

Dinner Menu



Wines By the Glass/Bottle

Sparkling	
Rosemont, Extra Brut, Virginia	\$12/\$42
Rose	
J. Mourat Fiefs Vendéens Mareuil Rosé, France	\$11/\$39
Whites	
Sula, Sauvignon Blanc, India	\$11/\$39
Sauvignon Blanc, Catherine & Michel Langlois, France	\$12/\$42
Pinot Grigio, Vigneti Del Sole, Italy	\$11/\$35
Riesling Weingut Von Winning SW Germany Pfalz Dry "Winnings"	\$12/\$44
Chardonnay, Blenheim Vineyards, Virginia	\$13/\$45
Reds	
Pinot Noir, Pullus Stajerska Slovenia	\$11/\$39
Merlot, Blenheim Vineyards, Virginia	\$13/\$45
Cab Franc/Gamay J. Mourat Fiefs Vendéens Mareuil Rouge, France "Collection"	\$12/\$44
Syrah/Grenache Kloof Street Mullineux Swartland South Africa	\$13/\$45
Sula, Shiraz, India	\$11/\$39

Indian Beer

Taj Mahal, Lager, India 12 oz	6
Kingfisher, Lager, India 12 oz	6
1947, Premium Lager, India 12 oz	6
Rupee, Premium Lager, India 16 oz	8
Rupee, IPA, India 16 oz	8

Kanak's Spirited Libations

Cinnamon Smoked Fashion	13
Bowman Brothers, Brown Sugar, Raw Cinnamon	
Grapefruit Surarita	12
Lunazul, Pierre Ferrand, Citrus, Grapefruit	
Jashn in Jaipur	12
Rangpur Gin, Cucumber, Lime, Rose	
Anjali's Elixir	12
Turmeric/ Ouzo/Ginger/ Lime/ Genepey/ Saline/ Herbs	
Dus Ka Dum	12
Rose & Strawberry Vodka/ Belle Isle Blood Orange/ Mango	
Seven Sisters	12
Plantation Silver & Dark Rum/ All Spice/ Citrus Juices	
Singh Saab in NOLA	12
Rye/ Absinthe Mist/ Ginger Syrup/ Dry Curacao/ Cumin	

Shared Plates

Murgh Malai Kebab	11
Sour Pandan Cream Marinade Chicken, Cardamom-mint Spices. (GF)	
Khati Roll (Chicken / Paneer)	10
Tomato, onion, bell peppers and cilantro served in a warm wrap	
Rechado Prawns	9
Chili, Coconut, Sugarcane Vinegar, Tamarind, Garlic (GF)	
Chicken 65 (Spicy)	8
Spiced chicken, Southern Spice Mix (GF)	
Chili Paneer	8
Soy ginger glaze, chili garlic sauce, onions, peppers, scallions (GF)	
Chili Milli Gobhi	8
Zesty Cauliflower florets, soy chili glaze, scallions (GF)(V)	
Stuffed Aloo Tikki	8
Potato Patties, Toasted Spice Mix, Yogurt, Chutneys, Bonds	
Samosa	7
Spices potatoes, petite pea turnover(V)	
Mix Veg Bhajia	6
Chicpea Fritters - Spinach, Potato & Onion (GF)	
Salad	6
Fresh Greens, English Cucumber, carrots with House Dressing (V)(GF)	
Soup of The Day	5
Chefs choice soup	

Draft Beer

Ask your server for our Craft Selection

0.0 %

Green & Spicy	7
Cucumber/ Ginger/ Habanero/ Saline/ Mint/ Lime/ Toasted Coconut	
Imli Tango	7
Pineapple/ Mango/ Tamarind/ Watermelon	
Cacaowali Thandai	7
Reduced Milk/ Cardamom/ Saffron/ Iris/ Black Tea	

Classic

Mango Lassi	4
Soda / Iced Tea / Coffee	3
Chai (Milk Based)	3
Indian Spice Tea (Black Tea with Herbs)	3
Sparkling Water	3
Juice (Apple, Cranberry, Orange, Pineapple & Mango)	3

Seafood/Poultry/Lamb

Crab Baghara	22
Mustard Curry Leaf Tempering, Asafetida, Coconut-Tamarind Sauce (GF)	
Chingri Malai Curry	22
Butter Shrimp, Home Spiced Coconut (GF)	
Grouper Puli Munchi	22
Konkani Spices, Tamarind, Chili, Curry Leaves, Coconut (GF)	
Kesar Malai Lamb	21
Roasted onions, Saffron Cashew Cream Sauce, Ginger Paste (GF)	
Anjeer Ananas Lamb	21
Coconut, figs, pineapple, mace, melon seeds paste (GF)	
Marwadi Chicken	19
Royal Spice, Mustard Chicken, Creamy Coconut (GF)	
Mirchi Malai Murgh	19
Cream Cashew Chicken, Jalapeño, White Pepper, Onion Sauce, Reshampatti Chilli (GF)	
New Delhi Butter Chicken	19
Tomato-Fenugreek Sauce, Cream, Honey (GF)	

Vegetarian

Maghaz Methi Paneer	17
Poppy Melon Seed paste, Fenugreek, Creamy Tomato Onion Sauce (GF)	
Chukundari Kofta	17
Beets, Cashews, Potato filing, Spinach Yogurt Sauce (GF)	
Paneer Lababdar	17
Creamy Cashew-cilantro, Clarified Butter Cheese (GF)	
Jackfruit Mushroom Puli Munchi	16
Konkani Spices, Tamarind, Chili, Curry Leaves, Coconut (V) (GF)	
Kadala Black Chickpeas	16
Coconut pieces, Tamarind Coconut Sauce, Southern Indian Spice Mix (V)(GF)	
Paneer Bhindi Nayantara	16
Okra, Star Anise, Coconut Mint Masala (GF)	
Dal Makhani or Dal Tarkha	16
Slow simmered Lentils with Butter, Fresh Garlic, Ginger and Tomatoes (GF)	

Tandoori/Tawa Roasted

Lamb Chops	25
Smoked olive oil, aromatic season, asparagus potatoes (GF)	
Punjabi Herb Salmon	22
Garlic, Fresh Herbs, Panch Puran, Beans, Potatoes (GF)	
Coconut Garlic Shrimp	22
Kashmir Garlic Coconut Seasoned Mushroom Broccoli (GF)	
Tandoori Chicken Tikka	19
Boneless Chicken, Ginger-Garlic marinade, Yogurt, Spices, Sautéed Vegetables (GF)	
Hariyali Kebab	19
Boneless Chicken (Thigh), Ginger-Garlic Marinade, Mint, Spinach, Yogurt Blend (GF)	
Amritsari Paneer Tikka	18
House Tandoori marinade, Mango Powder, Lime (GF)	

Classics

Biryani	
Aromatic Basmati Rice with Touch of Saffron, Iris and Toasted Spices(GF)	
Korma	
Aromatic Cashew Sauce with Hint of Saffron and Cardamom (GF)	
Sabjiwala	
Fresh Mixed Vegetables Prepared in a Creamy Ginger Sauce (GF)	
Patia	
Tangy Curry with Mango, Ginger and Scallions (V)(GF)	
Saag	
Creamy Spinach, Slow Simmered and Fragrant (GF)	
Vin d' Alho	
Southern Style Curry with Chiles, Vinegar and Garlic, Spicy Hot (V)(GF)	
Tikka Masala	
Creamed single harvest California tomato sauce with fenugreek and garam masala (GF)	
House Curry	
Onions, Tomatoes, Garlic Ginger paste, House Blend spices (V)(GF)	
Choice of Mix Vegetables 17, Paneer 18, Chicken 19, Lamb 21, Grouper 22, Shrimp 22, Crabmeat 23	

Accompaniments

Sauteed Vegetables	6
Raita - Traditional yogurt with a twist of Cucumber	3
Achar (Spicy Pickle)	3
Mango Chutney	3
Papadum - Thin, crisp, Lentil Flatbread (GF) (V)	3
Spicy Vindaloo Sauce (GF) (V)	3

Breads

Paneer Bhatura	6
Puffy Cheese Stuffed bread, Onions, Chili, Pomegrate Seed, Nigella	
Gluten Free Bread	6
Amritsari Kulcha / Paratha	5
Onion, Cauliflower, Potato, Spices, Fenugreek, Cilantro, Flat bread / whole wheat bread	
Flamin Naan (Spicy)	5
Spicy Flatbread topped with Fenugreek, Green Chili's, Cilantro, Spices	
Naan/Garlic Naan	3/4
Traditional Flatbread/Flatbread with Garlic and Cilantro	
Roti/Paratha	3/4
Whole wheat bread/Layered Whole wheat stuffed with fenugreek butter	

Desserts

Hibiscus Rose Kulfi	6
Traditional Indian Ice Cream, Nuts, Cardamom Cream, Iris Essence (GF)	
Cacao-Walnut Kulfi	6
Cashews, Figs, Iris, Cardamom, Cream (GF)	
Gulab Jamun	5
Cake soaked in cardamom, saffron, caramel flavor	
Kheer	5
Traditional Rice Pudding, cardamom, nuts, rose petals (GF)	
Mango Cake	7
Cheesecake, Fresh flavored Mango, Mango Glaze	