

## *Soups & Salad*

<b>Lemongrass Rasam</b> Tomatoes, pepper corn, lemongrass soup	6.95
<b>Asparagus &amp; Cherry Tomatoes Salad</b> Himalayan Salt, roasted cumin yogurt, shallots	6.95
<b>Organic Pear Salad</b> Seasonal organic pears, salad mix, spiced cashews, roasted fennel seed vinaigrette	7.25

## *Appetizers*

<b>Papdi Chat</b> Salad of garbanzo, wheat crispies, three chutneys, gram flour vermicelli	6.95
<b>Potato Peas Samosa</b> Crisp fried dumplings, spiced potatoes & peas	6.95
<b>Sabudana Vada</b> Tapioca pearls, peanuts, onion, ginger & curry leaves	7.75
<b>Gobi Manchurian</b> Crisp fried cauliflower florets, green onion, soy, garlic sweet & sour sauce	8.15
<b>Rajasthani Murg Parchey</b> Ghee & clove smoked, roasted chicken breast, red chilies, yogurt & crushed black peppercorn	8.95
<b>Star Anise Duck Kebab</b> Duck breast, orange, star anise & fennel seed, skewer roasted	9.95
<b>Goan Crab Fofos</b> Crumb fried, spiced crab croquettes, dill sour cream	10.15
<b>Steamed Mussels</b> Mussels steamed with coconut milk, tomato & ginger	11.00
<b>Karavali Shrimps</b> Stir-fried shrimps, curry leaves, star anise & black pepper	11.95
<b>Tandoori Appetizer Sampler</b> Seek Kebab, Peshawari Tikka & Ajwaini Jhinga	15.95

## *Accompaniments*

<b>Pappad</b> Paper-thin lentil crepes roasted in the tandoor	2.75
<b>Raita</b> Yogurt dip, cucumber, mint, roasted cumin & black salt	3.95

## *Tandoori Vegetarian*

<b>Lotus Root Seek kebab</b> Stuffed lotus root, yellow lentils, asafoetida, cilantro, black salt baked in tandoor	13.25
<b>Tandoori Phool</b> Roasted cauliflower, yogurt & spices	13.50
<b>Khade Masala Paneer Tikka</b> Toasted whole spices, cottage cheese kebabs	13.95
<b>Bharwan Aloo</b> Burbank potato barrels, cashew nut, cottage cheese, dried coconut	13.95

## *Tandoori Seafood & Meat*

<b>Saufiyani Salmon Tikka</b> Roasted Salmon chunks, dill leaves, fennel seed, serrano chilies	16.95
<b>Ajwaini Jhinga</b> Hung yogurt, carom seed, homemade garam masala, Tiger shrimps	19.95
<b>Lal Mirch Sea Bass Tikka</b> Red chili, yogurt, sea bass chunks	23.75
<b>Black Pepper Lobster Tail</b> Caribbean lobster tails, cracked black peppers, ginger & garlic	36.00
<b>Chicken Lemongrass Kebab</b> Lemongrass, galangal, kafir lime leaf, yogurt, chicken breast	17.95
<b>Peshawari Chicken Tikka</b> Chicken leg, northwest frontier spices, malt vinegar	17.95
<b>Tandoori Chicken</b> Tandoori masala, kasoori methi, chicken on bone	20.95
<b>Gilafi Seek Kebab</b> Minced lamb kebabs, ginger, mint, onion & bell peppers	17.95
<b>Lamb Barrah Kebab</b> Chilies & yogurt, mustard oil, lamb leg chunks kebabs	19.95
<b>Frontier Kebab</b> Ginger, home ground garam masala, Australian lamb racks	27.95

❖Parties of six or more will be charged an 18% Gratuity ❖

Some dishes may contain nuts or dairy products, please inform your server if you are allergic to these ingredients

## Vegetarian Entrées

<b>Tawa Water Chestnut &amp; Wild Arugula Leaves</b>	13.50
Tawa- griddled, cilantro, mint & basil pesto sauce	
<b>Potatoes &amp; Sprouted Moong Curry</b>	13.50
Stewed bakers potato, sprouted moong lentils, cumin	
<b>Lahsooni Saag Paneer</b>	13.50
Cumin, garlic, spiced spinach, cottage cheese	
<b>Chili Eggplant</b>	13.50
Stir fried eggplants, chili, tomato, garlic	
<b>Veggie Moilee</b>	13.50
Garden fresh vegetables, Kerala style mild coconut sauce	
<b>Okra Gojju</b>	13.50
Okra, sesame, chili, tamarind, jaggery sauce	
<b>Spinach, Lotus Root &amp; Sun Chokes Kofta</b>	13.50
Spinach, sun chokes & lotus root dumplings, lentil & potato sauce	
<b>Kadhai Paneer</b>	13.95
Cottage cheese, bell peppers, onions, roasted cilantro seeds, tomatoes	
<b>Butternut Squash, Rice Flakes</b>	14.25
Rice flakes crust, roasted butternut squash, spiced veggies, carrot & fennel seed puree	
<b>Pan-Fried Eggplant Steak</b>	14.25
Stuffed eggplant, masala paneer & eggplant, tomato onion seed sauce	

## Rice & Dal

<b>Basmati Rice</b>	2.95
Aged basmati rice cooked on dum with saffron, cardamom & cinnamon	
<b>Dal Amber</b>	12.95
Slowly stewed black urad lentils, cream & tomatoes	
<b>Tadkewali Peeli Dal</b>	12.95
Stewed yellow lentils, tempering of cumin, garlic & asfoetida	
<b>Punjabi Chole</b>	12.95
Stewed garbanzo beans, home ground spices, tomatoes, ginger	
<b>Subz Ki Tehari</b>	16.95
Aromatic veggies, basmati rice, mint & ginger, cooked on dum	
<b>Hyderabadi Chicken Biryani</b>	20.15
Aged basmati rice cooked on dum, chicken on the bone, rose water, mace & green cardamom	

## Meat & Seafood Entrées

<b>Butter Chicken</b>	17.95
Shredded tandoori chicken, slowly simmered tomato sauce	
<b>Punchporan Chicken Curry</b>	17.95
Chicken leg curry, mustard oil, five spices	
<b>Malabar Chicken</b>	17.95
Coastal style chicken curry, coconut, cinnamon & cloves	
<b>Kashmiri Roganjosh</b>	18.95
Stewed chunks of Colorado lamb legs, fennel seeds, onions & yogurt	
<b>Andra Lamb Curry</b>	18.95
Andra style lamb curry, home ground spice mix	
<b>Bhuna Gosht Adraki</b>	18.95
Stir fried Colorado lamb chunks, braised onions, ginger & cilantro	
<b>Niman Ranch Lamb Shank - Vindaloo</b>	21.50
Slow roasted Californian lamb shank, vinegar & chili sauce, ginger potatoes	
<b>Bombay Fish Masala</b>	19.95
Sea bass chunks, onion, bell peppers, tomato sauce	
<b>Shrimps Ghasi</b>	20.95
Sauteed tiger shrimps, byadagi chilies, coconut & tamarind sauce	
<b>Wild Caught Scallops</b>	20.95
Pathar ke phool (black stone flower) & lentil crust, garbanzo & potatoes, caper & tomato chutney	
<b>Alaskan Halibut</b>	22.50
Chili & turmeric, pan fried, spinach lentil kichdi curry leaf sauce	

## Tandoor Baked Breads

<b>Roti</b>	2.50
Whole wheat bread	
<b>Naan</b>	2.95
Leavened bread	
<b>Naan Toppings</b>	3.25
Pesto / Garlic & Chive / Rosemary & Olive Oil	
<b>Stuffed Naan</b>	3.50
Cheddar & Chili/Cilantro & Onion/Cumin Potatoes	
<b>Poori</b>	3.50
Deep-fried whole wheat bread	
<b>Paratha</b>	3.95
Layered whole wheat bread	
<b>Trio of Breads</b>	11.00
Naan, Paratha & Potato Stuffed Naan	

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