top of india | T O I

APPETIZERS

Samosas
A pair of crisp, stuffed pastries.
Vegetable 6 | Lamb 7

Pakoras
Yellow gram flour dipped and deep-fried fritters.
Vegetable 8 | Paneer 10 | Chicken 10 | Shrimp 10 | Fish 10

Special Samosa Chaat | 10
A bed of vegetable samosas blanketed with spiced chickpeas and chutneys.

Khass Shish Kebab | 10
Succulent, minced lamb slow roasted in the tandoor oven and later sautéed to perfection.

Aloo Tikki | 10
Condensed masala potato patties topped in a blend of spices, herbs, and garbanzo beans.

Lasuni
Your choice of brittle cauliflower (gobi) or fried potato (aloo) sautéed in roasted garlic and spices.
Gobi 11 | Aloo 11

Chicken Wings (6 pieces) **| 10**
Tangy, bone-in chicken wings served with ranch.

Hummus with Garlic Naan | 9

SOUPS & SALADS

Daal Soup | 7
A classic lentil delight.

Chicken Soup | 8
A fragrant curried chicken soup made with tomatoes & lemon.

Tamatar Ka Shorba | 7
A savory blend of tomatoes, coconut, coriander, and herbs.

Vegetable Soup | 7
Delicious mixed vegetables, slowly simmered in broth.

House Salad | 10
Romaine lettuce tossed with red onion, tomato, and cucumber.

Kachumber Salad | 7
Minced cucumber glazed in a tangy, vinegar dressing.

Chicken Salad | 12
Steaming chicken tikka atop romaine lettuce and vegetables..

SIDES

Masala Papadum | 3
A pair of spiced, lentil wafers.

Raita | 4
Our own homemade yogurt crossed with cucumber, carrot, fresh mint, and pepper.

Mango Chutney | 3
Sweet and tart, this dip contains mango bits. Imported from India.

Curry Sauce | 13
Choice of one of our made-from-scratch sauce blends. 16oz.

Red Onions & Green Chilis | 6

Plain Basmati Rice | 5

Biryani Rice | 6

VEGETARIAN | 18

All main entrées are gluten free. Served with Basmati rice. Spice levels 0-5.

Mattar Paneer
Green peas and Indian cheese cooked in herbs and a spiced gravy.

Palak
Fresh spinach, broccoli, mustard leaves, herbs, ginger and garlic with your choice of dumpling:
***Paneer** (homemade cheese) **| Aloo** (potato)*

Aloo Mattar
Potato and peas cooked in a mouth-watery, garlic gravy.

Kadai Paneer |
Homemade, cubed cheese stir fried in chopped onion and roasted spices.

Tikka Masala
A creamy tomato curry made with coriander, garlic, ginger, and herbs..
Paneer** (homemade cheese) **| Aloo** (potato) **| Mushroom

Korma
A fragrant and creamy yellow curry made from coriander, cumin, turmeric, and herbs:
Paneer** (homemade cheese) **| Aloo** (potato) **| Mushroom | Mixed Vegetable

Daal Makhni
Lentils cooked to perfection with our chef's special blend of spices.

Tharka Daal
Yellow lentils soaked and cooked in ginger, coriander, cumin, turmeric, and fresh herbs.

Vegetable Vindaloo
Carrot, potatoes, green peas, bell pepper, and onion cooked in a garlic, ginger, potatoes, and cumin seed infused vinegar curry.

Aloo Gobi
Stir-fried seasoned cauliflower and potatoes tossed in ginger, garlic, and tomato.

Chana Masala
Garbanzo beans cooked the chef's favorite blend of spices.

Vegetable Jalfraizies
Carrot, potato, green peas, bell pepper, and onion stirred in coriander, garlic, and turmeric.

Aloo Jeera
Boiled potatoes tossed in traditional Indian spices, herbs, and garnished with cumin seeds.

Baingan Bhartha
Oven roasted, mashed eggplant and peas prepared with our aromatic herbs and spices.

Bhindi Masala
Fresh cut okra with tomatoes and onions.

Vegan | Gluten Free

Parties of six and greater are subject to an 18% automatic gratuity notwithstanding seating arrangements and/or check splits.

CURRIES

All main entrées are gluten free. Served with Basmati rice. Spice levels 0-5.

Tikka Masala
A creamy tomato curry made with coriander, garlic, ginger, and herbs.
Chicken 19 | Lamb 20 | Shrimp 20

Curry
A spicy bold brown curry made with turmeric, cumin, garlic, and onion.
Chicken 19 | Lamb 20 | Goat Meat 20 | Shrimp 20 | Fish 20

Korma
A fragrant and creamy yellow curry made from coriander, garlic, cumin seed, and bay leaves
Chicken 19 | Lamb 20 | Shrimp 20 | Fish 20

Mango Curry
Our savory curry softened with sweet mango and coconut for a smoother taste.
Chicken 19 | Lamb 20 | Shrimp 20 | Fish 20

Coconut Curry
Semi-sweet, creamy coconut milk curry cooked with turmeric, coriander, and cumin,
Chicken 19 | Lamb 20 | Shrimp 20 | Fish 20

Palak
Fresh spinach, broccoli, mustard leaves, herbs, ginger, and garlic.
Chicken 19 | Lamb 20 | Shrimp 20

Jalfraizies
Carrot, potato, green peas, bell pepper, and onion stirred in coriander, garlic, and turmeric.
Chicken 19 | Lamb 20 | Shrimp 20

Vindaloo
Chili, garlic, ginger, potato cubes and cumin seed infused sauce with vinegar.
Chicken 19 | Lamb 20 | Shrimp 20

Madras
Crushed chilis marinated in a gravy comprised of garlic, cumin, & black mustard seeds.
Chicken 19 | Lamb 20

Kadai
Spiced onion gravy tossed with sautéed onion and bell peppers.
Chicken 19 | Lamb 20

GRILLED SPECIALTIES

Tandoori Chicken | 18
Bone chicken marinated in a yoghurted sauce, then cooked in garlic and ginger among masala sautéed onion and bell pepper.

Chicken Tikka | 18
Tender chicken marinated in a yoghurted sauce, then cooked in garlic and ginger among coriander and spice sautéed onion and bell pepper.

Lamb Tikka | 20
Morsels of tender lamb soaked in our special sauce and baked in the Tandoor. Served on a sizzling platter.

Shish Kebab | 20
Ground lamb meat seasoned in herbs and spices, marinated and baked in the Tandoor.

Tandoori Shrimp | 20
Fresh shrimp atop a sizzler after having been seasoned in pepper, herbs and spices and baked in our Tandoor.

Fish Tikka | 20
Succulent cod with the essence of home ground spices and herbs and served atop sautéed onion and bell pepper.

Mixed Grill | 22
A sampling array of our specialties including Tandoori Chicken, Chicken Tikka, Shish Kebab, Fish Tikka, and Shrimp.

BIRYANIS

Saffron flavored, Basmati rice tossed with fresh vegetables and your choice of meat. Served with a side of cool cucumber raita.
Chicken 18 | Lamb 19 | Shrimp 19 | Vegetable 17 | Paneer 18

WRAPS

Bell pepper, onion, tomato, cucumber, and greens encased in our fresh naan bread. Served with our homemade raita sauce.
Paneer 15 | Chicken 15 | Lamb 16 | Shrimp 16

Chicken Chili | 19
Peppers, sliced onions, and Goan sundried red chilis tossed with spiced marinade boneless chicken.

Butter Chicken | 19
A creamy delight made of butter, spices, boneless and skinless chicken.

Rogan Josh | 20
Classic, Punjabi style curry and lamb.

BREADS

Plain Naan | 3
Refined flour leavened bread.

Garlic Naan | 4
Our naan glazed with fresh and roasted garlic and cilantro.

Onion Kulcha | 6
Chopped and herbed onion stuffed bread.

Parantha
Pan-cooked, whole wheat delight. Your choice of stuffing:
Punjabi** (multi-layered with butter) **4 | Paneer 5 | Aloo 5

Tandoori Roti | 3
The most traditional bread of India. Comprised of whole wheat.

Chili Naan | 5
Naan filled with fresh chopped green chilis.

Special Naan | 6
Naan stuffed with chopped raisins, maraschino cherries, and coconut.

Assorted Basket | 12
An array of breads comprised of the special naan, garlic naan, and onion kulcha.

Cheese Naan | 5
Cheese blend packed inside naan.

Garlic Cheese Naan | 6
The garlic-tastic version of our cheese naan.

Tandoori Chicken Naan | 6
Tandoor oven baked chicken packed into our fresh naan.

Pooris | 6
A pair of puffy, deep-fried whole wheat flatbread.

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