

## 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)	8
<b>Chaat Of The Day:</b> A Daily Changing Offering Of Street Foods Of India		7
<b>Ancho Chili Mango Shrimp:</b> Tandoor Grilled Shrimp, Mango Ginger Glaze, Ancho Chili Dust	(GF)	11
<b>Malai Kabab:</b> Tandoor-Roasted Chicken Breast, Cashew-Ginger Marinade	(GF)	9
<b>Lamb Pepper Fry:</b> Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Onions, Spices	(GF)	12

## LUNCHES ~ Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

### Make Your Own Dish

#### CHOOSE A VEGETABLE OR PROTEIN:

Vegetable 12 // Paneer 12 // Chicken 13 // Lamb 14 // Goat 14 // Fish 15 // Shrimp 15 // Scallop 18

#### CHOOSE A SAUCE:

<b>Kadhai:</b> Aromatic Curry, Spices, Ginger, Coriander Seeds, Onions & Bell Peppers	(V, GF)
<b>Korma:</b> Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)
<b>Kozhambu:</b> Southern Indian Spiced Curry With Black Peppercorns And Coconut Milk	(V, GF)
<b>Punjabi Curry:</b> Punjabi Style Onion-Tomato Sauce With Spice Blend And Aromatics	(V, GF)
<b>Saag:</b> Hearty Creamed Spinach Base, Herbs, Ground Spices	(GF)
<b>Tikka Masala:</b> Tomato And Cream Sauce, Fenugreek Seasoning	(GF)
<b>Vindaloo:</b> Hot And Spicy Garlic-Vinegar Flavored Sauce	(V, GF)

## Regional Classics

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	12
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	12
<b>Mushroom-Asparagus Raiszada:</b> Mushrooms, Asparagus, Tomato-Coconut Curry, Iris Essence	(V, GF)	13
<b>Tofu Achari Tadka:</b> Tofu, Pickling Spices, Punjabi Tadka, Roasted Garam Masala	(V, GF)	13
<b>Kofta Anarkali:</b> Vegetable Croquettes, Creamed Cashew Sauce, Pomegranate Seeds		13
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	14
<b>Goan Seafood Curry:</b> Shrimp, Scallop, & Fish; Light Coconut Based Southern Indian Curry	(GF)	16
<b>Biryani:</b> Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	(GF)	
<b>Protein of your choice:</b> Vegetable 12 // Chicken 14 // Lamb 15 // Goat - On Bone 15		

## Amiraj Specialties

<b>Char-Grilled Salmon Tikka:</b> Salmon Fillet, North Indian Style Marinade	(GF)	15
<b>Scallop Lazzatdar:</b> Cilantro Marinated Scallops, Aromatic Cashew Crème	(GF)	18
<b>Crab Masala:</b> Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	16
<b>Crab-Scallop Nilgiri:</b> Jumbo Lump Crab, Scallops, Coconut Milk, Cilantro, Curry Leaves	(GF)	20
<b>Octopus Tadka:</b> Charred Octopus Tentacles, Southern Indian Spice Glaze	(GF)	18
<b>Shrimp &amp; Chicken Zafrani:</b> Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	16
<b>Tandoori Chicken Tikka:</b> Classic Chicken Tikka, Seasonal Vegetables	(GF)	14
<b>Peppercorn Mango Lamb:</b> Tandoori Lamb Filet, Mango-Ginger Sauté, Broccoli	(GF)	15
<b>Surf &amp; Turf Madras:</b> Lamb, Salmon, Shrimp, Tamarind, Mustard, Red Chili, Curry Leaves	(GF)	20

## Specialty Breads

Naan // Garlic Naan	2
Roti	(V) 2
Onion Kulcha // Amritsari Kulcha	4
Peshawari Naan // Chili Garlic Naan	4

## Beverages

Mango Lassi	4
Masala Chai // Espresso	4
Mighty Leaf Tea Selection // Cardamom Tea	4
Lychee Ginger Bliss // Tamarind Coconut Twist	5
Iced Chai	4