



Served with vegetable appetizer of the day, rice and naan

Chicken \$13.50

Chicken Tikka Masala

Tandoor baked in tomato and cream

Chicken Saag

Spiced spinach puree

Chicken Korma

Mildly spiced cream and cashew

Chicken Coondapur

Mustard and curry leaf, tempered coconut sauce with
potato

Chicken Makhni

Strips of tandoori chicken in tomato and cream with smoked
peppers

Chicken Tikka

Boneless tenders baked to perfection

Chicken Vindaloo

Spicy vinegar infused sundried chilli sauce and potatoes

Chicken Chettinad

Chettiyar family favorite, peppercorn infused coconut milk

Lamb \$14.50

Lamb Butter Masala

Tomato and cream with fenugreek herb

Lamb Korma

Cashew, rose water cream, bayleaf and spices

Lamb Dhansak

Stew style parsi dish with lentil and fresh spinach

Lamb Rogan Josh

Kashmiri favorite simmered in lamb broth and spices

Lamb Madras

Coconut milk tempered with mustard and curry leaf

Lamb Saag

Spiced pureed spinach with ginger and garlic

Lamb Vindaloo

Spicy vinegar infused sundried chilli sauce and potatoes

Seafood Fish \$13.00 Shrimp \$14.50

Chingiri Malai

Fennel infused tomato and cream sauce

Shrimp Tadka

Tomato and cream masala sauce tempered with curry leaf

Shrimp Korma

Mildly spiced cream and cashew

Shrimp Saag

Spiced spinach puree

Fish Moilee

South Indian favorite, ginger kokum and coconut milk

Fish Curry

Onion, tomato and spices

Fish Chettinad

Chettiyar family favorite, peppercorn infused coconut milk

Fish Gongura

Andhra style curry infused with fresh sorrel leaves

Vegetarian \$12.50

Navratan Korma

Mildly spiced cream and cashew

Saag Paneer

Spiced spinach & Paneer

Sabji Saag Malai

Potato, eggplant and cauliflower in spinach puree

Chana Masala (v)

Freshly ground allspice infused with tamarind

Condapur Veg (v)

Mustard and curry leaf, tempered coconut sauce with mix veg

Matar Paneer

Fenugreek herb infused cream tomato and onion with
homemade paneer cheese

Aloo Gobi (v)

Dum preparation of potatoes and cauliflower with Indian
spices and herbs

Aloo Dhansak (v)

Cumin roasted potatoes in lentil and coconut

Chana Saag

Puree of spiced spinach, chickpeas

Paneer Makhni

Pepper infused tomato and cream sauce with homemade
paneer cheese