

APPETIZERS

Onion Bhaji	8
Thinly sliced onion in chickpea batter	
Pakoras	Vegetable 8 Paneer 10 Fish 10
Assorted fritters in chickpea batter	
Imli Baingan	10
Fine chips of eggplant topped with tamarind sauce and cheddar cheese	
Aloo Chaat / Samosa Chaat	9
Potatoes or Samosas topped with yogurt, tamarind and mint sauce	
Samosa	Aloo 9 Keema 10
Crispy pastry stuffed with spiced potatoes and peas or minced lamb	
Lassuni Gobi	10
Crispy cauliflower florets tossed in a tomato and garlic sauce	
Prawn Balchao	14
Prawns in a tangy tomato based sauce, a Goan specialty	

FROM THE TANDOOR	SERVED ON A SIZZLER.
Can be ordered as an entrée and will include a naan or rice and a small curry sauce, for an additional \$5	
Mixed Vegetables	VEGAN 16
Infused with herbs and lime juice	
Paneer Tikka / Tofus	17
Cottage cheese with spices cooked on skewers	
Chicken Tikka	18
Assortment of Tikka, Malai and Haryali marinades	
Tandoori Chicken	18
Chicken drumsticks cooked in the tandoor	
Seekh Kababs	18
Minced lamb with spices cooked on skewers	
Methi Salmon	19
Salmon lightly marinated with fenugreek, ginger and garlic	
Tandoori Prawns	25
Jumbo prawns cooked to perfection in the tandoor	
Imli Ki Champe	25
Lamb chops & infused with tamarind, ginger and garlic	
Meat Sizzler	28
Lamb chops, chicken tikka and seekh kababs	

CURRIES	
Chicken 20 Lamb 21 Goat 22 Fish 22 Shrimp 23 Paneer 18 Veg 17 Tofu 17	
Tikka Masala	Goan
A tomato and cream sauce flavored with fenugreek	A delightful concoction of green chillies, coconut, coriander and vinegar
Korma	Bhuna
Creamy almond based gravy with a touch of saffron	A well spiced curry where the meat is cooked in its own juices resulting in a thick and strong flavored sauce
Moilee	Madras
Fish or Shrimp in a very mild coconut curry	Medium to hot gravy tempered with mustard seeds, curry leaves and finished with coconut milk
Saag	Vindaloo
Spinach greens with onions, mildly spiced and flavored with fenugreek	A fiery combination of freshly roasted and ground spices and condiments from Goa, cooked with potatoes
Jalfrezi	
Medium spiced tomato curry with stir fried onions, bell peppers and tomato	
PHAAL	
An excruciatingly hot curry, more pain and sweat than flavor.	
For our customers who do this on a dare, we require you to state a verbal disclaimer not holding us liable for any physical or emotional damage after eating the curry.	
If you do finish your serving, a bottle of beer is on us, as is a certificate of completion and your picture in the (P)hall of fame.	

VEGETARIAN VEGAN OPTIONS AVAILABLE

Chana Masala	17
Chickpeas with tomatoes, onions and spices	
Peeli Daal	16
Yellow lentils flavored with garlic and herbs	
Daal Makhani	16
Black lentils slow cooked over an earthen oven	
Aloo Gobi	16
Potatoes and cauliflower florets cooked home style	
Matar Paneer	18
Cottage cheese and peas in a creamy tomato and onion sauce	
Malai Kofta	18
Vegetable and cheese dumplings in a nutty tomato sauce	

SIDES

Raita 5 Phaal Curry Sauce 6 Mixed Pickle 5 Tomato Chutney 5 Mango Chutney 5
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RICE & BREADS

Biryani	
Layers of basmati rice cooked traditionally with herbs and spices	
Chicken 20 Lamb 21 Goat 22 Fish 22 Shrimp 23 Vegetable 17	
Naan	5
Choice of plain, garlic, rosemary, basil, sesame or onion seed	
Kulcha	6
Choice of onion, paneer, cheddar cheese, chicken tikka, potato or Pashwari (nuts)	
Tandoori Roti / Chapati	5
Whole wheat flat bread cooked in the tandoor or on a tawa	
Paratha	6
Stuffed whole wheat bread cooked on a griddle with a choice of onion, garlic, potato, chicken tikka and keema	