



Charcoal-Fired Tandoor Oven

marinated and seasoned in unique spice blends; roasted in our clay oven

Tandoori Murgh

chicken thighs, garlic, yogurt 16

Paneer Tikka

cheese, garlic, ginger 15

Saloni Macchi

salmon, garlic, turmeric 20

Seekh Kabab

minced lamb, onions, garlic 18

Tandoori Lamb

lamb chops, ginger, yogurt 20

Murgh Tikka

chicken breast, garlic, yogurt 16

Tandoori Shrimp

roasted shrimp, ginger, yogurt 22

Appetizers

Samosa

potatoes, green peas, cumin 5

Maharaja Fish Pakora

*original Singh family recipe
catfish, turmeric, cumin 9*

Sixty Five

chicken, red chili, garlic 8

Pakora

*crispy fritters
vegetable | paneer | chicken 5-7*

Masala Dosa

lentil crepe, potatoes, sambar 13

Chaat

potatoes, chickpeas, yogurt 7

Lahsooni Gobhi

cauliflower, chili sauce, cilantro 8

Soup & Salad

Chana Salad

chickpeas, cucumber, tomatoes 5

Mulligatawny Soup

lentils, turmeric, lemon 5

Shared Plates

Vegetable Sampler

vegetable, paneer parkora, samosa 16

Pakora Sampler

chicken, fish parkora 16

Tandoori Sampler

murgh, shrimp, murgh tikka, seekh kabab 20

Sides

Mango Pickle 3

Cucumber Raita 4

Basmati Rice 4

Papad 2

Yogurt 3

Vegetable

*choice of spice level;
served with Basmati rice*

Navratan Korma

fresh vegetables, cashew nuts, cream 13

Dal Tadka

lentils, onions, tomatoes 12

Aloo Gobhi

sautéed cauliflower, potatoes, turmeric 13

Malai Kofta

cheese dumplings, tomatoes, cream 13

Aloo Chole

chickpeas, potatoes, garlic 12

Matar Paneer

cheese, green peas, onions 13

Dal Makhani

lentils, kidney beans, tomatoes 12

Shahi Paneer

cheese, tomatoes, cream 13

Baingan Bharta

baked eggplant, onions, garlic 13

Chana Masala

chickpeas, tomatoes, poori 12

Bhindi Masala

sautéed okra, onions, tomatoes 13

Breads

baked in our clay oven

Naan 4

aloo | garlic | ginger | onion | cheese 5

Peshwari

cashew nuts, raisins 5

Keema

minced lamb 5

Paratha

whole wheat, potatoes 5

Tandoori Roti | Chapati

whole wheat 5

Signature

*choice of spice level;
served with Basmati rice*

Traditional Curry

*ginger, garlic, onions
chicken | lamb | goat 14-16
add mushroom 2*

Makhani

chicken, tomato, cream 14

Rogan Josh

lamb, onions, cream 15

Vindaloo

*potatoes, onions, garlic
chicken | lamb 14-15*

Murgh Kerala

chicken, red chili, coconut milk 14

Shahi Korma

*turmeric, cashew nuts, cream
chicken | lamb 14-15*

Saag

*puréed spinach, ginger, garlic
paneer | chicken | lamb 13-15*

Masala

*tomato, garlic, cream
chicken tikka | lamb | shrimp 14-17
add mushroom 2*

Mango

*mango chutney, ginger, garlic
chicken | lamb 14-15*

Biryani

*sautéed basmati rice, garlic, cashew nuts
vegetable | chicken | lamb 13-15*

Murgh Madras

chicken, coconut milk, garlic 14

Desserts

Ice Cream

mango | pistachio kulfi 5

Gulab Jamun

doughnuts, cardamom, syrup 6

Kheer

rice, milk, raisins 5

*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.*