

DINNER MENU



Rutba Spirited Libations

- Clovesome Old Fashioned**
Whiskey, Cardamom, Clove, Angostura, Orange Bitters, Smoke. **13**
- Pink City**
Altos Plata, Pierre Ferrand, Citrus, Grapefruit. **12**
- Cucumber Royal**
Rangpur Gin, Cucumber, Lime, Rose. **12**
- Golden Hour Elixir**
Turmeric, Ouzo, Ginger, Lime, Genepy, Saline, Herbs. **12**
- Strawberry Nirvana**
Rose & Strawberry Vodka, Belle Isle Blood Orange, Mango. **12**
- Seven Sisters**
Plantation Silver & Dark Rum, All Spice, Citrus Juices. **12**
- The Cumin Club**
Sagamore Rye, Absinthe mist, Ginger, Dry Curaçao, Cumin. **12**

Wine (by the glass/bottle)

Sparkling / Rosé

- Vinicola de Nulles Cava** - brut nature "Adernats" NV. **12/42**
- Rosemont** - extra brut, Virginia, 2023. **12/42**
- Coste Di Benta** - cerasuolo D’abruzzo, Italy, 2021. **11/38**
- J. Mourat Fiefs Vendéens Mareuil** - rosé, France, 2023. **11/38**

White

- Sula** - sauvignon blanc, India, 2023. **11/39**
- Catherine & Michel Langlois** - sauvignon blanc, France, 2022. **12/42**
- Vigneti Del Sole** - pinot grigio, Italy, 2024. **11/35**
- Weingut Von Winning** - riesling, SW Germany pfalz dry “winnings”, 2020. **12/44**

Red

- Pullus** - pinot noir, stajerska, Slovenia, 2022. **11/39**
- Blenheim** - merlot, Virginia, 2023. **13/45**
- J. Mourat "Collection" Rouge** - cabernet franc & gamay, fiefs vendéens mareuil, France, 2022. **12/44**
- Kloof Street Red** - Syrah & Grenache, Swartland, South Africa, 2021. **13/45**
- Sula** - shiraz,India, 2020. **11/39**

Indian Beer

- Taj Mahal** - Lager, India 12 oz / 22 oz . **6/10**
- Kingfisher** - Lager, India 12 oz. **6**
- Rupee** - Premium Lager, India 16 oz. **8**
- Rupee** - IPA, India 16 oz. **8**

Starters

- Rutba Kebab Sampler**
sour pandan cream marinade chicken, cardamom-mint spices. (GF) (N) **11**
- Khati Roll** (Chicken / Paneer)
tomato, onion, bell peppers and cilantro. served in a warm wrap. **10**
- Rechado Prawns**
chili, coconut, sugarcane vinegar, tamarind, garlic. (GF) **9**
- Chicken 65** (Spicy)
spiced chicken, southern spice mix. (GF) **8**
- Chili Paneer / Chili Chicken**
soy ginger glaze, chili garlic sauce, onions, peppers, scallion. (GF) **8**
- Chili Milli Gobhi**
zesty cauliflower florets, soy chili glaze, scallions. (GF)(V) **8**
- Stuffed Aloo Tikki**
potato patties, toasted spice mix, yogurt, chutneys, bonds. (V) **8**
- Samosa**
spices, potatoes, petite pea turnover. (V) **7**
- Veg Pakora**
chickpea fritters, mix vegetable. (V) (GF) **7**
- Palak Patta Chat**
crispy spinach, green chutney, tangy Tamarind chutney and onions, yogurt. **9**

Soup & Salad

- Soup of The Day**
Chefs choice soup. **5**
- Salad**
fresh greens, english cucumber, carrots with house dressing. (V)(GF) **6**

Draft Beer

Ask your server for our Craft Selection.

0.0%

- Green & Spicy**
Cucumber, Ginger, Habanero, Saline, Mint, Lime, Toasted Coconut. **7**
- Tamarind Twist**
Pineapple, Mango, Tamarind, Watermelon. **7**
- Thandai Delight**
Reduced Milk, Cardamom, Saffron, Iris, Black Tea. **7**

Classic

- Mango Lassi / Sweet Lassi / Salted Lassi** - **5**
- Soda / Iced Tea / Coffee** - **3**
- Chai** (Milk Based) - **3**
- Indian Spice Tea / Herbal Tea** - **3**
Black Tea with Herbs.
- Sparkling Water** - **4/6**
- Juice** (Orange, Pineapple & Mango) - **4**

Tandoori / Tawa Roasted

Signature Grilled Entrees

Lamb Chops

smoked olive oil, aromatic season, asparagus, potatoes. (GF) **25**

Punjabi Herb Salmon

garlic, fresh herbs, panch puran, beans, potatoes. (GF) **22**

Coconut Garlic Shrimp

kashmir garlic coconut seasoned mushroom broccoli. (GF) **22**

Tandoori Chicken Tikka

boneless chicken, ginger-garlic marinade, yogurt, spices, sauteed vegetables. (GF) **19**

Hariyali Kebab

boneless chicken (thigh), ginger-garlic marinade, mint, spinach, yogurt blend. (GF) **19**

Amritsari Paneer Tikka

house tandoori marinade, mango powder, lime. (GF) **18**

Seafood / Poultry / Lamb

Crab Baghara

mustard curry leaf tempering, asafetida, coconut-tamarind sauce. (GF) **25**

Chingri Malai Curry

butter shrimp, home spiced coconut. (GF) **22**

Grouper Puli Munchi

konkani spices, tamarind, chili, curry leaves, coconut. (GF) **22**

Kesar Malai Lamb

roasted onions, saffron cashew cream sauce, ginger paste. (GF)(N) **21**

Anjeer Ananas Lamb

coconut, figs, pineapple, mace, melon seeds paste. (GF) **21**

Marwadi Chicken

royal spice, mustard chicken, creamy coconut. (GF) **19**

Mirchi Malai Murgh

cream cashew chicken, jalapeño, white pepper, onion sauce, reshampatti chilli. (GF)(N) **19**

New Delhi Butter Chicken

tomato-fenugreek sauce, cream, honey. (GF) **19**

Vegetarian

Maghaz Methi Paneer

poppy melon seed paste, fenugreek, creamy tomato onion sauce. (GF) **17**

Chukundari Kofta

beets, cashews, potato filling, spinach yogurt sauce. (GF) (N) **17**

Paneer Lababdar

creamy cashew-cilantro, clarified butter cheese. (GF) **17**

Jackfruit Mushroom Pulimunchi

konkani spices, tamarind, chili, curry leaves, coconut. (V) (GF) **16**

Kadala Black Chickpeas

coconut pieces, tamarind coconut sauce, southern indian spice mix. (V)(GF) **16**

Paneer Bhindi Nayantara

okra, star anise, coconut mint masala. (GF) **16**

Dal Makhani / Dal Tadka

slow simmered lentils with butter, fresh garlic, ginger and tomatoes. (GF) **16**

Classics

Choose Your Style: Curry or Biryani + Protein

Biryani

aromatic basmati Rice with a touch of Saffron, iris and toasted spices. (GF)

Korma

aromatic cashew sauce with hint of saffron and cardamom. (GF)(N)

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)

Vind’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)

Kadaiwala

tomatoes, cumin, masala with ginger, garlic & coriander (V)(GF)

Mix Vegetables 17, Paneer 18, Chicken 19, Lamb 21, Goat 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 / Masala Papadum

thin, crisp, lentil flatbread. (GF) (V) **3/5**

Spicy Vindaloo Sauce/Makhani Sauce

(GF) (V) **3/4**

Onion Lachha Salad

onion, thai chilly, lemon. **2**

Breads

Paneer Bhatura

puffy cheese stuffed bread, onions, chili, pomegranate seed, nigella. **6**

Gluten Free Bread - 6

Amritsari Kulcha / Paratha

onion, cauliflower, potato, spices, fenugreek, cilantro, flat bread / whole wheat bread. **5**

Flamin Naan (Spicy)

spicy flatbread topped with fenugreek, green chilis, cilantro, spices. **5**

Naan/Garlic Naan

traditional flatbread/flatbread with garlic and cilantro. **3/4**

Roti/Paratha

whole wheat bread/layered whole wheat stuffed with fenugreek butter. **3/4**