

FLAVOR OF INDIA BAR & GRILL

APPETIZERS

Gobi Manchurian 16

Battered Cauliflower florets tossed with Onion & chili in our signature Sauce.

Tandoori Chicken Nachos 18

Medley of corn nachos loaded with tandoor grilled chicken, jalapeno, olives, topped with sauce & cheese.

Pakora

Marinated with spices, ginger garlic paste, & lime, coated in seasoned gram flour batter & deep fried. Served with house dip.

Chicken (white meat) 12 . Vegetable 8 . Paneer 14 .

Vegetable samosa 9

Triangular savory pastry filled with spiced vegetables. Served with chutneys.

Papdi Chaat 14

Thin flour crispies topped with chana, chutneys, yogurt and spices.

Chili Chicken / Chilli Paneer 18

Choice of protein sautéed with chili and onions.

Spicy Chicken Wings (Bone-in) 14

House Spice rubbed bone in wings.

TANDOORI SPECIAL (Served with seasoned vegetables & Basmati Rice)

Spicy Garlic Prawn 26

Prawn marinated with fresh garlic, basil & spices.

Tandoori Salmon 28

Fresh Salmon marinated with organic Indian spices,

Tandoori Rack Of Lamb 32

Carré d'agneau marinated & cooked with Indian spices.

MEAT CURRY DELIGHT (Served with side of Basmati Rice)

Karahi

Meat cooked in a karahi or wok and simmered with ground spices & large cubes of onions and tomato.

Fresh Goat (Bone-in) 28 Chicken 20 Lamb 24

Saag

Classic Indian dish made with fresh meat, fresh spinach & an array of spices.

Fresh Goat (Bone-in) 27 Chicken 20 Lamb 23

Curry

Meat stewed in traditional onion tomato-based sauce, flavored with ginger, garlic, herbs & spices.

Fresh Goat (Bone-in) 27 Chicken 19 Lamb 23

Coconut curry

Meat and vegetables simmered in coconut curry sauce.

Chicken 21 Lamb 24 Prawn 24

Tikka Masala

Yogurt marinated meat, skewered, chargrilled & simmered in a buttery creamy blend of herbed tomato sauce.

Chicken (White meat) 23 Lamb 24

Korma

Curry sauce made with onion, tomato, yogurt & a special blend of spices.

Chicken 19 Lamb 23

Vindaloo

Meat stewed with potatoes in traditional curry sauce, flavored with ginger, garlic, herbs & spices

Chicken 19 Lamb 23 Prawn 24

Butter Chicken 24

Marinated Chicken boti cooked in tandoor & simmered in pure butter-tomato sauce.

Spicy Chicken Haleem 20

Savory Indian porridge made with pulled chicken, wheat, lentils, herbs and spices.

BIRYANI

Rice cooked on slow heat with marinated meat & Indian spices

Chicken Biryani 20 . Goat (BONE IN) Biryani 23 . Vegetable Biryani 20

TANDOORI PLATTERS (Grilled in Tandoor. Served with side of seasoned veggies & Basmati rice)

Grilled chicken (Bone-in) 18

Chicken marinated in yogurt, ginger, garlic & house spices.

Chicken Boti Kabab 22

Boneless chicken marinated with yogurt & blend of freshly ground spices.

Chicken seekh kabab 22

Minced chicken mixed with a special blend of herbs, grilled on skewers.

Lamb seekh Kabab 25

Minced Lamb meat marinated in select Indian herbs, spices & char grilled on skewers.

Mixed Grill Platter 38

Mixed Kabab platter style.

VEGGIE LOVERS (Served with side of Basmati Rice)

Baigan Bharta 20

Tandoor grilled eggplant cooked with tomato, onion & other spices.

Chana Masala 17

White Chickpeas cooked with onions, tomatoes, spices & herbs.

Aloo gobi 18

Perfect medley of Cauliflower and potatoes in fragrant spice & onion base.

Okra Masala 18

Fresh Okra sautéed with a blend of onion & tomatoes.

Palak Paneer 20

Fresh Spinach blended with paneer flavored with cumin, ginger & garlic.

Punjabi Daal 17

Medley of lentils, slow cooked in signature sauce with special spices & fresh butter.

Tadka Daal 15

Lentils tempered with ghee herbs & spices.

Paneer Makhani 20

Grilled paneer (Indian cheese) cooked in butter masala sauce.

Vegetable korma 19

Vegetables simmered in onion, tomato & yogurt sauce.

Karahi Paneer 24

Paneer cooked in wok with bell pepper, onion, ginger, garlic & sun dried spices.

BREADS

Butter Naan 4

Garlic Naan 5

Fresh Basil Pesto Jalapeno Naan 6

Tandoori Roti 4

SIDES

Raita 4 Grilled Vegetables 7

Lentil (daal) soup 7 Basmati Rice 4

House Fries 5 Achaar 3

HOUSE DESSERTS (Contain Nuts)

Fresh Organic Mango Mousse 7

Signature Organic Pista kulfi 7 (N)

Signature Rasmalai 8 (N)

Gulab Jamun (served warm) 6

Gajjar (Carrot) Halwa (served warm) 7 (N)

Ice Cream-Flavor of the Day 6 (N)

HOUSE BEVERAGES

Mango Lassi 6

Soda pop 4

coke, diet coke, sprite, lemonade

Juice

Organic mango 6 Orange 5

Herbal Tea 5 (Mint/chamomile/Earl Grey/Green) Ice Tea 5

FLAVORED Italian SODA (topped with Cream & cherry) 8

VERY BERRY

PEACH

GUAVA

WATERMELON

N = CONTAINS NUTS

For Parties of 5 or over, we add 20% gratuity.