

Soups

Mango Tango

Mango, ginger, & herbs

Sweet Coconut Lemon

Coconut, lemon, & honey

Mullagathanny

Lentils, chicken, black pepper, & roasted herbs

Tamater Ka Shorba

Tomatoes, butter & herbs

Appetizers

Aloo Tikki

Lentil stuffed potato patties spiced & pan fried

Aloo Seekh Kebab

*Mashed & herbed potatoes on skewers
deep fried*

Chutney Sampler

Your choice of four house chutneys w/Plain Nan

Paneer Ki Seekhein

Fried, herbed farmer's cheese

Lamb Shammi Kebabs

Pan fried, spiced, minced lamb patties

Adhraqi Jhinga

*Ginger lemon marinade, Flambé shrimp w/
coconut peanut chutney*

Machhli Cutlets

*Spiced breaded Mahi Mahi dumplings
crisped golden brown*

Chana Bhatura

Fried balloon bread served w/ flavorful chick peas

Paneer Pakora

*Homemade cheese dipped in chick pea batter,
fried & served w/ mint chutney*

Sabz Pakora

*Mixed veggies dipped in chick pea batter, fried
& served w/mint chutney*

Samosa (veggie/meat)

Your choice filling; spiced turnover fried

Lamb Seekh Kebab

Spiced, minced Lamb on skewers

Crunchy Munchy Jhinga

*Succulent shrimp in coconut flakes served w/
peanut chutney*



Classic Vegetarian

Aloo Gobhi

*Braised cauliflower & potato spiced
w/ herbs & tomatoes*

Bhindi Pyaz

Crisp fried okra sautéed w/onion-ginger & herbs

Daal Makhani

Gently simmered lentils w/ tomatoes & cilantro

Malai Kofta

Paneer dumplings dinged in a rich cashew-nut cream sauce

Navrattan Korma

Medley of veggies simmered in a rich cashew-nut cream sauce

Baingan Bharta

*Fire roasted eggplant sautéed w/ onions
tomatoes & spices*

Chana Masala

Garbanzo beans simmered in tomato sauce & spices

Daal Tadka

*Gently simmered lentils w/onions, tomatoes
& herbs*

Methi Malai

Fresh fenugreek cream sauce w/roasted herbs

Curry

Chicken, lamb/goat, seafood, paneer/tofu, vegetables

Achari

Tangy mustard oil, roasted spices in a yogurt curry

Korma

Rich cashew-nut cream sauce w/roasted onions

Makhani

Butter, tomatoes, fenugreek leaves & ginger-garlic

Nilgiri Experience

Curry leaf-cilantro paste w/roasted spices & coconut milk

Tikka Masala

Tomato based cream sauce seasoned w/herbs & spices

Kadhai

Onions, bell peppers, tomatoes, ginger & spices

Madras

Roasted mustard seeds, curry leaves & coconut

Vindalu

Spicy stir w/ vinegar, house wine, herbs & spices

Saag

Pureed spinach & mustard greens w/ roasted spices

Desi Style

*Bone-in chicken cooked in blend of tomatoes &
spices*

 Vegan

 Contains nuts

Tandoori

Tandoori means marinated meat cooked inside a tandoor (clay oven), served on a platter with vegetables & house chutneys

Please allow extra time for these preparations

Lahsuni Kebab (*chicken/ lamb*)

Succulent meat, garlic & herbs

Lamb Chops Masaledar

Tender Lamb chops in chef's unique marinade

Reshmi Kebab

Skewered chicken breast marinated in herbs & spices

Paneer Shashlik

Skewered Paneer w/ spices & homemade fruit sauce

Tandoori Salmon

*Wine marinated salmon steaks, sautéed veggies
mughlai spices*

Tandoori Chicken

Whole chicken, house marinade, mughlai spices

Chilli Garlic Shrimp

*Jumbo shrimps marinated with house chilli garlic
paste and herbs*

Malai Kebab (*chicken/ lamb*)

Cream cheese & herbs

Lamb Seekh Kebab

Skewered minced lamb in Mughlai spices

Rasoi Mixed Grill

Mixed tandoori medley

Sabz Bahar

House veggies in yogurt & chick pea marinade

Chicken Tikka

*Succulent breast cubes in a house marinade &
w/saffron rice*

Tandoori Fish

*Oven roasted full steak marinated with delicate
herbs and spices*

Sagar Kinarz (seafood)

Goan Machhi/Jhinga Curry

Goan style fish/shrimp curry w/ coconut milk & roasted herbs

Machhi Vindaloo

Goan style curry with roasted spices soaked in vinegar, chilies & onions

Pan Wali Machhi/Jhinga

Succulent fish/shrimp w/ onions, bell pepper, tomatoes, lemon-ginger sauce

Saag Wala Jhinga

*Succulent shrimps w/ spinach, mustard greens,
ginger, garlic, aromatic spices*



Vegan



Contains nuts


Nan Dukan

A mouth watering sample of our selected breads. All Nans and Rotis get their names from the stuffing or herb used to make them. Please ask your server for details.

Adhrak Ajwain Nan 

Garlic Basil Nan 

Mirchi Masala Nan 

Peshawari Nan 

Keema Kulcha

Paneer Kulcha


Methi Roti

Bhatura (x2)

Parantha

(Aloo, gobi, methi, masaledar & lachha)

 Garlic Nan

 Khus Khus Kalonji Nan

 Plain Nan

Aloo Kulcha

Onion Kulcha

Tandoori Roti

Palak Roti

Poori (x2)

Rasoi Nan Basket

(Plain, garlic, onion, aloo)

Appu Ghar (Kid's menu)

Kung-fu Nuggets

Succulent chicken nuggets w/ ketchup

Lollipop Chicken

Crisp chicken wings served w/ sweet and sour sauce


Mazedar Cheese Balls

Cheese balls w/ ketchup

M&M Pizza

Cheese pizza w/ M&Ms

Rice

Biryani – chicken/lamb/fish, shrimp/ goat/paneer/vegetable 

Your choice of add-ins, flavored Basmati rice, layered fresh nuts, herbs, and spices

Jeera Rice

Basmati rice w/ cumin seeds

 Vegan

 Contains nuts

House Chutneys and Preserves

Coconut

Mint

Ginger Lemon Pickle

Tamarind

Garlic Jalapeno Chutney

Lemon Pickle

Mango

Raita

Desserts

Gulab Jamun

Sweet cheese dumplings, in a rich cardamom infused syrup

Kheer 

Rice pudding, nuts & saffron, served chilled

Ras Malai 

Steamed paneer patties, dulged in sweetened rose & pistachio milk

Chocolate Nan

Nan stuffed with chocolate

Drinks

Amras

Lassi (*sweet or savory*)

Rose Lassi

Madras Coffee

Bottled Water

Coke, Diet Coke, Fanta, Sprite,

Pink Lemonade

Shikanji

Mango Lassi

Masala Chai

Sparkling Bottled Water

Ice Tea

(sweet/unsweetened/peach/raspberry)

18% Gratuity will be charged for parties of six or more

 Vegan

 Contains nuts