

Chota Haazari- *Small presentations*

Sindhi Lamb Chops- two lamb chops poached with whole spices then seared with coriander, cayenne and mango powder,	12
Lasoon Jhinga - shrimp with garlic, green chilis and mustard seeds	12
Shrimp Samosas- turnovers filled with shrimp and mango pickle	6
Vegetable Samosas- turnovers filled with potatoes and peas with sweet tomato chutney	5
Sev Puri- wheat crackers, potatoes, onions, contrasting chutneys and a dusting of Sev, crisp chick pea flour noodle	5
Karari Bhindi- crisp okra “strands” seasoned with dried green mango powder	7
Unday ki Chutney- hardboiled eggs with yogurt, mustard seeds, chilis and Kari Leaves	5
Bhajjias- chickpea flour and mixed vegetable beignets with tamarind chutney	6
Rassols- potato croquettes with curried minced lamb and pumpkin-tomato chutney	6
Kathi Rolls- tandoori chicken tikka, mint chutney and marinated onions wrapped in egg-washed “rotis”	8
Tossed Green Salad- romaine, cucumbers, tomatoes and marinated red onions, cilantro-cumin dressing, dusting of Sev, chickpea noodle	5
Beet-Mint Salad- beets, red onions, mint, cumin and goat cheese	7
Baingan Deva- sauteed eggplant layered with a fennel based tomato conserve and ginger-garlic infused yogurt	8

Madhyam – *medium presentations*

Lamb Kabab Sliders, lamb patties seasoned with cumin, garam masala, onions, ginger, chilis, served with goat cheese, sweet tomato chutney and arugula; seasonal salad	10
Keema Pao- Indian style “sloppy joe” served with cabbage slaw in a yogurt-mustard seed dressing and onion “ring” pakoras	12
California Tandoori Salad- chicken tikka, paneer, Indian cheese, sauteed mushrooms on romaine, tomatoes and cilantro cumin dressing	15
Jhinga-Dalia Salad - tandoori shrimp, cracked wheat and vegetable “couscous”, arugula with lemon-black pepper vinaigrette	15
Vegetarian Sample plate - vegetable samosas, Bhajjias, sev puri and karari bhindi	14
Non-vegetarian Sample plate – unday ki chutney, kathi rolls, rassols, and shrimp samosas	18

Tandoori Khaana- *Tandoor Specialties*

Served with Naan and mint chutney

Boti Kababs- boneless leg of lamb marinated with papaya, tomato, yogurt and garam masala	20
Tandoori Shrimp- marinated with tomato-yogurt and coriander	20
Tandoori Chicken- half a chicken marinated with yogurt, ginger, garlic, coriander and garam masala	18
Chicken Tikka- boneless kababs in a cilantro-green chili marinade	18
Seekh Kabab- ground lamb flavored with onions, ginger and spices	18
Tandoori Sampler – seekh kabab, chicken tikka and shrimp	24

Corkage: no fee for the first bottle with purchase of one bottle; \$15 fee for each additional bottle. 18% gratuity on parties of 6 or more. Menu items and prices are subject to change. We reserve the right to refuse service to anyone.

Curries-Curry Preparations

Served with basmati rice

Meen Moili- Kerala style coconut based fish curry with onions and mustard seeds	22
Shrimp Bassar- onion, tomato, ginger and green chili curry	22
Lamb Vindaloo- Goan style curry with tamarind and black pepper	20
Makhni Tikka- tandoor cooked chicken tikka in a tomato-cream based sauce	18
Palak Chicken, whole Cornish hen in a spinach curry sauce	15
Bhunna Chicken- Punjabi style, half chicken braised with carmelized onions, garlic, ginger, tomatoes, whole spices, fenugreek, coriander and cumin	18
Mattar Paneer deconstructed- paneer loaf, Indian cheese, with a tomato coulis and peas	14
Mushroom Paneer Bassar- onion, tomato, ginger, and green chili curry	14

Thali – House blue-plate special

Non-Vegetarian – lamb curry, chicken curry, choice of one vegetable, dal rice, naan and raita	24
Vegetarian – choice of two vegetables, dal, rice, naan and raita	18

Sabziyan-Vegetable sides

Palak Paneer- pureed spinach with cumin and Indian cheese Paneer cubes	10
Bhindi Masala – okra with red onions, ginger, chilis and tomatoes	10
Gobi Sabzi- cauliflower with ginger, chilis, tomato and coriander	9
Eggplant Bharta- puree of smoked eggplant with onions, chilis and tomatoes	8
Poriyal- Hyderabad specialty, green beans sauteed with kari leaves, onions, channa and urad lentils and coconut	9
Aloo Mattar- Gujerati specialty, potatoes and peas in a tomato sauce	8

Saath Mein- Along with

Bread Basket- trio of the Chef's selection of Indian flat Breads	8.50	Basmati Rice with black cumin Seeds	4.50
Naan	2.50	Dal of the day, lentils stewed in many different ways	5.50
Onion Naan	3.50	Raita- cucumber & yogurt relish	3.50
Garlic Naan	3.50	Assorted Chutneys	3.50
Chapatis- whole wheat griddle bread	2.50	Pickles	2.50
Tandoori Roti	2.50	Pappadums- lentil crackers	2.50
Paratha- whole wheat, ghee layered bread	3.50		

Pine ke liye- N.A. Beverages

Nimbu Fizz, lemon-ginger soda	3.50	Mango or Sweet Lassi	3.50
Spiced Iced Tea	3.50	Masala Chai	3.50

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