

VEGETARIAN STARTERS

Chatpatte Achari Aloo • *Pickled potatoes with yogurt and spices* • \$11.99

Tandoori Barwan Aloo • *Stuffed potato with dry fruits and green chilli, marinated with yogurt and ground spices* • \$12.99

Awadhi Rajma Kebab • *Kidney beans and cheese mashed patties with robust spices* • \$12.99

Soya Shammi Kebab • *Combination of soy granules and yellow lentil patties cooked with clarified butter* • \$12.99

Dahi Ka Kebab • *Soft hung curd and cream spiced patties shallow fried in clarified butter* • \$13.99

Subj Hariyali Tikka • *Minced vegetables patties shallow fried in clarified butter* • \$12.99

Malai Paneer Tikka • *Cream flavored cottage cheese, onions and bell peppers cooked in clay oven* • \$15.99

Rumali Paneer Tikka • *Cottage cheese marinated with crushed chili, fenugreek leaves, hung curd and carom seeds* • \$15.99

NON-VEGETARIAN STARTERS

Murg Hariyali Kebab • *Chicken kebab marinated in cilantro chutney and a blend of spices* • \$15.99

Murg Tangri Kebab • *Chicken drumsticks marinated in yogurt and a blend of herbs and spices* • \$15.99

Murg Tikka • *Marinated chicken made with a blend of Kashmiri chili, yogurt and masala. Finished off in a clay oven* • \$15.99

Murg Sula • *Smoked chicken soaked in spices with brown onion, garlic and yogurt, cooked in tandoor oven* • \$15.99

Murg Kakori Kebab • *Minced chicken meat mixed with homemade spice, mint and coriander cooked in clay oven* • \$15.99

Lucknowi Tandoori Murg • *Regional specialty chicken marinated in spices and yogurt* • \$15.99

Lamb Shami Kebab • *Slow cooked mutton meat and yellow lentil shallow fried patties in clarified butter* • \$16.99

Mutton Boti Kebab • *Cubes of mutton marinated with brown onion, garlic paste and spices* • \$16.99

Mutton Kakori Kebab • *Spiced ground mutton is threaded onto skewers and grilled until charred and juicy* • \$16.99

Mutton Gallouti Kebab • *Spiced and minced mutton patties cooked on a flat-top griddle* • \$16.99

Amritsari Mahi Tikka • *Flaky mahi mahi fish fillets marinated in yogurt, lime, paprika and spices* • \$16.99

Tandoori Lamb Chops • *Tender lamb chops perfectly marinated with ground spices and cooked in the tandoor* • \$34.99
- Served with pickled baby potatoes and tomatoes

SHAREABLE PLATTERS

Veg Platter • An assortment of our most popular vegetarian kebabs served with rumali roti, salad and chutneys • \$29.99
- Tandoori Barwan Aloo | Rumali Paneer Tikka | Dahi Ka Kebab | Haryali Kebab

Non-Veg Platter • An assortment of our most popular non-vegetarian kebabs served with rumali roti, salad and chutneys • \$34.99
- Mutton Kakori | Amritsari Mahi Tikka | Murg Tangri | Murg Hariyali Kebab

FLAKY PARATHA ROLLS

Vegetarian

Aloo Chatpatte Roll • \$9.99

Chana Masala Roll • \$9.99

Soya Shami Roll • \$9.99

Cheesy Corn Salad Roll • \$10.99

Achari Paneer Roll • \$12.99

Hariyali Kebab Roll • \$9.99

Subj Tarkari Roll • \$9.99

Mushroom & Corn Roll • \$10.99

Cheesy Paneer Roll • \$12.99

Non-Vegetarian

Anda Murg Roll • \$12.99

Murg Hara-Bara Roll • \$12.99

Murg Makai Cheese Roll • \$12.99

Dum Aloo Murg Roll • \$12.99

Cheesy Mutton Seekh Roll • \$13.99

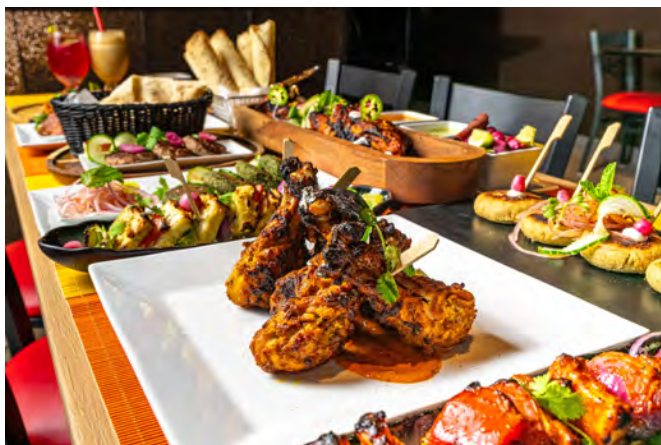
Subj Murg Jalfrezi Roll • \$12.99

Macchi Pudina Ka Roll • \$12.99

Tandoori Murg Salad Roll • \$12.99

Cheesy Murg Seekh Roll • \$12.99

Achari Mutton Roll • \$13.99



ENTRÉES

One Rumali Roti or Paratha included

Vegetarian

Daal Maharani • Slow-cooked black lentils flavored with fenugreek and garam masala • \$14.99

Palak Ka Kofta Curry • Fried spinach spheres cooked in a rich onion and cashew gravy • \$14.99

Shahen-Shahi Paneer • Smoked buttery cottage cheese cubes cooked in a tomato and chestnuts gravy • \$14.99

Khumb Mutter Makhana • Mushrooms, green peas and lotus buds in a rich onion and cashew gravy • \$15.99

Gobi Musallam • Yogurt marinated cauliflower roasted with onions, tomato sauce and nuts • \$16.99

Non-Vegetarian

Badshah Chicken • King of chicken curries - smoked chicken cooked in a creamy tomato sauce • \$15.99

Murg Makhani • Bone-In chicken marinated and cooked in a tandoor and then served in rich sauce • \$15.99

Murg Patiala • Punjabi style chicken cooked with onion, tomatoes, bell peppers, yogurt and nuts • \$15.99

Lucknowi Fish Curry • Shallow fried fish prepared with spicy onions, tomatoes and yogurt gravy • \$15.99

Lamb Rogan Josh • Slow cooked Lamb curry cooked in Kashmiri chilies, yogurt, spices • \$19.99

Signature Goat Curry • Slow-cooked mutton meat, bone marrow, ground spices, brown onion and clarified butter • \$19.99

SIDES

Rumali Roti (2pcs) • A large, thin, soft crepe-like bread. Light, airy, and flavorful.
The name 'Rumali' loosely translates to a 'handkerchief' as the bread so delicately folds into a pocket size staple • \$5.99

Zaffarani Pulao • Saffron and clarified butter flavored slow cooked basmati rice • \$11.99

Brown Onion Rice • Brown onion flavored rice • \$9.99

Flaky Paratha (2 pcs) • Soft and flaky flat bread • \$3.99

ACCOMPANIMENTS

Mint Sauce

Spicy Red Chili & Tomato Sauce

Till Harapyaz Ka Chutney

Oven Roasted papadums

Sirca Pyaz

• Pickled small shallot onions in vinegar •

DESSERTS

Phirni • *Slow-cooked sweet pudding made with basmati rice, milk, nuts and scented with cardamom and saffron* • \$5.99

White Chocolate Malai Kulfi • *Kulfi made with white chocolate and condensed milk, flavored with saffron threads* • \$5.99

Royal Gulab Jamun • *Large-sized, soft and sweet dough ball with saffron flavored condense milk and dry fruits* • \$5.99

Malai Ghewar • *Disc-shaped sweet made from ghee, flour, and sugar syrup topped with saffron flavored condensed milk* • \$7.99

DRINKS

Mango Lassi • *Mango flavored yogurt milkshake* • \$4.99

Rose & Lime Sherbet • \$3.99

Cold Coffee With Ice-Cream • \$5.99

Soda • *Coke | Diet-Coke | Sprite* • \$1.99

Masala Tea • \$2.99

