

Deep Indian Kitchen

25 W 23rd St Flatiron 10010 · +16465907152 · Updated: Jan 14, 2026

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THE LIVE FIRE FEAST 1

Live Fire® Feast

\$11.99

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

SELECT MAIN 5

Chicken Tikka

Roasted chicken marinated in spices and yogurt

Lamb Kofta

+\$1.50; Roasted lamb meatballs

Pulled Pork

Slow roasted for 6 hours

Paneer

Marinated Farmer's Cheese

Grilled Mushroom

Marinated with ginger, herbs & coconut milk

SELECT SAUCE 5

Tikka Masala - Full - Flavored

tomatoes, cashews, herbs, & cream

Vindaloo - Hot & Tangy

coconut milk, tamarinds, & tomatoes

Korma - Rich & Zesty

coconut milk, cashews, tamarinds, & tomatoes

Kadai - Bold Tomato

whole ground spices, & coconut

Saag - Savory Spinach

finely chopped, ginger, tomatoes, & spices

SELECT SIDES 4

Rice

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

Dal

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

Kachumber

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

Naan

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

SIGNATURE MEALS 4

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

Kati Rolls \$9.97

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

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

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

CHOOSE A MAIN 5

Chicken Tikka

Roasted chicken marinated in spices and yogurt

Lamb Kofta

Roasted lamb meatballs. +\$1.50

Pulled Pork

Slow roasted for 6 hours

Paneer

Marinated Farmer's Cheese

Grilled Mushroom

Marinated with ginger, herbs & coconut milk

SIDES & SNACKS 6

Samosas \$3.44

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

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

Mulligatawny Soup		AVAILABLE OPTIONS
A tangy lentil soup made with coconut milk & tamarind. Topped with cilantro		\$3.44
		With Chicken: \$4.59
Naan		\$2.30
Your choice of Garlic, Original or Whole Wheat		
Cucumber Raita		\$1.00
Chutneys		\$0.50
Coriander, Tamarind, Coconut or Peanut Mirchi		

HOMESTYLE DRINKS 5

Mango Lassi	
Smooth & Creamy. (280 cal)	
Blood Orange Lemonade	
Sweet & Minty. (270 cal)	
Turmeric Iced Tea with Honey	
Revitalizing with a touch of sweetness. (105 cal)	
Ginger Lemonade	
Bold & Tangy with a touch of sweetness. (160 cal)	
Chai Garam	\$2.30
India's original roadside hot tea, with a touch of sweetness	

BEER 5	
Kingfisher	
Blue Moon	
Taj Mahal	
1947	
Brooklyn Brewery East I.P.A.	