

TAPAS

Stuffed pepper fritters (v)	6	Chicken Bites	9
<i>Fried peppers with stuffed potatoes</i>		<i>Chicken cubes with chilies, garlic</i>	
Imli Eggplant (v)	7	Chicken Chaat	10
<i>Drizzled with tamarind sauce and topped with chickpea noodles</i>		<i>Chicken, tamarind, yogurt sauce, chickpea crisps</i>	
Achari Mushrooms	8	Scotch Egg	10
<i>Mushrooms seasoned with garam masala and pickle spice blend</i>		<i>Boiled egg encased in a minced lamb meatball</i>	
Vegetable Samosa (v)	6	Indian Shepherds Pie	11
<i>Puff pastry filled with savory vegetables</i>		<i>Indian Shepard's Pie with ground lamb</i>	
Cauliflower Tikki (v)	7	Lamb Meatball	11
<i>Diced fried cauliflower cutlet</i>		<i>Fried lamb meatballs with cheese. House sauce</i>	
Crispy Okra (v) *	8	Lamb Samosa	7
<i>Julliened okra sprinkled with fennel</i>		<i>Puff pastry filled with spiced ground lamb</i>	
Vada Pau (v)	8	Kerala Beef	9
<i>Battered mashed potato cutlet in a bun</i>		<i>Cubed beef, garlic, ginger, turmeric, chili powder</i>	
Beetroot Croquet	7	Pork Spare Ribs	10
<i>Crispy beet and potato croquettes</i>		<i>Tandoori grilled, marinated with old monk rum. Served with house sauce</i>	
Crispy Brussels sprouts	8	Roasted Quail	12
<i>Roasted and pan sautéed</i>		<i>Lightly spiced and marinated succulent whole quail,</i>	
Deviled Egg Roast	6		
<i>Boiled egg, onions, tomatoes, fennel</i>			
Fish Bites	9	Shrimp Koliwada	12
<i>Succulent cube sized spiced fish</i>		<i>Spicy battered shrimp, peppers, chillies</i>	
Calamari	9	Scallops	10
<i>Fried squid, onions, bell peppers, cilantro</i>		<i>Fennel, cardamom, and curried lemon butter</i>	

TANDOOR

All meat and seafood is marinated for 24 hours cooked in a clay oven. Served in a tapas or entree portion

Grilled Paneer	8/13	Chicken Seekh Kebab	7/15
<i>Marinated in a yogurt sauce, smothered in tandoori spices</i>		<i>Ground chicken with onions, mint, cilantro, ginger and chillies</i>	
Mixed Vegetables	8/14	Achari Chicken	7/15
<i>Broccoli, mushrooms, cauliflower, carrots, and paneer</i>		<i>Marinated in pickled spices</i>	
Tandoori Salmon	10/21	Lamb Seekh Kebab	9/16
<i>Marinated in a yogurt sauce, smothered in tandoori spices</i>		<i>Ground lamb with onions, cilantro, ginger chillies</i>	
Tandoori Shrimp	12/21	Lamb Chops	14/23
<i>Marinated in a yogurt sauce, smothered in tandoori spices</i>		<i>New Zealand lamb marinated in lemon juice and tandoori spices</i>	
Tandoori Chicken	8/15	Beef Bihari Kebab	8/17
<i>Marinated in a yogurt sauce and whole spices</i>		<i>Marinated with yogurt, ginger, garlic, mustard oil</i>	

A service charge of 18% will be added to all parties of 5 or more persons. Please inform your server of any allergies or food restrictions. v - vegan. * House special, best sellers