

DINNER MENU

Rutbia Indian Kitchen

SOUP & SALAD

Soup of The Day
Chefs choice soup. 6

Lobster + Shrimp Bisque 
creamy lobster and shrimp bisque with coconut,
ginger and curry leaves. 8

Salad  
fresh greens, pear, apple, grapes with house
dressing. 6

Kachumber Salad  
diced tomatoes, cucumbers, and onions, seasoned
with cilantro, lemon 6

STARTERS

Paneer Pakora/ Onion Pakora
Soft paneer cubes coated in a spiced chickpea
batter and fried until golden and crisp. 9

Rutba Kebab Sampler 
sour pandan cream marinade chicken, cardamom-
mint spices. 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. 9

Chicken 65  
spiced chicken, southern spice mix. 9

Chili Paneer 
soy ginger glaze, chili garlic sauce, onions,
peppers, scallion. 9

Chili Milli Gobi  
zesty cauliflower florets, soy chili glaze, scallions. 9

Gobi Manchurian  
crispy battered florets in a spicy tangy sauce. 9

Tandoori Chicken Wings   
wings marinated in yoghurt, lemon, ginger, garlic. 10

Stuffed Aloo Tikki
potato patties, toasted spice mix, yogurt,
chutneys, bonds. 8

Samosa 
spices, potatoes, petite pea turnover. 7

Veg Pakora 
chickpea fritters, mix vegetable. 7

Palak Patta Chat 
crispy spinach, green chutney, tangy Tamarind
chutney and onions, yogurt. 10

Goan Fish Cutlets
minced fish marinated with fresh herbs and
spices, dipped in a golden egg wash and fried to
perfection 10

VEGETARIAN

Maghaz Methi Paneer 
poppy melon seed paste, fenugreek, creamy
tomato onion sauce. 18

Chukundari Kofta  
beets, cashews, potato filling, spinach yoghurt
sauce. 17

Paneer Lababdar 
creamy cashew-cilantro, clarified butter cheese. 18

Jackfruit Mushroom Pulimunchi  
konkani spices, tamarind, chili, curry leaves,
coconut. 17

Kadala Black Chickpeas  
coconut pieces, tamarind coconut sauce, southern
Indian spice mix. 17

Paneer Bhindi Nayantara 
okra, star anise, coconut mint masala. 17

Dal Makhani / Dal Tadka 
slow simmered lentils with butter, fresh garlic,
ginger and tomatoes. 16

Matter Methi Malai 
Green peas, fenugreek leaves, and spices in a mild
creamy sauce. 17

CHEF'S SPECIALTIES

Seafood, Poultry, Lamb

Chingri Malai Curry 
butter shrimp, home spiced coconut. 22

Grouper Puli Munchi 
konkani spices, tamarind, chili, curry leaves,
coconut. 22

Goan Seafood Curry (Fish or Shrimp) 
Traditional Goan curry with fresh coconut spices
and herbs. 22

Kesar Malai Lamb 
roasted onions, saffron cashew cream sauce,
ginger paste. 22

Anjeer Ananas Lamb 
coconut, figs, pineapple, mace, melon seeds
paste. 22

Lamb Roganjosh 
tender lamb morsels cooked in a kashmiri sauce. 22

Marwadi Chicken 
royal spice, mustard chicken, creamy coconut. 19

Mirchi Malai Murgh 
cream cashew chicken, jalapeño, white pepper,
onion sauce, reshampatti chilli. 19

New Delhi Butter Chicken 
tomato-fenugreek sauce, cream, honey. 19

Chili Chicken 
soy ginger glaze, chili garlic sauce, onions,
peppers, scallion. 19



Gluten Free



Vegan



Spicy

SIGNATURE GRILLED ENTREES

Tandoori

Lamb Chops

smoked olive oil, aromatic season, sautéed vegetables. 28

Punjabi Herb Salmon

garlic, fresh herbs, panch puran spices, sautéed vegetables. 22

Coconut Garlic Shrimp

kashmir garlic coconut seasoned sautéed vegetables. 22

Tandoori Chicken Tikka (Boneless/ Bone-in)

boneless chicken, ginger-garlic marinade, yogurt, spices, sautéed vegetables. 19

Hariyali Kebab

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

Chicken Seekh Kabab

Minced chicken seasoned with spices and grilled. 19

Garlic Anardana Lamb

Lamb marinated with garlic and pomegranate spices, sautéed vegetables. 24

BREADS

Gluten Free Naan

Naan made with white rice flour and whole grains. 6

Paneer Bhatura

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

Cheese Naan

Naan stuffed with cheese. 6

Peshwari Naan

flatbread stuffed with a sweet and nutty mixture of desiccated coconut, raisins, cranberry, and ground almonds/cashews. 6

Flamin Naan

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

Naan / Paratha

traditional flatbread/layered whole wheat. 3/4

Garlic Naan / Chili Garlic Naan

flatbread with garlic and cilantro. 4/5

Roti / Chapati

whole wheat bread/Cooked on hot griddle (tava). 3

Please inform your server of any food allergies. Consuming raw or undercooked seafood may increase your risk of foodborne illness.

For parties of five or more, a 20% gratuity will be added.

CLASSICS

Choose Your Style: Curry or Biryani + Protein

Biryani

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

Korma

aromatic cashew sauce with hint of saffron and cardamom.

Sabjiwala

fresh mixed vegetables prepared in a creamy ginger sauce.

Patia

tangy curry with mango, ginger and scallions.

Saag

creamy spinach, slow simmered and fragrant.

Vind'Alho

southern style curry with chiles, vinegar and garlic, spicy hot.

Tikka Masala

creamed single harvest California tomato sauce with fenugreek and garam masala.

Xacuti

A rich Goan curry made with roasted spices, coconut, and aromatic herbs.

Khadaiwala

onions, tomatoes, garlic ginger paste, house blend spices.

Jalfrezi

stir-fried with onions, bell peppers, tomatoes, and bold spices.

Mix Vegetables 17, Paneer 19, Chicken 20, Lamb 22, Goat 24, Grouper 22, Shrimp 22, Salmon 23.

ACCOMPANIMENTS

Sautéed Vegetables. 6

Cucumber Raita

traditional yogurt with a twist of cucumber. 3

Achar (Spicy Pickle). 3

Mango Chutney / Onion Chutney. 3

Papadum / Masala Papadum

thin, crisp, lentil flatbread. 3/5

Spicy Vindaloo Sauce / Makhani Sauce. 3/4

Onion Lacha Salad

onion, thai chilly, lemon. 2



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