

(V - Vegan)
(GF - Gluten-Free)

Monthly Specials

Before the Meal

KASHMIRI WALNUT SOUP (V)

A delicious vegetarian soup with a touch of walnuts and a hint of fresh mint – perfect for the winter months. 6

STUFFED MIRCHI PAKORAS (V, GF)

Sweet Longhorn pepper fritters - A delicious treat for those who enjoy a little heat. 6

LAMB SHAMMI KEBABS (GF)

Tender lamb kebab patties, spiced with cardamom and garam masala, served with mint chutney make a delicious Indian starter. 9

Entrées

LAMB SHANK DUM-PUKHT (GF)

Braised lamb shanks marinated & cooked in Indian rum, onions, saffron, yoghurt and nutmeg. 20



UMA AUNTY'S EGG CURRY (GF)

A delectable preparation of egg curry from 'Uma Aunty's' kitchen, with it's the combination of the spices, tartness of the tomatoes & warmth of eggs. Couple it with some warm naan or roti and you're ready to go. 15

GREEN FISH CURRY *from Konkan* (GF)

White-Bass simmered in roasted coconut, green coriander & mint sauce – a delicacy from the south-western coastal region of India. 18

'RAS-BHERY' MALAI KOFTA (GF)

A vegetarian delight of paneer balls (Koftas), cooked in a delicious rich gravy. 15

Desserts

GAJJAR-KA-GAJERELA (GF)

Gajerela or Halwa, is an absolutely delicious Red Velvet Carrot pudding from the India. Served warm. 5

Thank You for choosing Coriander

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Soups & Salads

CURRIED BUTTERNUT SQUASH SOUP (V, GF)

Roasted butternut squash soup bursting with flavors of ginger & lemon. 6

SPICY CORN SOUP (V, GF)

A hearty soup with fresh cilantro, has the sweetness of roasted corn & the subtle bite of peppers. 6

KERALA CHICKEN COCONUT SOUP (GF)

A spicy chicken 'n' coconut soup, bursting with distinct flavors. 6

WALNUT 'n' MANDARIN ORANGE SALAD

Spring greens, mandarin oranges & walnuts tossed with house special reduced Orange Dressing. 6.50

Before the Meal

RAGDA PATTIES (V, GF)

Crisp potato patties n' chickpeas served with tamarind n' date chutney
- **popular street-food.** 7

CRISPY LASOONI GOBI (V, GF)

Crispy Cauliflower tossed in tangy garlic sauce – **a vegetarian favorite.** 7

TANDOORI PANEER TIKKA (GF)

Fresh homemade, mint stuffed, cottage cheese marinated, skewered & grilled. 14

DAHI PAPRI CHAAT

Tongue tingling combination of mint & tamarind chutney, yoghurt with crisp papri and chickpeas. 6

ONION BHAJIA (V, GF)

Classic Indian Starter — Crispy chickpea battered pomegranate & Onion fritters. 6

VEGETABLE SAMOSA (V)

Three (3) Crispy turnovers deliciously filled with mildly spiced potatoes & green peas. 7

PALAK CHAAT

An incredible burst of flavors - Crispy Spinach with sweet yogurt, tamarind & date chutney. 8

MASALA CRAB CAKES

These crab cakes (3) with fennel and chili balsamic make a great appetizer.
Served with tomato chutney. 13

FISH PERI-PERI (GF)

A Goan specialty. Pan-Seared Tilapia coated with red peppers, ginger, garlic, wine vinegar and a blend of spices. 8

TANDOORI LETTUCE WRAPS

Open-flame grilled Tandoori chicken tossed with veggies and cashew nuts. 7.50

MMT- MMT (Mirch Murg Tikka)

Oh so good, we named it twice.

Boneless chicken marinated overnight in green chilli paste, cooked in tandoor. 13.50

SPICY RESHMI KEBAB

Tender minced chicken with spices, mint, and coriander - skewered & cooked in the Tandoor. 14

CHICKEN MURMURI

Tantalizing tidbits of Indian flavor - crispy rolls stuffed with tangy chicken. 7

Rice & Biryanis



LAMB / GOAT BIRYANI

Basmati rice saffron flavored, sealed with Lamb or Goat and cooked on slow fire- **a rice delicacy cooked Dum Pukht style** to seal the flavors in. Served with Raita. 18

CHICKEN BIRYANI

Basmati rice saffron flavored, sealed with Chicken and cooked on slow fire- **a rice delicacy cooked Dum Pukht style** to seal the flavors in. Served with Raita. 17

VEGETABLE BIRYANI

A vegetarian delight. Seasonal vegetables cooked in subtle spices & basmati rice, layer upon layer, make for a royal treat. Served with Raita. 15

JEERA / GREEN PEAS PULAO

Cumin flavored Basmati Rice. 4

Fresh Baked Indian Flat-Breads

Regular Flour Breads

NAAN

Refined flour bread. 3

GARLIC NAAN

Garlic flavored refined flour bread. 3.25

ONION KULCHA

Refined flour bread stuffed with onion & fresh herbs. 3.50

PANEER (*Indian cottage cheese*) KULCHA

Refined flour bread stuffed with seasoned paneer and herbs. 3.75

KASHMIRI NAAN

A stuffed naan with golden raisins and nuts. 4

Whole-Wheat Breads

TANDOORI PARATHA

Multi layered whole-wheat flour bread. 3

PUDINA (*mint*) PARATHA

Multi layered whole-wheat flour bread seasoned with mint 3

ALOO PARATHA

Whole-wheat bread stuffed with spiced potatoes and herbs. 3.50

ROTI

Whole-wheat flour bread. 2.50

POORI

A whole-wheat unleavened puffed bread. 3.25

BASKET OF ASSORTED BREADS (4)

Naan, Garlic Naan, Paratha & Aloo Paratha. 12

Please advise us of your food allergies.

Groups of 6 or more people subject to 18% Gratuity

House Special Platters (Thali)

(The Thali is a well-balanced Indian meal served with your choice of meat or vegetable and accompaniments on a traditional platter.)

VEGETARIAN THALI

Palak Paneer, Channa Masala, Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 17

SEAFOOD PLATTER

Your choice of one of our Seafood with Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 20

VEGETARIAN PLATTER

Your choice of one of our Vegetable with Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 17

NON-VEG THALI

Chicken Tikka Makhani, Lamb Rogan Josh, Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 19

CHICKEN PLATTER

Your choice of one of our Chicken with Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 19

LAMB PLATTER

Your choice of one of our Lamb with Dal Makhani, Navrattan Korma, Pulao, Raita, salad.

Served with Lacha Paratha or Naan. 20

B.B.Q. in the Tandoor (Clay Oven)

TANDOORI JUMBO SHRIMP

Extra-large shrimp flavored with saffron, caraway seeds & fresh coriander, marinated in yoghurt & char-grilled to a golden hue in our clay oven. 18

TANDOORI SALMON

Boneless Chunks of Salmon marinated in yoghurt and freshly ground spices. Grilled on open charcoal fire. 17.50

TANDOORI RAAN (Roasted Leg of Lamb)

Boneless Leg of spring lamb marinated in spices and cooked slowly in the true North West frontier style – a house specialty. 22

TANDOORI CHICKEN

Spring chicken marinated overnight in a blend of yoghurt, ginger and garlic. Barbecued over charcoal. **half** 12 || **full** 18

CHICKEN MALAI KEBAB

Boneless chicken breast marinated with mild Cheddar, fresh coriander and char-grilled. 14

CHICKEN TIKKA ACHARI

Breast of chicken marinated overnight in a tangy marinade of yoghurt, mustard, fennel, ginger and garlic. Masterfully B.B.Q. over charcoal. 14

TRIO OF CHICKEN KEBABS

Get a taste of all three — Chicken Malai Kebab, Chicken Tikka Achari & Chicken MMT (Mirch Murg Tikka). 15

Vegetarian Dishes

PANEER LABABDAR (GF)

'Paneer' cubes simmered in rich onion and tomato gravy with a subtle coriander flavor – **our vegetarian best-seller.** 15

PANEER MAKHANI (GF)

NOG

Fresh homemade cheese cubes simmered in tomato honey sauce and fresh ginger. 14.50

PANEER PALAK (GF)

NOG

Spinach and 'Paneer' cooked together with fresh herbs. 14.50

PANEER PEPPER MASALA (GF)

'Paneer' cubes tossed with an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander & house spices. 15

MOM'S TOFU-GREEN PEAS CURRY (V, GF)

Tofu, Green peas & toasted cashews in a delicious mom's home-style preparation. 13

BAINGAN BHARTA (V, GF)

A Classical North Indian dish

Char-grilled eggplant cooked with onions, tomatoes and herbs. 14

GOBHI ALOO MATTAR (V, GF)

NOG

A delicious preparation of cauliflower, potatoes & green peas - **made especially in the winter months in North India.** 14

BHINDI MASALA (Okra) (V, GF)

NOG

Fresh Okra delicately spiced and tossed with Onions, tomatoes and mango powder. 13.50

NAVRATTAN KORMA (GF)

A traditional medley of 9 vegetables & nuts cooked in a delicately spiced sauce. 13.50

CHANNA MASALA (V, GF)

NOG

Chickpeas simmered with sun dried mango, onions and aromatic spices - **in traditional Punjabi style.** 12.50

DAL MAKHANI (V, GF)

NOG

Black lentils and spices cooked overnight on a slow fire - **a house Specialty.** 12.50

DAL TARKA (V, GF)

NOG

Freshly made yellow lentils with garlic, onions and spices. 12

Chicken (Murg) Specialties

(All dishes except Chicken Chettinad with chicken breast meat.)

CHICKEN LABABDAR

Chicken in rich onion and tomato sauce flavored with coriander flavor.

A house specialty. 17

CHICKEN TIKKA MAKHANI

Chicken Tikka simmered in tomato, honey & fresh ginger- **a bestseller** 16.50

CHICKEN KORMA

A chicken delicacy cooked in a mild Saffron, Mace, Cardamom & almonds flavored sauce. 16.50

CHICKEN PEPPER CHETTINAD

A '**devilled**' chicken curry - Cooked to perfection in a black pepper sauce, from a region which 'exported' black pepper to the world. 16.50

BHUNA MURG MASALA

Chicken cooked with tomatoes, onions, peppers, fresh green coriander & blend of freshly ground house spices. 17

Meat Specialties

LAMB SAAGWALA (GF)

Tender lamb morsels simmered in delicately spiced spinach with fresh ginger and mint – a must for spinach lovers. 18.50

LAMB ROGANJOSH *from Kashmir* (GF)

A specialty of Kashmir – tender morsels of lamb cooked in a traditional Kashmiri spices with saffron and yoghurt. 18

LAMB VINDALOO *from Goa (vin•da•loo)* (GF)

Tender pieces of lamb marinated in aged Vinegar, cooked with onions, potatoes and a blend of spices – **a Goan specialty.** 18.50

GOAT CURRY BELI-RAM *from Amritsar* (GF)

A slow cooked Goat meat (bone-in) **delicacy from Punjab** – A classic example of the art of 'bhunao' in Indian cooking. 18

Seafood Specialties

GOAN SHRIMP CURRY *from Goa* (GF)

The most famous Goan specialty – shrimp simmered in sauce made with coconut, coriander, tamarind & a blend of spices. 18

SHRIMP MASALA *from Bhopal* (GF)

Shrimps cooked in an exquisite sauce made with tomatoes, onions, peppers and blend of freshly ground house spices. 18

MANGLORE FISH CURRY *from Manglore* (GF)

A delectable fish curry from the southwest coast - with coconuts, dried peppers, spices and a wonderful sour finish of Tamarind. 18

Drinks

LASSI

A refreshing yogurt drink from India served – sweet, salted or masala. 3.99

MANGO or STRAWBERRY LASSI 3.99

SPARKLING BOTTLED WATER

(Pellegrino) Large 4 Small 2

SODAS / ICED TEA / RASPBERRY ICED TEA

Ask for our selection. 2.50

FRUIT JUICES

Mango, Guava or Lychee. 3.99

Accompaniments

PAPADOM BASKET

A selection of papadoms and three (3) chutneys. 3

PLAIN YOGHURT / RAITA

Fresh homemade yogurt served plain or with your choice of boondi, or onion & mint. 2.50

LACHHA PYAAZ

Onions, chilies, lemons; and Chat-masala. 2

MANGO CHUTNEY 2.50

Desserts

SAFFRON KHEER (GF)

Indian Rice Pudding – Rice cooked in milk with California pistachios and almonds. Served chilled, flavored with saffron. 4.99

MASALA "CHAI" ICE-CREAM (GF)

Our Special home-made Indian tea (Chai) flavored Ice-cream — **our best seller.** 5.99

KULFI with BLUEBERIES (GF)

An Indian ice cream with poached blue berries flavored with crème-de-cassis. 5.50

GULAB JAMUN

Popular Indian delicacy. "Khoya" dumpling poached in rose syrup Served Warm with Vanilla Ice-cream 4.99

MANGO MOUSE CAKE

A slice of delicious Mango Mouse-cake. 4.50

GLUTEN-FREE CHOCOLATE CAKE (GF)

A slice of Flour-less Chocolate cake. 4.50

COCONUT SORBET (V, GF)

Our home-made rich, satisfying & delicious coconut sorbet. Smooth & Creamy - with No Dairy. 5.50

SCRUMPTIOUS CHEESECAKE

Creamy, smooth and irresistible New York style cheesecake. 4.50

CHOCOMOSA / CHOCOLATE SAMOSAS

Chocolate Ganache & nuts filled Samosas – **a perfect end to a great meal.** 5.50