

MENU

what's on Tap?!

Please check with your server for our current selections

Onion Bhaji Thinly sliced onion in chickpea batter	8
Pakorras Assorted fritters in chickpea batter VEGETABLE 8 PANEER 10 FISH 10	10
ImliBaingan Fine chips of eggplant topped with tamarind sauce and cheddar cheese	10
AlooChaat / Samosa Chaat Potatoes or Samosas topped with yogurt, tamarind and mint sauce	9
Samosa Crispy pastry stuffed with spiced potatoes and peas or minced lamb	ALOO 9 KHEEMA 10
Lassuni Gobi Crispy cauliflower florets tossed in a tomato and garlic sauce	10
Prawn Balchao Prawns in a tangy tomato based sauce, a Goan specialty	14

RICE & BREADS

Biryani Layers of basmati rice cooked traditionally with herbs and spices CHICKEN 20 LAMB 21 GOAT 22 FISH 22 SHRIMP 23 VEGETABLE 17	
Naan A choice of plain, sesame, onion seeds, ginger, garlic, rosemary, basil	5
Kulcha Choice of onion, paneer, cheddar cheese, chicken tikka, potato or Pashwari (nuts)	6
Tandoori Roti / Chapati Whole wheat flat bread cooked in the tandoor or on a tawa	6
Paratha Stuffed whole wheat bread cooked on a griddle with a choice of onion, garlic, potato, chicken tikka and keema	6

FROM THE TANDOOR (SERVED ON A SIZZLER)

Can be ordered as an entrée and will include a naan or rice and a small curry sauce, for an additional \$5

Mixed Vegetables Infused with herbs and lime juice	16
PaneerTikka / Tofu Cottage cheese with spices cooked on skewers	17
Chicken Tikka Chicken kebabs cooked with three different marinades	18
Tandoori Chicken Chicken drumsticks cooked in the tandoor	18
Seekh Kebabs Minced lamb patties cooked on a griddle, flavored with mint and ground garam masala	18
Methi Salmon Salmon lightly marinated in fenugreek, ginger and garlic	19
Tandoori Prawns Jumbo prawns cooked to perfection in the tandoor	25
Imli Ki Champe Lamb chops infused with tamarind, ginger and garlic	25
Meat Sizzler	28

(Trio of Chicken, Lamb Chops & Seekh Kebab)

CURRIES

Chicken 20 | Lamb 21 | Goat 22 | Fish 22 | Shrimp 23 Paneer 18
| Tofu 17 | Vegetable 17

Tikka Masala

A tomato cream sauce flavored with fenugreek leaves

Korma

Creamy, almond based gravy with a touch of saffron

Moilee

Fish or shrimp cooked in a very mild coconut curry

Saag

Spinach greens with onions, mildly spiced and flavored with fenugreek

Jalfrezi

Medium spiced tomato curry with stir-fried onions, bell peppers and tomatoes

Goan

A delightful concoction of green chilies, coconut, coriander and vinegar

Bhuna

A well-spiced curry where the meat is cooked with the spices in its own juices resulting in a thick and strongly flavoured sauce

Madras

Medium-to-hot gravy tempered with mustard seeds, curry leaves and finished with coconut milk

Vindaloo

A fiery combination of freshly roasted and ground spices and condiments from Goa cooked with potatoes

Phaal

An excruciatingly hot curry, more pain and sweat than flavor.

For our customers who do this on a dare, we require you to state a verbal disclaimer not holding us liable for any physical or emotional damage after eating the curry.

If you do finish your serving, a bottle of beer is on us, as is a certificate of completion and your picture in the (P)hall of fame.

VEGETARIAN

(Vegan options available)

Chana Masala (Vegan) Chickpeas with tomatoes, onions and spices	17
PeeliDaal (Vegan) Yellow lentils flavored with garlic and herbs	16
DaalMakhani Black lentils slow cooked over an earthen oven	16
Aloo Gobi Potatoes and cauliflower florets cooked home style	16
MatarPaneer Cottage cheese and peas in a creamy tomato and onion sauce	18
MalaiKofta Vegetable and cheese dumplings in a nutty tomato sauce	18

SIDES

Raita	5
Phaal Curry Sauce	6
Excruciatingly hot curry sauce	
Tomato Chutney	5
Mango Chutney	5
Mixed Pickle	5

“Consuming raw or uncooked meats, poultry, shellfish, or egg may increase your risk of foodborne illnesses.”