

*Whether you're envisioning authentic Indian dishes, fusion creations, classic American dishes or international cuisine, our culinary team will design a menu that reflects your style and satisfies every guest.*

*Call for more information (703)-567-8788*

### **APPETIZERS**

#### **Vegetable Samosas**

*Deep fried pastry filled with spiced potatoes and green peas served with homemade tamarind and mint chutneys*

#### **Samosa Chaat**

*Deep fried pastry filled with spiced potatoes and green peas topped with chickpeas, onions, tomatoes, yogurt and homemade tamarind and mint chutneys*

#### **Crispy Kale Chaat**

*Flash fried kale with chickpea flour, onions, tomatoes, and dates served with house chutneys*

#### **Chili Paneer**

*Cottage cheese tossed with onions, tomatoes, peppers and a homemade chili sauce*

#### **Chili Chicken**

*Chicken tossed with onions, tomatoes, peppers and a homemade chili sauce*

#### **Chicken Kabob Skewers**

*Marinated grilled chicken made with bell peppers, onions, yogurt, and a Indian house spice blend*

#### **Chili Cauliflower**

*Cauliflower tossed with onions, tomatoes, peppers and a homemade*

#### **Chili Shrimp**

*Shrimp tossed with onions, tomatoes, peppers and a homemade chili sauce*

#### **Gobi 65**

*Cauliflower florets with mustard seeds, curry leaves, vinegar, and a tangy sauce*

### Chicken 65

*Tempura battered boneless chicken fried with mustard seeds, curry leaves, vinegar, and a tangy sauce*

### Paneer 65

*Cottage cheese cubes with mustard seeds, curry leaves, vinegar, and a tangy sauce*

### Butter Chicken Wings

*Batter fried wings tossed with a butter masala sauce*

### Onion Pakoras

*Deep fried fritters made from chickpea flour, onions, curry leaves, and ginger served with a spicy cilantro mint and sweet tamarind chutney*

### Chicken Pakoras

*Deep fried chicken coated with chickpea flour, onions, curry leaves, and ginger served with a spicy cilantro mint and sweet tamarind chutney*

### Chicken Dry Fry

*Fried chicken drumsticks coated with ginger, garlic, curry leaves, green chilis, and a house spice blend*

### Medu Vada

*Fried lentil dumplings with a coconut chutney*

### Idly

*Savory rice cake made from rice and black lentils served with sambar*

### Mulligatawny

*Classic lentil and vegetable broth*

### Chicken Shorba

*Indian style chicken broth made from scratch with aromatic spices tandoor grill*

### Paneer Tikka

*Fire roasted cottage cheese marinated in yogurt, bell peppers, onions, and spices*

### Salmon Tikka

*Fresh salmon fillet marinated with mint, cilantro, ginger, garlic, yogurt, and lime*

Achari Chicken Tikka

*Boneless chicken pieces pickled and marinated with lime and spices*

Malai Chicken Tikka

*Chargrilled chicken marinated with yogurt, ginger, green cardamom, and lemon*

Hariyali Chicken Tikka

*Tenderized chicken pieces marinated in cilantro, mint, chilies, yogurt, and a house spice blend*

Chicken Tandoori

*Chargrilled half chicken marinated in yogurt and garam masala spices*

Tandoori Shrimp

*Chargrilled shrimp marinated in yogurt and garam masala spices*

Lamb Chops

*Roasted rack of lamb marinated in a special house seasoning  
non vegetarian*

Salmon Tikka Masala

*Fresh grilled salmon in a creamy tomato and onion sauce*

Shrimp Tikka Masala

*Grilled shrimp in a creamy tomato and onion sauce*

Chicken Tikka Masala

*Boneless grilled chicken cubes mixed with a caramelized onion and tomato tikka sauce*

Shrimp Butter Masala

*Grilled Shrimp in a rich, creamy, buttery tomato sauce*

Chicken Butter Masala

*Boneless grilled chicken in a rich, creamy, buttery tomato sauce*

Shrimp Pepper Masala

*Shrimp with tomatoes, onions and crushed black pepper*

Malabar Salmon Curry

*Fresh salmon fillets cooked with coconut, turmeric, ginger, garlic and curry leaves*

### Malabar Shrimp Curry

*Shrimp cooked with coconut, turmeric, ginger, garlic and curry leaves*

### Shrimp Kadai

*Shrimp tossed with bell peppers, onions, tomatoes and ginger*

### Chicken Kadai

*Chicken tossed with bell peppers, onions, tomatoes and ginger*

### Goat Kadai

*Baby goat with the bone tossed with bell peppers, onions, tomatoes and ginger*

### Shrimp Korma

*Shrimp in a creamy cashew and onion sauce*

### Chicken Korma

*Chicken pieces in a creamy cashew and onion sauce*

### Mango Shrimp

*Shrimp cooked in a mango sauce along with onion, coconut milk, tamarind, curry leaves and mustard seeds*

### Mango Chicken

*Chicken cooked in mango sauce along with onion, coconut milk, tamarind, curry leaves and mustard seeds*

### Pepper Chicken

*Chicken with chopped tomatoes, onions, ginger, garlic, curry leaves and crushed black pepper*

### Pepper Goat

*Goat with the bone tossed in a red onion, ginger, garlic, curry leaves, and crushed black pepper*

### Chicken Madras

*South Indian specialty chicken cooked in a house special madras curry with ground five spices and curry leaves*

### Chicken Vindaloo

*Chicken and potatoes cooked in a red chili sauce with ginger, shallots, garlic, cinnamon, bay leaves, cardamom, nutmeg and vinegar (\*spicy)*

Lamb Vindaloo

*Lamb and potatoes cooked in a red chili sauce with ginger, shallots, garlic, cinnamon, bay leaves, cardamom, nutmeg and vinegar (\*spicy)*

Chicken Saag

*Chicken cooked in a traditional home style spinach sauce with onion and spice blends*

Lamb Saag

*Lamb cooked in a traditional home style spinach sauce with onion and spice blends*

Chicken Curry

*Tender chicken pieces cooked in an onion and tomato sauce with cloves and cardamom*

Kashmiri Goat Curry

*Baby goat with the bone cooked in an onion sauce with garam masala and chef's special kashmiri spices*

Goat Curry

*Goat cooked in an onion curry sauce with a five spice blend*

Lamb Curry

*Lamb cooked in an onion and tomato sauce with ginger, garlic and garam masala spices*

Lamb Rogan Josh

*Lamb cooked in a kashmiri special curry sauce spiced with cardamom and bay leaves and finished with yogurt*

Chicken Chettinad

*Chicken cooked in a house spice blend with coconut and curry leaves*

Lamb Chettinad

*Lamb cooked in a house spice blend with coconut and curry leaves*

Goat Chettinad

*Goat with the bone cooked in a house spice blend with coconut and curry leaves*

Vegetable Chettinad

*Mixed vegetables cooked in a house spice blend with coconut and curry leaves*

Paneer Chettinad

*Paneer cooked in a house spice blend with coconut and curry leaves*

Vegetable Korma

*Seasoned mixed vegetables in a rich and creamy cashew sauce*

Mixed Vegetable Curry

*Garden vegetables cooked in a rich curry sauce*

Malai Koftha

*Seasoned vegetable and cheese croquettes cooked in a creamy onion and cashew sauce*

Paneer Makhni

*Paneer cooked in a well balanced creamy tomato sauce and finished with clarified butter*

Dal Makhni (Black Lentils)

*Slow cooked black lentils with tomatoes, butter, cream, a five spice blend and finished with clarified butter*

Dal Tadka (Yellow Lentils)

*Mustard seed tempered lentils with tomatoes, ginger, garlic, cumin, cilantro and ghee*

Paneer Saag

*Paneer cooked in a creamy spinach sauce with fresh ginger, cumin and spices*

Aloo Saag

*Potatoes cooked in a creamy spinach sauce with fresh ginger, cumin and spices*

Aloo Gobi Masala

*Turmeric seasoned cauliflower and potatoes with garlic, onion and tomato*

Aloo Chena

*Potatoes and chickpeas cooked with tomatoes, onions, and a five spice blend*

Aloo Jeera

*Cumin tempered potatoes*

Aloo Matter

*Potatoes and green peas cooked in a rich creamy sauce*

Eggplant Bharta

*Mashed smoked eggplant cooked with onions, tomatoes, and a five spice blend*

### Paneer Tikka Masala

*Oven grilled paneer cubes cooked with bell peppers and onions in a creamy onion tomato sauce*

### Chana Masala

*Tangy chickpeas cooked in an onion curry sauce with a garam masala spice blend*

### Paneer Mattar

*Paneer and green peas cooked in a rich creamy onion sauce*

### Bhindi Do Pyaza

*Baby okra cooked with chopped onions, tomatoes, ginger, garlic, and fennel seeds*

### Vegetable Mappas

*Mixed vegetables cooked in a South Indian coconut curry made with regional spices*

### Vegetable Biryani

*Aromatic spiced basmati rice cooked with mixed vegetables and served with a yogurt dressing*

### Paneer Biryani

*Aromatic spiced basmati rice cooked with paneer and served with a yogurt dressing*

### Chicken Biryani

*Aromatic spiced basmati rice cooked with tender chicken and served with a yogurt dressing*

### Lamb Biryani

*Aromatic spiced basmati rice with tender lamb and served with a yogurt dressing*

### Goat Biryani

*Aromatic spiced basmati rice cooked with bone in goat and served with a yogurt dressing*

### Shrimp Biryani

*Aromatic spiced basmati rice cooked with shrimp and served with a yogurt dressing*

### Vegetable Hyderabadi Dum Biryani

*A savory garden vegetable and rice dish that includes layers of mixed vegetables, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Paneer Hyderabad Dum Biryani

*A savory paneer and rice dish that includes layers of paneer, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Chicken Hyderabad Dum Biryani

*A savory bone in chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Lamb Hyderabad Dum Biryani

*A savory lamb and rice dish that includes layers of lamb, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Goat Hyderabad Dum Biryani

*A savory bone in goat and rice dish that includes layers of goat, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Shrimp Hyderabad Dum Biryani

*A savory shrimp and rice dish that includes layers of shrimp, rice, and aromatics that are steamed together giving it a tender texture and rich flavor*

### Jeera Rice

*Tempered cumin and cilantro seasoned rice*

### Coconut Rice

*Rice cooked with fresh coconut, coconut milk, mustard seeds, curry leaves and red chili*

### Tamarind Rice

*Rice cooked with a tangy flavored tamarind sauce*

### Saffron Rice

*Rice cooked with saffron and cumin*

### Curd Rice

*Cooked rice in a tempered yogurt sauce*

### Sambar Rice

*Rice cooked in a traditional style sambar finished with clarified butter*

### Ghee Dosa

*Traditional clarified butter-flavored dosa*

Kal Dosa  
*Traditional pancake style dosa*

Masala Dosa  
*Filled with Indian style mashed potatoes*

Mysore Masala Dosa  
*Spread with spicy chutney and Indian style mashed potatoes*

Paneer Dosa  
*Filled with paneer sautéed in onions*

Egg Dosa  
*Spread with scrambled eggs*

Onion Chili Masala Dosa  
*Filled with raw onions, green chilies, cilantro, and Indian Style mashed potatoes*

Cheese Dosa  
*Spread with Monterey Jack cheese*

Puri Masala  
*Deep fried whole wheat bread served with potato stew*

Chole Bhature  
*Deep fried white flour bread served with a chickpea curry  
sides*

Basmati Rice

Cucumber Raita  
*Cucumber and cilantro served in a seasoned yogurt sauce*

Desi Salad  
*Tomato, onion, cucumber, lemon, chili*

Mixed Pickled Vegetables

Mango Chutney  
*Mango with a five spice blend*

Mint Sauce

*Mint and cilantro in a yogurt sauce (also available without yogurt)*

Hot Sauce

*Whole red chili, black pepper, ginger, garlic and a five spice house blend*

Tamarind Sauce

*Tamarind, jaggery, dried ginger*

Plain Naan

*White flour bread cooked in a clay oven*

Butter Naan

*White flour bread cooked in a clay oven spread with butter*

Garlic Naan

*Garlic flavored white flour bread cooked in a clay oven spread with butter*

Truffle Naan

*White flour bread cooked in a clay oven spread with truffle oil*

Kerala Paratha

*Flaky layered white bread cooked on a grill*

Chapathi

*Whole wheat bread cooked on the grill*

DESSERTS

All desserts are house made

Rice Pudding

*Basmati rice infused with cinnamon, cardamom, milk and sugar*

Vermicelli Kheer

*Vermicelli infused with cinnamon, cardamom, milk and sugar*

Carrot Halwa

*Carrots and sugar cooked in clarified butter*

Beets Halwa

*Beets and sugar cooked in clarified butter*

Rasmalai

*Soft paneer balls immersed in a chilled sweet cream sauce*

Gulab Jamun

*Spongy milk based dough balls soaked in a sweet rose syrup*

Salted Caramel Gulab Jamun Cheesecake

*Rich, velvety cheesecake layered over a sweet-and-salty pretzel crust, baked with tender gulab jamun throughout and topped with silky salted caramel.*