



### First Course Selections

<b>Rajwadi Samosa:</b> Spiced Potatoes, Yellow Lentils And Craisins Filled In Crisp Turnovers	(V)	6
<b>Gobhi Manchurian:</b> Cauliflower Florets, Soy Tomato Glaze, Garlic	(V, GF)	9
<b>Chaat Of The Day:</b> A Daily Changing Offering Of Street Foods Of India		7
<b>Shiitake Leek Tikki:</b> Shiitake Mushrooms, Yukon Golds, Leek, Goat Cheese	(GF)	6
<b>Ancho Chili Mango Shrimp:</b> Tandoor Grilled Shrimp, Mango Ginger Glaze, Ancho Chili Dust	(GF)	12
<b>Tawa Scallops:</b> Seared Scallops, Roasted Red Pepper Chutney, Asparagus	(GF)	14
<b>Blue Crab Taka-Tak:</b> Blue Crab, Scallions, Ginger, Asparagus, Tandoori Naan Wedges		13
<b>Octopus Tadka:</b> Charred Octopus Tentacles, Southern Indian Spice Glaze	(GF)	16
<b>Malai Kabab:</b> Tandoor-Roasted Chicken Breast, Cashew-Ginger Marinade	(GF)	10
<b>Karara Murg:</b> Tandoor Grilled Chicken, Kashmiri Red Chili, Coriander Seeds, Sautéed Onions	(GF)	11
<b>Lamb Pepper Fry:</b> Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Spices	(GF)	12
<b>Tandoori Kabab Trio:</b> Trio Of Tandoor Roasted Kababs; Shrimp, Chicken & Lamb	(GF)	13

### Soups & Salads

<b>Soup Of The Day:</b> A Daily Changing Selection	(GF)	5
<b>Dhaniamurg Soup:</b> Stewed Chicken, Cilantro, Ginger, Madras Curry Powder	(GF)	8
<b>Kachumber:</b> Cucumber, Tomato & Onion Salad; Savory Lemon-Cilantro Dressing	(V, GF)	5
<b>House Salad:</b> Field Greens, Cucumber, Tomato, Pecan, Vinaigrette	(V, GF)	6

### Amiraj's Contemporary Selection

<b>Paneer &amp; Vegetable Shashlik:</b> Tandoor Grilled Paneer & Vegetables, Punjabi Marinade	(GF)	17
<b>Char-Grilled Salmon Tikka:</b> Salmon Fillet, North Indian Style Marinade, Local Sauté Greens	(GF)	20
<b>Noorani Jhinga:</b> Gulf Shrimp, Saffron-Pomegranate Marinade, Spiced Potatoes & Spinach	(GF)	21
<b>Coconut Seared Scallops:</b> Pan Seared Scallops, Coconut Glaze, Vegetables	(GF)	22
<b>Tandoori Chicken Tikka:</b> Classic Chicken Tikka, Market Fresh Vegetables	(GF)	18
<b>Shrimp &amp; Chicken Zafrani:</b> Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	19
<b>Masala Chops:</b> Rack Of Lamb Rubbed with Roasted Garlic, Spiced Potatoes & Spinach	(GF)	24
<b>Peppercorn Mango Lamb:</b> Tandoori Lamb Filet, Mango-Ginger Sauté, Broccoli	(GF)	21
<b>Amiraj's Mixed Grill:</b> Assorted Tandoor Roasted Kababs, Seasonal Vegetables	(GF)	24

### Biryanis

Long Grain Basmati Rice Seasoned With Saffron, Iris Water & Delicate Spices; Served With Raita

<b>Vegetable Biryani</b>	(GF)	16	<b>Lamb Biryani</b>	(GF)	19
<b>Mushroom &amp; Paneer Biryani</b>	(GF)	17	<b>Goat Biryani (On The Bone)</b>	(GF)	19
<b>Chicken Biryani</b>	(GF)	18	<b>Amiraj's Biryani (Chicken, Scallop, &amp; Shrimp)</b>	(GF)	23

### Sides

<b>Cucumber Raita:</b> Yogurt, Grated Cucumber & Tomatoes, Roasted Cumin	(GF)	4
<b>Onion Chutney:</b> Diced Onion, Pureed Tomatoes, Vinegar, Mango Powder	(V, GF)	3
<b>Mango Chutney:</b> Preserved Mangoes, Light Spice	(V, GF)	3
<b>Papad &amp; Chutneys:</b> Tandoor Roasted Crispy Lentil Flour Wafers; Mint & Onion Chutneys	(V, GF)	6
<b>Assorted Condiments:</b> Raita, Onion Chutney, & Mango Chutney	(GF)	7
<b>Grilled Vegetables</b>	(V, GF)	9
<b>Bombay Aloo</b>	(V, GF)	12

# Amiraj's Classics & Specialties



## Vegetarian

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	14
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	14
<b>Chana Masala:</b> Chickpeas And Diced Potatoes Cooked In The Popular Punjabi Style	(V, GF)	14
<b>Goan Vegetable Curry:</b> Vegetables, Mustard Seeds, Light Coconut Curry Sauce	(V, GF)	15
<b>Bhindi Amchoor:</b> Okra, Red Onions, Tomatoes, Ginger, Garlic, Mango Powder	(V, GF)	15
<b>Pahadi Baingan:</b> Baby Eggplant, Spinach, Tomatoes, Fennel & Spices	(V, GF)	16
<b>Tofu Achari Tadka:</b> Tofu, Pickling Spices, Punjabi Tadka, Roasted Garam Masala	(V, GF)	16
<b>Mushroom-Asparagus Raiszada:</b> Mushrooms, Asparagus, Tomato-Coconut Curry, Iris Essence	(V, GF)	15
<b>Northie Mushroom Bliss:</b> Mushrooms Cooked To Perfection As In The Homes Of North India	(V, GF)	15
<b>Chilgoza Cauliflower Broccoli Poriyal:</b> Cauliflower, Broccoli, Pine Nuts, Desiccated Coconut	(V, GF)	15
<b>Vegetable Korma:</b> Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)	16
<b>Kofta Anarkali:</b> Vegetable Croquettes Served In Cashew-Garlic-Pomegranate Seeds Sauce	(GF)	16
<b>Paneer Haandi Wala:</b> Homemade Indian Cheese, Cumin, Ginger, Coriander, Yogurt	(GF)	16
<b>Paneer Makhni:</b> Homemade Indian Cheese, Creamed Tomato Sauce	(GF)	16
<b>Palak Paneer:</b> Creamed Style Spinach With Homemade Indian Cheese	(GF)	17

## Seafood // Poultry // Meat

<b>Tandoori Salmon Kadhai:</b> Tandoor Grilled Salmon, Fennel-Tomato Sauce, Local Asparagus	(GF)	20
<b>Mughlai Shrimp:</b> Gulf Shrimp, Butter, Garlic, Black Pepper, Turmeric; Vegetable Pairing	(GF)	22
<b>Seafood Kerala Curry:</b> Shrimp, Scallops, & Fish Cooked In A Spiced Coconut Curry Sauce	(GF)	23
<b>Crab Masala:</b> Jumbo Lump Crab Simmered In Tangy-Creamy Makhni Sauce	(GF)	23
<b>Crab-Scallop Nilgiri:</b> Jumbo Lump Crab, Scallops, Coconut Milk, Cilantro, Curry Leaves	(GF)	25
<b>Chicken &amp; Vegetable Chettinadu:</b> Chicken, Vegetables, Coconut, Roasted Coriander, Star Anise, Chilies	(GF)	19
<b>Rara Chicken Curry:</b> Chicken, Coriander Seeds, Garlic, Khada Masala	(GF)	18
<b>Peshawari Chicken:</b> Chicken, Ginger, Garlic, Yogurt, Roasted Ground Spices	(GF)	18
<b>Chicken Hariyali Lazzatdar:</b> Cilantro Marinated Chicken Morsels, Aromatic Cashew Sauce	(GF)	18
<b>Chicken Tikka Masala:</b> Tandoor Grilled Chicken Breast, Spiced Creamed Tomato Sauce	(GF)	19
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	19
<b>Lamb Shank:</b> Slow Braised Lamb Shank, Homestyle Roasted Spice Blend	(GF)	24
<b>Lamb Vindaloo:</b> Lamb, Garlic–Vinegar Marinade, Chilies, Tomato, Hot & Spicy Sauce	(GF)	19
<b>Lamb Kozhambu:</b> Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(GF)	19
<b>Lamb Rogan Josh:</b> Tender Lamb, Anise-Clove-Mace Seasoned Kashmiri Curry	(GF)	20
<b>Goat Curry:</b> Goat Meat Stewed On The Bone In A Traditional Punjabi Style Curry	(GF)	19
<b>Surf &amp; Turf Madras:</b> Lamb, Salmon, Shrimp, Tamarind, Mustard, Red Chili, Curry Leaves	(GF)	26

## Breads

<b>Naan:</b> India's Traditional White Flour Bread		3
<b>Roti:</b> Unleavened Whole Wheat Bread	(V)	3
<b>Garlic Naan:</b> Naan Bread Topped With Pressed Garlic & Fresh Herbs		4
<b>Laccha Paratha:</b> Layered Buttery Whole Wheat Bread		4
<b>Chili Garlic Naan // Onion Kulcha</b>		5
<b>Amritsari Kulcha:</b> Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		6
<b>Peshawari Naan:</b> Stuffed Naan, Coconut, Cashew, Maraschino Cherries		6
<b>Butter Chicken Kulcha:</b> Naan Stuffed with Butter Chicken, an Indian Classic		7
<b>Rosemary Blue Cheese Kulcha:</b> Stuffed Naan, Onions, Rosemary, Blue Cheese		7
<b>Assorted Breads:</b> Naan, Garlic Naan & Kulcha		11

V - Vegan, GF - Gluten-Free • 18% Service Charge Will Be Added To Parties Of 6 Or More

We Use All Natural, Hormone Free, Farm Raised Chicken And Grass-fed Domestic Lamb.