



SOUPS

- 1. VEGETABLE CLEAR SOUP** \$9
Mushroom, spring onion, bok-choy & herbs [VGN, GF & V]
- 2. TOMATO AND CILANTRO SOUP** \$9
Fresh tomato sauce with olive oil, spices & cilantro [GF & V, D]
- 3. HEALING CHICKEN SOUP** \$11
Chicken breasts, olive oil, carrots & herbs [GF]

SALADS

(Add extra protein) Tofu, chicken, salmon \$6

- 1. PROTEIN PACK SALAD** \$15
Grilled tofu, quinoa, chickpeas [VGN & V]
- 2. EVER GREEN SALAD** \$14
Spinach, avocado, cucumber [VGN & V]
- 3. MEDITERRANEAN SALAD** \$14
Asparagus, cherry tomatoes, kidney beans [VGN & V]
- 4. INDIAN SALAD** \$14
Lacha-onion, pickled cucumber, chilly chutney, [V, S]

APPETIZERS VEG.

Big taste on small plates

- 1. FALAFEL PLATTER WITH TZATZIKI SAUCE** \$14
Authentic middle eastern deep-fried garbanzo beans patty [V, G]
- 2. CRISPY VEGETABLES SAMOSA** \$14
Green peas, potato, cumin [V, G]
- 3. PANEER TIKKA CUBES** \$16
Soft cottage cheese, bell pepper, onions [V, S, D]
- 4. BANG-BANG LASOONI GHOBHI** \$16
Bauliflower, garlic, sweet & spicy sauce [V, S, G]
- 5. FLUFFY ONION BHAIJIAS** \$14
Sliced onions, gram flour & Indian spices [V, G]
- 6. VEG CUTLET** \$14
A crispy and savory patty with medley of mashed vegetables, aromatic spices [V]

VGN [VEGAN]
GF [GLUTEN FREE]

[V] VEGETARIAN, [S] SPICY, [N] CONTAINS NUTS
[G] CONTAINS GLUTEN, [D] CONTAINS DAIRY

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APPETIZERS NON VEG.

Big taste on small plates

- 1. CHICKEN SATAY WITH PEANUT SAUCE** \$15
Skinless chicken breast, coconut milk, smooth peanut butter [S, N]
- 2. FISH FINGERS LEMON TARTAR DIP** \$16
Fresh cod fillet, dried oregano, bread crumbs [G]
- 3. HOUSE SAUCES WINGS** \$15
Corn flex coating, tender chicken drumstick [S, G]
- 4. CRISPY & JUICY CHICKEN LOLLIPOP** \$18
Rice flour, soya sauce, chili sauce, garam masala, spring onions, vinegar [S, G]
- 5. BUTTERED FRIED CALAMARI** \$14
Thawed calamari, kosher salt, black pepper [S,G]

VEG ENTRÉE

- 1. TURMERIC FLAVOR CAULIFLOWER AND POTATO** \$23
Florets of cauliflower, diced russet potatoes, Indian spices & herb [VGN, GF & V, S]
- 2. HEALTHY YELLOW LENTILS** \$21
Yellow lentils, fresh tomato, onion & ginger, Indian spices & herbs [GF & V, S, D]
- 3. FARMERS VEGETABLES CURRY** \$21
Assorted farmers market fresh vegetables, coconut milk, Indian spices & herbs [VGN, GF & V, S]
- 4. PANEER BUTTER MASALA** \$23
Creamy sauce, cottage cheese, Indian spices & herbs [V,S]
- 5. MALAI MUTTER PANEER** \$23
Clotted cream, green peas, cottage cheese, Indian spices & herbs [V, S, D]
- 6. BEANS AND LENTILS MAKHANWALA** \$21
House special black dal finished with a tempering of ginger, chilies in clarified butter [V, S, D]
- 7. CASHEWS AND VEGETABLES KOFTA** \$23
Cashews, butter, creamy sauce, mashed potatoes, Indian spices [V, S]
- 8. MUSHROOM METHI MUTTER** \$21
Mushrooms, green peas, fenugreek leaves and creamy sauce [V, S]
- 9. CHANA PIND MASALA** \$21
Chickpeas, Indian spices & herbs [V, S]
- 10. ROASTED EGGPLANT'S BHARTA** \$23
Grilled eggplant, tomatoes, green chillis, Indian spices, [V, S]

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NON - VEG ENTRÉE

- 1. CHICKEN TIKKA MASALA** \$23
Chunks of chicken skewered in tandoor (clay oven) and sauteed in a rich creamy sauce [S]
- 2. BONELESS LAMB CURRY** \$28
Boneless lamb cooked with Indian spices [S]
- 3. OCEAN PRAWNS MASALA** \$26
Goan prawns curry with coconut milk & spices [S]
- 4. FENUGREEK CHICKEN** \$23
Chicken cubes cooked in creamy sauce and spices [S]
- 5. BUTTERY BUTTER CHICKEN** \$26
Tandoor-oven roasted marinated chicken cooked in makhni sauce [D]
- 6. CREAMY LAMB KORMA** \$28
Lamb cooked with korma sauce and Indian spices [D]
- 7. CURRY LEAF FISH SAUCE** \$28
Madras flavor coconut sauce tempered curry leaves [S]
- 8. ROASTED DRY LAMB** \$28
Lamb chunks roasted with onion, pepper & masala gravy [S]
- 9. JAWA CHICKEN JALFREZI** \$23
Boneless chicken cooked with onion and tomato sauce [S]

TANDOORI

With masala sauce

- 1. MARINADE CHICKEN TIKKA** \$28
Chunks of chicken skewered in tandoor (clay oven) and sauteed in a rich creamy sauce [S, D]
- 2. PAN SEARED LAMB CHOPS** \$32
Lamb chops marinated in a white pepper-based yogurt sauce topped with fresh lemon juice and cilantro [S]
- 3. GARLIC BUTTER TIGER SHRIMP** \$28
Tiger Shrimps marinated with Indian tandoori masala & baked in tandoor [D]
- 4. ROSEMARY & BALSAMIC VEGETABLES** \$26
Tandoor roasted mixed vegetables glazed in balsamic sauce [S]
- 5. MALAI BUTTERNUT CHICKEN TENDER** \$28
Boneless chicken breast marinated in yogurt, fresh cream & spices [D]
- 6. AACHARI PANEER CHUNKS** \$28
Indian pickle flavored cottage cheese baked in tandoor-oven [D]
- 7. TANDOORI CHICKEN TANGDI** \$28
Chicken Thai marinated in yogurt & mild Indian spices baked in tandoor-oven [S, D]
- 8. TANDOORI SALMON** \$32
Salmon marinated in low-fat yogurt and exotic spices, baked in tandoor, served on a platter with naan and tikka masala sauce. [S]

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CHOICE OF BREAD, KULCHA, PARATHA

1. **PLAIN NAAN** \$6
Unleavened white bread baked in tandoor clay oven [G]
2. **GARLIC NAAN** \$7
Unleavened white bread stuffed with fresh minced garlic / herbs and baked in tandoor clay oven [G]
3. **CHILI GARLIC NAAN** \$8
Unleavened white bread stuffed with fresh minced green chilli garlic herbs and baked in tandoor clay oven [G]
4. **CHEESE NAAN** \$8
Fluffy butter and milk flatbread stuffed with the cheesy goodness of mozzarella [G , D]
5. **PESHAWARY [SWEET] NAAN** \$8
Delicious sweet naan bread stuffed with coconut, almonds, raisins. [G , N]
6. **ALOO PARATHA** \$9
Whole wheat bread stuffed with mashed potatoes & spices, baked in tandoor clay oven [G]
7. **SPINACH [PALAK] PARATHA** \$9
Indian flatbread made with whole wheat unleavened dough, spinach and spices [G]
8. **JAWA PARATHA** \$8
9. **POORI [ONE]** \$7
Crispy, deep fried puffy whole wheat bread [G]
10. **TANDOORI ROTI** \$7
Whole wheat bread, baked in tandoor clay oven [G]
11. **CHILLI NAAN** \$10
Indian soft fluffy naan flatbread topped with jalapeños and cilantro and brushed with butter. [G , D]

INDO-CHINESE: COMBO

1. **MANGO CHICKEN - EGG RICE** \$28
Crispy coated chicken tossed with chef's special mango sauce and served with egg fried rice [S]
2. **CHILI CHICKEN SAUCE - CHICKEN FRIED RICE** \$26
Rice tossed with crispy fried chicken and served with Chinese chili chicken [S]
3. **CHICKEN MANCHURIAN - HAKKA NOODLES** \$24
Chicken cubes cooked in Chinese Manchurian sauce and served with hakka noodles [G]
4. **SHEZWAN GARLIC PANEER - VEG FRIED RICE** \$28
Cottage cheese cooked with shezwan sauce and served with veg fried rice
5. **AMAZING VEGGIE CHILLY - JASMINE RICE** \$24
Mixed vegetables cooked in Chinese chili curry and served with steamed jasmine rice [S]
6. **GARLIC SCALLOPS - CHOW NOODLES** \$28
Garlic coated scallops served with chow noodles [G]

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AUTHENTIC VINDALOO

- 1. SAUCY SHRIMP / FISH** \$28
Shrimp / Fish cooked with potato in spicy tomato flavored Goan masala curry [GF & D]
- 2. SLOW COOKER CHICKEN** \$26
Chicken cubs cooked with potato in spicy tomato flavored Goan masala curry [GF & S]
- 3. FIERY LAMB MEATBALLS** \$32
Lamb meatballs cooked with potato in spicy tomato flavored Goan masala curry [GF & S]

SAFFRON FLAVORED BIRYANI'S

- 1. CHICKEN BIRYANI** \$24
Chicken roasted with tikka masala with spice flavored aromatic dum basmati rice [S]
- 2. SULTANI LAMB BIRYANI** \$26
Boneless lamb cooked with Indian spices and dum with spice flavored aromatic basmati rice [GF & S]
- 3. LAYERED SEASONAL VEG BIRYANI** \$24
Garden fresh vegetables cooked and dum with spice flavored aromatic basmati rice [GF & S]
- 4. GOAN SHRIMP BIRYANI** \$26
Shrimps marinated and cooked in Goan masala & dum with spice flavored aromatic basmati rice [D, G]

CHEF'S SIGNATURE DISHES

- 1. BUTTERY & GARLIC BAKED LOBSTER TAILS** \$38
Lobster tails baked with garlic butter and flavored with makhni sauce and spices [GF, D]
- 2. BRAISED LAMB SHANKS** \$36
Braised lamb shank cooked in chefs' special sauce and served with refrito beans [GF]
- 3. POACHED COD FISH IN COCONUT MILK** \$36
Cod fish poached with flavored sauce and cooked in Goan style coconut milk curry [GF]

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SIDES

- 1. CLASSIC MINT RAITA** \$6
Clean flavors, bright & tasty raita with fresh mint [D]
- 2. BOONDI RAITA** \$8
Yogurt with gram floor dumplings [D]
- 3. BEETROOT YOGURT RAITA** \$9
Yogurt with chunks of beetroot [D]
- 4. AVOCADO CUCUMBER RAITA** \$10
Yogurt with avocado and cucumber [D]
- 5. MINT & CORIANDER CHUTNEY** \$4
Tangy mint flavored dip with cilantro [D]
- 6. TAMARIND SWEET CHUTNEY** \$4
Sweet and tangy dip [N]
- 7. MANGO CHUTNEY** \$4
Indian delicacy tangy, sweet, and savory mango chutney [S]
- 8. INDIAN PICKLE** \$4
Indian Delicacy - pickled mix vegetables [S]
- 9. PLAIN RICE** \$4
Steamed basmati rice [G]
- 10. FLAVORED JEERA / GHEE RICE** \$9
Flavored basmati rice tossed with cumin seeds / Ghee flavored basmati pilaf rice [G, D]

KIDS MENU

- 1. CHICKEN NUGGETS** \$10
Battered and breaded small cubes of deboned chicken meat served with special dips [G]
- 2. MOZZARELLA STICKS** \$10
Elongated pieces of breaded and battered mozzarella sticks served with special dips [D]
- 3. GRILLED CHEESE SANDWICH** \$10
Hot sandwich of grilled cheese slices [D]

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DESSERT

- 1. CARROT CAKE WITH BUTTERMILK GLAZE** \$10
Buttermilk, flaked coconut, crushed pineapple, ground cinnamon, [D]
- 2. GULAB JAMUN WITH RABDI SAUCE** \$12
Milk, rose water, spices, nuts [G, N, D]
- 3. CHOCOLATE MOUSSE SHOTS** \$10
Brownie mix, milk, cream, [G, D]
- 4. TIRAMISU TRIFLE SLICE** \$10
Semi-sweet chocolate, vanilla cream, cocoa powder, [G]
- 5. HOT CHOCOLATE BROWNIE & FLAVORED ICECREAM** \$12
Brownie, melted chocolate, vanilla ice-cream [D]
- 6. BAKLAVA WITH BELGIUM CHOCOLATE DIP** \$14
Handmade baklava, ghee butter, hazelnuts and Belgian dark chocolate [D, N]

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LUNCH

VEGETARIAN COMBO

- CHANA MASALA** \$14
Garbanzo beans cooked with flavory onion and tomato gravy
- PANEER MAKNI** \$16
Cottage cheese cooked with flavorful creamy tomato makni sauce [D]
- ALU - MUTTER - GOBI** \$14
A thick gravy of potato, green peas and cauliflower cooked with Indian spices
- BHINDI MASALA** \$14
Crispy okra cooked with flavored Indian onion sauce
- TINDORA KI SABJI** \$14
Indian delicacy of clay oven roasted vegetables cooked with Indian flavory sauce

NON-VEG COMBO

- BUTTER CHICKEN** \$16
Roasted chicken Tikka cooked with creamy tomato gravy [D]
- CHICKEN CHETTINAD** \$16
Boneless chicken cooked with Chettinad style roasted Indian whole spices sauce
- LAMB TIKKA MASALA** \$17
Roasted boneless lamb cook with Tikka sauce
- MALWANI FISH / SHRIMP CURRY** \$16
Fish / shrimp curry cooked in Indian delicacy Malwani style onion and tomato sauce
- MALABAR EGG ROAST** \$16
Boiled egg cooked with Kerala style onion and tomato gravy

SOUTH INDIAN SPECIALS

- MASALA DOSA** \$14
Savory & crispy pancake filled with flavorful aloo mixture and served with sambar and chutney [G]
- GUNTUR KHARA DOSA** \$12
Flavorful spicy & crispy rice pancake serve with Guntur Khara podi, sambar and chutney [G]
- ONION RAVA DOSA** \$12
Crispy semolina & buttermilk pancake stuff with onion masala serve with sambar and chutney [G]
- MYSORE MASALA DOSA** \$14
Mysore chutney spread crispy pancake stuffed with flavorful aloo mixture serve with sambar and chutney [G]
- MADRAS CHEE DOSA** \$13
Clarified butter braised golden brown crispy pancake serve with sambar and chutney [G]

BOMBAY SPECIALS

- JUHU - TARA ROAD PAV-BHAJI** \$12
Delicious and flavorful vegetable bhaji served with soft bread bun (pav). [D]
- SHIV-SAGAR VADA PAV** \$10
Deep-fried mash potato fritter (vada) served inside a soft bread bun (pav). [G]
- MALLIGE IDLI - SAMBAR** \$12
Soft and spongy steamed rice cake served with automatic sambar [G]
- KHEEMA GARLIC NAAN** \$13
Indian bread stuff with ground meat. [D]
- BOMBAY BHEL CHAT** \$12
Puffed rice, onion, ground nuts & Indian spices

SERVED MONDAY THROUGH FRIDAY: 11 AM TO 3 PM

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BEVERAGES

FLAVORED LASSI.

1. BASIL LASSI [D] \$8
2. MANGO LASSI [D] \$7
3. ROSE LASSI [D] \$7
4. SWEET LASSI [D] \$6
5. SALT LASSI [D] \$6

JUICE & SMOOTHIES

1. PINEAPPLE JUICE \$7
2. APPLE JUICE \$7
3. ORANGE JUICE \$7
4. MANGO BERRIES BLAST \$7
5. CRANBERRY JUICE \$7
6. THANDAI SHAKE \$7
7. TENDER COCONUT JUICE \$7

NON-ALCOHOLIC COCKTAILS

1. MANGO PASSIONFRUIT PUNCH \$10
Golden mango puree, pure vanilla extracts
2. SUNSHINE VIBES \$10
Eager pineapple juice, Monin Grenadine syrup
3. LYCHEE RED JULEP \$10
whole lychee with sparkling water, fresh mint leaves
4. ORIGINAL LIME MOJITO \$10
Fresh mint, lime, sugar & club soda
5. BLACKBERRY KALA KHATTA \$12
Fresh black berries, lemon juice, Kala Namak,

SOFT DRINKS/SODAS

1. MASALA SODA \$4
Sparkling water, lemon juice, Fresh Mint, black salt
2. SPRITE \$3
3. COKE /DIET COKE /COKE ZERO \$3
4. FANTA \$3
5. GINGER ALE \$3

TEA

1. BOMBAY SPECIAL MASALA CHAI WITH COOKIES \$9
2. FRESHLY FLAVORED ICE TEAS \$7
Mango/ Peach/ Lemon
3. FLAVORED CHOICE OF TEA BAGS \$5
Ginger/ Cardamom/ Masala

COFFEE

1. FILTER STYLE COFFEE \$9
2. DECAF COFFEE \$7
3. BLACK COFFEE \$5

WATER

1. PELLEGRINO SPARKLING WATER \$6
2. ACQUA PANNA NATURAL SPRING WATER \$6
3. DASANI MINERAL WATER \$4

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