

SPICE SYMPHONY

DINNER MENU

5PM TO 10.30PM

Soups

Butternut Squash 6

roasted butternut squash, apple and fennel soup

Curried Cauliflower Soup 6

roasted cauliflower, celery, carrots in a mild curry veg broth

Starters

Samosas 7

traditional spiced potato and pea turnover flavored with pomegranate seeds

Spinach Chaat 6

crisp spinach tempura topped with spiced yogurt and tamarind glaze

New Delhi Chaat 8

warm potato salad drizzled with yogurt and chutneys on flour crisps

Tandoori Achari Mushrooms 8

marinated in yogurt and pickle spice mix, roasted in the tandoor

Malai Paneer Ke Tikke 10

homemade cheese patties smothered in spiced cream cheese marination

Shrimp Piri Piri 12

spicy shrimp in cider vinegar, curry leaves and goan chilies

Tandoori Spicy Chicken Wings 14

Marinated in yogurt and spices and roasted in the clay oven

Salads

Salad Bowl 12

assorted spring mix, mushrooms, grape tomatoes, homemade cheese,
red onion rings, roasted tomatoes, special homemade vinaigrette dressing

Symphony Chicken Tikka Salad 14

tandoor grilled chicken tikkas, field greens, avocado, orange segments in mango dressing

Symphony Shrimp Salad 15

spiced shrimp on flour crisps, field greens, avocado, and orange segments in mango dressing

Vegetarian Entrees

Aloo Gobi 16

cauliflower and potatoes cooked together with ginger, cumin and coriander

Baingan Bhurta 16

smoky roasted eggplant sautéed with onions and tomatoes

Baghare Baingan 16

baby eggplant in coconut, peanut, sesame sauce with curry leaves and mustard seeds

Paneer Aur Aloo Ke Kofte 16

homemade cheese dumplings simmered in a creamy cashew nut gravy

Palak Paneer 16

fresh spinach and spices ground and cooked with cubed homemade cheese

Bhindi Masalewali 16

whole slit okra, sautéed in dry toasted hand pounded spices

Dhingri Makai Aur Palak Bhaji 16

mushroom, corn and spinach stir-fried with spices

Punjabi Kadhi Pakora 16

chickpea flour and yogurt cooked with crisp onion dumplings

Sides

Jeera Aloo 9

cumin scented potatoes

Dal Makhani 9

black beans and kidney beans cooked with butter and cream

Madras Vegetable 9

spicy curry flavored fresh mixed vegetables

Mixed Vegetable Korma 9

mélange of fresh vegetables simmered in a yogurt and cashew sauce

Yellow Dal Tarka 9

yellow lentils tempered with mustard seed, cumin and whole dry chillies

Garlic Spinach 9

sautéed spinach with chopped garlic, onions and spices

Vegan Entrees

Beans Poriyal 16

string beans, shredded fresh coconut, mustard seeds, curry leaf and dry chilies

Chana Masala 16

chickpeas, mango powder, onions and spices tossed and cooked in steam

Meats & Poultry Entrees

Chicken Tikka Masala 19

tandoor fired chicken tikkas, in a creamy tomato sauce

Tellicherry Pepper Chicken 19

freshly crushed black pepper, fennel, dry coconut and sun-dried chilies, braised with chicken

Chicken Vindaloo 19

chilies soaked in apple cider vinegar, ground with garlic and cumin

Lamb Rogan Josh 22

slow braised lamb morsels in home ground garam masala and Kashmiri spices

Lamb Vindaloo 22

chilies soaked in apple cider vinegar, ground with garlic and cumin, cooked with lamb

Dhaniwal Korma 22

braised lamb in yogurt, caramelized onions, garlic, almonds and fresh coriander

Bhuna Goat 22

baby goat bone in, slow cooked with aromatic spices

Fish & Shellfish Entrees

Goan Fish Curry 18

fresh fish fillet, simmered in a chili, coconut, and tamarind sauce

Kerala Fish Curry 18

Fresh fish fillet with spices simmered in tamarind and curry leaves

Shrimp Patia 20

shrimp sauteed with cider vinegar, brown sugar, onion and tomatoes

Shrimp Moilee 20

shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds

Seabass Manjali 28

Karwari masala ,spicy onion & tomato sauce

Tandoori - The Indian Bar-Be-Que

Tandoori Chicken 18

half young chicken marinated in yogurt, kashmiri chili and a blend of spices

Chicken Malai Kabab 18

creamy chicken tenders, with cream cheese, yogurt, mace and green cardamom

Avocado Chicken Kabab

Chicken, avocado marination, cilantro, chili and yogurt, fired in the tandoori

Murgh-E-Kalmi 22

whole cornish hen marinated in black salt, cumin, yoghurt and tandoori spices

Tandoori Shahi Jhinga 24

jumbo shrimp, saffron, hung yogurt tandoori spice marination

Tandoori Shrimp 24

jumbo shrimp, marinated in yogurt, garam masala, lemon and broiled

Salmon Tikka 22

fresh salmon, carom seeds, lemon and spice rub

Lamb Seekh Kabab 22

ground lamb, browned onions, nutmeg, cloves and garlic wrapped in skewers and roasted in tandoor

Tandoori Lamb Chops 26

baby lamb chops soaked in fresh ginger juice, flavored with a house blend garam masala

Rice**Vegetable Pulao 6**

basmati rice cooked in aromatic spices and fresh vegetables

Steamed Basmati 4

long grain rice cooked in steam

Vegetable Biryani 16

seasonal vegetables, spices, herbs and basmati rice cooked in a sealed pot

Chicken Biryani 18

chicken marinated in spices, and basmati rice cooked in a sealed pot

Goat Biryani 22

fresh cubed goat marinated in yogurt and spices with basmati rice, cooked in a sealed pot

Lamb Biryani 22

fresh cubed lamb marinated in yogurt and spices with basmati rice, cooked in a sealed pot

Shrimp Biryani 24

fresh deveined shrimps, basmati rice and spices, cooked in a sealed pot

Breads - Freshly Baked To Order

Tandoori Naan 4

leavened white, hand stretched flat bread

Garlic Naan 5

fresh garlic topped naan

Onion Kulcha 6

diced onion stuffed naan

Cheese Kulcha 6

cheddar cheese stuffed naan

Peshawari Naan 7

chopped dry fruits, raisins, sweet almonds filled naan

Tandoori Roti 4

whole wheat unleavened bread

Laccha Paratha 5

multi layered buttered whole wheat bread

Mint Paratha 6

dried mint sprinkled, whole wheat bread

Stuffed Parathas 6

whole wheat bread

choice of filling

(spiced potato /spiced paneer)

Accompaniments

Raita 3

cucumber,whipped yogurt with toasted cumin and crushed pepper

Mango Chutney 2

green mango, sliced and spiced to a sweet and sour taste

Chutney Tasting 4

three seasonal fresh fruit and veg chutneys

Kachumber Salad 4

diced cucumber, onions and tomato topped with lime cilantro dressing

Papadum 3

flat roasted lentil crisp

Indian Chinese

Soups

Sweet Corn 5

chicken or vegetable, corn kernels and cilantro in a cream style broth

Manchow 5

chicken or vegetable ,sautéed ginger, garlic, soy broth
topped with crispy noodles

Coriander 5

cilantro, mushrooms and ginger vegetable broth

Hot and Sour 5

chicken or vegetable, soy broth hot and tangy

Starters

Chinese Bhel 6

crispy noodles tossed with cilantro, fresh lime juice and sweet and sour sauce

Paneer Chili Dry 8

strips of cottage cheese tossed with spicy chili, onions, green pepper and soy

Butterfly Shrimp 10

cream cheese and herb stuffed shrimp batter fried crisp with chili aioli

Spring Rolls 5

crispy, filled with fresh vegetables, or chicken served with a sweet and sour dip

Chicken Lollipops 12

pulled chicken wings in a tangy marinade made crisp, served with our homemade chili mayo

Lettuce Wraps 7

Tofu or chicken tossed in a wok with mushrooms, green onions and celery wrapped in lettuce

Indian Chinese Entrees

Stir-Fried Chilli Vegetables

juliennes of bell pepper, broccoli, mushrooms, scallions, carrots and tofu in a spicy citrus sauce

Vegetable Manchurian

crispy vegetable rounds in a spicy tangy onion and soy based sauce

Paneer Szechwan

fiery red szechwan pepper sauce, garlic and ginger tempered

Chicken Hong Kong

cooked with star spice and red hot chili spice

Ginger Chicken With Broccoli

chicken breast tossed with green onions, ginger and fresh broccoli

General TsO's Chicken

chicken breast made crisp and tossed with a sweet, tangy sauce

Sweet And Sour Shrimp

tomato, cucumber, onions, demerara sugar, and vinegar. tossed in a light sauce

Salt And Pepper Prawns

crispy prawns stir-fried in a mix of chili peppers, ginger, garlic and shallots

Shrimp With Garlic Sauce

shrimp, broccoli and snow peas stir-fried in a light garlic, white wine sauce

Chili Chicken

green peppers, vidalia onions, soy and fiery red chilies

Chili Lamb

green peppers, vidalia onion, soy and fiery red chilies

American Chopsuey

tomato base, veggie juliennes, sweet, tangy and savory

Vegetarian 15 Chicken 17 Shrimp 19 Lamb 20

Stir Fried Hakka Noodles Or Fried Rice

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