

N O R B U

AAGAZ APPETIZERS

PAPRI CHAAT	9.25
Wheat crisp topped with potato, chickpeas & drizzle with tamarind, mint and yogurt	
LASUNI KI GOBI (v. gf)	12.15
Crispy battered cauliflower tossed in garlic, ginger tomato, black pepper, coriander	
ONIONS & SPINACH PAKORA (v. gf)	10.25
Battered with chickpea & rice flour, served with mint & tamarind chutney	
VEGETABLE SAMOSA (2pcs)	9.25
Crispy turnovers, seasoned potatoes & green pea, tamarind, mint chutney	
MASALA CHICKEN WINGS	12.95
Crispy chicken wings seasoned with aromatic Indian spices	
TAMATAR KHUM	13.25
Stuffed mushroom with chickpea, spinach, spices, grilled, roasted tomato, fennel	
HONEY CHILI FRIES	8.75
Fried potatoes coated in a sweet, spicy honey chili sauce	
LAMB SULE	13.45
Lamb marinated in ginger, garlic, hung yogurt, hint of nutmeg grilled in tandoor	
ANDHRA CHILI CHICKEN	12.35
Chicken tossed with dry red chili, egg white, onions, bell peppers, and curry leaves	
SHRIMP BALCHAO (d. gf)	16.75
Prawns pan-seared with mustard seeds & curry leaves, finished in cumin, cinnamon and cloves	
TAWA SCALLOPS	18.95
Seasoned scallop, pan grilled, cilantro, garlic, jalapeno, avocado & mango relish	

SUBZ- E- BAGH SALADS

NORBU CAESAR SALAD	12.95
Baby romaine, parmesan cheese, caesar dressing	
add chicken 5, salmon 6, shrimp 6	
TUSCAN KALE SALAD	14.25
Organic kale, cherries tomatoes, roasted corn, toasted walnut	
add chicken 5, salmon 6, shrimp 6	

SHROBA SOUPS

CHICKEN COCONUT SOUP	14.35
Chicken, coconut milk, shiitake mushrooms	
PEA SOUP	14.75
Fresh green peas, spinach, parsley	

KHAZANA-E-AATISH TREASURES FROM THE TANDOOR CLAY OVEN

MASALEDAAR CHOPS (nuts) 32.95

Lamb chops marinated in nutmeg, hung yogurt, cashew nuts, fennel and aromatic Indian herbs and plum chutney

SIRKHA GHOST 28.95

Lamb marinated with yogurt, nutmeg, papaya, fenugreek and tandoori spices, grilled in a clay oven. Roasted tomato, garlic & fennel sauce

SAFFRON MURGH KE TIKKE 26.75

Chicken breast marinated with hung yogurt, saffron, tandoori spices, ginger, garlic and strawberry & raspberry chutney

PUNJABI TIKKE 26.75

Boneless pieces of white meat chicken, marinated in hung yogurt, roasted whole spices, jalapeño, ginger, garlic

KARARI MACHLI 28.95

Atlantic salmon marinated with fenugreek leaves, green chili, tandoori spices, mint chutney, house salad

TANDOORI JHINGA. 26.95

Prawns marinated in lemon juice , carom seeds, crushed mustard seeds & served with mint and spicy aioli chutney

MUKHY PAKAVAN ENTREE

BUTTER CHICKEN 22.75

Sliced chicken breast simmered in a creamy tomato fenugreek sauce & butter

CHICKEN TIKKA MASALA 22.75

Tandoori grilled chicken simmered in a creamy tomato & fenugreek sauce

MALABAR

South Indian specialty, sauce made of curry leaves, coconut, black pepper and tamarind

Chicken 22.45 Lamb | Shrimp 24.50

SAAG

North Indian speciality, sauces made of spinach, broccoli rabe, herbs and spices

Chicken 22.35 Lamb | Shrimp 24.50 Paneer | Chickpea | Potato (veg)- 19.35

SHAHI KORMA (nuts)

North Indian specialty, simmered in a saffron cashews sauce

Chicken 22.45 Lamb | Shrimp 24.50

JALFREZI

Garden vegetables cauliflower, string beans, carrots, bell pepper and paneer cooked with garlic, tomato, onion, cumin sauce.

Chicken. 22.75 Lamb 24.50 Veg 19.35

ZAFRANI MALAI KOFTA (nuts)	19.35
Paneer potato dumplings simmered in creamy saffron cardamon sauce	
PANEER MAKHANI	19.25
Cottage cheese cooked buttery tomato creamy sauce and fenugreek	
KERALA FISH CURRY	24.75
Fish of the day with coconut sauce, tamarind, mustard seeds, curry leaves	
KONKON FISH	26.75
Haddock marinated with ginger, garlic, cumin, coriander, turmeric, garam masala, baked, five foreign sauces with onions, peppers, tomato	
LAMB CURRY	24.75
Lamb slow cooked with onions, tomatoes, ginger garlic, whole spices	
CHICKEN CURRY	22.75
Slow cooked with onions, tomatoes, ginger, garlic and garam masala	
CHANA MASALA (v. gf)	19.25
Chickpeas simmered in onions, tomatoes, dried pome & mango, ground spices	
ALOO GOBI (v. gf)	19.45
Potatoes and cauliflower pan-cooked with onions, ginger, garlic, tomato and herbs	
ROASTED MASHED EGGPLANT (v.gf)	22.75
Simmered in onion, tomato, cumin, coriander, ginger, pome & mango, spices	
YELLOW DAL (v. gf)	15.35
Yellow lentil, dried chilies, ginger, garlic	
VINDALOO	
Goan speciality made of chili, garlic, vinegar and spices	
Chicken 22.35 Lamb Shrimp 24.35	
BIRYANI	
Basmati rice, aromatic spices	
Veg 19.25 Chicken 22.45 Lamb 24.35	

BREADS

NAAN	4.35
GARLIC NAAN	4.75
ROSEMARY NAAN	4.75
CHEESE NAAN	5.25

ACCOMPANIMENTS

CUCUMBER RAITA	5.25
MANGO CHUTNEY	3.25
MIXED PICKLE	3.15
PAPADUM	3.15

