

DINNER ENTREES

Vegetarian

Saag Paneer : <i>Cubes of paneer in savory freshly chopped spinach base</i>	15
Shahi Paneer - <i>Small cubes of paneer in a cream sauce</i>	16
Baby Eggplant Masala : <i>Whole eggplant simmered in tomato hot sauce (v)</i>	15
Okra Masala - <i>Cubed okra tossed with cumin, and garam masala (v)</i>	15
Aloo Gobi Mutter - <i>Home style potatoes with cauliflower and peas (v)</i>	15
Imli Beets and Paneer: <i>Must try medley of East meets West flavors</i>	16
Mumbai Dum Aloo: <i>Fingerling potatoes in a spicy tomato and onion sauce (v)</i>	15
Channa Masala: <i>Chickpeas cooked with tomatoes and onions (v)</i>	14
Yellow Dal: <i>Yellow lentils accented with garlic, ginger and green chilies(v)</i>	13
Dal Makhani: <i>Slow cooked creamy black lentils</i>	14
Maharani Dal: <i>Blend of 5 lentils</i>	15

Meat

Chicken Tikka Masala: <i>World famous with a twist of smoked peppers</i>	17
House Chicken Curry : <i>House recipe of curry leaves, ginger, fennel, coriander</i>	17
Jalfrezi: <i>Peppers and onions. (Choice of chicken, lamb, beef, paneer)</i>	17/19/17/16
Kashmiri Dahi Chicken: <i>Yogurt, tomato, onion, whole spices</i>	18
Goan Pork Vindaloo: <i>The original with red chilies, garlic and vinegar</i>	17
Lamb Rogan Josh: <i>Tender boneless lamb marinated with a blend of spices</i>	20
Rara Gosht: <i>Cubes of lamb cooked in minced lamb thick savory gravy</i>	23
Beef Curry : <i>Family recipe and customer favorite. Hearty spicy sauce.</i>	17

Seafood

Ginger Salmon: <i>Ginger, lemon juice and diced tomatoes</i>	22
Coconut Curry Shrimp: <i>Coconut milk, turmeric, spices, and garam masala</i>	20
Patti (Grandma) Fish Curry : <i>Tilapia, fresh spices, tomato, and curry leaves</i>	20
Fish Musallam: <i>Whole pomfret fish slow cooked in a spicy tomato onion sauce</i>	22

Specials

Imli Spicy Burger: <i>Blend of 3 cuts of beef served with brioche bun</i>	14
Tandoori Pizza: <i>Chicken, red onions, peppers, green chili, coriander</i>	15

RICE

BIRYANI

Basmati rice flavored with saffron and spices, layered with your choice of vegetables, chicken or lamb

Mixed Vegetable	15
Chicken	17
Lamb	19

RICE

Basmati	4
Lemon	5
Mixed Vegetable and Paneer	8
Coconut	6

BREADS

Naan

Plain	4
Cheese	5
Garlic	5
Chili	4
Mushroom	6
Peshawri (<i>Dried Fruit and nuts</i>)	6

Paratha

Lacha	4
Mint	5
Tandoori Roti	4