

First Courses and Sides

Appetizers

Amma's Mix Green Salad - 7

Vegetable Mulligwatany Or Chicken Mulligwatany Soup-7

Bombay Bhel Puri - 6

Spinach Chaat (sprouted mung bean salad) - 7

Idly Upma (rice and bean cakes, curry leaves and mustard seeds) - 7

Trio of Stuffed Vegetables (mushrooms, potatoes, sweet peppers) - 9

Trio of Vegetarian Samosas (peas, potato and spinach - paneer) – 9

Trio of Vegetarian/Non-Vegetarian Samosas (chicken, lamb and potato) - 9

Paneer Tikka (tandoor grilled cottage cheese and spices) – 11

Tandoori Grilled Vegetables -12

Kati roll Veg – 8 Chicken – 10 Lamb – 12

Goan Shrimp (hot tangy tomato sauce) - 10

Lamb ke Parchae (ribbons of lamb loin in crunchy onion basket) - 10

Cochin Crab Cakes - 12

Achaari Chicken (tandoor-grilled, pickling spices) - 10

Seekh Kabab Veg - 7 Chicken - 9 Lamb - 11

Rice

Trio of Southern Rices (mint, lemon and tomato) – 9

Peas Pulao Rice - 7

Jackfruit (kathal) Biryani (cauliflower, potatoes, whole spices) - 16

Chicken Biryani (pickling spices) – 20

Lamb Biryani (garam masala) – 22

Shrimp Biryani - 24

Bread

Naan (plain) / Roti – 4

Jalapeno Naan - 6

Rosemary or Garlic - 5

Onion Kulcha / Spinach, Peas and Fenugreek Paratha / Potato Paratha - 6

Lachha Paratha / Mint Paratha - 6

Peshwari Naan / Paneer Naan - 7

Crab Kulcha – 10

Sides

Daal Makhani (creamy black beans) or Tadka Yellow Daal - 10

Bhindi Ka Raita Or Cucumber Raita - 5

Basmati Rice (spiced with whole garam masala) - 4

Cumin Scented Potatoes - 8

*We politely request that a maximum of 2 credit cards be used when splitting a check.
20% gratuity will be added to the bill for all parties of 5 or more*

Main Courses

Vegetarian

- Paneer Kundan Kaaliya (Indian cheese patties, aromatic tomato sauce) - 15
- Beetroot Kofta (cooked in onion tomato sauce) -15
- Paneer Pudina (Green chilli & mint sauce) - 15
- Saag (spinach with paneer or chickpeas) - 15
- Bagharey Baingan (stuffed baby eggplant, spicy peanut-curry leaf sauce) – 14
- Kararee Bhindi (crispy tangy okra, tomatoes and red onions) - 14
- Laukee Ke Kofte (zucchini dumplings, aromatic tomato gravy) - 14
- Manchurian Cauliflower (garlic marinated cauliflower, Indo-Chinese style) - 14
- Dum Aloo (potato stuffed with raisins, cashew nut and potato, onion-tomato sauce) - 14
- Amma's Kathal Aloo Ki Subzi (jackfruit, potatoes, onion-tomato-yogurt sauce) - 14
- Madras Vegetables (Malabar pepper sauce) – 15
- Tandoori Grilled Vegetables -16

Seafood

- Tandoori Grilled Halibut (mint cilantro marinated, coconut chutney, lemon rice) - 25
- Malabar Salmon (spicy tomato chutney, Southern Indian potatoes) - 25
- Goan Fish Curry (tilapia in coconut, tomato, cocum curry) - 25
- Fish Moiley (tilapia, coconut sauce, mustard seeds, curry leaves) - 25
- Tandoori Prawns (jumbo Sri Lankan shrimp, mint rice) - 28
- Konkan Prawn Masala (Kalvan) - 26

Chicken

- Butter Chicken (chicken tikka masala) – 18
- Chicken Korma (Cashewnut Sauce) – 20
- Chicken Vindaloo (Spicy) - 22
- Farm Raised Madras Chicken (Malabar pepper sauce) - 20
- Chicken Xacuti - Roasted Coconut Sauce (spicy) - 22
- Tandoori Grilled Farm Raised Basil Chicken (tomato chutney, lemon rice) - 22
- Tandoori Chicken with bone (spicy yogurt marinated, cooked in clay oven) - 20
- Reshmi Kabab (supreme pieces of chicken marinated with hung yogurt, spices) - 21

Lamb

- Lamb Rogan Josh - 22
- Lamb Vindaloo (spicy) - 22
- Lamb Dhansaak (fenugreek, lentil) - 22
- Paalak Kaa Keema (minced lamb, spinach and mint) / Lamb Saagwala - 24
- Apricot Stuffed Lamb Fillets (fennel- apricot stuffing, aromatic sauce, lemon rice) – 25
- Tandoor Grilled Lamb Chops (sweet & sour pear chutney, curry leaf potatoes) - 34
- Tandoori Mix Grill (Lamb Chop, Tandoori Prawn, Hariyali Chicken, Achaari Chicken) – 32

Hot & Spicy

- Seasonal Vegetable Vindaloo (fiery pepper, vinegar with roasted spices) - 15
- Chicken Kolhapuri (roasted red chili sauce with tomatoes and peanut) - 21
- Laal Maas Lamb (red chili spiced lamb curry) – 24
- Viazakhi Shrimp Curry (mint, cilantro with green chili sauce) - 26