

Monsoon Siam

113 W Market St 22902-5024 · +14349711515 · Updated: Jan 14, 2026

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MAIN 41

String Beans with Sweet Potatoes **\$8.00**

Snow Pea Vines **\$7.00**

Vindaloo Curry

potatoes cooked in a spicy tangy curry sauce with fresh lemon and ginger.

Vegetarian Tikka Masala

chopped garden veggies cooked in a unique and authentic curry sauce.

Vegetarian Sampler

vegetable pakoras, onion bhaji, vegetable samosa and aloo bhaji.

Vegetable Jahl Frezi

potatoes, bell pepper, cauliflower, peas, carrots and zucchini in a sweet and spicy curry.

Vegetable Biryani

Tofu & Peas

tofu and garden peas cooked in a spicy curry sauce.

Tikka Masala Gravy

Tikka Masala Curry

exotic creamy sauce cooked with a blend of spices and fresh garlic.

Tandoori Murgh

globally famous. the original tandoori chicken marinated in roasted garlic, yogurt, ginger and spices for several hours and cooked in a clay oven.

Tandoori Lettuce Wraps

tandoori chicken or tofu, sauteed with chopped veggies.

Tandoori Chicken Caesar Salad

chopped romaine topped with tandoori chicken, parmesan cheese and croutons then finished with our homemade caesar dressing.

Tamarind

pureed sweet tamarind chutney.

Spicy Lentil Soup

a delicious blend of spices, blended with tomatoes and moong lentils.

Shrimp Biryani

Seekh Kebab Tandoori

chefs special. minced lamb skewers with onion, bell peppers, mild green chilies and fresh herbs and spices.

Samosa

crispy chicken or potato and pea stuffed pastries seasoned with mild spices and fried.

Sagwala Curry

fresh spinach cooked in a curry sauce with cherry tomatoes.

Sag Paneer

spinach cooked in a spicy creamy sauce with chunks of our paneer (indian cheese).

Sag Bhaji

fresh spinach cooked in a creamy onion sauce.

Sag Aloo (Spinach & Potato)

fresh spinach cooked with baby new potatoes in a spicy sauce.

Sag

Saffron Rice

rice cooked with the most valued and expensive spice of the world; saffron.

Roghan Josh

cubed lamb cooked in a mildly spiced yogurt and mint sauce.

Raita

plain uygurt mixed with cucumber, dried mint and spices.

Pulao Rice

rice with green peas and clove masala.

Parathas & Whole Wheat Bread

choice of tandoori roti, chapati, aloo paratha, plain paratha, or poori.

Papadum

wafer thin disks of seasoned wheat flour roasted in a tandoori oven.

Pakora

choice of aloo, banana, spinach, zucchini, cauliflower, mushroom, eggplant, paneer, chicken, or shrimp pakora.

Nariyar Curry

a rich coconut sauce simmered with onions and spices.

Naan

choice of plain, garlic, mint, poppy seed, or sesame naan.

Mutter Paneer (Homemade Cheese with Peas)

paneer tossed with garden peas, and then cooked with a curry of mild spices.

Mushroom Masala Curry

mushrooms and peas sauteed with mild herbs and spices. cooked in a creamy sauce.

Mushroom Masala

sliced mushrooms and peas slightly sauteed and cooked in a cream curry sauce.

Mulligatawny Soup

chicken and lentils blended with fresh spices.

Mixed Vegetable Masala

garden vegetables all cooked in an onion garlic sauce.

Mixed Vegetable Korma

creamy saffron sauce cooked with garden veggies.

Mint Chutney

spicy cilantro and mint combined with yogurt and lemon juice.

Methi Mutter Curry

green peas, onions, tomatoes and fenugreek.

Masala Potatoes