

APPETIZERS

- SAMOSA** \$5.50
Two crispy pastries stuffed with potatoes, corns & green peas. Served with mint-cilantro & tamarind chutney. (Vegan)
- MIX CHAT** \$6.99
Delicious crispy samosa, papad & garbanzo mix with yogurt, mint-cilantro & tamarind chutney.
- ALOO CHILI** \$5.99
Potato sautéed with garlic, ginger, onion, bell peppers & soy sauce (Gluten Free / Vegan)
- CHICKEN CHILI** \$8.50
Chicken sautéed with garlic, ginger, onion, bell peppers & soy sauce. (Gluten Free)

SOUPS & SALADS

- LENTIL SOUP (DAL)**
Organic lentil soup. (Medium- \$4.99 / Large- \$7.99) Gluten Free / Vegan
- CHICKEN SOUP**
Himalayan style chicken soup. (Medium- \$4.99 / Large- \$7.99) Gluten Free
- GREEN SALAD** \$6.99
Organic Mixed greens with cucumber. Served with homemade dressing.

THENTHUK

- Tibetan style homemade noodle soup. Choice of Veggie Vegan / Chicken or Lamb) \$10.99

FRIED NOODLE (CHOWMEIN)

- Himalayan Stir-fried noodle. Choice of Veggie.Vegan / Chicken or Lamb. \$10.99

FRESH TANDOORI BREAD

- TANDOORI ROTI** \$3.50
Whole Wheat Bread. (Vegan)
- BUTTER NAAN** \$2.99
- GARLIC BUTTER NAAN** \$3.50
- GARLIC CILANTRO NAAN** \$3.99
- GARLIC CHEESE NAAN** \$4.99

VEGETABLE CURRIES

All curries are served with organic quinoa or White / Brown Rice.

VEGGIE. KORMA

Fresh seasonal organic mixed veggie. cooked with coconut milk. (Vegan/Gluten Free)
\$13.99

TOFU SAAG \$13.99

Fresh Organic Tofu & Spinach
cooked with coconut milk.
(Vegan/ Gluten Free)

SQUASH SAAG \$12.99

Fresh Organic spinach & kabocha
cooked with coconut milk.
(Vegan/Gluten Free)

SAAG PANEER \$13.99

Fresh chopped spinach with home
made cheese cubes, herbs & spices
cooked in cream sauce. (Gluten
Free)

MATAR PANEER \$13.99

Homemade cheese cubes & green
peas cooked with mild cream sauce.
(Gluten Free)

VEGGIE TIKKA MASALA

Fresh Organic Mix Veggie cooked in mild creamy sauce. (Gluten Free)
\$13.99

CHICKEN CURRIES

All curries are served with Organic Quinoa or White/Brown Rice.

CHICKEN TIKKA MASALA

Tandoor roasted Chicken breast in creamy sauce. (Gluten Free)
\$13.99

CHICKEN SAAG \$13.99

Fresh chopped spinach with
boneless chicken cubes in mild
cream sauce. (Gluten Free)

CHICKEN VINDALOO \$12.99

Boneless chicken cubes cooked
with potatoes in a vindaloo curry
sauce. (Gluten Free)

LAMB CURRIES

All curries served with Organic Quinoa or White/Brown Rice.

LAMB TIKKA MASALA

Lamb cubes cooked in a mild creamy sauce. (Gluten Free)
\$14.99

LAMB VINDALOO \$13.99

Lamb cubes cooked with potatoes
in vindaloo sauce. (Gluten Free)

LAMB SAAG \$14.99

Fresh chopped spinach & lamb
cubes cooked in mild cream sauce.
(Gluten Free)

SEAFOOD CURRIES

All curries are served with Organic Quinoa or White/Brown Rice.

FISH TIKKA MASALA

Atlantic Salmon cubes cooked with mild creamy sauce. (Gluten Free)
\$17.50

SHRIMP SAAG \$17.50
Fresh spinach & shrimp cooked in
mild cream sauce. (Gluten Free)

SEAFOOD KORMA \$17.99
Atlantic Salmon & Shrimp cooked
with coconut sauce. (Gluten Free)

RICE & BIRYANIS

VEGGIE BIRYANI \$12.99
Fresh mix veggie medley with aromatic rice or quinoa & spices. (Vegan / Gluten Free)

CHICKEN BIRYANI \$12.99
Aromatic rice or quinoa with chicken cubes & spices. (Gluten Free)

LAMB BIRYANI \$14.99
Aromatic rice or quinoa with lamb & spices. (Gluten Free)

TANDOORI GRILL

Served with Organic Quinoa or White/Brown Rice. All Gluten Free.

VEGGIE. TANDOORI \$14.99
Fresh Organic Tofu & Mix Veggie. (Vegan)

CHICKEN TANDOORI \$14.99
Chicken breast roasted with ginger, garlic & yogurt marinade.

LAMB TANDOORI \$17.99
Lamb chunks, toasted spice mix & marinade.

FISH TANDOORI \$20.99
Fresh Atlantic Salmon & Spices.

RIBS TANDOORI \$16.99
Savory baby back pork ribs.

DESSERT & SIDES

GULAB JAMUN \$4.50
Indian milk based sweet balls.

KHEER (RICE PUDDING) \$4.50
(Gluten Free)

WHITE / BROWN RICE \$3.50

PAPAD \$3.50
Paper-thin lentil crepes. (Vegan /
Gluten Free)

RAITA \$3.50
Home made fresh spiced yogurt
with cucumber. (Gluten Free)

CHUTNEYS \$3.50
Mango / Mix Pickle / Tamarind

DRINKS

ORGANIC CHAI \$2.99
Hot or Cold spiced masala milk tea.

ORGANIC HERBAL TEA \$2.99
Green, Mint or Chamomile

SODA \$1.99
Coke / Diet Coke / Sprite

ORGANIC BLACK TEA \$2.99
Hot or Cold.

ORGANIC APPLE JUICE \$2.99

SPARKLING WATER \$2.99

MANGO LASSI \$3.99
Organic Mango & Yogurt Drink

BEER

ORGANIC EEL RIVER \$5.50
BLONDE ALE

FLYING HORSE \$7.99
Indian Lager.

SIERRA NEVEDA PALE ALE \$4.99

ORGANIC EEL RIVER IPA \$5.50

TAJ MAHAL \$4.99
Indian Lager

SINGHA \$4.99
Thai Lager

WHITE WINE

LA CREMA CHARDONNAY \$8.00/\$30

ORGANIC GIRASOLE CHARDONNAY \$8.00/\$30

ORGANIC CHACEWATER SAUVIGNON BLANC \$8.00/\$30

ORGANIC MONDE EAU RIESLING \$7.00/\$26

RED WINE

LA CREMA PINOT NOIR \$8.00/\$30

ORGANIC GIRASOLE PINOT NOIR \$8.00/\$30

ORGANIC CHACEWATER ZINFANDEL \$8.00/\$30

ORGANIC GIRASOLE CABERNET SAUVIGNON \$7.00/\$26

😊 **THANKS FOR YOUR KINDLY SUPPORT!**
PLEASE, VISIT US AGAIN. ~ NAMASTE

THALI SPECIALS

VEGGIE COMBO \$14.99
House Salad, Mix Veggie.Vegan Curry, Daal Soup, Rice or Quinoa & Dessert. (Gluten Free)

TOFU COMBO \$14.99
House Salad, Tofu Tikka Masala Vegan, Daal Soup, Rice or Quinoa & Dessert. (Gluten Free)

CHICKEN COMBO \$15.99
House Salad, Chicken Tikka Masala, Daal Soup, Rice or Quinoa & Dessert. (Gluten Free)

LAMB COMBO \$17.99
House Salad, Lamb Tikka Masala, Daal Soup, Rice or Quinoa & Dessert. (Gluten Free)

SEAFOOD COMBO \$18.99
House Salad, Atlantic Salmon & Shrimp Tikka Masala, Daal Soup, Rice or Quinoa & Dessert. (Gluten Free)