



Served Daily Starting at 11am

VG = Vegan V = Vegetarian GF = Gluten Free

Food Allergy Notice: Please be aware that our food may contain or come into contact with common allergens such as dairy, gluten, eggs, wheat, soybeans, tree nuts, peanuts, fish and shellfish. Please alert your server if you have allergies or special dietary restrictions.

Gratuity: For parties of 6 or more, a 20% gratuity will be automatically added to the check.

Spice Level: No Spice, Mild, Medium, Spicy, Indian Spicy, Hella Spicy

FROM THE GARDEN

- Add chicken (+7), Shrimp (+9), Salmon (+10)*
- Dressings: Balsamic Vinaigrette, Ranch, Creamy Parmesan & Peppercorn*
- Beet Salad (GF) (VG Available) 13
- Roasted red beets over mixed greens, finished with creamy goat cheese, and toasted nuts*
- Mixed Green Salad (GF) (VG) 12
- Seasonal mixed greens with cucumber, cherry tomatoes, and carrots*
- Sundara Signature Salad (GF) (VG) 13
- Tender chickpeas tossed with cucumber, tomato, fresh cilantro, lemon juice, olive oil, and toasted cumin*

CHEF'S SOUP COLLECTION

- Mulligatawny (GF) (V) (VG Available) 8
- South Indian lentil soup slow-simmered with vegetables and aromatic spices, delicately finished with a touch of cream*
- Cream of Tomato (V) 8
- Velvety tomato soup finished with a touch of cream*
- Manchow (GF) 8/10
- Vegetable (VG)/Chicken Spiced Indo-Chinese soup topped with crispy rice noodles*

SMALL PLATES

- Vegetable Samosas (V) 9
- Crispy turnovers stuffed with potatoes and peas (2 pcs)*
- Vegetable Pakora (GF) (V) 10
- Deep fried mixed vegetable fritters*

Pani Puri (VG)	11
<i>Golden puris filled with spiced potatoes and chickpeas, finished with tangy mint water and a sweet tamarind chutney</i>	
Samosa Chaat (V)	12
<i>Vegetable Samosas topped with masala chickpeas, chutneys and house toppings</i>	
Gobi Manchurian (V) (GF Available)	14
<i>Batter fried cauliflower florets tossed in an Indo-Chinese sauce</i>	
Chili Paneer (GF) (V)	16
<i>Indian style cottage cheese tossed with onions, tomatoes, peppers and a homemade chili sauce</i>	
Wings (GF)	14/22
<i>8pc /12pc</i>	
<i>Butter Chicken/Tandoori/Manchurian/Curry</i>	
Chili (Spicy) (GF Available)	
Gobi (VG)/Mushroom (VG)/Baby Corn (VG)	14
Chicken/Paneer	16
Machurian (GF Available)	
Gobi (VG)/Mushroom (VG)/Baby Corn (VG)	14
Chicken/Paneer (V)	16
Chicken 65	16
<i>Tempura battered boneless chicken fried with mustard seeds, curry leaves, vinegar, and a tangy sauce</i>	
Kandhari Paneer (GF) (V) (Spicy)	18
<i>Grilled spiced cubes of paneer marinated in yogurt, lemon, herbs and kandhari</i>	
Kandhari Chicken (GF) (Spicy)	18
<i>Grilled spiced cubes of chicken marinated in yogurt, lemon, herbs and kandhari</i>	

Mushroom & Pepper Fry (V) (VG/GF Available)	14
<i>Fresh mushrooms sautéed with onions, curry leaves, green chilies, and bold black pepper</i>	
Shrimp Pepper Fry (GF Available)	20
<i>Shrimp sautéed with onions, curry leaves, green chilies, and bold black pepper</i>	
Tawa Shrimp (GF)	20
<i>Juicy shrimp sautéed on a hot griddle with onions, tomatoes, and aromatic Indian spices</i>	

FROM THE TANDOOR

All tandoor entrées are marinated, skewered, and char-grilled in our traditional clay tandoor oven, served with fragrant basmati rice

Sundara Royal Tandoor Platter (GF)	30
<i>Paneer, Shrimp, Chicken, Lamb, Salmon</i>	
Paneer Tikka (GF) (V)	20
<i>Grilled spiced cubes of paneer marinated in yogurt, lemon, and herbs</i>	
Chicken Tikka (GF)	23
<i>Grilled spiced cubes of chicken thighs marinated in yogurt, lemon, and herbs</i>	
Salmon Tikka (GF)	26
<i>Salmon (8 ounces) marinated in garlic, ginger, spices and lemon</i>	
Achari Chicken Tikka (GF)	23
<i>Succulent chicken marinated in aromatic achari (pickling) spices and yogurt, then flame-grilled in the tandoor</i>	

Malai Kebab (GF) 23

Succulent cubed chicken marinated with sour cream, cream cheese, herbs and spices

Tandoori Jhinga (GF) 25

Jumbo grilled shrimp infused with a marinade of our very own mixed spices (8)

Tandoori Chicken (GF) 22/30

Half/Whole

Roasted chicken marinated in yogurt and herbs

Lamb Seekh Kabob 25

Minced lamb blended with onions, fresh herbs, and aromatic spices

Lamb Chop (GF) 34

Tender lamb chops marinated in yogurt and aromatic spices

Whole Tandoori Pompano 22

Whole pompano fish marinated in traditional coastal spices

CLASSIC CURRIES

All entrées are GF and served with fragrant basmati rice.

Choose ONE option below:

Vegetables (V) 19

Paneer (V) 21

Chicken 24

Lamb 27

Salmon 26

Shrimp 26

Goat 26

Choose ONE sauce option below:

Butter Masala

rich, creamy tomato-butter sauce

Tikka Masala (V)

A rich, creamy tomato and caramelized onion sauce infused with warm tikka spices

Kadai (V)

Bell peppers, onions, and tomatoes sautéed with ginger and bold kadai spices

Korma (V)

A delicate, creamy sauce made with cashews, onions, and aromatic spices

Saag (V)

Creamy spinach simmered with fresh ginger, cumin, and traditional spices.

Mughali (V)

A rich, velvety sauce of onions, tomatoes, cashews, and aromatic masala spices

Chili Style (V) (VG Optional)

An Indo-Chinese style sauce with garlic, ginger, green chilies, and bold savory flavors

Malabar (V) (VG Optional)

A fragrant coconut curry infused with curry leaves and coastal South Indian spices

Chettinad (V) (VG Optional)

A bold and spicy South Indian curry made with freshly ground spices and cracked black pepper

Vindaloo (V) (VG Optional) (Spicy)

A tangy and fiery curry simmered with vinegar, garlic, and robust spices

SUNDARA SIGNATURES

All entrées are GF and served with fragrant basmati rice

Butter Chicken 24

Boneless grilled chicken simmered in a rich, creamy tomato-butter sauce

Delhi Butter Chicken 24

Bone-in chicken simmered in a rich, buttery tomato sauce with warm Delhi-style spices

Goat Sukka 28

Tender bone-in goat dry-roasted in a bold, spiced masala with curry leaves

Methi Chicken 24

Chicken simmered with fresh fenugreek leaves in a creamy, aromatic masala sauce

Lamb Roganjosh 27

Tender lamb simmered in a fragrant Kashmiri-style curry with warming spices

Amritsari Chicken Tikka Masala 24

Char-grilled bone-in chicken simmered in a creamy, spiced tomato masala sauce

Dal Maharani 20

Black lentils slow-simmered with onions, tomatoes, butter, and cream

Aloo Gobi (VG Optional) 19

Cauliflower and potatoes sautéed with herbs and traditional spices

Bindi Masala

Tender okra stir-fried with onions, tomatoes, and house-blended spices

VEGETARIAN CREATIONS

All entrées are GF and served with fragrant basmati rice

Baingan Bharta (VG) 19

Roasted eggplant mashed and sautéed with green peas, onions, and aromatic masala

Navratan Korma 20

A medley of fresh vegetables simmered in a creamy yogurt and almond herb sauce

Chana Masala (VG) 19

Chickpeas cooked in a spiced onion, tomato, and ginger-garlic sauce

Malai Kofta 22

Vegetable and cheese dumplings simmered in a rich, creamy cashew sauce

Dal Tadka 18

Yellow lentils tempered with cumin, garlic, and aromatic spices

Aloo Matar Paneer 21

Paneer, potatoes, and green peas simmered in a creamy tomato-based sauce

Diwani Handi 20

Mixed vegetables and paneer simmered in a rich, mildly spiced tomato-cream sauce

Paneer Kurchan 22

Sliced paneer sautéed with onions, bell peppers, tomatoes, and bold masala spices

TASTE OF KERALA

All entrées are GF and served with fragrant basmati rice

Roast 16/24/26/27

Egg/Chicken/Beef/Goat/Lamb

A caramelized onion and tomato masala, infused with curry leaves, black pepper, and roasted South Indian spices

Pepper Fry 26/27

Goat/Lamb/Beef

Goat Curry 26

Bone-in goat slow-cooked in a flavorful onion-based curry with a traditional five-spice blend

Fish Moily 20/26/26

Swai/King Fish (bone-in)/Salmon

A delicate coconut milk curry gently simmered with curry leaves and coastal South Indian spices

Stew 19/24/26

Vegetables (V)(VG Optional)/Chicken/Goat

A traditional Kerala-style coconut milk stew gently simmered with aromatic spices

Mappas 19/24/26/27/32

A mild and fragrant Kerala coconut curry infused with curry leaves and whole spices

Vegetables (V) (VG Optional)

Chicken

Shrimp/Goat

Beef/Lamb

Duck (Subject to Availability)

THE BIRYANI COLLECTION

All biryani dishes are GF except for Paneer and Chicken 65 and prepared with long-grain basmati rice layered with aromatic spices and a herb-infused masala, then slow-cooked to perfection. Served with raita.

Vegetable Biryani (V) 20

Chicken Biryani 24

Chicken 65 Biryani 25

Paneer Biryani 24

Paneer 65 Biryani 25

Chicken Tikka Biryani 25

Lamb Biryani 28

Goat Biryani 29

Shrimp Biryani 26

Special Biryani 28

A grand mix of vegetables, paneer, chicken, lamb, and shrimp layered with aromatic basmati rice

Thalassery Dum Biryani 26/28

Chicken/Beef

A Kerala-style dum biryani slow-cooked with fragrant rice and spices

FRESH TANDOOR BREADS

Bread Basket 19

Butter Naan, Garlic Naan, Butter Roti, Onion Kulcha

Plain Naan (V) 4

Soft white flour bread baked in our clay tandoor

Butter Naan (V)	5
<i>Tandoor-baked naan brushed with butter</i>	
Garlic Naan (V)	6
<i>Tandoor-baked naan infused with fresh garlic and finished with butter</i>	
Bullet Naan (V)	6
<i>Spicy naan stuffed with green chilies and herbs</i>	
Kashmiri Naan (V)	7
<i>Sweet naan filled with dried fruits and nuts</i>	
Kulcha (V)	6
<i>Cheese/Onion</i>	
<i>Soft stuffed bread baked in the tandoor</i>	
Roti	4/5
<i>Plain (VG)/Butter (V)</i>	
<i>Whole wheat flatbread baked in the tandoor</i>	
Bhattura (V)	8
<i>Fluffy deep-fried bread, traditionally served with chickpeas</i>	
Poori (VG)	6
<i>Golden, puffed whole wheat bread</i>	
Kerala Paratha (V)	7
<i>Crispy, flaky, and soft unleavened layered flatbread from Kerala</i>	
Nool Paratha (V)	7
<i>Soft, shredded-layered Kerala-style flatbread</i>	
Kallappam (GF) (VG)	7
<i>Thick, soft Kerala rice bread with a slightly crisp edge</i>	

ACCOMPANIMENTS

All items are GF

Indian Side Salad (V)	4
<i>Sliced onions, lime wedges, and whole green chilies</i>	
Raita (8oz) (V)	5
<i>Fresh house-made yogurt with cucumber and herbs</i>	
Sautéed Vegetables (V) (VG Optional)	6
Masala Potatoes (V) (VG Optional)	6
<i>Potatoes sautéed with traditional spices and herbs</i>	
Basmati Rice (V)	5
Tamarind Chutney (2oz) (VG)	3
<i>Sweet and tangy tamarind sauce</i>	
Mint Chutney (2oz) (V)	3
<i>Fresh mint and cilantro chutney</i>	
Onions (VG)	2
LITTLE PLATES	
Mini Plain Dosa	8
Mini Nutella Dosa	9
<i>Crispy dosa with nutella</i>	
Idli	4
<i>One idli served with sambar and chutneys</i>	
Idli/Vada	7
<i>One idli & One vada with sambar and chutneys</i>	
Dino Nuggets and French Fries	9
Chana Masala & Rice	9
Butter Chicken & Rice	10
Butter Chicken Mac and Cheese	11

DOSA/HOUSE SPECIALTIES

Dosa: A thin, rice and lentil crêpe cooked until crispy served with sambar, tomato chutney and coconut chutney. All dosa are GF.

Puri Masala (VG) 12

Golden fried puri served with masala potatoes

Chole Bhatura (V) 14

Soft, fluffy deep-fried Indian bread served with chickpeas

Idli (GF) (VG) 11

Three pillowy steamed rice cakes served with sambar, tomato chutney and coconut chutney

Medu Vada (GF) (VG) 11

Two savory doughnut shaped lentil fritters paired with sambar, tomato chutney and coconut chutney

Idli & Medu Vada Combo (GF) (VG) 13

Two Idli and one Medu Vada served with sambar, tomato chutney and coconut chutney

Plain Dosa (V) (VG Available) 13

Crisp, golden South Indian rice and lentil crêpe

Kal Dosa (V) (VG Available) 14

Soft, thick dosa with a tender center and lightly crisp edges

Ghee Dosa (V) (VG Available) 14

Crispy dosa brushed with aromatic clarified butter

Masala Dosa (V) (VG Available) 15

Crispy dosa filled with spiced potato masala

Mysore Masala Dosa (V) (VG Available) 16

Crispy dosa layered with spicy red chutney and potato masala

Egg Dosa 15

Crispy dosa topped with spiced egg, onions, and green chilies

Cheese Dosa (V) 15

Crispy dosa filled with melted Amul cheese

Nutella Dosa (V) (VG Available) 13

Crispy dosa filled with rich Nutella

Chicken Tikka Dosa 18

Crispy dosa filled with spiced chicken tikka and masala

Karam Podi Dosa (V) (VG Available) 15

Crispy dosa topped with spicy karam podi and ghee

Onion & Chili Dosa (V) (VG Available) 14

Crispy dosa topped with fresh onions and green chilies

Onion, chili & Masala Dosa (V) (VG Available) 16

Crispy dosa filled with potato masala and topped with onions and chilies

Sundara Special Dosa 17

Crispy dosa with ghee, masala and podi