



SMALL

chopped salad [n] romaine lettuce, kale, carrots, cucumbers, radish, almonds, raisins, and kale fritters, tamarind vinaigrette	12	general tso's cauliflower Indian Chinese style cauliflower in a tomato chili sauce, chives, sesame seeds	12
amritsari macchi — Indian fried fish batter fried served with daikon slaw — a north Indian delicacy	14	onion bhaji red onion pakoras served with chutney	9
lamb kofta spiced lamb kofta kabobs (meatballs), spicy tomato sauce	14	grilled seasonal vegetables seasonal vegetables dressed in mint gremolade	13
chicken 65 south indian style spiced fried chicken served with house made habanero dip	13	samosa savory flaky pastry, cumin-seasoned potatoes and peas, chutneys	10
kale pakora kale fritters served with chutneys	11	cheese naan sharp white cheddar cheese, seasoning salts, onions, cilantro	10

A LITTLE MORE

tandoori oven grilled — served with pickled onions

tandoori paneer marinated paneer, tandoori spices, skewered onions, bell pepper	16	black pepper chicken tikka kabob chicken thigh marinated with tandoori spices, tellicherry pepper	17
tandoori shrimp marinated bay shrimp with tandoori spices	16	chicken tandoori half chicken (bone-in) marinated in yogurt	19
chicken tikka kabob marinated chicken breast served with chutney	17		

BAKED-TO-ORDER BREADS

naan leavened bread	4	onion naan leavened bread stuffed with onions and spices	5
roomali roti handkerchief bread	6	paratha layered whole wheat bread with butter	5
garlic naan leavened bread baked with garlic and cilantro on top	5	tandoori roti whole wheat flatbread	4

BIG

served family-style — bread and rice ordered separately



malabar shrimp curry gulf shrimp, onions, fresh chilies, our coriander masala blend, coconut milk	21	paneer masala [n] homemade paneer, diced onions, peppers, fenugreek, ginger	18
fish curry pan seared fish prepared with onions, fresh chilies, our coriander masala blend with coconut milk	23	lahsooni saag paneer spinach, mustard, onions, spices, paneer, roasted garlic	18
'old Delhi style' butter chicken our secret recipe — robust smoky flavors and bold spices	22	saffron's daal makhani black lentils simmered for over 24 hours with tomatoes and spices, finished with homemade butter	17
'our take' chicken tikka masala national dish of the UK: roasted chicken breast simmered in a mild sauce with fenugreek	21	jafrani kofta curry [n] stuffed paneer koftas simmered in a rich tomato and onion gravy with cashews	18
chicken curry punjabi home style, whole spices, tomatoes, potatoes, fenugreek, ginger, garlic	19	adraki aloo gobhi [v] cauliflower, potatoes, mild spice blend, cilantro, and ginger	17
saffron chicken biryani fragrant basmati rice slow cooked with chicken and house spice blend cooked "dum pukht" and served with raita, papad	21	amchuri bhindi masala [v] okra tossed with onions, tomatoes, spices and mango powder	18
chettinad chicken masala chicken cooked with house blend of spices, tellicherry pepper and coconut milk	22	pindi channa [v] delicious garbanzo beans, onions, tomatoes, cooked with green chilies and a touch of garam masala	15
traditional lamb curry lamb leg slow-braised with over 21 different Indian spices, yogurt	23	'daal of the day' [n] special home-style cooked lentils of the day, please ask server	15
baingan bhartha (spiced eggplant hash) roasted eggplant subzi, onions, tomatoes, Indian spices	18		

ACCOMPANIMENTS

raita	4	spicy chili chutney	3	pickle	2
plain yogurt	3	basmati rice	4	papad	4
lime, onions, chili	4	mint	3	tamarind	3