



APPETIZERS

Vegetable Samosa

Triangular pastry with mildly spiced potatoes, peas, and garam masala. (2 per order) (G, VF)

Vegetable Pakora

Mildly spiced vegetable fritters dipped in batter and deep fried. (4 per order) (G, VF)

Keema Samosa

Triangular pastry with mildly spiced minced lamb and garam masala. (2 per order) (G)

Palak Chaat

Fresh spinach battered and flash fried (VF)

Chicken Tikka

Boneless pieces of chicken breast marinated in coriander, cumin, yogurt and cooked in our tandoor. (D)

Naan Wrap

Naan wrap with chicken tikka (or paneer for vegetarians) onions, lettuce, tomatoes, mint chutney and tamarind chutney. (D,G) (Add Masala fries for \$3)

H Street Platter

Samosa, Keema Samosa, Pakora, and Chicken Tikka (D, G)

TANDOORI KEBABS* (served with rice, salad, and raita)

* Not served after: 8:45pm (S,M), 10:15 (T- Sat)

Chicken Tikka Kebab

Boneless pieces of chicken breast marinated in coriander, cumin, yogurt and cooked in our tandoor. (D)

Seekh Kebab

Minced lamb prepared with fresh mint, garlic, ginger, south asian spices, and cooked in our tandoor.

Malai Kebab

Boneless pieces of chicken breast marinated in cream, mild spices and cooked in our tandoor. (D)

Peshawari Kabab

Boneless pieces of lamb marinated in yogurt garlic, ginger, chillies, cumin and cooked to order in our tandoor. (D)

Tandoori Salmon

Filet of salmon marinated in coriander, cumin, yogurt and cooked in our tandoor. (D)

Lamb Chops

Lamb Chops marinated in garam masala, ginger, garlic, and cooked to order in our tandoor.

Kebab Platter

Add Naan and a small side of either Chana (chickpeas) or Saag (spinach) to any kebab

SALAD

Spinach Salad

Fresh spinach with chickpeas, tomatoes, homemade pickled red onions tossed in raita and topped with roasted garlic and pakora crutons.

BIRYANI (served with raita)

Medium or Spicy

Cooked with aromatic spices and basmati rice. (Add an additional protein for \$2)
Vegetable (\$11) (VF) | Chicken | Shrimp | Lamb

VINDALOO & RICE

Spicy

Fiery red hot and tangy curry sauce, specialty of Goa, India.
Vegetable (\$11) (VF) | Chicken (\$13) | Shrimp | Lamb | Goat

MASALA & RICE

Medium or Spicy

Cooked with onions, green peppers and spices in a tomato fenugreek sauce. (D)
Chicken Tikka | Salmon

MAKHNI & RICE

Medium or Spicy

Cooked with coriander and turmeric in a tomato butter curry. (D)
Dal (\$11) | Paneer (\$11) | Chicken Tikka

SAAG & RICE

Medium or Spicy

Cooked with spinach and ground spices. (D)
Paneer (\$11) | Chicken (\$13) | Shrimp | Lamb | Goat

VEGETABLE & RICE

Medium or Spicy

Dal Tarka

Yellow lentils cooked with cumin, ginger, garlic, onions, tomatoes, and cilantro. (VF)

Chana Masala

Chickpeas slowly simmered with onions, tomatoes and spices. (VF)

Baingan Bhurta

Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices. (VF)

Noratan Korma

Assortment of vegetables cooked with nuts and dried fruits in a light creamy sauce. (D, N)

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+4

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