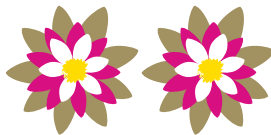


Desserts

ZAFRANI RICE KHEER Rice pudding with Saffron	7.9
STUFFED GULAB JAMUN Saffron and nuts stuffed cheese dumplings soaked in honey rose syrup	7.9
KESRAI CHENNA MALAI Cheese nuggets in saffron flavored cream sauce	7.9
MANGO KULFI Frozen Mango and milk Indian ice cream	7.9
BADAM PISTA KULFI Saffron flavored almond kulfi ice cream	7.9
PINEAPPLE BRÛLÉE Pineapple Crème with torched caramelized sugar	7.9
CHOCOLATE MOLTEN CAKE Chocolate cake and a soufflé	8.9

Hot Beverages

CHAI	3
GREEN TEA	3
BLACK TEA	3
COFFEE	4



Ports

COCK BURN'S PORT	7
DOW'S FINE RUBY PORT	7
DOW'S LATE BOTTLED VINTAGE PORT	8

Dessert Cocktails


EXPRESSO MARTINI vodka, kaluha, expresso liqueur, simple syrup	10
BALEY'S CHOCOLATE MARTINI bailey's, vodka, godiva chocolate liqueur	10
SPICED CAKE MARTINI spiced vodka, bailey's	10
CHAI MARTINI vodka, amaretto, chai	10
CHAI WHITE RUSSIAN vanilla vodka, half n half, chai	10
FRUIT CAKE maker's mark, triple sec, lemon juice, cranberry juice	10



Appetizers

AVOCADO JHALMURI 	6.9
Rice puffs and avocado layered with mix of onion, tomato, mint and tamarind bouquet	
CHAAT PAPRI	5.9
Crispy wafers with onion, tomato, potato tamarind and mint chutney with a hint of yogurt	
SAKOON SPECIAL SAMOSA 	5.9
Seasoned potato and peas in pastry shell	
DAHI KE KABAB	6.9
Hung Yogurt infused with roasted cumin, coriander, ginger & red onions	
DELHI KI ALOO TIKKI 	5.9
Grilled seasoned potato medallions with chutney	
LASOONI GOBI 	6.9
Cauliflower tossed with garlic flakes, served in roasted garlic tomato sauce	
PANCH PORAN PANEER TIKKA	9.9
Cottage cheese marinated in five spiced seeds and tandoori roasted	
KEEMA POTLI	7.9
Dry spices flavored ground lamb in twisted pastry shell	
BASIL SEEKH KABAB 	9.9
Clay oven cooked, spiced ground chicken kabab with fresh basil	
ACHARI CHICKEN TIKKA 	10.9
Chicken cubes marinated in pickled spices, finished in clay oven	
FISH KOLIWADA	8.9
Fried fish marinated in ginger and garlic spices	
KOCHIN CRAB CAKE	9.9
Tender crab mixed with seasonal fish & spices served with mango sauce	
TANDOORI TRIPLE PLAY 	13.9
Combination of triple grilled delicacy, Lamb Chop, Achari Chicken Tikka and Seasoned Fish	

Soups and Salads

TOMATO AND FENNEL SOUP  	6.9
Fresh tomato reduction flavored with fresh fennel	
MULLIGATAWANY SOUP 	7.9
Specialty South Indian lentil soup spiced with cochin pepper corns and chicken broth	
MANGO OLIVE SALAD  	7.9
Juliennes of mango, cucumber, olives, bell pepper, olive oil and mint	
MESCLUN HOUSE SALAD 	6.9
Fresh mix of greens, grapes, avocado and pineapple with honey mustard dressing	

Accompaniments


SUBZ RAITA	4
Yogurt with cucumber, carrot and roasted cumin	
PINEAPPLE RAITA	5
Pineapple infused Yogurt	
ROASTED PAPPADUM	3
Roasted Punjabi lentil crackers with crushed pepper-corns	
MANGO CHUTNEY	3
Sweet mango preserve treat	
MIXED PICKLE	3
Indian spicy mixed pickle	

Tandoor

Charcoal fired clay oven for vertical grilling

TANDOORI VEGGIES 	13.9
Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple	
SOUFIYA PANEER 	14.9
Marinated Cheese cubes, fennel, roasted red pepper and spices with spring salad	
TANDOORI CHICKEN [HALF] 	12.9
Roasted chicken on bone with Tandoori masala, served with mint and tamarind sauce	
TANDOORI CHICKEN [FULL] 	19.9
Roasted chicken on bone with Tandoori masala, served with mint and tamarind sauce	
LEMONGRASS MURGH TIKKA 	14.9
Chicken chunks marinated in lemon grass stalk with lemon juice and ginger, garlic paste	
KAKORI SEEKH KABAB 	18.9
Ground lamb infused with herbs and spices, onion, bell pepper	
FRONTIER LAMB KI CHAMPEIN 	25.9
Lamb rack in cumin, dry ginger, Kashmiri pepper marinade, grilled to perfection	
SAMUDRI PRAWN 	21.9
Tiger Prawns marinated in yogurt and spices, served with tomato chutney	
PESTO SALMON TIKKA 	19.9
Grilled salmon fillet flavored with pesto, herbs and spices	
SEABASS KE TIKKEY 	26.9
White pepper seasoned Seabass marinated in yogurt, grilled on skewers, accompanied with rice	
MIXED GRILL TANDOOR SE 	25.9
House specialty Lamb Chops, Shrimps, Achari Chicken Tikka, and Seekh Kabab. Served with chef's special Dal and clay oven baked Naan	

Seafood Entrée

CHILI FISH 	17.9
Indo-Chinese style fish stir fried with soy, tomato and chili sauce	
MEEN MOLIE	18.9
Traditional Kerala Fish, Shrimp curry cooked in coconut milk, onion and curry leaf	
GOAN SHRIMP	18.9
Shrimps in delicious Goan style onion sauce with coconut cream	
KONKANI FISH CURRY	17.9
Regional Fish curry from the Konkan region of Maharashtra	

Biryani & Rice

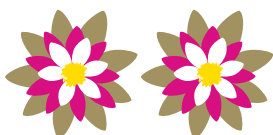
Pot sealed Basmati Rice Biryani with aromatic herbs and spices, accompanied with yogurt raita	
SUBZ DUM BIRYANI (VEGETABLE)	14.9
CHICKEN DUM BIRYANI	16.9
LAMB DUM BIRYANI	17.9
COCONUT RICE	5
South Indian rice flavored with coconut, curry leaf and mustard seeds	
SAFFRON RICE	4
Long grained Basmati Rice with Saffron	

Vegetarian Entrée

DAL SAKOON 	12.9
Traditional Punjabi black lentils simmered on low fire with tomato, red chillies, ginger and garlic	
TARCA DAL 	12.9
Combination of yellow and red lentils tempered with curry leaves, red chillies and mustard	
CHANA PINDI 	12.9
Rawalpindi style Chic peas tempered with spices	
SAAG PASAND SE 	13.9
Garden fresh spinach cooked with ginger, garlic, onions with your choice of cheese/potato/corn/lotus seeds	
KADHAI BHINDI 	13.9
Fresh okra tossed with onion, tomato, bell pepper and spices	
ADRARI GOBI 	13.9
Cauliflower and ginger cooked with seasoned spices	
PHOOL MAKHANE KI SABZI	14.9
Popped lotus seeds prepared with Indian cottage cheese, green peas and cashew nut sauce	
SUBZ JHALFREZI 	13.9
Farm fresh vegetables tossed in homeground spices with onion and tomato sauce	
MIRCHI BAINGAN KA SALAN  	14.9
Indian eggplant and sweet pepper simmered in roasted peanut and coconut spices with tamarind and curry leaves	
SHAM SAVERA KOFTA	14.9
Spinach dumplings stuffed with cheese, dry fruits, served in tomato sauce	
PANEER PESHAWARI 	14.9
Baton cut Farmers Cheese, onion, bell pepper simmered in tomato, onion sauce mix	
SHAHI PANEER 	14.9
Fresh cottage cheese cubes cooked in onion, yogurt and cashew nut sauce	

Breads

Unleavened white flour breads baked in charcoal fired clay oven	
PLAIN NAAN	3
GARLIC NAAN	4
ROSEMARY NAAN	5
PESTO NAAN	5
KASHMIRI NAAN	6
Stone Ground whole-wheat bread	
TANDOORI ROTI	3
LACHHA PARATHA	4
Stuffed Kulcha	
POTATO & PEAS KULCHA	5
ONION KULCHA	5
CHEESE KULCHA	6
BREAD BASKET	12
Lacha Paratha, Garlic Naan and Plain Naan	



GLUTEN FREE










VEGAN



SPICY

18% gratuity will be added to parties of 6 or more

Non-Vegetarian Entrée











MURGH SAKOON 	14.9
Cubes of chicken, onion, and bell peppers cooked in onion and tomato sauce, flavored with coriander seeds	
CLASSIC CHICKEN CURRY 	14.9
Cubes of Chicken cooked in traditional onion and cashew nut paste	
MURGH CHETTINAD  	14.9
Spicy pepper corn and fennel, boneless chicken curry from Chettinad region of South India	
BUTTER CHICKEN 	14.9
Butter infused tomato sauce Chicken, finished with fenugreek cream	
CHICKEN TIKKA MASALA 	15.9
Oven grilled boneless breast meat cooked in onion and tomato sauce mix with onion and bell pepper	
CHICKEN SAAG 	15.9
Boneless chicken cooked with Indian spices and simmered in spinach sauce	
SUNEHRI MURGH 	14.9
Chicken cubes cooked in a mild cashew nut and onion sauce finished with yogurt cream and saffron	
KASHMIRI ROGAN JOSH 	17.9
Kashmiri delicacy of lamb in fennel flavored onion gravy	
BHUNA GOSHT 	17.9
Popular lamb specialty made with golden onions, whole spices in thick gravy sauce	
SAAG GOSHT 	17.9
Boneless lamb cooked with Indian spices and simmered in spinach sauce	
GOSHT MALABAR 	17.9
Southern Indian style Lamb simmered in coconut milk, tempered with mustard seeds and curry leaves	
GOSHT VINDALOO  	17.9
Goan style lamb in chili pepper sauce, finished with wine vinegar	

Jain Entrées

Cooked with No Onion and No Garlic

GOBI MATAR	13.9
Cauliflower and green peas cooked with spices	
BHINDI MASALA	13.9
Fresh okra cooked with chef's special spices	
CHANA PINDI	13.9
Rawalpindi style Chic peas tempered with spices	
PANEER BUTTER MASALA	14.9
Fresh cottage cheese cubes cooked in tomato based gravy	

Vegan Entrées

TARCA DAL  	13.9
Combination of yellow and red lentils tempered with curry leaves, red chillies and mustard	
CHANA PINDI  	13.9
Rawalpindi style Chic peas tempered with spices	
SAAG PASAND SE  	13.9
Garden fresh spinach cooked with ginger, garlic, onions with your choice of potato/corn/lotus seeds	
KADHAI BHINDI  	13.9
Fresh okra tossed with onion, tomato, bell pepper and spices	
ADRARI GOBI  	13.9
Cauliflower and ginger cooked with seasoned spices	