MENU

Step 1: Choose Your Base
- BASMATI RICE (Fragrant basmati rice)
- NAAN WRAP (Our clay oven baked bread)
- KATI ROLL (Our Koti flatbread)
- SALAD (Fresh Mixed Greens)

Step 2: Choose your proteins
- CHICKEN TIKKA (Hormone-Free marinated in authentic Indian spices grilled)
- LAMB TIKKA (Grass Fed imported boneless lamb chunks)
- PANEER (Home made cheese)
- GRILLED VEGGIES (Green Peppers, red onions, mushroom, zucchini, and squash)

Step 3: Add a Sauce & Chutney
- Warm sauce
  - (hot) SPICY VINDALOO (A spicy Goan specialty, a delicious combination of hot peppers and spices, cooked over low heat)
  - (medium) TIKKA MASALA (A delicious preparation of creamy tomato sauce with roasted red and green peppers)
  - (mild) MAKHANI MASALA (Buttery Masala)

Cold Chutney
- (spicy) HABANERO CHUTNEY
- (medium) CILANTRO-MINT CHUTNEY
- (mild) YOGURT CHUTNEY TOMATO CHUTNEY TAMARIND CHUTNEY

Sides
- SAMOSA (Pastry pockets stuffed with seasoned potatoes and peas)
- PAKORA (Classic Indian assorted fresh vegetable fritters served with one of our famous Chutney)