

From Deep Fryer

★ SAMOSA

Homemade dough stuffed with beef, potato, green peas, flavored with Indian spices

PAKORA

Battered vegetables served with green chutney

From our tandoor oven

· PANEER KA TIKKA

An exotic kebab of homemade cottage cheese

SOLE TIKKA RAMPURI

Fish marinated of yogurt with spices

MURG TIKKA

Tender chicken kebabs marinated in spiced yogurt

BARRAH KABAB

Tender lamd marinated in yogurt and Indian spices



Basmati Specialties

LAMB ROGAN JOSH

Tender lamb simmered with curd and Kashmiri herbs and spices

KORI GASSI / LAMB GASSI

South Indian style chicken or lamb in fresh ground coconut, red chili and roasted coriander

CHICKEN TIKKA MASALA

Char grilled chicken served in velvety tomato gravy enriched with cream

VINDALO CHICKEN, LAMB OR BEEF

Hot and tangy curry sauce specialty from Goa

KORMA CHICKEN OR LAMB

Cashew nut, poppy seed rich flavored, finish with fresh cream

CHICKEN KADHI

Chiken, green pepper, onion tempered with roasted blended spices

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- These are healthy dishes which help in mantaining balanced diet
- This dish contains dairy and/or milk

These are gluten free dishes



Explore the Handi



Black lentils simmered overnight on slow fire enriched with cream

• DAAL TADKA

Yellow lentils flavored with garlic and mustard seeds

MILONI SUBJI

Assorted vegetable cooked in Indian spices, tomato and onio thick gravy

· CHOLE HALDI RAM

Chick peas tempered with carom seeds and special spices with tomato gravy

PANEER CAPSICUM MASALA

Cheese, green pepper, tempered with cumin and blend with onio gravy

Dice

SIDE SADHA CHAWAL

Fluffy white long grained basmati rice steamed to perfection

PEAS PULAO

Enhanced with cumin and green peas

KASMIRIO PULAO

Finished with vegetable and dry nuts

Bread

NAN

Refined flour bread made in tandoor coated with: plain, cheese with coriander and chili or potato with ginger

Desserts

SEASONAL SORBETS

CARROT HALVA

Carrot pudding layered with almond cookies and seasonal fruits sauce

COCONUT MOUSSE

With cashew nuts and orange sauce

CHOCOLATE MOUSSE

Dark chocoate layered with phillo dough and pistachio sauce

EXCELLENCE FLAME-GLAZED KULFI

Kulfi ice cream on grilled pineapple with flambé meringue and caramel sauce

O ● MASALA CUSTARD

Masala custard with berries



