

APPETIZERS

Table Side Chaat	11.95
Chickpeas, tomatoes, potatoes, raw mangoes & crisps tossed with a spicy sauce	
Samosa	7.95
Fried pastry dough stuffed with spiced potatoes & peas fried golden brown	
Dahi Ke Kabab	9.95
Yogurt dumplings coated with vermicelli & served with tomato chutney	
Calcutta Ki Kachori	8.95
Chickpea flour patty filled with bean sprouts, spicy yogurt & tamarind chutney	
Lassuni Gobhi	9.95
Crispy cauliflower cooked with ginger-garlic spicy sauce	
Saffron Paneer Tikka	10.95
Tandoor baked cottage cheese marinated with spiced yogurt	
Bass Tawa Fry	12.95
Pan-seared sea bass served on a bed of chili & coconut sauce	
Garlic Shrimp	10.95
Shrimp sautéed with ginger, garlic, soy sauce & served with garlic naan	
Kastoori Kabab	9.95
Chicken marinated in hung yogurt, kashmiri chilies, gram flour, ginger & garlic	
Hyderabadi Angare	9.95
Crispy chicken tossed with spiced yogurt, mustard seeds & curry leaves	
Shaan E Awadh	9.95
Pan seared ground lamb tikkies mixed with cinnamon, nutmeg spring onion, garam masala & served with pear chutney	

SOUPS & SALADS

Mantra Salad	8.95
Arugula tossed with poached beats, berries, whipped ricotta cheese, and pistachios served with our house vinaigrette	
Mumbaiya Salad	8.95
A delicious blend of chopped romaine, crab meat, tomato, avocado, corn, feta cheese, and apple with our house vinaigrette	
Lemon Coriander Soup	5.95
Lemon flavored coriander soup served with sautéed mushroom & crisps	
Dal Shorba	5.95
Chef special red lentil soup with fresh coriander leaves, coconut, lemon juice & asafetida	

TANDOOR TREASURES

All Entree's from the Tandoor comes with masala sauce on the side

Kandahari Murgh	16.95
Chicken marinated in thyme, ginger, garlic, garam masala, yogurt & pomegranate powder	
Tandoori Chooza	17.95
Boneless chicken marinated with yogurt, mustard, ginger & yellow chillies	
Noori Malai Tikka	17.95
Boneless chicken marinated with yogurt, cardamom, cream cheese, ginger & garlic	
Seekh Kabab Gilafi	17.95
Minced lamb seekh crusted with green onions & coriander	
Lamb Pathri Kabab	17.95
Boneless lamb marinated with green papaya, nutmeg, malt vinegar & ginger	
Afghani Kabab	17.95
Tender rolls of chicken, cheese & mint grilled in clay oven	
Zaffrani Jhinga	20.95
Tiger shrimps with saffron, yogurt, ginger & garlic	
Tandoori Mixed Grill	21.95
Tandoori chicken, malai kabab, tandoori chooza, kesari jhinga & lamb chop	
Achari Tofu	14.95
Tofu marinated in pickled spices grilled & served with sweet garlic chutney	

CHICKEN & LAMB

Chicken Tikka Masala	18.95
Chicken cubes grilled in a clay oven & cooked with onion, peppers, in a creamy tomato sauce	
Khate Masale Ka Murgh	18.95
Tender chicken breast cooked with lemon puree, turmeric & onion	
Lassuni Chicken	18.95
Chicken supreme cooked in garlic, yogurt & onion sauce	
Murgh Korma	18.95
Tender pieces of chicken cooked in a creamy sauce topped with dried fruits & nuts	
Chicken Kolhapuri	18.95
Chicken cooked with roasted garam masala, ginger, garlic & chilies	
Lamb Chettinad	19.95
Lamb curry in a yogurt sauce with crusted black peppercorn, herbs & spices	
Tilwale Laal Maas	19.95
Lamb cubes cooked with tomato, onion, chopped peppers & tossed with sesame	
Lamb Vindaloo	19.95
Boneless lamb cooked in a traditional chili paste & splash of vinegar	
Roganjosh	20.95
Goat meat in cardamom sauce	
Andhra Ghost	20.95
Baby goat cooked with whole red chili, tamarind, coriander and curry leaves	

SEAFOOD

Goan Shrimp Curry	20.95
Shrimp simmered in a coastal style sauce with coconut & ground spices	
Kadai Lobster	28.95
Chunks of lobster tossed with onion, peppers, black cumin & garam masala	
Masala Crab	28.95
Fresh crab meat cooked in tomato sauce with onion & peppers	
Fish Ghassi	26.95
Sea Bass simmered with kokum, curry leaves, mustard seeds & curry powder	

VEGETARIAN

Kele Ke Kofte	15.95
Plantain & cheese dumplings cooked with tomato, garlic & carom seeds	
Kalongi Paneer	15.95
Homemade cottage cheeses cooked with yogurt, curry leaves, black cumin & garam masala	
Saag Paneer	15.95
Homemade cottage cheese with spinach & ground spices	
Baingan Jalfrezi	15.95
Baby eggplant cooked with onions, peppers & spiced with ginger, cumin & garlic	
Dum Aloo Bharwan	15.95
Baby potatoes stuffed with fennel powder, Kashmiri red chilies, dried fruits, dried ginger & served on caramelized onion & tomato sauce	
Achari Bhindi	15.95
Okra sautéed with onion seeds, tomato, ginger & pickled spices	
Mushroom Methi Malai	15.95
Mushroom cooked in rich cashew sauce with fenugreek ginger & garlic	
Dal E Khaas	13.95
Black lentils cooked over a slow fire	

SIDES

Chutney Three Ways	4.50
Mango, hot lime pickles & green chili pickles	
Classic Raita	4.50
Yogurt with cucumber, roasted cumin & black salt	
Onion Relish	4.50
Blend of chopped onions, tomato puree & vinegar mango chutney	
Sweet Mango Chutney	4.50

RICE

Lemon Rice	6.95
Lemon flavored basmati rice, curry leaves	
Spinach Tomato Rice	6.95
Basmati rice cooked with cumin, garlic, spinach & sundried tomatoes	
Biryani Rice Bowl	15.95
Spiced basmati rice cooked with choice of chicken or vegetables	
Lamb or Goat	17.95
Shrimp	17.95

BREAD

Naan	4.50
Leavened bread baked in tandoor, plain or garlic	
Paratha	4.50
Flakey & layered whole wheat bread	
Stuffed Naan	5.50
Choice of mint, onion, spiced potatoes, paneer dried fruits & nuts, spinach and goat cheese or ground lamb	
Cheese & Garlic Naan	5.50
Cheese Tomato Basil Naan	5.50
Onion & Parmesan Naan	5.50
Mushroom & Truffle Oil Naan	6.50
Family Basket	9.50
A combo of 3 house favorite breads (naan, garlic & onion kulcha)	

CHEF'S CORNER

Surti Aloo Tikki	10
Potato cakes stuffed with fennel, mint chilies & served on white beans	
Crispy Corn Chaat	11
Crispy corn tossed with tamarind, onions, peppers & mango powder	
Tuna Bhel	11
Tuna mixed with avocado, rice puffs, onion, tomato, mint & date chutney	
Kokani Crab	12
Jumbo lump crab meat tempered with fresh coconut, mustard seeds & curry leaves	
Mirch Maslae Wali Chop	11
Baby chops marinated with yogurt, pesto, garam masala chili, ginger & garlic	

ENTREE

Dilkush Kofte	16
Yogurt & cottage cheese dumplings cooked in coriander, chili, mustard & curry leaves	
Paneer Lazzatdar	16
Saffron flavored grilled cottage cheese, onions & bell peppers served with chef's special sauce	
Seabass	28
Pan-seared Seabass cooked in a saffron broth & mixed vegetables	
Duck Curry	22
Duck cooked with baby coconut, Kokum, red chili, mustard seeds & lemon juice	
Fish of the Day	Market Price
Please ask your server for the special fish of the day	

DESSERT

Black Forest Cake	8
Multiple layers of chocolate sponge cake with maraschino cherries & chocolate shavings	
Pann Kulfi	6
Homemade betel leaf Indian style ice-cream with rose petal jam, areca nut & fennel seeds	
Malai ki Kheer	6
Chunks of tender coconut & rice pudding cooked with sliced nuts & raisins	
Mango Rasmalai	6
Cottage cheese dumplings cooked with skimmed milk, fresh mango purée & sliced almonds	
Saffron Crème Brulée	6
Saffron flavored crème brulée	
Kulfi Trio	7
Indian style homemade ice-cream in Pistachio, Lychee & Mango flavors	
Gulab Jamun	5
Milk pastry balls served in a rose & honey syrup	