

## *Appetizer* (NON VEGETARIAN)

<b>ANGOORI JHINGA</b>	12
Shrimps marinated in ajwain, ginger, garlic, green chilies, grilled in tandoor, served with grape relish	
<b>KARWARI JHINGA</b>	12
Shrimps spiced with chili, coated with semolina poppy seeds, pan seared, served with coconut pineapple salsa	
<b>CRAB MILAGU</b>	15
Lump crab, seasoned with spiced peppers, roasted tomato & garlic sauce	
<b>FISH AMRITSARI (FISH PAKORA)</b>	12
Fish marinated in ginger, garlic, garam masala, yogurt and coated with gram flour	
<b>PARSEE SALMON TIKKA</b>	13
Salmon spiced with green pepper and Parsee style homemade green chutney skewered and char grilled	
<b>KANDHARI MURGH (MALAI KEBAB)</b>	12
Chicken breast marinated in spices & served with pomegranate, date, gooseberry dip	
<b>CHICKEN TIKKA</b>	12
Tandoor grilled tender pieces of chicken, marinated in yogurt & spices	
<b>CRAB CAKE</b>	12
<b>KAKORI KEBAB</b>	12
Ground lamb rubbed with ginger, garlic, chili, infused with poppy seeds & nutmeg	
<b>BARRAH KEBAB</b>	12
Juicy pieces of lamb marinated in yogurt and nutmeg	

## *Appetizer* (VEGETARIAN)

<b>MATHURA SE (ALOO TIKKI)</b>	8
Potato patties stuffed with seasoned gram, topped with cranberry sauce	
<b>ALOO PAPRI CHAAT</b>	8
Wheat crisps, chick peas, potatoes topped with yogurt, roasted cumin, mint & tamarind sauces	
<b>BANARSI KACHORI</b>	8
Crispy flour puffs served with tomato salsa, potatoes, and chutneys	
<b>GULKA PANEER TIKKA</b>	10
Slices of cottage cheese stuffed with coriander and mint pickle, coated and marinated in yogurt saffron and ground rose petals	
<b>CLASSIC SAMOSA</b>	8
Potatoes seasoned with cumin, coriander, ginger, mango powder in trianfle turnovers	
<b>SHAKAHARI KEBAB (VEG KEBAB)</b>	10
Corn, yam, spinach & chickpea kebab skewered and cooked in clay oven	
<b>BHEL PURI</b>	8
Puffed rice crisps with chopped onions, potatoes, avocado & corn kernels, tossed with chutneys	
<b>MIX PAKORA</b>	8
Lotus, cabbage, onion, spinach fritters	
<b>LAHSOONI GOBI</b>	9
Chinese-Indian style cauliflower marinated in tomato garlic and green chili sauce	

## *Soups & Salads*

<b>MULLIGATAWNY SOUP</b>	8
A spicy favorite of Indians; made with red lentils, vegetables and green apple chicken; coming in two flavors, vegetable and chicken	
<b>KOZHI RASAM</b>	7
Chicken soup flavored with fennel, black peppers, coconut and tomatoes	
<b>KASHMIRI SOUP</b>	8
Roasted turnip, beetroot, pigeon peas flavored with fennel, cumin, ginger and garlic	
<b>HARABHARA SALAD</b>	7
Lettuce, diced cucumber, red radish, carrots, cherry tomatoes & guacamole with chef's special dressing	