

Our menu consists of many vegan, vegetarian, gluten free dishes.
There are some dishes that consists nuts. Please let our servers know
of any special diet requests to accommodate your needs.

V:Vegan **Veg:**Vegetarian **G:**Gluten Free **N:**With Nuts

All the dishes can be ordered with different levels of spiciness.

Mild- dishes will be prepared with all flavor herbs but with less heat
spices like peppers and chilies.

Medium- You will experience all the different flavors with heightened
notes of Indian Chilies.

Spicy- This will be a journey to our food paradise from where it will be
difficult to return back.

APPETIZERS

Served with homemade mint chutney, hot and sour, and tamarind
chutney. All batters are signature chickpea (garbanzo batter)
prepared by our chef.

PAPADUM	\$1.50
<i>Delicate and crispy sun dried lentil wafers.</i>	
TANDOORI CHICKEN WINGS	\$9.95
<i>Spicy chicken wings marinated in yogurt and tandoori spices then roasted in clay oven.</i>	
TANDOORI ASSORTED	\$10.95
<i>A delicious assortment of tandoori chicken breast and lamb marinated with yogurt and Indian spices roasted in clay oven.</i>	
CHICKEN 65	\$9.95
<i>Fried crispy chicken tossed with house spices and yogurt sauce.</i>	
SAMOSA	\$4.95
<i>Homemade crispy Indian pastry stuffed with spiced peas and potatoes.</i>	
VEGETABLE PAKORA	\$4.95
<i>Mixed vegetable fritters dipped in spiced chickpea batter.</i>	
BAINGAN PAKORA	\$4.95
<i>Eggplant fritters dipped in spiced chickpea batter.</i>	
CHICKEN PAKORA	\$7.95
<i>Bite-size chicken breast dipped in spiced chickpea batter.</i>	
FISH PAKORA	\$8.95
<i>Juicy salmon dipped in spiced chickpea batter.</i>	
CALAMARI PAKORA	\$8.95
<i>Fresh calamari dipped in spiced chickpea batter.</i>	
PANEER PAKORA	\$7.95
<i>Bite - size homemade cottage cheese dipped in spiced chickpea batter.</i>	

HIMALAYAN SPECIALITIES

CHICKEN MOMO **\$8.95**
Nepali delicacy cooked with ground chicken and Himalayan spices filled in cover with thin flour dough and steamed.

VEGETABLE MOMO **\$7.95**
Nepali delicacy prepared with shredded veggies and Himalayan spices filled in cover with thin flour dough and steamed.

SOUPS AND SALADS

SPICY MIXED VEGETABLES SOUP **\$5.95**
Spiced mixed vegetables cooked in vegetable broth.

DAAL SOUP **\$3.95**
Mixed lentils and peas cooked with a hint of mild spices.

CHICKEN MULLIGATWANY SOUP **\$5.95**
Cubed chicken breast cooked in chicken broth with spices.

MIXED GREEN SALAD **\$5.95**

VEGETARIAN SPECIAL (G)

SAAG PANEER **\$10.95**
Homemade cottage cheese and creamed spinach cooked with garam masala gravy.

MIXED VEGETABLE (V) **\$10.95**
Seasonal vegetables cooked with onion and tomato gravy.

NAVARATNA KORMA **\$11.95**
Mixed vegetables cooked with creamy sauce cashew and raisin.

BAIGAN BHARTA **\$10.95**
Clay oven roasted eggplant cooked with green peas and spices in onion and tomato gravy.

JEERA ALOO (V) **\$9.95**
Cubed potatoes cooked with spices, cumin, and onion.

SAAG ALOO **\$10.95**
Fresh spinach and diced potatoes cooked with ground spices in cream.

MATAR PANEER **\$11.95**
Green peas and homemade cheese cooked with onion and tomato gravy.

ALOO GOBI (V) **\$10.95**

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coriander.

COCONUT VEGETABLES CURRY (V)	\$10.95
<i>Mixed seasonal vegetable cooked in a smooth coconut base sauce.</i>	
BHINDI MASALA (V)	\$10.95
<i>Fresh cut okra cooked with tomato and onion gravy.</i>	
CHANA PALAK	\$10.95
<i>Chickpea and creamed spinach cooked with house spices.</i>	
PANEER KORMA	\$11.95
<i>Homemade cottage cheese cooked in creamy sauce, almonds, nuts, and raisins.</i>	
MUSHROOM MATAR (V)	\$10.95
<i>Green peas and mushrooms cook in onion and tomato gravy.</i>	
ALOO BAINGAN (V)	\$10.95
<i>Spiced potatoes and eggplant cooked with curry style.</i>	
DAL TADKA (V)	\$11.95
<i>Split peas cooked with garlic, tomato, mustards and curry leaves.</i>	
PANEER TIKA MASALA	\$12.95
<i>Homemade cottage cheese cooked in creamy tomato and onion sauce.</i>	
MALAI KOFTA	\$11.95
<i>Ground vegetable balls cooked in delicious creamy tomato and onion sauce.</i>	
KADAI PANEER	\$11.95
<i>Cottage cheese, green and red bell peppers and onion sautéed with aromatic spices.</i>	
CHANA MASALA (VEGAN)	\$10.95
<i>Spicy chickpeas cooked in tomato and onion gravy with Indian spices.</i>	
VEGETABLE TIKKA MASALA	\$ 11.95
<i>Seasonal vegetables cooked in creamy tomato and onion sauce.</i>	

TANDOORI SPECIALS (G)

All of our special tandoori dishes are cooked in the clay oven.

CHICKEN ACHARI	\$13.95
<i>Bone in chicken leg and breast marinated in spicy pickle gravy.</i>	
TANDOORI CHICKEN	\$11.95
<i>Chicken breast and leg marinated with yogurt, garlic, ginger, lemon and tandoori spices.</i>	
CHICKEN TIKKA KEBAB	\$12.95

skewer.

TANDOORI SALMON **\$17.95**

Fresh salmon chunks marinated in spices and aromatic herbs cooked on skewers.

TANDOORI SHRIMP **\$17.95**

Black tiger shrimp marinated in mustard and coriander powder grilled in clay oven.

PANEER TIKKA KEBAB **\$14.95**

Homemade cottage cheese cubes marinated in special yogurt sauce.

TANDOORI MIXED GRILLED **\$18.95**

A delicious combo of tandoori chicken, tikka kebab, boti kebab and tandoori salmon

CHICKEN DISHES (G)

CHICKEN TIKKA MASALA **\$12.95**

Roasted chicken breast cooked in creamy tomato and onion sauce.

BUTTER CHICKEN MASALA **\$12.95**

Strips of dark chicken meat cooked in tandoor and simmered in creamy tomato and onion sauce.

CHICKEN KORMA **\$12.95**

Chicken thigh cooked in a rich, creamy tomato and onion paste garnish with cashew and raisins.

CHICKEN CURRY **\$11.95**

North Indian style chicken curry cooked in onion and tomato base sauce with fresh ground and whole spices.

CHICKEN VINDALOO **\$11.95**

Boneless cubes of chicken cooked with potatoes, onion, ginger, garlic, and ground spices in a hot and tangy sauce.

CHICKEN SAAG **\$11.95**

Chicken curry cooked with spiced creamed spinach.

CHICKEN MUSHROOM **\$12.95**

Tender chicken and mushrooms cooked with diced tomatoes and homemade gravy.

COCONUT CHICKEN CURRY **\$12.95**

Chicken cubes cooked in coconut milk with onions and tomato base gravy.

DAAL CHICKEN **\$11.95**

Chicken and mix lentils cooked in a thick sauce with spices, tomato, and onion.

KASHMIRI CHICKEN **\$11.95**

Chicken dark meat cooked in creamy spinach and tikka sauce

LAMB DISHES (G)

LAMB CURRY	\$13.95
<i>Chunks of lamb slow cooked with a base of onion and tomato sauce and a taste of cardamom.</i>	
LAMB SAAG	\$12.95
<i>Lamb cooked with slightly ground spinach with spices.</i>	
LAMB TIKKA MASALA	\$13.95
<i>Lamb cubes cooked in tomato base creamy curry sauce.</i>	
LAMB KORMA	\$13.95
<i>Lamb cubes cooked in thick gravy of cashew, raisins, and onion with mild spices.</i>	
DAAL GHOST	\$12.95
<i>Lamb cooked with mixed lentils in curry sauce and garnished with cilantro.</i>	
LAMB VINDALOO	\$13.95
<i>Lamb and potatoes cooked in a sweet and sour sauce with a blend of hot chilies and spices.</i>	
COCONUT LAMB CURRY	\$13.95
<i>Slow cooked lamb in coconut milk with tomato and onion gravy sauce.</i>	

SEAFOOD DISHES (G)

SALMON CURRY	\$14.95
<i>Atlantic salmon grilled in clay oven, cooked in onion and tomato gravy with Indian spices.</i>	
SALMON TIKKA MASALA	\$15.45
<i>Atlantic salmon cubes roasted in a clay oven in a creamy tomato onion sauce with Indian spices.</i>	
SALMON VINDALOO	\$14.95
<i>Grilled salmon and potatoes prepared in a sweet and sour sauce with a blend of hot chilies and house spices.</i>	
SALMON SAAG CURRY	\$15.95
<i>Grilled salmon cooked with creamed spinach, garam masala, and pinch of fenugreek.</i>	
SHRIMP CURRY	\$15.95
<i>Black tiger shrimp cooked in tomato and onion gravy and garnished with cilantro.</i>	

SHRIMP SAAG CURRY **\$15.95**

Black tiger shrimp cooked with creamed spinach and spices.

SHRIMP KORMA **\$15.95**

Black tiger shrimp cooked in a rich creamy sauce and garnished with cashew and raisins.

MIXED SEAFOOD CURRY **\$15.95**

Mixture of grilled salmon, shrimp, and calamari cooked in onion and tomato gravy with aromatic spices.

SUGANDH SPECIAL

THALI (FOR 2)

VEGETARIAN THALI **\$34.95**

STARTER: Papadum, Samosa

ENTREES: Saag Paneer, Daal Makhani, Side of Rice, Raita & Naan

Dessert: Kheer(Rice Pudding)

SUGANDH THALI SPECIAL **\$42.95**

STARTER: Pappadum, Samosa

ENTREES: Chicken Tikka Masala, Saag Paneer, Tandoori Chicken with Boti, Side of Rice & Naan.

DESSERT: Kheer.

CHEFS SPECIAL (G)

LAMB SHANK **\$14.95**

Cooked low and slow with herbs and spices for that intense rich flavor

LAMB CHOPS **\$18.95**

Seasoned with special dry rub and grilled in tandoor oven

EGG MAKHANI **\$11.95**

Eggs cooked with cumin and creamy sauce and garnished with coriander.

EGG CURRY **\$10.95**

Egg cooked in onion and tomato gravy with Indian spices.

RICE AND BIRYANI

JEERA RICE **\$4.50**

Basmati rice flavored with cumin and turmeric.

BASMATI RICE **\$2.95**

Plain basmati rice.

VEGETABLE BIRYANI **\$10.95**

Basmati rice cooked with mix vegetable, onions, bell pepper, and spices.

CHICKEN BIRYANI

\$12.95

LAMB BIRYANI **\$13.95**

Tender lamb pieces cooked with basmati rice, garam masala, onions and bell peppers and nuts.

SHRIMP BIRYANI **\$14.95**

Shrimp cooked with basmati rice, tomatoes and house spices and nuts.

MIXED SEAFOOD BIRYANI **\$15.95**

Shrimp, calamari, and salmon biryani cooked with tomatoes, onions, bell peppers, and nuts.

NAAN (INDIAN BREAD)

TANDOORI ROTI **\$2.00**

Whole wheat bread baked in clay oven.

LACCHA PARATHA **\$3.95**

Whole wheat layered bread brushed with butter.

BUTTER NAAN **\$2.00**

Buttered white bread

GARLIC NAAN **\$2.95**

Naan layered with freshly minced garlic and chopped cilantro.

SERRANO CHILI NAAN **\$2.95**

Naan brushed with blended green chili.

PANEER NAAN **\$3.95**

Naan stuffed with homemade cottage cheese and chaat masala.

SPINACH NAAN **\$3.95**

Naan stuffed with fresh chopped spinach.

CHICKEN NAAN **\$3.95**

Naan stuffed with seasoned chicken breast.

KABULI NAAN **\$3.95**

Naan stuffed with shredded coconut, raisin, cashew, and cherry.

KEEMA NAAN **\$3.95**

Naan stuffed with spiced ground lamb.

ALOO PARATHA (WHOLE WHEAT) **\$3.95**

Spiced potatoes stuffed naan.

PUDINA PARATHA (WHOLE WHEAT) **\$3.95**

Fresh chopped mint leaves stuffed naan.

PURI (2PCS) **\$3.50**

Deep fried whole wheat bread.

ONION KULCHA **\$3.95**

PICKLE AND CHUTNEYS

RAITA	\$2.95
<i>Homemade-spiced yogurt mixed with grated cucumbers and carrots.</i>	
MANGO CHUTNEY	\$2.50
MIXED PICKLE	\$1.95

Desert

Gulab jamun	\$3.95
Kheer	\$3.95
Kulfi	\$3.95
Mango Kulfi	\$4.95
Mixed Fruits	\$5.95

Beverages

Mango Lassi	\$3.95
Salted lassi	\$3.00
Masala chai	\$2.00
Soda	\$2.00
Sparkling water	\$3.00
Iced tea	\$3.00
Flavored Iced tea	\$4.00

SPARKLING WINES

	GLASS	BOTTLE
Veuve Du Vernay Brut	\$7.95	\$28.00
<i>Fine bubbles with yellow fruit aromas</i>		
Veuve Du Vernay Brut Rose	\$7.95	\$28.00
<i>Red fruit scents with citrus fruit aromas</i>		
Allure Bubbly Moscato	\$7.95	\$28.00
<i>Sweet aromas and flavors of gardenias, apricot, honey suckle and peach</i>		

WHITE WINES

	GLASS
HOUSE WHITE	\$6.95
Chardonnay , <i>Domaine Napa, California</i>	\$8.95
Pinot Grigio , <i>Pasqua, Italy</i>	\$8.95
Sauvignon Blanc , <i>Robert Hall Winery, Santa Barbara</i>	\$8.95

RED WINES

HOUSE RED	\$6.95
Carmenet Merlot	\$7.95
Baron De Ley Tempranillo , <i>Spain</i>	\$9.95
Cabernet Sauvignon , <i>Salmon Creek, California</i>	\$7.95
Pinot Noir Reserve , <i>Santa Carolina, Chile</i>	\$7.95
Malbec Medrano Estate , <i>Mendoza, Argentina</i>	\$7.95
Zinfandel , <i>Robert Hall Winery, Paso Robles</i>	\$7.95

BOTTLE WHITE WINES

HOUSE WHITE	\$25.00
Chardonnay , <i>Domaine Napa, Napa Valley, CA.</i> <i>Full bodied with hints of pear, citrus and melon aromas with crisp acidity</i>	\$32.00
Sauvignon Blanc , <i>Robert Hall Winery, Paso Robles</i> <i>Fresh, crisp apple, pineapple and herb; hint of almond.</i>	\$32.00
Pinot Grigio , <i>Pasqua Italy</i> <i>Fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet</i>	\$32.00

BOTTLE RED WINES

HOUSE RED	\$25.00
Carmenet Merlot <i>Hints of rich bursting blackberries and currants with vanilla notes</i>	\$30.00
Cabernet Sauvignon , <i>Salmon Creek, California</i> <i>Juicy flavors of blackberry and plum with soft tannins.</i>	\$30.00
Pinot Noir Reserve , <i>Santa Carolina, Chile</i> <i>Hints of redcurrant and chocolate</i>	\$30.00
Zinfandel , <i>Robert Hall Winery, Paso Robles</i> <i>Full-bodied wine with a dense core of fresh raspberry and cranberry fruit intertwined with peppery spice.</i>	\$30.00
Baron De Ley Tempranillo , <i>Spain</i> <i>Ripe fruit with soft round tannins</i>	\$38.00
Malbec Medrano Estate , <i>Mendoz, Argentina</i> <i>Intense red color with violet shades. Ripe and balanced with plum, blackberry and blueberry. Toasty oak with sweet tannins. Aged 12 months in French and American oak.</i>	\$30.00

CORKAGE FEE \$10.00