

First Course Selections

Rajwadi Samosa: Spiced Potatoes, Yellow Lentils And Craisins Filled In Crisp Turnovers	(V)	7
Gobhi Manchurian: Cauliflower Florets, Soy Tomato Glaze, Garlic	(V, GF)	9
Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		8
Ancho Chili Mango Shrimp: Tandoor Grilled Shrimp, Mango Ginger Glaze, Ancho Chili Dust	(GF)	12
Malai Kabab: Tandoor-Roasted Chicken Breast, Cashew-Ginger Marinade	(GF)	10
Lamb Pepper Fry: Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Onions, Spices	(GF)	14

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 14 // Paneer 15 // Chicken 15 // Lamb 17 // Goat 17 // Fish 17 // Shrimp 17 // Scallop 22

CHOOSE A SAUCE:

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

Regional Classics

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	13
Dal Tadka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	13
Mushroom-Asparagus Raiszada: Mushrooms, Asparagus, Tomato-Coconut Curry, Iris Essence	(V, GF)	15
Tofu Achari Tadka: Tofu, Pickling Spices, Punjabi Tadka, Roasted Garam Masala	(V, GF)	14
Kofta Anarkali: Vegetable Croquettes, Creamed Cashew Sauce, Pomegranate Seeds		15
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	16
Goan Seafood Curry: Shrimp, Scallop, & Fish; Light Coconut Based Southern Indian Curry	(GF)	18
Biryani: Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	(GF)	
Protein of your choice: Vegetable 14 // Chicken 15 // Lamb 17 // Goat - On Bone 17		

Amiraj Specialties

Char-Grilled Salmon Tikka: Salmon Fillet, North Indian Style Marinade	(GF)	16
Scallop Lazzatdar: Cilantro Marinated Scallops, Aromatic Cashew Crème	(GF)	20
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	20
Crab-Scallop Nilgiri: Jumbo Lump Crab, Scallops, Coconut Milk, Cilantro, Curry Leaves	(GF)	20
Octopus Tadka: Charred Octopus Tentacles, Southern Indian Spice Glaze	(GF)	20
Shrimp & Chicken Zafrani: Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	18
Tandoori Chicken Tikka: Classic Chicken Tikka, Seasonal Vegetables	(GF)	16
Peppercorn Mango Lamb: Tandoori Lamb Filet, Mango-Ginger Sauté, Broccoli	(GF)	18
Surf & Turf Madras: Lamb, Salmon, Shrimp, Tamarind, Mustard, Red Chili, Curry Leaves	(GF)	22

Specialty Breads

Naan // Garlic Naan	3
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