

Menu

STARTERS

Samosa \$8

Deep Fried stuffed pastry with spiced potatoes & peas. Served with tamarind sauce

Kebab Platter \$11

Chargrilled minced lamb, shrimp, & chicken with fresh herbs

Alu Tikki \$8

Deep fried spiced potato patties served with yogurt & tamarind sauce

Assorted Pakora Platter \$9

Assortment of deep fried paneer and vegetables in chickpea batter. Served with mint & coriander sauce

Amritsari Fried Fish \$11

Talapia dry rubbed with spices & deep fried in chickpea flour. Served with mint & coriander sauce

Palak Chaat \$9

Fresh baby spinach flash fried with onions, tomatoes, & coriander topped with sweet yogurt, tamarind & mint sauce

Chicken Lolipop \$9

Deep fried with spiced batter topped with chef's special sauce

Jalabi Chaat \$9

Deep fried mildly sweet batter with potatoes, chickpeas, onions topped with yogurt, mint, & tamarind sauce

Chicken Shammi Kebab \$9

Minced chargrilled chicken patties with fresh herbs

Dahi Puri Chaat \$8

Wheat puffs filled with potatoes and chickpeas topped with yogurt, mint, & tamarind sauce

TANDOORI

Tandoori Batair \$18

Chargrilled quail with marinated yogurt sauce

Shrimp Achari Tikka \$23

Chargrilled shrimp marinated with yogurt & pickled spices

Salmon Tikka \$23

Chargrilled salmon fillet marinated with mint based yogurt

Adraki Lamb Chops \$29

Chargrilled lamb chops marinated with yogurt, ginger & garlic

Lamb Seekh Kebab \$20

Minced lamb charboiled with herbs & spices

Tandoori Chicken \$19

Chargrilled bone-in chicken marinated with yogurt & spices

Chicken Tikka \$19

Chargrilled chicken breast marinated with yogurt & spices

Kastoori Paneer Tikka \$19

Chargrilled paneer marinated with chickpea batter

Chicken Chandi Tikka \$19

Chicken breast mildly flavored with yogurt & spices topped with edible silver

CHUTNEYS

Mint & coriander \$2

Tamarind \$2

Aroma

All Entrées served with rice

Menu

TANDOORI BREADS

Tandoori Roti \$4

Whole wheat bread cooked in a clay oven

Flaky Lachha Paratha \$5

Multilayered whole wheat bread

Alu Paratha \$5

Whole wheat bread stuffed with potatoes & spices

Pudina Paratha \$5

Flaky whole wheat paratha with mint

Nan \$3

white flour bread cooked in a clay oven topped with butter

Garlic & Herb Nan \$4

White flour bread with garlic & rosemary

Olives & Basil Nan \$4

White flour bread topped with olives & basil

Cheese & Chilli Nan \$4

White flour bread stuffed with cheese & chillis

Kashmiri Nan \$5

Sweet, fruity, & nutty nan originated in Kashmir

Makki Ke Roti \$5

Indian style cornbread cooked on a flat pan

Onion Kulcha \$5

Nan stuffed with onions & dry mango spices

Amritsari Kulcha \$5

Crisp, soft, leavened bread stuffed with potatoes, onions, & spices

SIDES

Jeera Pulao Rice \$5

Matter Pulao \$6

Cauliflower Rice \$7

Raita \$5

Papad \$4

GOAT & LAMB

Lamb Roganjosh \$19

Kashmiri style boneless lamb cooked with ginger, garlic, & tomatoes

Lamb Pasanda \$19

Boneless lamb cooked with yogurt & cream sauce

Spinich Lamb \$19

Boneless lamb cooked with spinich sauce

Rara Chaap Punjabi \$23

Ground lamb cooked with grilled chaap full of robust hearty flavor

Goat curry \$23

Bone-in goat cooked in a gravy with onions, tomatoes, & spices

CHICKEN

Butter Chicken \$19

Chicken breast in creamy, buttery tomato sauce

Channa Chaap Punjabi \$23

Popular Indian streetfood. Chickpea patty loaded with spices & gravy on top

Chicken Saag \$18

White meat chicken with ginger, garlic, spinich, onions, & tomatoes

Amritsari Chicken \$19

Authentic North Indian dish made with a fresh creamy gravy, butter, & fresh tomatoes

Kadai Chicken \$18

Chicken breast cooked with stir fry vegetables & spices

Chicken Mugulai \$19

Smothered in a thick curry containing almonds, cashews, & aromatic spices

Shahi Batair (Quail) \$19

Royal Mughlai delicacy, quail marinated in rich warm spices

Aroma

* All Entrées served with rice*

Menu

BIRYANI

Basmati rice flavored with exotic spices. Layered with your choice of meat or vegetables cooked in a thick gravy with golden fried onions, mint, & cilantro. Served with Raitha on the side

| | | | | |
|------------------|----------------|-------------|-------------|---------------|
| Vegetable | Chicken | Lamb | Goat | Shrimp |
| \$16 | \$18 | \$20 | \$20 | \$21 |

VINDALOO

Take a taste of Goa with your choice of meat or vegetables in a spicy, tangy, onion based curry with vinager, garlic, & potatoes

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|------------------|----------------|-------------|-------------|---------------|
| Vegetable | Chicken | Lamb | Goat | Shrimp |
| \$15 | \$17 | \$19 | \$23 | \$23 |

JALFREZI

Bengali stir fry curry dish with your choice of meat or vegetables stir fried with a spicy sauce & green chilli peppers

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|------------------|----------------|-------------|-------------|---------------|
| Vegetable | Chicken | Lamb | Goat | Shrimp |
| \$15 | \$18 | \$19 | \$23 | \$23 |

SEAFOOD

| | | | |
|--|------|--|------|
| Goan Fish Curry | \$23 | Salmon Tikka Masala | \$23 |
| Fish fillet cooked with special Goan sauce | | Tandoori salmon cooked with butter & cream sauce | |
| Scallop Balchao Curry | \$23 | Coco Mussel Curry | \$23 |
| Scallops marinated in a firey, hot, pickle blend curry | | Mussels cooked in and infused with a spicy coconut curry broth | |

SALADS

(Your choice of house dressing) Side of papad included

Chicken tikka salad \$16
Marinated chicken on a bed of mixed greens, red onions, shredded carrots, & lightly roasted chickpeas

Tandoori fish salad \$19
Spiced fish marinated in warm spice on a bed of mixed greens, red peppers, onions, olives, & lightly roasted chickpeas

Paneer salad \$14
Seasoned homemade cottage cheese on a bed of mixed greens, green peppers, red onions, shredded carrots, corn kernels, & lightly roasted chickpeas

HOUSE DRESSINGS

Caribbean mango
Cilantro lime
Blood orange shallot

All Entrées served with rice

Aroma

Menu

VEGETABLE

Paneer Tikka Masala \$17
Homemade cottage cheese in tikka masala sauce with roasted peppers & onions

Saag Paneer \$17
Spinich stewed with garlic, ginger, fresh chilis, & spices with homemade cottage cheese

Matter Paneer \$17
Peas & homemade cottage cheese in a tomato-onion sauce with spices

Paneer Pasanda \$17
Homemade cottage cheese fried & served in a lusciously smooth onion-tomato gravy

Sarso Ka Saag \$16
Creamy mustard greens & spinich cooked with garlic & spices

Alu Gobi \$16
Stir fried potatoes & cauliflower cooked with tumeric & spices

Bagara Baigan \$14
Tender eggplants in a creamy curry with coconut, sesame seeds, peanuts, tamrind, & spices

Baigan Bhartha \$14
Roasted & mashed eggplant sautéed with tomatoes, onions, garlic, & spices

Masaladar Soy Champ \$17
Delightful combination of soya in a tomato-onion gravy flavored with cumin, turmeric, & coriander

Channa Masala \$14
Chickpea dish with an onion-tomato gravy cooked with ginger, garlic, & spices

Dal Makhani \$14
Black lentils & red kidney beans slow cooked with spices, butter, & cream

Dal Tadka \$14
Yellow lentils tempered with ghee (purified butter), garlic, ginger, & spices in an onion-tomato sauce

Bhindi Do Pyazza \$15
Fried okra with carmalized onions, spices, & herbs

Malai Kofta \$16
Crisp fried balls of potato & cottage cheese with mixed vegetables covered in a creamy sauce of tomatoes, onions, spices, & nuts

FUSION

Chicken 65 \$18
Deep fried chicken sautéed in a tangy chili sauce stir fried with curry leaves, ginger, garlic & red chili

Chili Chicken \$18
Boneless crispy chicken marinated in a sweet, spicy chinese inspired sauce stir fried with onions, bell peppers, ginger & garlic

Shrimp in Hot Garlic Sauce \$23
Shrimp caramelized & roasted in a hot, zesty garlic sauce

Veggies in Hot Garlic Sauce \$16
Seasonal vegetables caramelized & roasted in a hot, zesty garlic sauce

Chili Paneer \$17
Crispy batter fried paneer tossed in a sweet & spicy chili sauce stir fried with onions, bell peppers, & garlic

Hakka Noodles \$15
Stir fried wheat noodles with fresh vegetables, bell peppers, soya sauce, spices, & chili oil

Gobi Manchurian \$16
Crispy deep fried cauliflower tossed in a sweet, sour & spicy manchurian sauce stir fried with ginger & garlic

DESSERTS

Gulab Jamoon \$6
Little fried balls of milk based dough soaked in a warm & sweet rose syrup

Gajjar Halwa \$7
Traditional North Indian dessert made with fresh grated carrots, milk, ghee, sugar, & cashews

Kheer \$5
Indian rice pudding made basmati rice, sugar, milk, & cardamom garnished with nuts

Kulfi \$7
Indian creamy & delicious milk based ice cream Classic & mango flavors

Rasmalai \$7
Juicy discs of paneer soaked in syrup & served in a thickened milk cream, garnished with nuts

Scoops of ice cream \$7
Creamy & rich scoops of ice cream. Choice of: Rose, Pistachio, & Vanilla

All Entrées served with rice

Aroma