

Appetizers

Vegetable Samosa / Chaat	9
Crispy turnovers filled with potatoes and green peas	
Aloo Tikki / Chaat	9
Spicy potato cakes served with tamarind and mint chutney	
Paalak Patte Ki Chaat	10
Crispy spinach, tomatoes, sev, yogurt and chutneys	
Delhi Paapri Chaat	9
Wheat crisps, potatoes, chickpeas, yogurt, tamarind chutney	
Kurkuri Bhindi	13
Crispy Okra in aromatic spices	
Bhel Poori	9
Assorted crisps and noodles, sweet and sour chutneys	
Malai Naan	9
Cream cheese, cilantro, jalapeño, bell peppers with creamy tomato sauce	
Hyderabadi Pathar kabab	15
Thin slices of marinated lamb, cooked on a hot, flat stone	
Bhagari Jhinga	17
Prawns in mustard seeds, curry, creamy tomato sauce	
Murgh Malova	14
Chicken marinated in apple cider vinegar, ground pepper, curry leaves, fiery red chilli	
Lahsuni Gobhi	13
Florets of cauliflower in tangy tomato garlic sauce	
Dahi ke Sholey	13
Crispy yogurt kababs, savory chutneys	
Hara Bhara kabab	13
Spinach patties, paneer, garam masala	
Crab and Cod tikki	16
Lump Crab and Cod cakes with aromatic Indian spices	

Soup and Salad

Ginger Pumpkin Soup	9
Turmeric creme fraiche and toasted pumpkin seeds	
Mulligatawny Soup	9
A spicy favorite of Anglo-India made with lentils, vegetables and chicken.	
Kachumber Salad	9
Mixed greens, cucumber, tomato, salad topped w/sliced almonds & raisins along w/chef's special dressing.	

Tandoor

Sikandari Raan	32
Leg of Lamb marinated in ginger, garlic, nutmeg, roasted Indian spices, finished in the tandoor	
Punjabi Chicken Tikka	23
Boneless chicken in yogurt and mild spices	
Murgh Malai Kabab	23
Chicken in yogurt, ricotta, cardamom, Indian spices	
Tandoori Chicken	Full 25 Half 15
Chicken marinated in hung yogurt, ginger, garlic, roasted spices, saffron	
Raunak-e-Seekh	25
Smoked ground lamb kababs with herbs, mace, garlic, coriander	
Masaledar Lamb Chops	45
Lamb chops marinated in nutmeg, cinnamon and aromatic Indian spices	
Jhinga Aatish	27
Jumbo prawns marinated in yogurt, roasted chiles and cilantro.	
Machli Tikka	28
Filet of Atlantic salmon and tandoori spices.	
Malai Chaap	22
Soya Chaap in yogurt, fenugreek, garam masala	
Amritsari Paneer Tikka	22
Marinated paneer, grilled peppers, sweet tomato chutney	

Daawat Specials

Kerala Konju Papas	27
Shrimp in a coconut sauce, flavored with aromatic curry leaves and smoked tamarind	
Old Delhi Butter Chicken	24
Marinated tandoori chicken simmered in spice infused creamy tomato gravy	
Banjara Mutton	26
A classic north Indian dish. Baby goat in caramelized onions, tomato, ginger cardamom sauce	
Lobster Masala	36
Lobster with shiitake mushrooms, onions, garlic, white wine	
Goan Fish Curry	26
Seasonal fish in coconut, cumin, coriander, smoked tamarind	

Tawa

An Indian cooking method uses a cast iron pan. Meats are cooked in thick masala made with onions, tomatoes, ginger, garlic and ground roasted spices.

Chicken	23
Lamb	25
Fish	27

Main Course

Tikka Masala

Creamy tomato and fenugreek sauce

Degchi

Coconut sauce tempered with mustard seeds, fenugreek, smoked tamarind, curry leaves

Korma

Mild cashew saffron sauce

Kohlapuri

Fiery Maharashtrian dish with whole spices and peppercorns

Karahi

Blend of onions, tomatoes, bell peppers, coarse spices

Vindaloo

Tangy tomato and fiery goan sauce

Caldine

A Goan specialty in coconut sauce with mustard seeds, cumin, curry leaves and coriander.

Chicken	23
Lamb	25
Shrimp	27
Paneer / Soya Chaap	22

Hyderabadi Dum Biryani

Marinated meat with saffron cardamom, cinnamon, cloves layered with basmati rice, cooked on slow fire

Chicken	23
Goat / Lamb	25
Shrimp	27
Vegetable	22

Accompaniments

Kheera Raita	5
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Yogurt with grated cucumber

Boondi Raita	5
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Chickpea flour dumplings in yogurt

Vegetables

Paalak Paneer	21
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Cheese with spinach and ground spices

Bhagarey Baigan	21
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Japanese eggplant cooked in an aromatic sauce with peanuts, sesame seeds and coconut.

Malai Kofta	21
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Finely chopped vegetable dumplings with homemade cheese, in a saffron-onion sauce

Bhuni Gobi	21
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Cauliflower stir-fried with ginger and cumin seeds

Bhindi Masala	21
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Okra with browned onions and dried mango

Pindi Chana	21
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A North Indian specialty of chickpeas cooked with onion, tomatoes and pomegranate seeds

Sindhi Karhi	21
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Seasoned vegetables cooked with chickpea flour, tamarind & fenugreek seeds

Dal makhani	18
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A traditional Punjabi preparation of black lentils simmered overnight on a slow fire with onion and garlic

Rice

Steamed Basmati Rice	3
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Aromatic long grain rice

Lemon Rice	6
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Lemon flavored basmati rice with curry leaves and mustard seeds

Nan/ Breads

Nan / Roti	4
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Tandoor baked light bread.

Garlic nan	6
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A multi-layered naan bread flavored with garlic

Lacha Paratha	6
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Whole-wheat, multi-layered bread baked in the clay oven

Pudina Paratha	6
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Mint-flavored oven-baked bread with a butter glaze

Rosemary Nan	6
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Bread flavored with rosemary, olive oil

Onion Kulcha	7
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Filled with caramelized onions and dusted with coarse black pepper

Nan-e-Dawat	9
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A rich flat bread stuffed with nuts and dried fruit and baked in a clay oven

Truffle Cheese Naan	9
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A decadent bread filled with cheese and drizzled with truffle oil

Desserts

Kulfi	9
Pistachio flavored traditional Indian ice cream	
Rasmalai	8
Cottage cheese dumplings in pistachio cardamom sauce	
Gulab Jamun	8
Dry milk pastries soaked in saffron and cardamom syrup	
Gajrela	9
Caramelized carrot pudding with assorted nuts and raisins	
Cardamon Kheer	8
Indian rice pudding with cardamom, saffron, nuts	

Tea / Coffee

Black Tea / Coffee	3⁷⁵
Cappuccino	5
Masala Chai	4⁵⁰
An Indian staple. Spice blend black tea simmered with milk	
Darjeeling Tea	5
A refined aromatic black tea from India	
Chamomile Tea	5
A classic, calming herbal infusion made from chamomile flowers	

Beverages

Lassi	
A beloved cultural icon - traditional indian drink made with yogurt	
Sweet/ Salted	6
Mango	7
Bottled water	9
Still / Sparkling	
Masala Lemonade	5
Zesty lime and sparkling soda infused with handcrafted masala blend	
Sodas	3
Coke, Diet Coke, Sprite, Ginger Ale	