



SOUP ♦ SALAD

DAL SOUP 5 ♥ 🍷
YELLOW LENTILS, TRADITIONAL
SPICES & HERBS

MULLIGATAWNY 5 🍷
CHICKEN, LENTIL, GENTLY SPICED

ANANDA SALAD 7 ♥ 🍷
FRESH GREENS, CHICKPEAS,
TOMATO, GINGER, CARROT TOSSED
IN AN ORANGE MINT DRESSING

♦ STARTERS ♦

PAKORAS

CRUNCHY CHICKPEA BATTERED AND FRIED MORSELS

SHRIMP 8 CALAMARI 9 MIXED VEGI 6 SPINACH 5 ♥ ONION 4 ♥

PUNJABI WINGS 8

SWEET & SPICY MARINATED CHICKEN

SAMOSAS

SAVORY STUFFED PASTRY

VEGETABLE 5 ♥
POTATO & PEAS

CHAT 7
CHICKPEAS, ONION, TOMATO,
YOGURT, TAMARIND CHUTNEY

HARIYALI SHRIMP 9 🍷
SPICY MINT CURRY MARINADE

CHILLI CHICKEN 7 🍷 🔥
ONION, TOMATO, BELL PEPPER CURRY

COMBINATION 8

ONION PAKORAS, 2 BREADED SHRIMP, 1 VEGETABLE SAMOSA & 2 FRIED CHICKEN MOMOS

TANDOORI ♦ BREADS

NAAN

PLAIN 2
CHEESE 3
COCONUT 5
KABULI 5
DATES & NUTS

GARLIC 3
ONION KULCHA 3
CHEESE/ONION 3
ALU 4
POTATO, PEAS, SPICES

WHOLE WHEAT

ROTI 3 ♥
CHEESE ROTI 4
PARATHA 4 ♥
ALU PARATHA 4 ♥

TANDOORI ♦ OFFERINGS

ALL TANDOORI DISHES INCLUDE SAUTEED SPINACH, MUSHROOM AND POTATOES &
CHOICE OF BASMATI OR BROWN RICE

CHICKEN TIKKA KABOB 15
AUTHENTICALLY PREPARED, TOASTED TIKKA SPICES &
YOGURT 🍷

KABOB - SHRIMP 17 LAMB 17 MIX 17
MARINATED IN YOGURT & TRADITIONAL SPICES 🍷

TANDOORI CHICKEN 15 SHRIMP 17
MARINATED IN YOGURT, GARLIC & TRADITIONAL SPICES 🍷

ADRAKI LAMB CHOPS 24
MARINATED WITH MINT, GINGER
AND SAVORY SPICES 🍷

SIDES

RAITA 1

BROWN RICE 2

PAPADUM 1

BASMATI RICE 2

MANGO CHUTNEY 2

FRENCH FRIES 3



SPICY



GLUTEN FREE



VEGAN

ENTREES

ALL ENTREES COME WITH CHOICE OF BASMATI OR BROWN RICE ♦ ADD VEGIS TO DISH \$2 SUB COCONUT CREAM \$1

KADAI 🍲

TANGY & AROMATIC DISH COMBINES BELL PEPPERS, TOMATOS, ONIONS, EXOTIC HERBS AND SPICES.

CHICKEN 14 SHRIMP 17

LAMB 16 SALMON 17

VINDALOO 🔥 🍲

A SPECIALTY OF GOA INDIA, VERY SPICY, PORTUGUESE INSPIRED, COOKED WITH POTATO & GARLIC

CHICKEN 14 SHRIMP 17

LAMB 16 SALMON 17

MASALA 🍲

A STAPLE OF INDIAN CUISINE, A CREAMY SAUCE WITH AUTHENTIC SPICES

CHICKEN TIKKA 15 SHRIMP 17

LAMB 16 SALMON 17

SWEET POTATO 🌱 14

KORMA 🍲

A SAVORY, SLIGHTLY SWEET CURRY OF CASHEWS, CREAM, & GENTLY SPICES

CHICKEN 15 SHRIMP 17

LAMB 16 SALMON 17

CURRY 🍲

A CLASSIC INDIAN CURRY WITH TOMATOS, ONIONS AND AUTHENTIC SPICES

CHICKEN 15 SHRIMP 17

LAMB 16 HONEY CHICKEN 15

SALMON 17 MANGO CHICKEN 15

MAKHANI 🍲

A RICH SAUCE OF BUTTER, CREAM, CHILIES & SPICES

CHICKEN 15 SHRIMP 17

SALMON 16 VEGETABLE 14

SAAG 🍲

A RICH COMBINATION OF INDIAN CREAMED SPINACH, SPICES, GARLIC, GINGER, ONIONS, TOMATOES & CREAM

CHICKEN 15 SHRIMP 17

LAMB 16 SALMON 17

BIRYANI 🍲

BASMATI RICE COOKED WITH MEATS AND DELICATELY SPICED

CHICKEN 14 SHRIMP 17

LAMB 16 SALMON 17

ROGAN JOSH 🍲

A POPULAR AROMATIC CURRY COOKED WITH BUTTER, YOGURT & SPICES

CHICKEN 14 LAMB 16

SPICE OPTIONS

MILD₁

MILD+₂

MED₃

MED+₄

HOT₅

EX HOT₆

INDIA HOT₇

VEGETARIAN ♦ ENTREES

VEGAN OPTIONS AVAILABLE

SAPTARANGI KORMA 🍲 🌱 14

MIXED VEGETABLES IN CASHEW & CREAMY COCONUT SAUCE

SAAG PANEER 🍲 12

SPINACH IN CREAM & HOUSEMADE CHEESE

MATAR PANEER 🍲 12

HOUSEMADE PANEER CHEESE & PEAS SIMMERED IN ONION CURRY WITH A TOUCH OF TOMATO & CREAM

SAAG CHOLE 🍲 🌱 13

SPINACH WITH CHICKPEAS & CREAM

SAPTARANGI CURRY 🍲 🌱 12

MIXED VEGETABLES IN A SPICED CURRY SAUCE

KOFTA KASARI 🍲 14

POTATO, CASHEW, CARROT MORSELS IN A CREAM SAUCE

🌱 VEGAN 🌱 VEGAN OPTION BY REQUEST

CHANA MASALA 🍲 🌱 12

CHICKPEAS WITH A SPECIAL SPICED MASALA SAUCE

ALOO SAAG 🍲 🌱 12

POTATOES, & SPINACH WITH CREAM & SPICES

BAINGAN BHARTA 🍲 🌱 13

ROASTED EGGPLANT WITH GINGER, GARLIC, TOMATO, ONION, CREAM & SPICES

DAL TARKA 🍲 🌱 11

LENTILS WITH GARLIC, TOMATO, ONION, & SPICES

BHINDI MASALA 🍲 🌱 12

OKRA WITH ONIONS & MASALA SAUCE

ALOO GOBI 🍲 🌱 12

CAULIFLOWER & POTATOES WITH CURRY SPICES

NEPALI & TIBETAN OFFERINGS

MOMOS

SHERPA STEW

AUTHENTIC NEPALESE DUMPLINGS, STEAMED OR FRIED, SERVED WITH HIMCHULI SAUCE
PLEASE ALLOW EXTRA TIME FOR OUR CHEFS TO PREPARE

CHICKEN MOMOS 14

🌱 VEGETABLE MOMOS 13

FRESH VEGETABLE AND DUMPLINGS IN A RICH BROTH

CHICKEN 15 SHRIMP 17

LAMB 15 VEGETABLE 12

PLEASE INFORM YOUR SERVER OF ANY DIETARY PREFERENCES OR ALLERGIES