

Dinner Entrees

- *Vegetables* -

Saag Paneer - Small pieces of paneer in savory spinach base	15
Baby Eggplant – Cooked with tomatoes in a spicy hot sauce	15
Okra Masala - Cumin, garam masala and curry leaves	15
Beetroot Poriyal – Cooked with mustard seeds in a creamy sauce	16
Paneer Makhani - Small cubes of paneer in a creamy tomato sauce	16
Aloo Gobi Mattar - Home style potatoes with cauliflower and peas	15
imli Beetroot and Paneer - Semi dry and sautéed with cauliflower and peas	15
Mumbai Dum Aloo - Baby potatoes sautéed in a spicy tomato and onion sauce	15

- *Meat* -

Chicken Tikka Masala - Smoky cream sauce	17
House Chicken Curry - Chilies, curry leaves, ginger, fennel, and coriander seeds	17
Chicken Rezala - White gravy made with cashew nuts and poppy seeds	18
Pork Vindaloo - Red chilies, garlic and vinegar	17
Pork Curry – A family recipe made with tender pork belly pieces	16
Kashmiri Lamb Rogan Josh - Tender boneless lamb marinated with a blend of 15 spices	20
imli Lamb Chops - Spiced and grilled to perfection	23
Lamb Shank - Roasted and served in a wine reduction sauce	23
Beef Curry - A family recipe	17
Beef Bhuna - Slow cooked in spices and served semi-dry	17
Duck - Grilled, sliced and served with au jus sauce	20
Saag Lamb - Small pieces of lamb in savory spinach sauce	23
Saag Chicken – Small pieces of chicken in savory spinach sauce	18

18% gratuity will be added to parties of 5 or more. Please inform your waitstaff of any allergies or food restrictions.

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Dinner Entrees

- Lentils -

Channa Masala - Cooked with tomatoes and onions	13
Yellow Tadka Dal - Yellow lentils garnished with garlic, ginger and red chilies	14
Dal Makhani - Slow cooked creamy black lentils	14
Maharani Dal - Blend of 5 lentils	16

- Seafood -

Ginger Salmon - Ginger, garlic and turmeric sauce	22
Coconut Curry Shrimp - Coconut milk, turmeric, spices, and garam masala	20
Malabar Fish Curry - Sea Bass cooked in fresh spices, tomatoes, bay leaves, and curry leaves	20

- Tandoor -

MARINATED IN INDIAN SPICES FOR 24 HOURS THEN COOKED IN A CLAY OVEN

Grilled Paneer	13
Tandoori Root Vegetables	14
Tandoori Chicken	15
Chicken Gelafi	15
Basil Chicken	15
Saffron Chicken Tikka	15
Achari Chicken	18
Lamb Sheekh Kebab	16
Beef Kebab	14
Tandoori Salmon	17
Tandoori Shrimp	18

- Specials -

imli Spicy Burger - Blend of 3 cuts of beef	15
Tandoori Pizza - Tandoori Chicken, red onions, peppers, green chili and coriander	15

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Rice and Breads

- Hyderabad "Deccan" Biryani -

Vegetable	15
Chicken	17
Lamb	19

- Rice -

Basmati	4
Lemon	4
Mint	4
Coconut	4
Mixed Vegetable and Paneer Pulao	5
Jeera	4
Mixed Dried Fruit Pulao	6

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- Breads -

Naan

Plain	4
Cheese	4
Garlic	4
Chili	4
Olive	5
Mushroom with Truffle	6
Peshawari - Dried nuts and fruits	6

Paratha

Plain	4
Mint	4
Lachha	4

Tandoori Roti

4

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