

BOWL & BITES

Creamy Tomato Soup: \$7

A rich and velvety soup made from fresh tomatoes, blended with cream and spices for a comforting flavor.

Veg Manchow Soup: \$7

A spicy Indo-Chinese soup with mixed vegetables, soy sauce, and crispy noodles for a delightful crunch.

Hot & Sour Soup (Veg/Chicken): (\$7/\$8)

A tangy and spicy soup with an option of vegetables or tender chicken, flavored with Asian spices.

Masala Papad: \$4

Crispy papad topped with a flavorful mix of diced onions, tomatoes, and zesty Indian spices.

Roasted Papad: \$2

Classic roasted papad, a light and crunchy accompaniment with a hint of smoky flavor.

Tangy Dal Bites: \$8

Bite-sized fritters made with seasoned lentils, fried to golden perfection, and served with tangy chutney.

Angrezi Wings: \$10

Juicy chicken wings coated in a blend of mild spices and a signature sauce for a fusion twist.

Frizzle Fries: \$8

Crispy golden fries seasoned with your favorite flavors for a classic treat.

Peri-Peri Fries: \$5

Crispy fries tossed in a spicy and tangy peri-peri seasoning for a zesty kick.

TASTE TEASERS

VEGETARIAN

Hot & Zesty Paneer: \$14

Coated paneer cubes coated in a tangy and spicy marinade, cooked to perfection.

Hara Bhara Kebab: \$14

A nutritious and flavorful patty made with spinach, peas, and spices, lightly fried for a crisp finish.

Crimson Paneer Tikka: \$15

Paneer marinated in a vibrant marinade and grilled for a smoky taste.

Reshmi Paneer Tikka: \$15

Silky paneer cubes marinated in a creamy based blend, grilled to a golden finish.

Hariyali Paneer Tikka : \$15

Paneer Marinated with fresh mint, coriander, and green spices for a vibrant and refreshing.

Spicy Shrooms Tikka: \$15

Marinated mushrooms infused with bold spices, charred on a tandoor for a smoky flavor.

Creamy Mushroom Bruschetta: 15

Toasted bread topped with a creamy and herbed mushroom medley.

NON-VEGETARIAN

Murgh Seekh Kebab: \$15

Minced chicken blended with spices and herbs, rolled onto skewers, and chargrilled for smoky flavor.

Tandoori Murgh Malai: \$16

Juicy chicken pieces marinated in creamy malai (cream) and mild spices, grilled to perfection.

Haryali Murgh Tikka: \$16

Chicken marinated with fresh mint, coriander, and green spices for a vibrant and refreshing flavor.

Chicken Tikka: \$15

Classic Indian-style marinated chicken, cooked in a tandoor for a flavorful, charred taste.

Murgh Ajwain Tikka: \$16

Tender chicken flavored with carom seeds and aromatic spices, grilled to golden perfection.

Charred Fish Tikka: \$16

Delicate fish fillets marinated in zesty spices, charred for a smoky finish.

Chicken Lollipop: \$15

Juicy chicken drumettes coated in a flavorful batter, fried to a crispy texture.

Butter-Garlic Shrimp: \$16

Succulent shrimp sautéed in a buttery garlic sauce, seasoned with herbs for a melt-in-yourmouth experience.



CHINESE FROM THE STREETS

Veg. Manchurian (Dry/Gravy): 15.99

Fried vegetable balls tossed in a spicy, tangy soy-based sauce.

Veg. Hakka Noodles: 14.99

Stir-fried noodles with crunchy vegetables and Indo-Chinese flavors.

Veg. Paneer Chilli: 16.99

Fried paneer cubes tossed in a spicy and tangy chili sauce.

Veg. Fried Rice: 14.99

Fragrant fried rice with mixed vegetables and aromatic seasonings.

Chinese Bhel: 15.99

A crispy, tangy, and spicy fusion of fried noodles and Indo-Chinese sauces.

Schezwan Noodles: 15.99

Spicy stir-fried noodles tossed in bold Schezwan sauce.

Schezwan Fried Rice: 15.99

A fiery fried rice dish infused with Schezwan flavors.

LEVEL OF SPICY

LESS SPICY 🌶️ REGULAR SPICY (INDIAN SPICY) 🌶️🌶️ EXTRA SPICY 🌶️🌶️🌶️

Our dishes may contain allergens such as dairy, gluten, nuts, soy, and sesame. Please inform your server of any allergies or dietary restrictions. If you have severe allergies, please speak with our staff before ordering. Your safety is our priority.

SOULFUL INDIAN MAINS

VEGETARIAN

Aromatic Methi Paneer: \$17

Cottage cheese cooked in a flavorful fenugreek-based gravy with aromatic spices.

Creamy Paneer Makhani: \$17

Paneer simmered in a rich and creamy tomato-based gravy, seasoned with Indian spices.

Flame Kissed Paneer: \$18

Shredded paneer in a smoky and spicy gravy, offering a bold flavour.

Paneer Tawa Masala: \$18

Paneer delicately seared and simmered in a mild, spiced curry.

Paneer Khurchan: \$19

Paneer cubes cooked with peppers and spices, creating a semi-dry, tangy dish.

Cheese Butter Masala: \$21

Paneer cooked in a creamy butter-based gravy topped with melted cheese.

Kaju Curry: \$18

A rich and nutty curry made with cashews in a creamy tomato base.

Mushroom Masala: \$18

Fresh mushrooms cooked in a savory, spiced onion-tomato gravy.

Subz-E-Kolhapuri: \$17

Mixed vegetables in a fiery and flavorful Kolhapuri-style curry.

Dal Makhani: \$16

Slow-cooked black lentils in a creamy and buttery tomato gravy.

Dal Tadka: \$16

Yellow lentils tempered with aromatic spices and ghee for a comforting flavor.

NON-VEGETARIAN

Butter Chicken: \$18

Juicy chicken simmered in a velvety tomato and butter-based gravy.

Kadhai Chicken: \$19

Chicken cooked in a wok with bold spices, bell peppers, and onions.

Jeera Chicken: \$20

A fragrant chicken dish with roasted cumin as the star spice.

Methi Garlic Chicken: \$20

Tender chicken flavored with garlic and fenugreek leaves in a savory gravy.

Murgh Tikka Masala: \$21

Grilled chicken tikka cooked in a rich and spiced tomato curry.

Shrimp Masala: \$22

Succulent shrimp cooked in a spicy and tangy Indian-style masala.

Fish Curry: \$22

Fish fillets simmered in a coastal-inspired spiced coconut curry.

Chilli Chicken: \$22

A popular Indo-Chinese dish with fried chicken tossed in a spicy, tangy sauce.



INDIAN STREET FOOD

Veg.Samosa (2 pcs)- \$4.99

Fried pastry stuffed with peas and spicy potatoes.

Vadapav: \$4.99

Spiced potato fritter sandwiched in a bun, served with chutney and fried chilies.
(Option- add amul cheese for \$1.99)

Dahipuri: \$8.99

Crispy puris filled with yogurt, chutneys, and spiced toppings for a burst of flavors.

Samosa Chaat: \$9.99

Crushed samosa topped with yogurt, chutneys, and a mix of savory toppings.

Pani Puri: \$7.99

Hollow puris filled with spicy tamarind water and savory fillings for a tangy bite.

Aloo Tikki Burger: \$10.49

Spiced potato patty inside a bun, garnished with chutneys and salad.

Chole bhature- \$15.99

Soft and crispy two bhature paired with a rich, tangy chickpea curry, garnished with onions and tangy pickles. (Option- add bhature = \$2.99)

Tava Pulav- \$14.99

Boiled rice stir-fried in pan with onion, tomatoes, coriander, peas, and in-house spice blend and salad on side.

THE BREAD BASKET

Butter Naan \$3.99

Garlic Naan \$4.99

Tandoori Roti \$2.99

Amritsari Kulcha \$6.49

4 cheese Kulcha \$6.49

EXTRAS

Chutney \$1.99

Dip \$1.99

Onion Salad \$2.99

Plain rice \$7.99

Jeera rice \$8.99

DESSERT

Gulab Jamun with Ice Cream \$8

Pistachio velvet bliss \$10.99

BEVERAGES

Mango Lassi \$7.99

Rose Laasi \$7.99

Regular Pop \$2.49

Coke, Diet coke, Sprite, Iced Tea, Canada Dry

Indian Exotic Drink \$2.99

Thumbs Up, Limca, Kashmiri Jeera

Sweet Lassi \$7.99

Buttermilk \$4.99

Auto-gratuity of 18% is applied for groups of 6 or more.