



First Course Selections

Rajwadi Samosa: Spiced Potatoes, Yellow Lentils, & Golden Raisins Filled In Crisp Turnovers	(V)	8
Gobhi Manchurian: Cauliflower Florets, Soy Tomato Glaze, Garlic	(V, GF)	11
Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		10
Shiitake Leek Tikki: Shiitake Mushrooms, Yukon Golds, Leek, Goat Cheese	(GF)	8
Ancho Chili Mango Shrimp: Tandoor Grilled Shrimp, Mango Ginger Glaze, Ancho Chili Dust	(GF)	15
Tawa Scallops: Seared Scallops, Roasted Red Pepper Chutney, Asparagus	(GF)	19
Blue Crab Taka-Tak: Blue Crab, Scallions, Ginger, Asparagus, Tandoori Naan Wedges		20
Octopus Tadka: Charred Octopus Tentacles, Southern Indian Spice Glaze	(GF)	18
Malai Kabab: Tandoor-Roasted Chicken Breast, Cashew-Ginger Marinade	(GF)	13
Karara Murg: Tandoor Grilled Chicken, Kashmiri Red Chili, Coriander Seeds, Sautéed Onions	(GF)	14
Lamb Pepper Fry: Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Spices	(GF)	15

Soups & Salads

Soup Of The Day: A Daily Changing Selection	(GF)	6
Dhanyamurg Soup: Stewed Chicken, Cilantro, Ginger, Madras Curry Powder	(GF)	9
Kachumber: Cucumber, Tomato & Onion Salad; Savory Lemon-Cilantro Dressing	(V, GF)	7
House Salad: Field Greens, Cucumber, Tomato, Pecan, Vinaigrette	(V, GF)	6

Amiraj's Contemporary Selection

Paneer & Vegetable Shashlik: Tandoor Grilled Paneer & Vegetables, Punjabi Marinade	(GF)	20
Char-Grilled Salmon Tikka: Salmon Fillet, North Indian Style Marinade, Vegetables	(GF)	23
Noorani Jhinga: Gulf Shrimp, Saffron-Pomegranate Marinade, Spiced Potatoes & Spinach	(GF)	23
Coconut Seared Scallops: Pan Seared Scallops, Coconut Glaze, Vegetables	(GF)	29
Tandoori Chicken Tikka: Classic Chicken Tikka, Market Fresh Vegetables	(GF)	22
Shrimp & Chicken Zafrani: Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	23
Masala Chops: Rack Of Lamb Rubbed with Roasted Garlic, Spiced Potatoes & Spinach	(GF)	29
Peppercorn Mango Lamb: Tandoori Lamb Filet, Mango-Ginger Sauté, Broccoli	(GF)	25
Amiraj's Mixed Grill: Assorted Tandoor Roasted Kababs, Seasonal Vegetables	(GF)	28

Biryanis

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

Vegetable Biryani	(GF)	17	Lamb Biryani	(GF)	24
Mushroom & Paneer Biryani	(GF)	18	Goat Biryani (On The Bone)	(GF)	24
Chicken Biryani	(GF)	21	Shrimp Curryleaf Biryani	(GF)	24

Sides

Cucumber Raita: Yogurt, Grated Cucumber & Tomatoes, Roasted Cumin	(GF)	5
Onion Chutney: Diced Onion, Pureed Tomatoes, Vinegar, Mango Powder	(V, GF)	4
Mango Chutney: Preserved Mangoes, Light Spice	(V, GF)	5
Papad & Chutneys: Tandoor Roasted Crispy Lentil Flour Wafers; Mint & Onion Chutneys	(V, GF)	7
Assorted Condiments: Raita, Onion Chutney, & Mango Chutney	(GF)	9
Grilled Vegetables	(V, GF)	10
Bombay Aloo	(V, GF)	13

Amiraj's Classics & Specialties



Vegetarian

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	16
Dal Tadka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	16
Chana Masala: Chickpeas And Diced Potatoes Cooked In The Popular Punjabi Style	(V, GF)	16
Goan Vegetable Curry: Vegetables, Mustard Seeds, Light Coconut Curry Sauce	(V, GF)	17
Bhindi Amchoor: Okra, Red Onions, Tomatoes, Ginger, Garlic, Mango Powder	(V, GF)	18
Pahadi Baingan: Baby Eggplant, Spinach, Tomatoes, Fennel & Spices	(V, GF)	17
Tofu Achari Tadka: Tofu, Pickling Spices, Punjabi Tadka, Roasted Garam Masala	(V, GF)	17
Mushroom-Asparagus Raiszada: Mushrooms, Asparagus, Tomato-Coconut Curry, Iris Essence	(V, GF)	17
Northie Mushroom Bliss: Mushrooms Cooked To Perfection As In The Homes Of North India	(V, GF)	17
Vegetable Korma: Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)	17
Kofta Anarkali: Vegetable Croquettes Served In Cashew-Garlic-Pomegranate Seeds Sauce	(GF)	18
Paneer Haandi Wala: Homemade Indian Cheese, Cumin, Ginger, Coriander, Yogurt	(GF)	18
Paneer Makhni: Homemade Indian Cheese, Creamed Tomato Sauce	(GF)	18
Palak Paneer: Creamed Style Spinach With Homemade Indian Cheese	(GF)	18

Seafood // Poultry // Meat

Tandoori Salmon Kadhai: Tandoor Grilled Salmon, Fennel-Tomato Sauce, Local Asparagus	(GF)	23
Mughlai Shrimp: Gulf Shrimp, Butter, Garlic, Black Pepper, Turmeric; Vegetable Pairing	(GF)	24
Seafood Kerala Curry: Shrimp, Scallops, & Fish Cooked In A Spiced Coconut Curry Sauce	(GF)	27
Crab Masala: Jumbo Lump Crab Simmered In Tangy-Creamy Makhni Sauce	(GF)	29
Crab-Scallop Nilgiri: Jumbo Lump Crab, Scallops, Coconut Milk, Cilantro, Curry Leaves	(GF)	31
Methiwala Murg: Chicken, Fenugreek, Roasted Tomato, Ginger, Smoked Cumin	(GF)	21
Bachelor Style Chicken Curry: Chicken, Ginger, Garlic, Coriander Seeds, Homestyle Curry	(GF)	21
Chicken & Vegetable Chettinadu: Chicken, Vegetables, Coconut, Coriander, Star Anise	(GF)	22
Chicken Hariyali Lazzatdar: Cilantro Marinated Chicken Morsels, Aromatic Cashew Sauce	(GF)	22
Chicken Tikka Masala: Tandoor Grilled Chicken Breast, Spiced Creamed Tomato Sauce	(GF)	22
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	22
Lucknowi Shahi Lamb: Lamb, Cashew, Cream, Bell Peppers, Golden Raisin, Sesame Seeds	(GF)	25
Lamb Rogan Josh: Tender Lamb, Anise-Clove-Mace Seasoned Kashmiri Curry	(GF)	24
Lamb Kozhambu: Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(GF)	24
Lamb Vindaloo: Lamb, Garlic-Vinegar Marinade, Chilies, Tomato, Hot & Spicy Sauce	(GF)	24
Peshawari Lamb Shank: Slow Braised Lamb Shank, Yogurt, Ginger, Garlic, Coriander	(GF)	30
Goat Curry: Goat Meat Stewed On The Bone In A Traditional Punjabi Style Curry	(GF)	24
Surf & Turf Madras: Lamb, Salmon, Shrimp, Tamarind, Mustard Seeds, Red Chili, Curry Leaves	(GF)	29

Breads

Naan: India's Traditional White Flour Bread		4
Roti: Unleavened Whole Wheat Bread	(V)	4
Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Herbs		5
Laccha Paratha: Layered Buttery Whole Wheat Bread		5
Chili Garlic Naan // Onion Kulcha		6
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		6
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		6
Butter Chicken Kulcha: Naan Stuffed with Butter Chicken, an Indian Classic		8
Rosemary Blue Cheese Kulcha: Stuffed Naan, Onions, Rosemary, Blue Cheese		8
Assorted Breads: Naan, Garlic Naan, & Onion Kulcha		13

V - Vegan, GF - Gluten-Free • 18% Service Charge Will Be Added To Parties Of 5 Or More

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