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## LIVE FIRE® FEAST 1

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### Live Fire® Feast

**\$11.99**

Your Choice of Main - sautéed in Traditional Sauce, served with 4 sides (+Sides)

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## SELECT MAIN 5

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### Chicken Tikka

Roasted chicken marinated in spices and yogurt

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### Lamb Kofta

+\$1.50; Roasted lamb meatballs

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### Pulled Pork

Slow roasted for 6 hours

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### Paneer

Marinated Farmer's Cheese

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### Grilled Mushroom

Marinated with ginger, herbs & coconut milk

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## SELECT SAUCE 5

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### Tikka Masala - Full - Flavored

tomatoes, cashews, herbs, & cream

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### Vindaloo - Hot & Tangy

coconut milk, tamarinds, & tomatoes

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### Korma - Rich & Zesty

coconut milk, cashews, tamarinds, & tomatoes

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### Kadai - Bold Tomato

whole ground spices, & coconut

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### Saag - Savory Spinach

finely chopped, ginger, tomatoes, & spices

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## SELECT SIDES 4

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### Rice

Basmati, Saffron, Brown. (140 - 150 cal)

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## Dal

Classic, Chickpeas, Yellow Lentil. (80 - 135 cal)

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## Kachumber

Carrot & Cashew, Beet, Cucumber. (20 - 80 cal)

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## Naan

Garlic, Original, Whole Wheat. (190 - 275 cal)

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## SIGNATURE MEALS 4

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### Biryani

**\$9.97**

Saffron rice bowl with your choice of Main, sautéed in Biryani sauce, pickled onions, and fenugreek leaves. Topped with crispy onions. Served with raita and peanut mirchi dressing

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### Kati Rolls

**\$9.97**

Two paratha bread filled with Main, sautéed with Tandoori spices; spread with mint chutney thinly - sliced onion & coriander

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### Dosa

**\$9.97**

Rice and lentil crêpe made of fermented batter filled with your choice of Main, over romaine lettuce & coriander mayo. Served with a side of coconut chutney

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### Live Fire® Salad

**\$9.97**

Bowl of romaine lettuce, red cabbage, cilantro, zesty lemon yogurt dressing, and fresh mint with your choice of Main, sautéed with pickled onions, tawa masala spices, coconut & coriander pestos. Served with chickpea chips

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## SIDES & SNACKS 6

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### Samosas

**\$3.44**

Three crispy pastries filled with potatoes, peas and spices. Served with coriander & tamarind chutney

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### Samosa Chaat

**\$6.89**

Three samosas served with chickpeas, yogurt, tamarind date, cool mint and coriander chutney. Topped with tomatoes, onions, cilantro, chickpea noodles & spices

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### Mulligatawny Soup

**AVAILABLE OPTIONS**

A tangy lentil soup made with coconut milk & tamarind. Topped with cilantro

\$3.44

With Chicken: \$4.59

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### Naan

**\$2.30**

Your choice of Garlic, Original or Whole Wheat

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### Cucumber Raita

**\$1.00**

### Chutneys

**\$0.50**

Coriander, Tamarind, Coconut or Peanut Mirchi

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## HOMESTYLE DRINKS 5

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### Mango Lassi

Smooth & Creamy. (280 cal)

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## Blood Orange Lemonade

Sweet & Minty. (270 cal)

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## Turmeric Iced Tea with Honey

Revitalizing with a touch of sweetness. (105 cal)

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## Ginger Lemonade

Bold & Tangy with a touch of sweetness. (160 cal)

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## Chai Garam

**\$2.30**

India's original roadside hot tea, with a touch of sweetness

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## BEER <sup>5</sup>

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### Kingfisher

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### Blue Moon

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### Taj Mahal

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### 1947

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### Brooklyn Brewery East I.P.A.

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