

ZESTY STARTERS & SIDES

SAMOSAS 2 PC V | VG **\$7**

Crispy Indian pastries filled with potatoes & peas.

DELHI KE GOL GAPPES VG **\$9**

Stuffed with potato and mung sprouts & served with lemon, cilantro, cumin & pepper water.

TRADITIONAL NAAN BREAD **\$4**

Plain or garlic

MIXED VEGGIES JHALFAREZI **\$7**

INDIAN STREET

RAILWAY OMELETTE **\$12**

Traditional omelette with onion, cilantro, tomato & pan grilled bread.

PAV BHAJI **\$12**

Smashed vegetables with Chef's special spice blend on grilled pav bread.

KATHI ROLL (INDIAN BURRITO) **\$12**

Your choice of Paneer (Indian cottage cheese), Egg or Chicken Tikka.

Served with bean kachumber salad.

MASALA DOSA V | GF **\$14**

Thin rice and lenti crepe served with sambar & chutney.

Add Egg +\$3.50.

FROM INDIA TO TEXAS

CHICKEN TIKKA MASALA GF

\$18

Charcoal roasted chicken, marinated in Chef's spice blend & finished in tomato cream sauce.

VEGETABLE JHALFAREZI GF | VG

\$16

Stir fried veggies with onion tomato sauce.

VEGETABLE MOILEE GF | VG | V

\$16

Slow cooked vegetables in coconut curry sauce.

KERALA CHICKEN CURRY GF | VG | V

\$18

Chicken thigh braised slowly in green pepper coconut curry sauce.

PANEER MAKHANI GF | VG

\$18

Indian cottage cheese in creamy tomato sauce.

KONKAN SHRIMPS CURRY GF

\$20

Garlic-infused shrimp in tamarind kissed coconut curry sauce.

ALL ENTREES ARE SERVED WITH BASMATI RICE, BEAN KACHUMBER SALAD, STEAMED CORN & PAPAD CRUMBLE.

HAND CRAFTED BEVERAGES

MASALA CHAI

\$3

Indian hot tea brewed with milk, tea leaves, ginger & cardamom. Sweet or unsweet.

MANGO LASSI

\$5

Mango whipped yogurt.

TURMERIC LEMON ELIXIR

\$5

Turmeric, ginger, black rock salt, mint & sugar.

MADRAS COFFEE

\$3

South Indian filtered coffee, brewed with milk.

FOUNTAIN DRINK

\$3

