



SPICE SYMPHONY

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SOUP

BUTTERNUT SQUASH	5
Roasted butternut squash ,apple and fennel soup	

STARTERS

SAMOSAS	6
Traditional spiced potato and pea turnover flavored with pomegranate seeds.	
SPINACH CHAAT	5
Crisp spinach tempura topped with spiced yogurt and tamarind glaze.	
NEW DELHI CHAAT	6
Warm potato salad drizzled with yogurt and chutneys on flour crisps.	
TANDOORI ACHARI MUSHROOMS	6
Marinated in yogurt and pickle spice mix, roasted in the tandoor.	
MALAI PANEER KE TIKKE	8
Homemade cheese patties smothered in spiced cream cheese marination.	
SHRIMP PIRI PIRI	8
Spicy shrimp in cider vinegar, curry leaves and goan chillies.	
CHICKEN MALAI SEEKH	8
Spiced chicken ground to silky mixture, skewered and roasted in the clay oven.	
TANDOORI SPICY CHICKEN WINGS	11
Marinated in yogurt and spices and roasted in the clay oven.	

SALADS

SYMPHONY SHRIMP OR CHICKEN	10
Spiced shrimp or chicken on flour crisps, field greens, avocado, and orange segments in mango dressing.	
SALAD BOWL	7
Assorted spring mix, mushrooms, grape tomatoes, homemade cheese, red onion rings, roasted tomatoes, and house special vinaigrette.	

MEATS AND POULTRY

CHICKEN TIKKA MASALA	17
Tandoor fired chicken tikkas, in a creamy tomato sauce	
TELLICHERRI PEPPER CHICKEN	17
Freshly crushed black pepper, fennel, dry coconut and sun dried chillies, braised with chicken	
LAMB ROGAN JOSH	19
Slow braised lamb morsels in home ground garam masala and Kashmiri spices	
CHICKEN OR LAMB VINDALOO	17/19
Chillies soaked in apple cider vinegar, ground with garlic and cumin	
DHANIWAL KORMA	19
Braised lamb in yogurt, caramelized onions, garlic, almonds and fresh corriander	
BHUNA GOAT	20
Baby goat bone in, slow cooked with aromatic spices	

FISH AND SHELL FISH

GOAN FISH CURRY	18
Fresh fish filet, simmered in a chili, coconut, and tamarind sauce	
KERALA FISH CURRY	18
Fresh fishfillet spices simmered in tamarind and curry leaves.	
SHRIMP PATIA	19
Shrimp sauteed with cider vinegar, brown sugar onion and tomatoes	
SHRIMP MOILEY	19
Shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds	

If you do not see your favorite dish on the menu, please ask your server.

VEGETARIAN

ALOO GOBI Cauliflower and potatoes cooked together with ginger, cumin and coriander.	15
BAIGAN BHURTA Smokey roasted eggplant sautéed with onions and tomatoes.	15
BAGHARE BAINGAN Baby eggplant in coconut, peanut, sesame sauce with curry leaves and mustard seeds.	15
PANEER AUR ALOO KE KOFTE Homemade cheese dumplings simmered in a creamy cashew nut gravy.	15
PALAK PANEER Fresh spinach and spices ground and cooked with cubed homemade cheese.	15
PANEER MAKHANI Cottage cheese cubes in a creamy tomato sauce flavored with fenugreek and spices	15
BHINDI MASALEWALLE Whole okra, sautéed in dry toasted hand pounded spices.	15
DHINGRI MAKAI AUR PALAK BHAJI Mushroom, corn and spinach stir-fried with spices.	15
PUNJABI KADHI PAKORA Chickpea flour and yogurt cooked with crisp onion dumplings.	15

VEGAN

BEANS PORIYAL String beans, shredded fresh coconut, mustard seeds, curry leaf and dry chillies.	15
CHANA MASALA Chickpeas, mango powder, onions and spices tossed and cooked in steam.	15

SIDES (HALF ORDER)

JEERA ALOO Cumin scented potatoes.	9
DAL MAKHANI Black beans and kidney beans cooked with butter and cream.	9
MADRAS VEGETABLE Spicy curry flavored fresh mixed vegetables.	9
MIXED VEGETABLE KORMA Mélange of fresh vegetables simmered in a yogurt and cashew sauce.	9
YELLOW TAL TARKA Yellow lentils tempered with mustard seed, cumin and whole dry chillies.	9
GARLIC SPINACH Sautéed spinach with chopped garlic, onions and spices.	9

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ACCOMPANIMENTS

RAITAS Cucumber, whipped yogurt with toasted cumin and crushed pepper.	3
MANGO CHUTNEY Green mango, sliced and spiced to a sweet and sour taste.	2
CHUTNEY TASTINGS Three seasonal fresh fruit and veg chutneys.	4
KACHUMBER SALAD Diced cucumber, onions and tomato topped with lime cilantro dressing.	3

BREADS

FRESHLY BAKED TO ORDER

TANDOORI NAAN Leavened white, hand stretched flat bread.	4
TANDOORI ROTI Whole wheat unleavened bread.	4
GARLIC NAAN Fresh garlic topped naan.	5
ONION KULCHA Diced onion stuffed naan	5
CHEESE KULCHA Cheddar cheese stuffed naan.	6
LACCHA PARATHA Multi layered buttered whole wheat bread.	5
MINT PARATHA Multi layered whole wheat bread topped with dry mint	5
PESHAWARI NAAN Chopped dry fruits, raisins, sweet almonds filled naan.	6
STUFFED PARATHAS Whole wheat bread with choice of filling (spiced potato /spiced paneer)	5

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TANDOORI

THE INDIAN BAR-BE-QUE

TANDOORI CHICKEN	17
Young chicken marinated in yogurt, Kashmiri chili and a blend of spices, and broiled	
CHICKEN MALAI KABAB	17
Creamy chicken tenders, with cream cheese, yogurt, mace and green cardamom	
AVOCADO CHICKEN KABAB	17
Chicken, avocado, cilantro, chili and yogurt, fired in the tandoori	
NAWABI MURG KE TIKKE	17
Chicken, drained yogurt, roasted chick pea flour in an egg crust	
SALMONTIKKA	19
Fresh salmon, strained yogurt, carom seeds, lemon and in a spice rub	
TANDOORI SHRIMP	22
Jumbo shrimps, marinated in yogurt, garam masala lemon and broiled	
LAMB SEEKH KABAB	21
Ground lamb, browned onions, nutmeg, cloves, and garlic wrapped in skewers and roasted	
TANDOORI LAMB CHOPS	23
Baby lamb chops soaked in fresh ginger juice, flavored with a house blend garam masala.	
RICE	
VEGETABLE PULAO	7
Basmati rice cooked in aromatic spices and fresh vegetables	
STEAMED BASMATI	4
Long grain rice cooked in steam.	
CHICKEN BIRYANI	17
Chicken marinated in spices, and basmati rice cooked in a sealed pot.	
GOAT BIRYANI	20
Fresh cubed goat marinated in yogurt and spices with basmati rice, cooked in a sealed pot.	
LAMB BIRYANI	19
Fresh cubed lamb marinated in yogurt and spices with basmati rice, cooked in a sealed pot.	
VEGETABLE BIRYANI	15
Seasonal vegetables, spices, herbs and basmati rice cooked in a sealed pot.	

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INDIAN CHINESE

SOUPS AND APPETIZERS

CORIANDER SOUP Cilantro, mushroom, ginger vegetable broth	5
SWEET CORN SOUP (VEG OR CHICKEN) Corn kernels and cilantro in a cream style broth	5
HOT AND SOUR (VEG OR CHICKEN) soy broth hot and tangy	5
MANCHOW SOUP (VEG OR CHICKEN) Sautéed ginger, garlic, soy broth topped with crispy noodles	5
CHINESE BHEL Crispy noodles tossed with cilantro, fresh lime juice, sweet and sour sauce	6
PANEER CHILI DRY Strips of cottage cheese tossed with spicy chili, onions, green pepper and soy	8
SPRING ROLLS Crispy, filled with fresh vegetables or chicken served with a sweet & sour dip	5
LETTUCE WRAPS (VEG OR CHICKEN) Tossed in a wok with mushrooms, green onions and celery, wrapped in lettuce.	6
CHICKEN LOLLIPOPS Pulled chicken wings in a tangy marinade made crisp, served with our homemade chili mayo.	8
BUTTERFLY SHRIMPS Cream cheese and herb stuffed shrimps batter fried crisp with a achari aioli	11

MAIN

STIR FRIED CHILI VEGETABLES Juliennes of bell pepper, broccolli, mushroom, scallions, carrots, tofu in a spicy citrus sauce	14
VEGETABLE MANCHURIAN Crispy veg rounds in a spicy tangy onion and soy based sauce	14
PANEER SZECHWAN Fiery red szechwan pepper sauce, garlic and ginger tempered	15
CHICKEN HONG KONG Cooked with star spice and red hot chili spice	16
GINGER CHICKEN WITH BROCCOLI Chicken breast tossed with green onions, ginger and fresh broccoli	16
GENERAL TSO'S CHICKEN Panko crusted chicken breast made crisp and tossed with a sweet, tangy sauce	16
SWEET AND SOUR SHRIMPS Tomato, cucumber, onions, demerara sugar, vinegar tossed in a light sauce	18
SALT AND PEPPER PRAWNS Crispy prawns stir-fried in a mix of chili peppers, ginger, garlic and shallots	18
SHRIMPS IN GARLIC SAUCE Shrimp, broccoli and snow peas stir-fried in a light garlic, white wine sauce	18
CHILLI CHICKEN OR LAMB Green peppers, vidalia onions, soy and fiery red chillies	16/18

AMERICAN CHOPSUEY

VEGETARIAN 14 CHICKEN OR EGG 16 SHRIMP / LAMB 18 Veggie juliennes, tomato sauce, sweet, tangy and savory topped with crispy noodles

STIR FRIED HAKKA NOODLES & RICE

VEGETARIAN 14 CHICKEN OR EGG 16 SHRIMP / LAMB 18

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