



RESTAURANT WEEK MENU*

AMUSE-BOUCHE

CAULIFLOWER SOUP (VG)

A velvety cauliflower soup, infused with roasted garlic and spices and topped with crispy brioche croutons

APPETIZERS (Choose 1)

GOBI MANCHURIAN (V/VG)

Crispy fried cauliflower florets wok tossed in a tangy and spicy Indo-Chinese sauce with fresh bell peppers

MIXED PAKORA (V/VG, GF)

Featuring a flavorful medley of vegetables fried in a chickpea flour batter to golden perfection

TANDOORI ACHARI MUSHROOM (V, GF)

Charcoal grilled mushrooms prepared in a pickle based sauce

CHICKEN MALAI KEBAB (GF)

Tender chicken marinated overnight in a white pepper spiced yogurt

CHICKEN LOLLIPOP

Our famous chicken wings wok tossed in a homemade chili garlic sauce

BARBEQUE SHRIMP

Succulent shrimp grilled to perfection, glazed with a smoky, garlicky barbecue sauce

LAMB CHOPS (+\$10) (GF)

Tender hand-cut lamb chops marinated overnight in a white pepper spiced yogurt sauce

MAIN COURSE (Choose 1)

TADKA DAL (V/VG, GF)

Yellow lentils cooked with spices & tempered with cumin, garlic, and onions

PANEER MAKHANI (V, GF)

Soft cubes of paneer simmered in a rich and creamy spiced tomato sauce

MALAI KOFTA (V)

Hand rolled veggie meatballs simmered in creamy spiced tomato sauce

CHICKEN TIKKA MASALA (GF)

Tender tandoor baked chicken tikka pieces cooked in a creamy and flavorful tomato-based sauce

CHICKEN VINDALOO (GF)

Spicy and tangy Goan curry made with chicken, vinegar, and fiery red chilies

LAMB / GOAT ROGAN JOSH (GF)

Slow-cooked lamb/goat in a rich and aromatic onion-based gravy, flavored with traditional Kashmiri spices such as cloves, cardamom, and cinnamon

SIDES (Choose 1)

TARKARI PULAO RICE (Small) / GARLIC NAAN / PLAIN NAAN / RAITA

DESSERTS (Choose 1)

KULFI (CHURNED IN-HOUSE) (VG, GF)

A creamy and authentic Indian ice cream made from scratch with a hint of cardamom and pistachio

KHEER (VG, GF)

Traditional Indian rice pudding made in-house by simmering rice in milk with sugar, flavored with cardamom

GULAAB JAMUN (VG)

Warm, syrup-soaked Indian donut holes

*Restaurant Week Menu is \$46 per person (excluding beverages, tax & gratuity).

Dietary Preferences & Allergen Information:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

***Allergen Notice:** Please note, our kitchen handles many allergens and there is a high risk of cross-contamination. As a result, we cannot guarantee complete allergen-free meals. Please inform your server of any allergies.

