



SOUPS 4

Malabar Crab Soup	\$6.00
succulent crab meat / kerala spices	
Chicken Shorba	\$4.00
tomato based broth	
Daal And Corn Soup	\$5.00
yellow lentils / corn kernel / green herbs	
Rasam	\$3.00
south indian / lentils / tomato / pepper	

SALADS 4

Spicy House Salad	\$4.00
chickpeas / onion / tomato / capsicum	
Garden Salad	\$4.00
cucumber / tomato / onion / cilantro / green lettuce / shredded pepper	
Mogul Salad	\$8.00
grilled tomato / lettuce / mushroom / cauliflower / paneer / fruits	
Calamari Salad	\$5.00
sauteed squid / bed of baby spinach / garlic / shallots	

SMALL PLATES 14

Open Face Samosa	\$4.00
seasoned potato / peas / crisp bowl	
Mango Paneer	\$5.00
indian cheese / sweet / tangy	
Rice Dumplings	\$4.00
curry leaf / mustard / coconut chutney	
Himalayan Mamos	\$5.00
vegetarian dumplings / steamed / yogurt sauce	

Asparagus Pakoras	\$5.00
spiced chickpea-batter dipped / golden fried / ginger-carrot chutney	
Bombay Chicken Lettuce Cup	\$6.00
minced spiced chicken / green peas / crisp lettuce cups	
Calabaza Chicken	\$5.00
winter melon / coconut sauce drizzle	
Malai Chicken Kabob	\$6.00
mild marinade / tandoor-roasted / chicken cubes	
Bombay Wings	\$6.00
grilled / spicy red marinade	
Seekh Kabob	\$6.00
minced lamb / garlic / ginger / onion	
Grilled Shrimp	\$7.00
grilled gulf shrimp / sauteed onions	
Masala Mussels	\$6.00
new zealand mussels / slow cooked	
Soft Shell Crabs	\$9.00
spiced / pan-fried	
Pan-seared Tuna	\$10.00
hot masala / fresh greens	

BREADS 6

Naan	\$2.00
tandoor-baked / unleavened white flat bread	
Specialty Naans	\$3.00
rosemary garlic garlic and jalapeno kulcha (stuffed with potato, cheese, or onion)	
Puri	\$2.00
deep fried / puffed whole wheat	
Paratha	\$3.00
tandoor-baked / layered whole wheat	
Chapati	\$2.00
pan-grilled / whole wheat	
Roti	\$2.00
tandoor-baked / whole wheat	

LAND 12

Chicken Tikka Masala	\$14.00
grilled / creamed masala / slow simmer	
Chicken Cheera	\$14.00
chicken breast / spinach / garlic / cumin	
Chicken Kadai	\$14.00
capsicum / onion / tomato / indian wok sauteed	
Almond Chicken	\$16.00
slow cooked chicken breast / wine and herb marinade / almond / raisin sauce	
Chettinadu Chicken	\$16.00
south indian specialty / lime / black pepper	
Kashmiri Rogan Josh	\$12.00
lamb cubes / garam masala sauce	
Lamb Poriyal	\$14.00
traditional kerala dish / curry leaf / ginger / mustard	
Lamb Korma	\$14.00
(select one) south indian / coconut or north indian / creamy or goan xacutti / coconut / coriander	
Lamb Vindaloo	\$14.00
fiery potatoes / meat masala	
Indigma Lamb Special	\$17.00
succulent lamb pieces / garden vegetables / home-ground spices	
Mutton With Tapioca	\$16.00
tender boneless goat / aromatic masala	
Duck Korma	\$16.00
marinated / pan-cooked / black pepper	

SEA 7

Shrimp Masala	\$15.00
gulf shrimp / tomato / tamarind / mild chili	
Shrimp Kovalam	\$18.00
jumbo shrimp / curry leaf / coconut sauce	
Salmon Achaari	\$15.00
traditional pickled flavor / spicy	
Fish Moilee	\$15.00
kerala style preparation / tangy / red-hot	
Scallop Vindaloo	\$18.00
jumbo scallops / fiery savory sauce	

Calamari Mattar	\$14.00
unique preparation / tomatoes / peas / lemon / shallots	
Balti Tuna	\$17.00
sweet peppers / tomato / frontier-spice blend	

CHEFS SPECIALS 6

Gobi Masti	\$16.00
steamed marinated cauliflower / rich spiced gravy	
Lamb Shank Masala	\$21.00
tender / aromatic spice mix / fragrant basmati rice	
Cornish Hen Masalam	\$18.00
tandoor-roasted / buttery tomato sauce	
Clay Oven Pomfret	
fresh water pompano / slow roasted / malabar spices	
Pan Fried Tilapia	\$16.00
marinated filet / chili / garlic / ginger	
Indigma Samudra	\$22.00
shrimp / scallop / crab / fish / mussels / squid / butter / cream medley	

INDO-CHINESE 6

Gobi Manchurian	\$10.00
cauliflower / tomato / soy-based sauce	
Chili Chicken	\$12.00
fiery blend / jalapenos / garlic	
Chicken Fried Rice	\$8.00
stir-fried vegetables / spicy mix	
Sweet And Sour Pork	\$10.00
garlic / green chili	
Pork Chow Mein	\$15.00
noodles / pepper / onions / cabbage	
Szechuan Beef	\$14.00
thinly sliced beef strips / soy / ginger sauce	

GRILL 13

Veggie Kabob	\$12.00
tomato / mushroom / squash / onion / capsicum	

Chicken Tikka	\$14.00
boneless white cubes / roasted / garden vegetables	
Reshmi Kabob	\$12.00
chicken minced rolls / green herbs	
Clay Oven Scallops	\$18.00
seafood masala spicing / delicate	
Malai Tikka	\$14.00
white chicken breast / grilled / pistachio marinade	
Duck Kabob	\$18.00
premium cut / spice & dijon mustard marinade	
Lamb Chops	\$21.00
masala spice marinated / tandoor roasted	
Shrimp Kabob	\$18.00
jumbo prawn / spice rubbed / grilled / lemon	
Murgh Tandoori	\$10.00
marinated half chicken / roasted in tandoor	
Lamb Kabob	\$15.00
cubed / tandoori spicing	
Salmon Tikka	\$18.00
grilled filet / south indian spices / turmeric / chili	
Seekh Kabob	\$15.00
minced lamb / green herbs / roasted in clay oven	
Grilled Platter	\$18.00
combination of lamb kabob, malai tikka, reshmi kabob, chicken tikka, seekh kabob, and shrimp kabob	

THALI 2

Vegetarian	\$16.00
Non-vegetarian	\$18.00

DUMPUKT 5

Vegetarian	\$13.00
Chicken	\$14.00
Lamb	\$15.00
Shrimp	\$16.00

Combo	\$17.00
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EARTH 6

Paneer Butter Masala	\$10.00
indian cheese / rich tomato sauce	
Saag Paneer	\$10.00
homemade cheese / spinach / black cardamom / chilis	
Balti Paneer	\$11.00
sauteed cheese / frontier-spice mix	
Bengan Makhani	\$10.00
eggplant / creamed tomato gravy	
Malai Kofta	\$9.00
vegetable dumplings / nutty sauce	
Navrathan Korma	\$11.00
veggie assortment / delicately spiced / creamy	

VEGAN & GLUTEN-FREE 8

Aloo Gobi Mattar	\$9.00
potato / cauliflower / green peas / methi leaves	
Kumbi Mattar	\$9.00
button mushrooms / green peas / tomatoes	
Chenna Masala	\$9.00
chickpeas / vinegar / spices	
Bindi Pyaza	\$11.00
crisp okra / onions / tomatoes	
Methi Saag Aloo	\$10.00
spinach / potatoes / fenugreek herb	
Avocado Daal Sek	\$10.00
lentils / cumin / mild spices	
Bengan Ki Sabji	\$9.00
eggplant / potatoes / semi-dry hot sauce	
Vegetable Coconut Korma	\$10.00
spiced vegetables / coconut / crushed black pepper	

SOUTH INDIAN SPECIALTIES 9

Dahi Vada	\$7.00
lentil dumplings / peppered yogurt	
Methu Vada	\$6.00
lentil cutlets / shallots / curry leaves / chilis	
Uthappam	\$7.00
pancake-like / topped with vegetables	
Avial	\$8.00
vegetable medley / grated coconut	
Sambar	\$6.00
slow cooked vegetables / tamarind / lentil sauce	
Kondapuri Vegetables	\$8.00
fresh garden veggies / southern indian	
Bisi Bella Bath	\$8.00
karnataka preparation / vegetables / sambar	
Masala Dosa	\$9.00
rice and lentil crepe / potato stuffed / coconut chutney / sambar	
Mini Dosas	\$13.00
innovative collection / veggie, meat, and seafood-filled	

SIDES 11

Papad	\$2.00
crispy lentil wafer	
Daal Makhani	\$8.00
combination of lentils	
Daal Thadka	\$8.00
yellow lentils	
House Condiments	\$8.00
six unique chutneys and pickles	
Basmati White Rice	\$2.00
Brown Rice	\$2.00
Onion Chutney	\$2.00
Mango Chutney	\$3.00
Plain Raitha	\$2.00
Melon Raitha	\$3.00

Cucumber Raitha

\$3.00

SWEET ENDINGS 7

Rasmalai Royale

\$5.00

sweetened indian cheese / vanilla ice cream

Rice Pudding

\$5.00

slow simmered rice pearls / raisins / nuts

Grand Gulab Jamun

\$5.00

milk based / honey / rose water / grand marnier

Gajar Kahlua Halwa

\$6.00

creamed carrot / nuts / touch of kahlua

Mango Mystique

\$6.00

caramelized mango / ice cream

Chocolate Heaven

\$6.00

cake dome / chocolate lovers dream

Ice Cream And Kulfi

AVAILABLE OPTIONS

(assorted flavors)

\$4.00

\$5.00