

## *Soups & Salads*

<i>Soup of the Day</i>	Chef Kiran's daily selection of fresh Homemade Soups	8
<i>Pistachio-crusted Goat Cheese Salad</i>	On Field Greens With Berries & Spicy Cashews	10
<i>Tandoori Cornish Hen Salad</i>	On Hearts of Romaine	16
<i>Jumbo Lump Crab Salad</i>	Pappadum Bowl, with Hearts of Romaine, Vine-Ripe Tomatoes & fresh Avocado	20
<i>Tandoori Salmon Salad</i>	With Cranberry Chutney on Baby Field Greens	20
<i>Tandoori Portobello</i>	With Paneer, Peppers & Onions	14
<i>Eggplant</i>	Stuffed with Paneer, Pine Nuts, served with Baby Spinach	12
<i>Bleu Cheese Salad</i>	Hearts of Romaine with crumbled Bleu Cheese & Pine Nuts Served with fresh sliced Avocado & Vine-Ripe Tomato	12
<i>Raita</i>	Fresh Homemade Cold Yogurt with English Cucumber, Mint & Roasted Cumin	6

### *Wraps*

*Rumali Roti rolled with Lettuce, Onions, Peppers & Vindaloo Aioli.  
Served with Onion Bhaji*

<i>Chicken</i>	16	<i>Paneer &amp; Portobello</i>	16	<i>Lamb</i>	18
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### *Sliders*

*Vermont Cheddar, Sliced Tomato, Organic Salad Leaf, & Vindaloo Aioli.  
Served with Onion Bhaji*

<i>Chicken</i>	16	<i>Paneer &amp; Portobello</i>	16	<i>Lamb</i>	18
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### *Kiran's Favorite Omelet*

*Avocado, Vine-ripe Tomato, & Mango Chutney.  
Served with Kalonji Naan & Aloo Methi*

<i>Lump Crab</i>	18	<i>Veggie</i>	16	<i>Lamb Keema</i>	18
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### *Biryani*

*Served with Raita*

<i>Seafood</i>	20	<i>Chicken</i>	16	<i>Vegetable</i>	16	<i>Lamb</i>	18
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### *Breads*

*Naan, Paratha, Pooris or Rumali Roti 3/4*

*Potato, Mint, Goat Cheese, Mushrooms, Paneer,  
Lamb, Onion, Garlic, Cauliflower, Daikon & Nuts*

*Please note that 18% gratuity will be charged for groups of six or more.  
For everyone's comfort, please refrain from using any electronic devices in the dining area.*

## ***Seafood, Meat & Poultry***

*Served with Choice Of Salad or Soup*

*Seasonal Vegetables, Apricot Biryani & Kalonji Naan*

*Chef's Choice of Dessert*

***Add a Ginger Poached Egg to any Tandoori entree for \$2***

<b><i>Tandoori Chilean Sea Bass</i></b>	<i>With Mango Chutney</i>	<b>22</b>
<b><i>Tandoori Cornish Hen</i></b>	<i>Served with Daal Makfani</i>	<b>20</b>
<b><i>Lamb Tenderloin</i></b>	<i>Served with Aloo Methi &amp; Wild Berry Chutney</i>	<b>24</b>
<b><i>Tandoori Quail</i></b>	<i>Stuffed with Figs, Pine Nuts &amp; Wild Mushrooms</i>	<b>20</b>
<b><i>Tandoori Duck</i></b>	<i>Maple leaf Farm Duck Breast with Orange-Ginger Sauce</i>	<b>22</b>
<b><i>Tandoori Mixed Grill</i></b>	<i>Of Chicken, Lamb &amp; Shrimp</i>	<b>20</b>
<b><i>Prawn Bhuna</i></b>	<i>Gulf Shrimp with Peppers &amp; Onions</i>	<b>20</b>
<b><i>Chicken Tikka Masala</i></b>	<i>Tandoori Chicken Breast in Creamy Tomato Sauce</i>	<b>20</b>
<b><i>Lamb Rihogan Josh</i></b>	<i>Leg of Lamb seared &amp; stewed to perfection</i>	<b>20</b>
<b><i>Chicken or Lamb Korma</i></b>	<i>Chicken breast or Leg of Lamb in a Cashew Nut Sauce</i>	<b>20/22</b>
<b><i>Chicken or Lamb Vindaloo</i></b>	<i>Chicken thigh or Leg of Lamb in Vindaloo Sauce</i>	<b>20/22</b>
<b><i>Chicken or Lamb Saag</i></b>	<i>Chicken thigh or Leg of Lamb with Baby Spinach</i>	<b>20/22</b>

## ***Thali Lunch***

*A gastronomic delight, the traditional Indian thali is an assortment of 6-12 dishes including: bread, rice, lentils, meat, vegetables, yogurt, chutney and dessert. It is a well-balanced meal with an adequate proportion of all food groups. Ayurveda, the ancient Indian "science of life", teaches that food should be our medicine. Meals should have a balance of all six tastes: sweet, sour, salty, bitter, astringent and pungent. These six tastes nourish the three energies in our bodies: vata (energy of movement), pitta (energy of transformation) and kapha (energy of creation). The Indian thali has all six tastes to nourish the three essential energies in our body. Our Thali lunch menu is a gourmet take on this Indian tradition.*

### ***Mughlai Thali***

*Chicken Tikka Masala, Lamb Rihogan Josh, Palak Paneer,  
Saffron Rice Pulao, Kalonji Naan, & Mango Mousse*

### ***Vegetarian Thali***

*Paneer Makfani, Daal Makfani, Aloo Gobi,  
Saffron Rice Pulao, Lachedar Paratha, & Kheer*

### ***Chef's Thali***

*Saag (Mixed Greens), Besan Kadi, Karela,  
Chilled Mint & English Cucumber Raita  
Saffron Rice Pulao, Makki Ki Roti & Rasmalai*