

APPETIZERS

VEGETABLE SAMOSA (V) 7.00

Crispy pastry filled with a combination of spice & vegetables, Deep-fried with a flaky crust

VEGETABLE PAKORA (V) (GF) 7.00

Crispy fritters made with gram flour, spice, and mixed vegetables Deep-fried until golden-brown

VEGETABLE BREAD PAKORA (V) 7.00

Common street food, it is made from bread slice stuffed with peas & potato And mild spicy deep-fried until golden brown (Sunday only)

POTATO VADA (V) (GF) OR VADA PAY (V) 9.00

The dish consists of mash potato ball & mild spice and herb coated with chickpea flour Deep-fried until golden brown (Sunday only)

COTTAGE CHEESE PAKORA 12.00

Crispy fitters made with gram flour, spices & paneer, deep-fried until golden-brown

GOBI PAKORA (V) 10.00

Made with cauliflower, gram flour, spices & herbs

BEETROOT VEGETABLE CUTLET'S (V) 10.00

This deep, purple-colored earthy supercharged with powerful nutrients cooked with potato, Mild spice and semolina deep-fried until golden-brown

VEGETARIAN ASSORTED PLATTER 12.00

CHICKEN/LAMB SAMOSA 9.00

Crispy pastry filled with a combination of spices & minced chicken or lamb deep-fried with flaky crust

CHICKEN PAKORA 9.00

Crispy fritters made with gram flour, spice & chicken cubes Deep-fried until golden-brown

AMRITSARI FISH PAKORA 13.00

Fish marinated in a blend of spices and coated with gram flour, then deep-fried to achieve a crispy texture.

MANGO SHRIMP 14.00

Jumbo shrimp grilled and tossed with Tandy mango sauce with chopped ginger

TAMPURA JUMBO SHRIMP 15.00

A Japanese dish made with fresh shrimp dipped in tempura batter and deep-fried until perfectly crispy

MINI CRAB CAKES BITES OR 3 SLIDER 13.00

Jumbo crab meat with a signature seafood spice mix, including parsley, mustard, Worcestershire sauce

MAIN COURSE



CURRY Served with rice

BUTTER MASALA 14.00

Made with base of butter, cream and aromatic spices

TIKKA MASALA 14.00

Its bold, smoky flavours and creamy, spiced tomatobased curry

TAVA MASALA 14.00

Rustic style dish, some and slightly charred flavor

KADAI MASALA 14.00

Its robust and aromatic flavors which comes from freshly roasted and ground whole spices

CURRY MASALA 14.00

It combines a harmonious mix of earthy, spicy, and aromatic spices

PALAK CURRY 14.00

Made with fresh spinach, aromatic spices and cream base

CHETINAAD 14.00

Freshly ground masalas, diverse spices with a balance of heat and deep, earthy flavors

VINDALOO 14.00

Its bold tangy flavour and blend of robust spices

SHAHI KORMA CURRY 14.00

The dish has a smooth, slicky gravy, made yogurt, cream and blend of aromatic spices & paste of ground nuts

CHEF'S SPECIAL CURRY (V) (GF) 15.00

Rich and creamy with a balanced mix of mild sweetness from coconut milk and nuttiness from the freshly ground nuts

KOHLAPURI CURRY 14.00

Kolhapuri curry can be made with chicken or vegetables, and is often served over rice or with roti, chapati, or naan

CHANNA MASALA OR CHANNA SAAG V (GF) 14.00

Made With green chili, cilantro, and garam masala

ALOO CHANA 12.00

Made with chickpeas, potato, spices, coconut and yogurt

BHINDI MASALA 15.00

Ladies finger, garam masala, kasuri methi, tomatoes, chili

DAL MAKHANI 14.00

Black lentils & red kidney beans are slow cooked with spices, butter & cream

DAL TADKA 12.00

Made with split lentils, plenty of aromatic spices and herbs

(CHOOSE VEGETABLES \$2 PROTIEEN PANEER 3, CHICKEN 3, LAMB 4, SHRIMP 4, FISH 5, GOAT 6)

TANDOORI ENTREES

TANDOORI CHICKEN TIKKA 18.00

Tender, fragrant &flavorful chicken breast cubed marinated in authentic spices & grilled in clay oven

BIHARI CHICKEN BOTI KABAB 18.00

Melt in your mouth soft chicken boneless thigh stripes marinated in Bihari spices & herbs Cooked to perfection

CHICKEN MALAI KABAB 20.00

Creamy juice chicken breast cubed and marinated in sour cream and mild authentic spices & herbs Cooked in clay oven

CHICKEN HARIYALI KABAB 18.00

Chicken breast cubes rubbed with an intoxicating paste made with cilantro, mint, spinach, And other distinctive flavors, grilled in clay oven

CHICKEN CHEESE SEEKH KABAB 20.00

Minced chicken & spices with an oozing layer of cheese roasted on skewer in a clay oven

CHICKEN SEEKH KABAB 19.00

Spiced minced chicken, onion, ginger, garlic paste roasted on skewers in clay oven

TANDOORI CHICKEN FULL/HALF 19 FULL 12 HALF

This dish made from whole chicken marinated overnight with yogurt and spices & herbs Slow Cooked in clay oven

LAMB SEEKH KABAB 22.00

Spiced minced lamb, onion, ginger, garlic paste roasted on skewers in clay oven

BIHARI CHICKEN OR LAMB BOTI KEBAB 18 / \$22

Marinated with fried onions, yogurt and spices and then cooked until tender

CHEFS SPECIAL LAMB CHOP 30.00

Lamb chops made with lemon juice, garlic, lemon zest

TANDOORI JUMBO SHRIMP 22.00

Made with Greek yogurt, zeera, garam masala lime juice

TANDOORI MIXED GRILLED 25.00

Lamb cutlets, chicken thighs and king prawns are cooked in a traditional tandoori marinade

TANDOORI TIRANGA PANEER 20.00

Paneer, palak, tandoori masala, besan, hung curd

TANDOORI MOMOS CHICKEN 14 / VEGETABLE 12.00

made with leftover veg momos or chicken momos.

Coat momos with yogurt, spices, ginger, garlic and lemon.

RICE & BIRYANI

BASMATI RICE 5.00 CHEF SPECIAL LAMB BIRYANI 25.00

RICE PILAF 6.00 CHEF SPECIAL GOAT BIRYANI 25.00

CUMIN RICE 6.00 CHEF SPECIAL SHRIMP BIRYANI 25.00

BROWN RICE 7.00 CHEF SPECIAL FISH BIRYANI 25.00

CHEF SPECIAL 21.00

VEGETABLE BIRYANI 16.00

NAAN/ROTI/PARATHA

TANDOORI PLAIN 4.00 BUTTER NAAN 4.00

GARLIC NAAN 5.00 CHEESE NAAN 6.00

ONION KULCHA 6.00 TANDOORI ROTI 4.00

PANEER KULCHA 6.00 ALOO PARATHA 5.00

ALOO KULCHA 5.00 PORI 4.00

KEEMA NAAN 7.00 BHATURA 4.00

NAAN BASKET 11.00

INDO-CHINEESE

SOUP (CHOOSE PROTIEEN: EGG 1, CHICKEN 2, SHRIMP 3)

MANCHOW SOUP
HOT AND SOUR
SWEETCORN SOUP
TOMOTO SOUP
MULLIGATAWNY SOUP 6.99
CHEF SPECIAL CHICKEN SOUP (HALEEM) 9.99

APPETIZER (VEG)

DRY MANCHURIAN 10.00
MANCHURIAN GRAVY 11.00
PANEER CHILLI DRY 10.00
PANEER CHILLI GRAVY 11.00
CRISPY CAULIFLOWER DRY 10.00
CAULIFLOWER GRAVY 11.00
VEG MOMOS 10.00
AMERICAN CHOPSUEY 12.00
BURGER WITH FRIES 12.00
SPRING ROLL 9.00
HONEY CHILLI POTATO \$9.00
GARLIC PANEER 11.00
SCHEZWAN PANEER 11.00

APPETIZER (NON VEG)

CHICKEN MANCHURIAN 13.00
CHICKEN MANCHURIAN GRAVY 14.00
DRAGON CHICKEN 14.00
DRAGON SHRIMP 15.00
SPICY KOREAN HONEY GARLIC CHICKEN 15.00
SPICY KOREAN HONEY GARLIC SHRIMP 16.00
CHICKEN DRUMS OF HEAVEN 16.00
CHICKEN 65 15.00
CHICKEN MOMOS 13.00
AMERICAN CHOPSUEY CHICKEN 15.00
AMERICAN CHOPSUEY SHRIMP 16.00
CHICKEN BURGER WITH FRIES 15.00
CHILLI SHRIMP 14.00
SHRIMP MANCHURIAN 14.00

RICE

VEG FRIED RICE 11.00
SCHEZWAN FRIED RICE 12.00
TRIPLE SCHEZWAN FRIED RICE 15.00
TRIPLE MIXED SCHEZWAN 18.00
FREID RICE
SINGAPORE FRIED RICE 12.00

(CHOOSE PROTIEEN: EGG 2, CHICKEN 3, SHRIMP 4)

NOODLES

VEG HAKKA NOODLES 11.00
SCHEZWAN NOODLES 12.00
CHILLI GARLIC NOODLES 12.00
SINGAPORE NOODLES 13.00

(CHOOSE PROTIEEN: EGG 2, CHICKEN 3, SHRIMP 4)

DRINK

MANGO LASSI 4.99
SWEET LASSI 3.99
CASHEW LASSI 4.99
COKE PRODUCT 1.99
MINT CHAAS 1.99
REGULAR CHASS 1.99
WATER BOTTLE 1.25
RED BULL OR MONSTER 12 OZ 5.99

DESSERT

RAS MALAI 4.99
GULAB JAMUN 4.99
CARROT HALWA 5.99
MALAI KHEER (RICE PUDDING) 5.99
LAVA CAKE 5.99
CHOCOLATE CAKE 6.99
TIRAMISHU 5.99



Indian Flavors

AUTHENTIC INDIAN CUISINE & BAR

- Curries • Tandoori
- Biryani • Chinese

9108330830

417 S COLLEGE RD, WILMINGTON
NC 28403

Ask Us To Cater
Your Next Event!

BEVERAGES



Coca Cola, Diet Coke, Sprite, Cherry Coke,
Dr. Pepper, Orange Fanta, Mello Yello, Barq's Root Beer,
Hi-C Fruit Punch, Minute Maid Lemonade
Sweet Tea, Unsweetened Tea