



Pakistani-Indian and Mediterranean
Cuisine

Appetizers

Vegetable Pakora

Spiced fried fritters, lightly battered in chickpea flour. GF 7

Vegetable Samosas

Crispy, fried pastries filled with potatoes and peas. 8

Paneer Pakora

Fried pieces of cheese lightly battered in spices and chickpea flour. GF 12

Chicken Pakora

Chicken breast thinly sliced and battered in chickpea flour and spices. Deep fried until crispy. GF 11

Fish Pakora

Thinly sliced tilapia, battered in chickpea flour and spices. Deep fried until crispy. 12

Onion Pakora

Indian inspired onion rings! Battered in our chickpea flour mix. GF 8

Chilli Pakora

Peppers battered and fried in our chickpea flour mix. GF 8

Falafels

Deep fried patties made from ground garbanzo beans, herbs, and spices. Served with house made tahini. GF 8

Hummus

House made hummus made with garbanzo beans, tahini, olive oil, herbs, and spices. Served with pita bread. 8

Chilli Paneer

Chunks of paneer marinated in chillis and our spice blend. Tossed with peppers and chilli sauce. Served with chutney. 14

Aloo Tikki

Potatoes mashed and combined with fennel seeds and spices before being battered and fried. Served with chutney. 8

Samosa Chaat

Fried samosa crumbled and topped with channa, yogurt, red onions, tomatoes, and chutney. 10

Dolmathes

Grape leaves stuffed with seasoned rice and herbs. Served with house-made tzatziki. GF 7

Mezze Platter

A platter consisting of our hummus, baba ghannoj, and tahini. Accompanied by falafel, dolmathes, pita, carrots, and cucumbers. GF available. 14

Baba Ghannoj

Oven-roasted eggplant pureed and mixed with tahini, herbs, and spices. Served with pita bread. 8

Gobi Manchurian

Indo-Chinese inspired appetizer. Cauliflower tossed and sautéed with chillis, soy sauce, ginger, and garlic. 14

Salads

Mediterranean Salad

Chopped romaine lettuce, cucumbers, tomatoes, red onions, kalamata olives, and feta. Served with Mediterranean dressing. GF 10

Gyro Salad

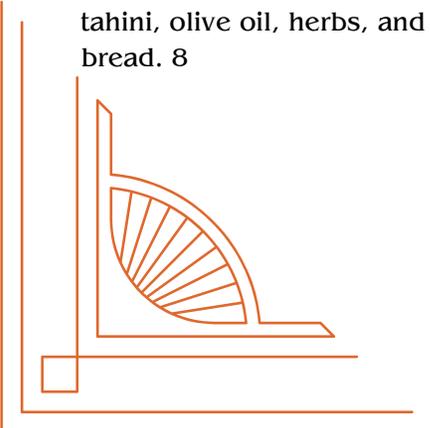
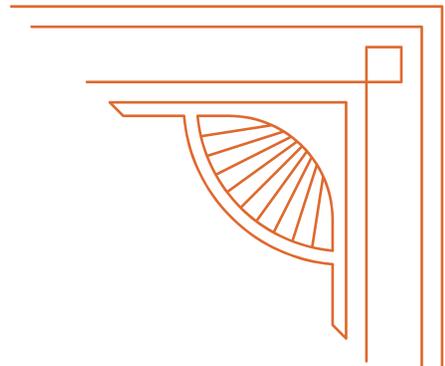
Our mediterranean salad accompanied by slices of gyro meat dressed with house-made tzatziki and feta. GF 14

Falafel Salad

Our mediterranean salad accompanied by chunks of our falafel and tzatziki sauce. GF 14

Chicken Kabab Salad

Our mediterranean salad accompanied by our grilled chicken kabab and tzatziki sauce. GF 14



Soups

Daal Soup

Homemade yellow lentil soup. GF, Vegan. 9

Mughlai Tomato Soup

A rich, spiced, and curried tomato soup with a touch of cream. GF 9

Tandoori & Grill Specials

Tandoori cuisine is a method of cooking that goes back centuries. With the use of a clay oven, our meat is prepared to perfection. Each entree is served with a side of Basmati rice, salad, and sautéed vegetables.

Tandoori Chicken

Bone-in chicken marinated in yogurt and a blend of freshly ground spices and herbs. GF 17

Tikka Kababs

Boneless chunks of meat marinated in yogurt and freshly ground spices and herbs. GF

Chicken, White Meat Chicken, Beef or Paneer 20 Lamb 22

Seekh Kababs

Ground meat marinated in our signature blend of spices before being grilled on skewers. GF

Chicken 20 Beef 21 Lamb 22

Tandoori Prawns

Jumbo prawns marinated in yogurt and our spice blend. Skewered and grilled. GF 23

Mixed Grill

An indian grilled sampler- tandoori chicken, tikka kababs, and seekh kababs. GF 35

Tandoori Salmon

Filet of salmon marinated in yogurt and our special spice blend. Please allow 25 minutes to prepare. GF

Eāhori Fish

Tilapia battered in chickpea flour and a Pakistani spice blend. Deep fried until crispy. 20

Shish Taouk

Pieces of chicken breast meat marinated in our Mediterranean spice mix and lemon juice. Grilled and served with a side of hummus and pita. GF available. 21

Gyro Platter

Slices of gyro meat served with tzatziki and feta over a bed of rice. Served with a side of hummus and pita. GF available. 21

Chicken Kabab Platter

Pieces of chicken breast meat marinated in our Mediterranean spice mix. Grilled and served with a side of hummus and pita. GF available. 21

Lamb Kabab Platter

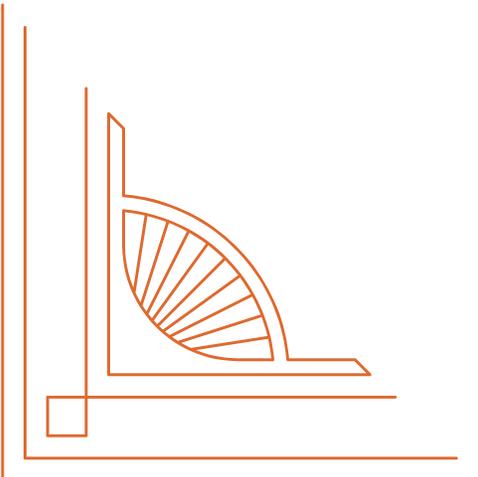
Pieces of lamb marinated in our Mediterranean spice mix. Grilled and served with a side of hummus and pita. GF available. 21

Mixed Kabab Platter

Our Mediterranean sampler platter- Shish Taouk, Chicken Kabab, and Lamb Kabab. Served with hummus, tzatziki, and pita. GF available. 35

Lamb Chops

Rack of lamb Indian Style, seasoned and grilled. Please specify desired cook. GF 35



Meat Curry Delights

All entrees are served with a side of Basmati Rice. Please specify mild, medium, medium-hot, hot, or extra hot.

Curry

A traditional, brown curry made with tomatoes, onions, and a fresh blend of herbs and spices. GF. Vegan base.

Chicken 18 Lamb or Beef 19 Prawns 20
Bone-in Goat 22

Coconut Curry

A rich, thick curry cooked with coconut milk and ginger. Simmered with our indian spice blend. Can be made vegan. GF

Chicken 18 Lamb or Beef 19 Prawns 20

Butter Masala

A buttery smooth curry with a heavy cream and tomato base. GF

Chicken 18 Lamb or Beef 19 Prawns 20

Saag

Creamed spinach simmered with onions and spices. GF

Chicken 18 Lamb or Beef 19 Prawns 20

Fried Rice

Indian style fried rice. Your choice of protein tossed with bell peppers, onions, red pepper flakes, and soy sauce.

Chicken 20 Prawn 22 Veggie 18

Chilli Chicken

An Indo-Chinese dish. Spicy chicken sautéed in a sweet and spicy sauce with bell peppers and onions. 18

Tikka Masala

A creamy, tomato based curry simmered with heavy cream and spices. GF

Chicken 18 Lamb or Beef 19 Prawns 20

Karahi

A thicker, Pakistani style curry made with tomatoes, ginger, and spices. Garnished with ginger and cilantro. GF. Vegan base

Chicken 18 Lamb or Beef 19 Prawns 20
Bone-in Goat 22

Kabab Karahi

Our Karahi curry meets seekh kabab! Your choice of Chicken, Beef, or Lamb seekh kabab will be simmered in our beloved karahi. Vegan base. GF 20

Korma

A thick curry sauce made with onions tomatoes and yogurt. A creamier brown curry. GF

Chicken 18 Lamb or Beef 19 Prawns 20

Qeema

Pakistani -style ground meat with onions, tomatoes, cilantro, and spices. Lamb, chicken, or beef. GF 20

Biryani

One of our specialties! This rice dish is cooked low and slow, simmered with meat, yogurt, and robust spices. Served with a side of raita. GF.

Veggie 18 Paneer 18 Chicken 18
Lamb or Beef 19 Prawns 20 Bone-in Goat 22

Jalfrezi

A brown curry simmered with our vegetable mix in addition to your choice of meat. Robust, hearty, and flavorful! GF. Vegan base.

Chicken 18 Lamb or Beef 19 Prawns 20

Vindaloo

A tangy, tomato based curry simmered with ginger, garlic, and a touch of vinegar. GF.

Chicken 18 Lamb or Beef 19 Prawns 20

Nihari

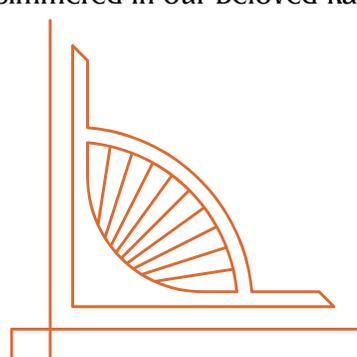
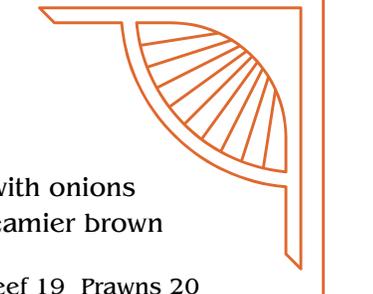
Beef shank stew cooked and simmered low and slow. Served with a plain naan. 22

Butter Chicken Fettuccine

Exactly what it sounds like! Our well-loved butter chicken tossed with noodles and topped with fresh parmesan. 18

Stir-Fried Noodles

Indo-Chinese stir-fried noodles with Vegetables or Chicken. 20



Vegetarian Curry Delights

Daal Maharani

Brown lentils simmered in spices. Vegan base. GF 16

Okra Masala

Okra fried and sautéed with tomatoes, onions, and spices. Vegan base. GF16

Veggie Curry

Our traditional brown curry simmered with our vegetable blend. Vegan base. GF 16

Aloo Saag

Potatoes simmered in our creamed spinach base. GF 16

Malai Kofta

Spheres of diced vegetables and paneer battered and fried. Simmered in a creamy, tomato base. 18

Channa Masala

Garbanzo beans cooked with onions, tomatoes and our signature spice blend. Vegan base. GF 16

Paneer Butter Masala

Chunks of paneer simmered in a buttery smooth curry with a creamy, tomato base. GF 17

Veggie Korma

Our traditional korma curry simmered with our vegetable blend. GF 16

Eggplant Bhartha

Roasted eggplant pureed and sautéed onions and tomatoes. Vegan base. GF 16

Saag Paneer

Chunks of cheese simmered in our creamed spinach. GF 17

Aloo Gobi

Potatoes and cauliflower simmered and sautéed in spices and herbs. Vegan base. GF 16

Karahi

A thicker, Pakistani style curry made with tomatoes, ginger, and spices. Garnished with ginger and cilantro. Vegan base. GF Paneer 18 Veggie 16

Mutter Paneer

Green peas and chunks of paneer simmered in a golden, tomato based curry. GF 17

Veggie Butter Masala

Our vegetable blend simmered in our butter masala curry. GF 16

Desserts

Kheer	7
Gulab Jamun	7
Rasmalai	7
Kulfi	7
Mango Kulfi	7
Ghajjar Halwa	7
Toasted Coconut Ice Cream	7
Mango Pistachio Ice Cream	7

Freshly Baked Tandoori Breads

Plain Naan 3.50	Chicken Naan 8
Garlic Naan 4.50	Kulcha Naan 5
Spinach Naan 8	Onion Kulcha 7
Paneer Naan 7	Chilli Kulcha 6
Aloo Naan 7	Tandoori Roti 3.50
Kashmiri Naan 8	Papadum 4.50

Drinks

Mango Lassi	6
Plain Lassi	5
Mango Lemonade	5
Strawberry Lemonade	5
Chai	4
Soft Drinks	4
Sparkling Water	4
Lemon Soda	4/12

