

MAIN MENU

APPETIZERS

- **\$4.99 Vegetable Samosa**

Fresh-made Pastry | Seasoned Potato & Pea Filling

- **\$6.99 Keema Samosa**

Savory Golden Pastry | Minced Lamb & Pea Filling

- **\$5.99 Lucknow KePakore / Onion Bhajia**

Assorted Vegetable Fritters | Chickpea Batter | Roasted Spices

- **\$9.99 Lamb Lollipop**

Skewered Minced Lamb Medallions | Fresh Ginger Cilantro | Green Chilies | Griddle Seared

- **\$6.99 Cut Mirch**

Batter-Fried Banana Peppers | Tangy Sesame Peanut Filling | Crushed Pomegranate Seeds

- **\$11.99 Spring Dosa**

Lentil Crepe | Chutney Blend | Carrot Onion Tomato Filling | Chopped Cilantro | Shredded Cheese

- **\$5.99 Vegetable Cutlet**

Seasoned Vegetable Patties | Crumb-fried

- **\$10.99 Sesame Ginger Chicken / Cauliflower**

Marinated Chicken /Cauliflower | Sesame Fresh Ginger Whole Chili Peppers | Bell-peppers & Onions

- **\$5.99 Vegetable Spring Rolls**

Hand-rolled | Carrots Green Onions | Cabbage & Bell-peppers

- **\$10.99 Chili Chicken / Paneer / Idly**

Marinated Paneer or Chicken or Idly | Light Batter | House Garlic Chili Sauce | Bell-peppers Onions

- **\$10.99 Gobi / Chicken 65**

Batter-Fried Cauliflower or Chicken | Yogurt Chili Pepper Sauce | Mustard Seeds & Curry Leaves

- **\$13.99 Spicy Cilantro Shrimp**

Large Shrimp | Zesty Cilantro Chili Pepper Marinade | Minced Garlic

- **\$11.99 Tandoori Lamb Chops**

Pair of Frenched Chops | Mint Papaya Marinade | Mango Apricot Chutney

- **\$14.99 Chaat Platter**

Medley of Street Foods | ChaatPapdi | PaaniPoori | Samosa Chaat

- **\$14.99 Rangoli Special Appetizer Platter**

Keema Samosa | Chicken Tikka | Crispy Chicken Pakora | Lamb Seekh Kabab

- **\$13.99 Assorted Appetizer Platter**

Samosa | Medley of Pakora | Spring Rolls | Vegetable Cutlet

- **\$13.99 Duo of Lamb**

Pair of Lamb Chops | Lamb Seekh Kabab

SHORBE – SOUPS

- **\$3.99 Vegetable and DaalShorba**

Light Soup | Seasonal Vegetables | Lentils & Herbs

- **\$3.99 Tamatar Ka Shorba**

Lightly Spiced Tomato Soup | Dash of Cream

- **\$4.99 Chicken Muligatawney**

Chicken & Lentil Stock | Shredded Chicken | Ground Black Pepper & Cilantro

- **\$3.99 Sambar**

Spicy Lentil Tamarind Soup | Diced Vegetables

- **\$3.99 Rassam**

Spicy Tomato Broth | Curry Leaves & Mustard Seeds

- **\$4.99 Sweet Corn Soup – Veg. / Chicken**

Cream Corn Soup | Diced Vegetables or Chicken

- **\$4.99 Hot & Sour Soup – Veg. / Chicken**

Spicy & Tangy Vegetable Broth | Vegetables or Chicken

INDIAN STYLE CHINESE

- **\$10.99 Vegetable Manchurian** (Dry / Gravy)

Vegetable Fritters | Soy & Celery Sauce | Steamed Rice

- **\$12.99 Ginger Chicken /Paneer**

Marinated Chicken or Paneer | Fresh Ginger Red Chili Peppers | Julienne Bell-peppers Onions | Steamed Rice

- **\$10.99 Gobi Manchurian** (Dry / Gravy)

Crispy Cauliflower Florets | Soy & Celery Sauce | Steamed Rice

- **\$12.99 Chicken Manchurian** (Dry / Gravy)

Batter-fried Chicken Breast | Soy & Celery Sauce | Steamed Rice

- **\$12.99 Vegetable Hakka Noodles**

Thin Noodles | Julienne Vegetables | Soy Sauce Three Spice Blend

- **\$12.99 Szechuan Noodles**

Julienne Vegetables | Spicy Szechuan Sauce

- **\$10.99 Vegetable Fried Rice**

Diced Vegetables | Soy Sauce & Spices | Wok Sautéed

- **\$11.99 Szechuan Fried Rice**

Sautéed Diced Vegetables | Spicy Szechuan Sauce

- **\$12.99 Chicken Fried Rice**

Sautéed Diced Vegetables | Diced Chicken | Eggs | Spicy Szechuan Sauce

SPECIALTIES FROM THE SOUTH

- **\$6.99 Idly**

Steamed Rice Cakes | Coconut Curry Leaf Chutney | Spicy Lentil Tamarind Broth

- **\$8.99 Dosa**

Crisp Lentil Crepe | Spicy Lentil Tamarind Broth

- **\$10.99 Masala Dosa**

Crisp Lentil Crepe | Curried Potato Stuffing | Sambar

- **\$11.99 Mysore Masala Dosa**

Spicy Lentil Crepe | Blend of Chutneys | Curried Potato Stuffing | Sambar

- **\$10.99 PodiDosa**

Savory Lentil Crepe | Roasted Lentil & Chili Powder Seasoning | Sambar

- **\$11.99 Onion Chili Dosa**

Crisp Lentil Crepe | Chopped Onions Chili Peppers Cilantro | Sambar

- **\$11.99 Rangoli Spicy Dosa**

Thick Lentil Crepe | Spicy Curried Potato Topping | Fresh Cilantro Garnish | Sambar

- **\$8.99 Tava Idly**

Steamed Rice Cakes | Grilled seared | Onions Ghee Cilantro | Zesty Curry Leaf Powder

- **\$10.99 Mutta Dosa**

Lentil Crepe | Whisked Eggs | Onions Cilantro Chili Peppers | Sambar

- **\$10.99 Uttappam**

Savory Lentil & Rice Pancake | Carrot Onion Cilantro | Sambar

- **\$6.99 Vada**

Savory Lentil Donuts | Sambar

- **\$8.99 Aloo Poorie**

Creamed Curry Potatoes | Pair of Fried Wheat Breads

FROM OUR TANDOOR

Served with Brown or White Basmati Rice & Curry Sauce

- **\$14.99 Lahori Paneer Tikka**

Paneer Cheese & Select Vegetables | Roasted Chickpea Flour Yogurt Cream | Mint & Chili Paste Marinade

- **\$14.99 Subzi Tandoori**

Assorted Vegetables | Ginger Garlic | Yogurt Paprika Cilantro | Five Spice Blend

- **\$15.99 Murg KeSooley**

All-Natural Chicken | Spicy Marinade | Yogurt Ginger Cloves

- **\$15.99 Chicken Tikka**

Tender Chicken Breast | Tandoori Masala | Hung Yogurt | Roasted Ground Chickpeas

- **\$17.99 Lamb Seekh Kabab**

Spicy Minced Lamb | Skewered & Grilled

- **Chicken Tandoori** Half **\$11.99** Full **\$16.99**

Chicken on the Bone | Yogurt Ginger Garlic Marinade | Paprika Infused | Clay Oven Baked

- **\$19.99 Fish Tikka**

Mahi-Mahi Chunks | Haldi Ajowan Marinade | Hung Yogurt

- **\$21.99 Mixed Grill Platter**

Tandoori Chicken | Lamb Seekh Kabab | Chicken Tikka | Murg KeSooley | Tandoori Fish & Shrimp

SIGNATURE ENTRÉES

Served with White or Brown Basmati Rice & Naan Bread or Tandoori Roti

- **\$15.99 Hara Koorma**

Seasonal Vegetables | Cashew Coriander Cream | Curried Lentils

- **\$16.99 Zafrani Kofta**

Paneer & Lotus Root Dumplings | Almond Saffron Sauce | Masala Vegetables

- **\$29.99 Zaikedar Lamb Chops**

Mint & Papaya Rubbed Rack | Tandoor Roasted | Apricot & Mango Chutney

- **\$15.99 Nargisi Aloo**

Potato Halves | Vegetable Cashew Filling | Tomato Cream | Curried Lentils

- **\$19.99 Awadhi Murg Seena**

All Natural Chicken Breast | Herb & Spiced Nut Filling | Almond Cream | Masala Vegetables

- **\$16.99 Paneer Butter Masala**

Fresh Paneer | Rich Cashew & Brown Butter Sauce | Curried Lentils

- **\$15.99 Kadai Aloo**

Zesty Potato Wedges | Julienne Bell-peppers Onions | Fresh-ground Spices | Curried Lentils

- **\$22.99 Coconut Garlic Shrimp**

Tiger Shrimp | Garlic Coconut Milk | Fresh Cilantro | Masala Vegetables

- **\$17.99 Chicken Xacutti**

Goan-style | Slow-roasted Garam Masala | Poppy Seed Coconut Gravy | Curried Lentils

- **\$25.99 KasooriJhinga**

Jumbo Shrimp | Fresh-ground Spices | Yogurt Fenugreek Marinade | Masala Vegetables

- **\$15.99 Shaam Savera**

Spinach & Cheese Dumplings | Creamy Tomato Sauce | Masala Vegetables

SABZI MANDI – VEGETARIAN ENTRÉES

Served with Brown or White Basmati Rice. Thali Meal – served with Naan, Vegetable of the day, Raita, Sambar & Gulab Jamun – Add \$4.99

- **\$10.99 Dal Makhani**

Lentils & Kidney Beans | Fresh-ground Spices & Herbs | Slow-cooked

- **\$11.99 Vegetable Jalfrazie**

Stir-fried Vegetables | Tangy Tomato Sauce | Dash of Cream

- **\$12.99 Malai Kofta**

Potato & Paneer Dumplings | Cashews | Creamy Onion Sauce

- **\$12.99 Navratan Koorma**

Mixed Vegetables & Cashews | Cashew Onion & Cream Sauce

- **\$11.99 Bhindi Masala**

Cut Okra & Onions | Delectable Blend of Spices

- **\$12.99 Baingan Bharta**

Slow-roasted Eggplant & Peas | Cilantro Fenugreek | Tomatoes & Cream

- **\$12.99 Vegetable Tikka Masala**

Medley of Vegetables | Paneer Cheese | Tomato Cream Sauce

- **\$12.99 Kadai Paneer**

Paneer Cheese | Julienne Bell-peppers & Onions | Fresh-ground Spices

- **\$11.99 Aloo Gobi Masala**

Potatoes & Cauliflower | Onion Ginger Tomato Sauce

- **\$12.99 Palak Paneer**

Cubes of Fresh Paneer | Pureed Spinach | Tomato Cream & Spices

- **\$11.99 Chana Masala**

Chickpeas | Ginger Garlic | Onions Tomatoes Herbs

- **\$12.99 Paneer Makhani**

Paneer Cubes | Creamy Tomato Sauce | Roasted Fenugreek Leaves

- **\$10.99 Tadka Dal**

Yellow Split-lentils | Ginger Tomatoes | Garlic Mustard Seed Temper

- **\$12.99 Mattar Paneer**

Peas & Paneer | Onion Tomato Cream Sauce

MURG KHAASIYATEN – CHICKEN ENTRÉES

Served with Brown or White Basmati Rice. Thali Meal – served with Naan, Vegetable of the day, Raita, Sambar & Gulab Jamun-add \$4.99

- **\$15.49 Chicken Tikka Masala**

Marinated Chicken Breast | Tandoor Grilled | Delicious Creamy Sauce

- **\$13.99 Chicken Curry**

Tomato Onion Sauce | Aromatic spices

- **\$13.99 Chicken Jalfrazie**

Fresh Vegetables | Tomato Sauce | Dash of Cream

- **\$13.99 Chicken Tikka Saagwala**

Tandoor Grilled Chicken Breast | Puréed Spinach | Dash of Cream

- **\$14.99 Butter Chicken**

Clay-oven Roasted Chicken | Onion Tomato Cream Sauce

- **\$13.99 Chicken Vindaloo**

Chicken & Potatoes | Hot Pepper Vinegar Gravy

- **\$13.99 Chettinadu Pepper Chicken**

Black Pepper Onions Tomatoes | Coconut & Fennel Seed Curry

- **\$14.99 Chicken Koorma**

Cooked with Cashews | Onion Cashew & Cream Sauce

- **\$13.99 Murg Hara Masala**

All-Natural Chicken | Fresh Cilantro Mint Gravy | Green Chilies & Spices

- **\$14.99 Coconut Chicken**

Coconut Milk Sauce | Chili Peppers & Curry Leaves

- **\$13.99 Kadai Murg**

All-Natural Chicken | Julienne Bell-peppers & Onions | Fresh Ground Spices

DARBAR-É-GOSHT – LAMB ENTRÉES

Served with Brown or White Basmati Rice. Thali Meal – served with Naan, Vegetable of the day, Raita, Sambar/Soup & Gulab Jamun-Add \$4.99

- **\$18.99 Coconut Lamb**

Coconut Milk Curry | Chili Peppers & Curry Leaves

- **\$17.99 Gosht Vindaloo**

Lamb & Potatoes | Fiery Hot Pepper Vinegar Gravy

- **\$18.99 Kadai Kabab Curry**

Minced Lamb Kabab | Bell-peppers Onions | Tomato & Onion Sauce | Wok Sautéed

- **\$17.99 Chettinadu Pepper Lamb**

Black Pepper Onions Tomatoes | Coconut & Fennel Seed Curry

- **\$17.99 GoshtSaagwala**

Lamb Cubes | Pureed Spinach & Tomatoes | Dash of Cream

- **\$18.99 Lamb Koorma**

Cooked with Cashews | Onion Cashew & Cream Sauce

- **\$17.99 Gosht Hara Masala**

Marinated Lamb | Fresh Cilantro Mint Gravy | Green Chilies & Spices

- **\$18.99 Gosht Rogan Josh**

Lamb Leg | Cardamom Infused Sauce

SAMUNDRI KHAZANE – SEAFOOD ENTRÉES

Served with Brown or White Basmati Rice. Thali Meal – served with Naan, Vegetable of the day, Raita, Sambar & Gulab Jamun-Add \$4.99

- **\$19.99 Fish Tikka Masala**

Marinated Mahi-Mahi | Tandoor Grilled | Mild Tomato Cream Sauce

- **\$19.99 Goan Fish Curry**

Mahi-Mahi Goan Style | Onion Coconut Milk Gravy | Red Chili Peppers & Spices

- **\$21.99 Shrimp Jalfrazie**

Fresh Vegetables | Tangy Tomato Sauce | Hint of Cream

- **\$21.99 Kadai Jhinga**

Shrimp | Bell peppers | Thick onion & tomato gravy

- **\$21.99 Shrimp Koorma**

Cashew Nut | Mild Onion Cashew & Cream Sauce

- **\$19.99 Fish Curry**

Mahi-Mahi | Flavorful Onion Tomato Sauce

- **\$21.99 JhingaSaagwala**

Garlic Sautéed Shrimp | Pureed Spinach | Dash of Cream

- **\$21.99 Shrimp Vindaloo**

Shrimp & Potatoes | Hot Pepper & Vinegar Gravy

- **\$21.99 Shrimp Masala**

Ginger Garlic Paste | Cardamom Infused Tomato Stock | Bell-peppers | Dash of Cream

BACCHON KE LIYE

For kids under 10

- **\$6.99 Little Persons' Platter**

Choice of Vegetable or Chicken Entrée | Naan Rice Gulab Jamun | Kids Soda or Juice

- **\$3.99 Fries**

- **\$5.99 Kiddie Dosa**

Savory Lentil Crepe | Coconut Chutney | Kids Soda or Juice

- **\$4.99 Chicken Chunks**

Breaded Chicken Breast | Ketchup

INDIAN BREADS

- **\$2.49 Naan**

Leavened Flat Bread | White Flour Yogurt Dough

- **\$3.49 Garlic Naan**

Minced Garlic | Butter | Chopped Cilantro

- **\$4.99 Keema Naan**

Seasoned Minced Lamb Stuffing | Cilantro

- **\$3.99 Peshavri Naan**

Blend of Nuts | Dry Fruit

- **\$2.49 Tandoori Roti**

Whole-wheat Bread | Heart Healthy

- **\$4.49 Poorie**

Pair of Deep-fried Breads | Whole-wheat

- **\$3.99 Cheese Kulcha**

Stuffed Naan | White Cheese

- **\$2.99 Methi Paratha**

Pan Cooked Whole-wheat Bread | Fenugreek Leaf Seasoning

- **\$3.99 Onion Kulcha**

Fine-diced Onions | Cilantro

- **\$3.99 Lachcha Paratha**

Multi-layered | Whole-wheat

- **\$3.99 Aloo Paratha**

Whole-wheat Bread | Seasoned Mashed Potato Filling

- **\$3.99 Gobi Paratha**

Whole-wheat | Spicy Chopped Cauliflower Stuffing

- **\$4.49 Bhature**

Pair of Soft Deep-fried Breads | White Flour

- **\$4.49 Chicken Kulcha**

Stuffed Naan | Minced Chicken Tikka

- **\$12.99 Bread Basket**

Naan, Garlic Naan | Onion Kulcha | Cheese Kulcha

- **\$11.99 Whole-wheat Bread Basket**

Roti | Lachcha Paratha | Methi Paratha | Aloo Paratha

BIRYANI & RICE SPECIALITIES

- **\$12.99 Vegetable Biryani**

- **\$13.99 Egg Biryani**

- **\$13.99 Chicken Biryani**

- **\$15.99 Lamb Biryani**

- **\$19.99 Shrimp Biryani**

Himalayan Basmati Rice | Slow-cooked | Fresh Spices Herbs | Cashews | Raita & Zesty Curry Sauce

- **\$6.99 Jeera Rice**

Basmati Rice | Cumin Seeds Bay Leaves Cloves

- **Hyderabadi Chicken Biryani** Half **\$9.99** Full **\$13.99**

Slow-cooked Basmati Rice | Sealed Container | On the Bone | Fried Onions Cilantro Mint | Saffron Fresh-Ground Spices

- **\$7.99 Lemon Rice**

Basmati Rice | Fresh Lemon Juice | Turmeric Cumin Mustard Seed

- **\$7.99 Tamarind Rice**

Basmati Rice | Tamarind | Lentil Temper & Spices

- **\$7.99 Vegetable Pulao**

Basmati Rice | Peas Carrots Cashews | Whole Spices

SIDES

- **\$1.99 Mango Chutney**

Sweet & Tangy Preserve

- **\$3.99 Kachumber Salad**

Diced Cucumber Carrots Tomatoes | Lemon Juice Oil Dressing | Chopped Fresh Cilantro

- **\$6.99 Mixed Vegetable Curry**

- **\$3.49 Raita**

Fresh Whipped Yogurt | Cucumber Tomatoes | Roasted Cumin Powder & Cilantro

- **\$2.99 Plain Yogurt**

BEVERAGES

- **\$2.99 Masala Chai**

Indian Tea | Ginger & Cardamom Infused | Brewed with Milk

- **\$2.99 Madras Coffee**

Brewed with Milk

- **\$1.99 Tea / Coffee**
- **\$1.99 Soda, Lemonade, Iced Tea**
- **\$2.49 Fresh Lime Soda**

Home-style Lemonade | Club Soda

- **\$3.49 Mango Lemonade**
- **\$4.99 Falooda**

Pistachio Kulfi | Rose Flavored Milk | Sweetened Noodles | Soaked Basil Seeds & Pistachio

- **\$3.99 Mango Lassi**

Mango Puree | Yogurt Smoothie

- **\$3.49 Lassi**

Churned Plain Yogurt | Sweetened or Cumin & Salt Seasoned

- **\$3.49 Mango Milk Shake**
- **\$2.99 Thumbs Up / Limca**

JAIN MENU

Select Appetizers & Entrées made without root-vegetables

- **\$5.99 Lucknow KePakore**

Assorted Vegetable Fritters | Chickpea Batter | Roasted Spices | Omit Onions Potatoes

- **\$6.99 Cut Mirch**

Batter-fried banana peppers | Tangy Sesame Peanut Filling | Crushed Pomegranate Seeds | Omit Onion Garnish

- **\$10.99 Chili Paneer**

Marinated Paneer | Light Batter | House Chili Sauce | Bell-peppers | Omit Onions & Garlic

- **\$10.99 Tadka Dal**

Yellow Split Lentils | Ginger Tomatoes | Cumin & Mustard Seed Temper | Omit Onions & Garlic

- **\$11.99 Chana Masala**

Chickpeas | Tomatoes | Fresh Cilantro | Omit Onions & Garlic

- **\$12.99 Paneer Makhani**

Paneer Cubes | Creamy Tomato Sauce | Roasted Fenugreek Leaves

- **\$12.99 Malai Makai Mutter**

Corn Kernels and Peas | Tomato Cream Sauce | Roasted Fenugreek Leaves

- **\$11.99 Bhindi Masala**

Cut Okra & Tomatoes | Delectable Blend of Spices | Omit Onions

- **\$6.99 Peas Pulao**

Basmati Rice | Peas Cashews | Whole Spices

- **\$12.99 Jain Biryani**

Slow-cooked Basmati Rice | Peas Bell-peppers | Tomatoes Corn | Cashews

HEART-HEALTHY TREATS

Select Appetizers, Entrées & Breads

- **\$6.99 Idly**

Steamed Rice Cakes | Coconut Curry Leaf Chutney | Spicy Lentil Tamarind Broth

- **\$13.99 Spicy Cilantro Shrimp**

Large Shrimp | Zesty Cilantro Chili Pepper Marinade | Minced Garlic

- **\$15.99 Chicken Tikka**

Tender Chicken Breast | Tandoori Masala | Hung Yogurt | Roasted Ground Chickpeas | Omit Butter

- **\$11.99 Chana Masala**

Chickpeas | Ginger Garlic | Onions Tomatoes | Fresh Herbs | Omit Butter

- **\$12.99 Kadai Baby Corn / Mushroom**

Baby Corn or Mushroom | Julienne Bell Peppers & Onions | Fresh-ground Spices | Cast Iron Wok

- **\$11.99 Chana Saag**

Chickpeas | Puréed Spinach | Tomatoes Fresh Cilantro | Omit Cream & Butter

- **\$11.99 Mix Vegetable Curry**

Medley of Seasonal Vegetables | Tomato Onion Sauce

- **\$19.99 Fish Tikka**

Mahi-Mahi Chunks | Haldi Ajowan Marinade | Hung Yogurt | Omit Butter

- **\$13.99 Chicken Curry**

Tomato Onion Sauce | Aromatic spices | Request Breast Meat

- **\$13.99 Murg Hara Masala**

All-Natural Chicken | Fresh Cilantro Mint Gravy | Green Chilies & Spices | Request Breast Meat

- **\$21.99 Shrimp Masala**

Ginger Garlic Paste | Cardamom Infused Tomato Stock | Bell-peppers | Omit Cream & Butter

- **\$2.49 Tandoori Roti**

Whole-wheat Bread | Clay-oven Baked

FOR OUR VEGAN GUESTS

Select Vegan Appetizers, Entrées & Breads

- **\$5.99 Lucknow KePakore / Onion Bhajia**

Assorted Vegetable Fritters | Chickpea Batter | Roasted Spices

- **\$6.99 Cut Mirch**

Batter-fried banana peppers | Tangy Sesame Peanut Filling | Crushed Pomegranate Seeds

- **\$5.99 Vegetable Spring Rolls**

Hand-rolled | Carrots Green Onions | Cabbage Bell-peppers

- **\$12.99 Hara Koorma**

Select Vegetables | Cashew Cilantro | Omit Cream | Add Coconut Milk | Tandoori Roti

- **\$10.99 Tadka Dal**

Yellow Split Lentils | Ginger Tomatoes | Garlic Mustard Seed Temper | Omit Butter

- **\$11.99 Vegetable Jalfrazie**

Stir-fried Vegetables | Tangy Tomato Sauce | Omit Cream

- **\$11.99 Chana Masala**

Chickpeas | Ginger Garlic | Onions Tomatoes | Omit Butter

- **\$12.99 Navratan Koorma**

Mixed Vegetables & Cashews | Cashew Onion Sauce | Omit Cream | Substitute Coconut Milk

- **\$11.99 Aloo Gobi Masala**

Potatoes & Cauliflower | Onion Ginger Tomato Sauce

- **\$11.99 Bhindi Masala**

Cut Okra & Onions | Delectable Blend of Spices

- **\$2.49 Tandoori Roti**

Whole-wheat Bread | Heart Healthy

- **\$4.49 Poorie**

Pair of Puffed Deep-fried Breads | Whole-wheat

- **\$3.99 Lachcha Paratha**

Multi-layered | Whole-wheat | Omit Butter

- **\$3.99 Aloo Paratha**

Whole-wheat Bread | Seasoned Mashed Potato Filling | Omit Butter

- **\$3.99 Gobi Paratha**

Whole-wheat Bread | Seasoned Cauliflower Stuffing | Omit Butter

NOGLUT DELIGHTS

Select Gluten-free Appetizers, Entrées, Breads & Biryanis. All Biryanis & Most of our Regular Entrées are Gluten Free

- **\$10.99 Masala Dosa**

Crisp Lentil Crepe | Curried Potato Stuffing | Sambar

- **\$11.99 Mysore Masala Dosa**

Spicy Lentil Crepe | Blend of Chutneys | Curried Potato Stuffing | Sambar

- **\$6.99 Home-Style Dosa**

Pair of Home-style Soft Lentil Crepes

- **\$10.99 Uttappam**

Savory Lentil & Rice Pancake | Carrot Onion Cilantro Topping

- **\$12.99 Baingan Bharta**

Slow-roasted Eggplant & Peas | Cilantro Fenugreek | Tomatoes & Cream

- **\$12.99 Kadai Paneer**

Paneer Cheese | Julienne Bell Peppers & Onions | Fresh-Ground Spices

- **\$12.99 Palak Paneer**

Cubes of Fresh Paneer | Pureed Spinach | Tomato Cream & Spices

- **\$12.99 Paneer Makhani**

Paneer Cubes | Creamy Tomato Sauce | Roasted Fenugreek Leaves

- **\$15.99 Chicken Tikka Masala**

Marinated Chicken Breast | Tandoor Grilled | Delicious creamy sauce

- **\$13.99 Chicken Curry**

Tomato Onion Sauce | Aromatic spices

- **\$13.99 Murg Hara Masala**

All-Natural Chicken | Fresh Cilantro Mint Gravy | Green Chillies & Spices

- **\$18.99 Coconut Lamb**

Coconut Milk Sauce | Chili Peppers & Curry Leaves

- **\$18.99 Gosht Rogan Josh**

Braised Lamb Leg | Cardamom Infused Sauce

- **\$21.99 Shrimp Jalfrazie**

Fresh Vegetables | Tangy Tomato Sauce | Hint of Cream