

Appetizers

All appetizers are served with our house-made hot sauce and green mint chutney. Add house-made Mango chutney for \$1

Papadum (v, gf, df)	5
Traditional Indian Chip	
Vegetable Pakoras (v, gf, df)	10
A gluten-free medley of fresh vegetables tossed in a chickpea batter	
Vegetable Samosas (v, df)	10
Indian pastry filled with potatoes, peas and bell peppers	
Stuffed Paneer Pakoras (gf)	12
Indian cheese stuffed with spinach and onion, dipped in a chickpea batter	
Rashmi Kabob (gf)	13
Chicken or Lamb marinated in homemade yogurt with fennel and spices	
Fish Amritsari (gf, df)	13
Red snapper done in a delicious blend of spices and coated in a light chickpea batter	
Prawn Amritsari (gf, df)	14
Jumbo prawns done in the same manner as the fish amritsari	
Vegetable Platter	25
Vegetable samosa, vegetable pakora, paneer pakora and papadums	
Royal Platter (gf)	30
Chicken and Lamb rashmi, prawn and fish amritsari	

v = vegan gf = gluten free df = dairy free

Please advise your server of any allergies before ordering

Entrees

All entrees are served with basmati rice, curried vegetables and salad.. You may also choose your spice level: mild, medium, hot, Indian hot or Real Indian hot. **All entrees are Gluten Free.**

Chicken Dishes

Butter Chicken 15

Boneless breast marinated in tandoori spices then cooked in a butter cream sauce

Chicken Tikka Masala 15

Boneless tandoori breast done in a butter sauce with chunks of bell peppers and onions

Chicken Korma 15

Boneless breast cooked in a curry sauce with ground cashews and cream

Chicken Lababbdar 15

Boneless breast marinated in yogurt and fennel then cooked in a mixture of butter, korma, curry and cream sauce

Chicken Vindaloo 15

Boneless breast done in a curry sauce with coconut milk and potatoes

Chicken Palak 15

Boneless breast cooked in a thick spinach purée with onions, garlic and ginger

Chicken Khardi 15

Boneless breast done in a thick curry comprising of bell peppers, onions and tomatoes

Chicken Curry 14

Boneless breast done in the traditional northern Indian style with onions, tomatoes and spices

Lamb Dishes

Lamb Lababbdar 15

Tender pieces of lamb cooked in a mixture of butter, korma, curry and cream sauce

Lamb Korma 15

Succulent pieces of lamb cooked in a curry sauce with ground cashews and cream

Lamb Khardi	15
<i>Delicate cubes of lamb prepared in a thick curry comprising of bell peppers, onions and tomatoes</i>	
Lamb Palak	15
<i>Succulent pieces of lamb cooked in a thick spinach and onion purée</i>	
Lamb Vindaloo	15
<i>Tender pieces of lamb done in a coconut milk curry with potatoes</i>	
Lamb Curry	14
<i>Boneless leg of lamb cooked in the traditional northern Indian style with onions, tomatoes and spices</i>	
<u>Seafood Dishes</u>	
Seafood Goa	18
<i>Scallops, prawns and snapper prepared in a southern Indian style with ground coconut and coconut milk</i>	
Seafood Curry	17
<i>Scallops, prawns and snapper cooked in a traditional northern Indian style curry with onions, tomatoes and spices</i>	
Prawn Lababbdar	17
<i>Jumbo tiger prawns done in a blend of korma, butter and curry sauce</i>	
Prawn Palak	16
<i>Jumbo tiger prawns cooked in a thick spinach and onion purée</i>	
Prawn Curry	16
<i>Jumbo tiger prawns done in a traditional northern Indian style curry with onions, tomatoes and spices</i>	

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Vegetarian Dishes

Paneer Tikka Masala	14
<i>Fresh pieces of Indian cheese cooked in a butter sauce with chunks of bell pepper and onion</i>	
Paneer Korma	14
<i>Indian cheese done a in a ground cashew and cream curry sauce</i>	
Paneer Palak	14
<i>Delicious pieces of Indian cheese prepared in a thick spinach and onion purée</i>	
Navrattan Korma	14
<i>A medley of fruit and vegetables cooked in a ground cashew and cream curry sauce.</i>	
Mutter Paneer	14
<i>Supple pieces of Indian cheese cooked in the traditional northern Indian style curry with green peas</i>	
Chana Masala (df, v)	13
<i>Chickpeas cooked in a curry sauce with onions, tomatoes and coriander</i>	
Vegetable Khardi (df,v)	13
<i>A variety of vegetables cooked a thick curry comprising of bell peppers, tomatoes and onions</i>	
Subnumi Curry (df,v)	13
<i>An array of vegetables done in a traditional northern Indian style with onions, tomatoes and spices</i>	
Plain Palak (df,v)	13
<i>A thick spinach and onion purée cooked with ginger, garlic and cumin</i>	

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Side Orders

Cup of Dahl (df,gf,v)	8
<i>Thick lentil soup with ginger, garlic and onions</i>	
Bowl of Dahl (df,gf,v)	12
<i>Same as cup of Dahl only more!</i>	
Raita	4
<i>Homemade yogurt mixed with cucumbers, tomatoes, onions and spices</i>	
Meat Biryani (gf,df)	19
<i>Choice of chicken, lamb or prawns cooked in basmati rice and spices, accompanied by raita</i>	
Vegetable Biryani (gf,df,v)	16
<i>An array of vegetables cooked in basmati rice and spices, accompanied by raita</i>	

Breads

Tandoori Roti	2
<i>Small, dense bread made with durum flour cooked in our clay oven</i>	
Plain Naan	3
<i>Leavened bread made with white flour and baked in our clay oven</i>	
Garlic Naan	4
<i>Naan made with garlic</i>	
Palak Naan	6
<i>Spinach and onion filled naan</i>	
Keema Naan	7
<i>Naan stuffed with your choice of fresh ground chicken or lamb</i>	

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