

APPETIZERS

<u>TANDOORI SHRIMP</u> (G)	\$15	<u>LAMB SEEKH KABAB</u> (G)	\$15
Jumbo shrimp marinated in yogurt, ginger, garlic cooked in clay oven		Skewered tender rolls of ground lamb mixed with herbs and spices cooked in clay oven	
*<u>SEA SCALLOPS</u> (G)	\$16	<u>HUMMUS</u> (G) (V)	\$9
Sautéed sea scallops, capers, herbs and spices covered with curry sauce		<u>ADD CHICKEN</u> (G)	\$11
<u>CALAMARI FRIED</u>	\$13	<u>POKORA VEGETABLE</u> (G) (V)	\$8
Fried calamari served with garlic and sweet Tamarind sauce		Potato, spinach, onion and cauliflower wrapped in chickpea flour then fried	
*<u>CURRY CALAMARI</u> (G)	\$13	<u>PAKORA PANEER</u> (G)	\$10
Grilled calamari and vegetables seasoned with herbs and spices in curry sauce		Exotic mint flavored Indian cheese coated with chickpea flour and fried	
*<u>SPICY CRAB LEGS</u> (G)	\$24	<u>PANEER TIKKA</u> (G)	\$13
King Crab Legs with our house made spicy chili caviar, cream cheese, lemon and cilantro baked to perfection.		Homemade Indian cheese kebob for vegetarian	
*<u>SALMON TIKKA</u> (G)	\$14	<u>SAMOSA</u> (G)	\$7
Cubes of Atlantic salmon fillet marinated with our spice blend served with specialty sauce		Crispy patties stuffed with peas and potatoes served with yogurt tamarind mint sauce	
<u>PAKORA FISH</u>	\$10	<u>SAMOSA CHAAT W/CHICKPEAS</u>	\$9
Cubes of fish marinated in egg, lemon, ginger, garlic, Indian spice and golden fried		Crispy patties served with yogurt chickpea tamarind mint sauce	
<u>RESHMI CHICKEN KABAB</u> (G)	\$14	<u>PICKLED MUSHROOMS</u>	\$9
Ground chicken marinated in mint ginger garlic green chili, coriander and cooked in our clay oven		Mushrooms marinated in pickle seasoning cooked in our clay oven	
<u>CHICKEN MALAI KABAB</u> (G)	\$14	<u>DAHI ALOO PAPRI</u> (G)	\$8
Boneless chicken breast marinated in a mixture of yogurt, cream, herbs and spices cooked to perfection		A mouth-watering mixture of crispy chips made of potato and chickpea in a yogurt tamarind sauce	
<u>CHICKEN TIKKA</u>	\$14		
Boneless chicken breast marinated in yogurt and spices and cooked in clay oven			
		<u>SUSHI</u>	
<u>SHRIMP TEMPURA ROLL</u>	\$9	*<u>SPICY SALMON ROLL</u> (G)	\$8
Shrimp, cucumber and spicy crab meat		Avocado, green chili	
<u>SPICY SHRIMP ROLL</u> (G)	\$9	*<u>TUNA TATAKI</u> (G)	\$8
Avocado, shrimp and cucumber		Seared tuna with cucumber, lettuce, avocado and tomato	
*<u>CALIFORNIA ROLL</u> (G)	\$10	<u>VEGETABLE ROLL</u> (G) (V)	\$8
Spicy king crab, avocado and cucumber		Cucumber and avocado	
*<u>TUNA ROLL</u> (G)	\$8	*<u>TUNA TARTAR</u> (G)	\$11
Spicy tuna and cucumber		Tuna, Tomato and Basil	
		<u>SOUP & SALAD</u>	
<u>LENTIL SOUP</u> (G)	\$6	<u>GREEN SALAD</u> (G)	\$7
An all-time favorite made from lentils with rice and lemon		Mixed greens, cucumber, tomato, onion, carrot mixed with honey roasted walnuts and apple served with our house dressing	
<u>CHICKEN CURRY SOUP</u>	\$8	<u>ASIAN SALAD</u> (G)	\$8
Chunks of fresh cubed chicken, corn and mixed spices a specialty of Durbar.		Mixed greens, cucumber, tomato, onion, spinach, blueberries, with honey roasted walnuts and tangy sauce	
<u>TEMPURA UDON</u>	\$13	<u>SPINICH SALAD</u> (G)	\$9
Wheat noodles and vegetables in fish broth soup with Tempura shrimp on the side		Mozzarella, beet root, tomato, cucumber, walnut, with honey and our special dressing	

ENTREE

BUTTER CHICKEN CURRY (G)

\$25

Boneless chicken breast started in our clay oven finished in creamy onion tomato sauce and Naan bread

TANDOORI CHICKEN (G)

\$24

Half chicken marinated with yogurt, ginger and spices served with saffron basmati rice

LAMB CURRY (G)

\$29

Lamb cooked in spicy curry sauce served on a bed of saffron rice and Naan bread

GOAT CURRY (G)

\$29

Goat cooked in spicy curry sauce served on a bed of saffron rice and Naan bread

COCONUT CURRY SHRIMP (G)

\$29

Jumbo shrimp marinated in coconut curry served with saffron basmati rice and Naan bread

* SEAFOOD PASTA

\$29

Sea scallops, calamari and shrimp served over pasta in curry sauce

* SALMON TANDOORI (G)

\$27

Atlantic salmon served with basmati rice

* BUTTER SEA SCALLOPS

\$34

Sea scallops in a butter curry sauce served with couscous and vegetables

* SPICY CRAB LEGS (G)

\$44

King Crab Legs with our house made spicy chili caviar, cream cheese, lemon and cilantro baked to perfection.

* TWIN LOBSTER TAIL CURRY (G)

\$39

Twin lobster tail sautéed with curry on a bed of couscous & vegetables

* FILLET MIGNON - 8oz

\$34

Prime center cut filet brushed with cream cheese & grilled served with boiled vegetables and a bed of curry mashed potatoes

FRESH MADE BREADS

BUTTERED NAAN

\$4

White flour bread baked in our clay oven

GARLIC NAAN

\$5

White flour bread with fresh garlic baked in our clay oven

KEEMA NAAN

\$7

White flour bread stuffed with ground chicken, onion, coriander, green chili and Indian spices

SHRIMP NAAN

\$7

White flour bread stuffed with chopped shrimp, onion, coriander, green chili and Indian spices

ONION KULCHA

\$5

A fluffy white bread topped with onion and bell peppers

TANDOORI ROTI / CHAPATI

\$4

Whole wheat bread baked in our clay oven

MASALA KULCHA

\$5

Special Naan made with potato onion Indian cheese bell pepper and green chili.

MINT PARATHA

\$5

White flour bread topped with mint baked in our clay oven

ALOO PARATHA / NAAN

\$5

Wheat flour and white flour bread stuffed with potato, coriander, green chili, Indian spices topped with butter.

* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V = Vegan G = Gluten Free

19% GRATUITY ADDED TO PARTIES OF SIX OR MORE.

TRADITIONAL INDIAN DINNERS

ALL ITEMS SERVED MILD BUT AVAILABLE **HOT AND EXTRA HOT**
ALL DINNERS SERVED WITH BASAMATI RICE

BUTTER CHICKEN CURRY (G)

\$16

Boneless chicken breast started in our clay oven finished in creamy onion tomato sauce

CHICKEN CURRY (G)

\$16

Chicken cooked in freshly made spicy sauce.

CHICKEN MADRAS CURRY (G)

\$17

Boneless chicken breast cooked with coconut milk, mustard seeds and traditional spices

CHICKEN TIKKA MASALA (G)

\$17

Chicken cooked with rich a creamy tomato sauce

PALAK CHICKEN (G)

\$17

Chicken cooked with fresh spinach

GOAT CURRY (G)

\$17

Goat cooked in spicy curry sauce

KADHAI GOAT (G)

\$17

Goat cooked with onion, bell pepper and kadhai sauce

ROGAN JOSH (G)

\$17

Lamb cooked in a yogurt, garlic and ginger sauce

SHRIMP COCONUT CURRY (G)

\$17

Shrimp, coconut, mustard seed and masterfully blended spices

FISH COCONUT CURRY (G)

\$16

Fish, coconut, mustard seed and masterfully blended spices

KOFTA CURRY

\$15

Dumplings made with fresh Indian cheese, potatoes and dried fruit, simmered in light creamy sauce, garnished with nuts & raisins

PALAK PANEER (G)

\$15

Fresh spinach cooked with cottage cheese

MATTAR PANEER (G)

\$15

Cubes of cottage cheese and green peas cooked in onion based herb sauce

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ALL DINNERS SERVED WITH BASAMATI RICE

MIXED DAL (G) (V)

\$14

A combination of mixed lentils cooked over a slow fire with onion, ginger, garlic, tomato and Indian spices

ALOO GOBI (G)

\$14

Diced cauliflower, potatoes, onion, tomato with herbs and spices

CHANNA MASALA (G)

Chickpeas slowly simmered with onion, tomatoes, ginger, garlic, coriander and spices

\$15

DAL MAKHANI (G)

\$14

Simmered black lentils and red beans finished with tomatoes, ginger, cumin, onions and fresh garlic

VEGETABLE SHAHI KORMA (G)

\$15

Mixed vegetables and paneer cooked in our heavy onion cream sauce with cashew, almonds and Indian spices

SHAHI PANEER (G)

\$15

Homemade cheese cooked with rich and creamy tomato sauce

RICE

WHITE BASMATI RICE (G)

\$4

Long grain naturally aromatic rice

JEERA RICE (G)

\$5

Long grain basmati rice sautéed with cumin seeds

MATTER PULAO (G)

\$7

Long grained basmati rice cooked with fresh green peas and saffron

SAFFRON RICE (G)

\$9

Basmati rice cooked with meat stock, saffron and spices.

GOAT RICE (G)

\$21

Basmati rice baked with goat meat and flavorful with spices

VEGETABLE BIRYANI (G)

\$17

Sautéed vegetables mixed with saffron basmati rice with nuts and raisins

CHICKEN BIRYANI (G)

\$19

Cubed chicken breast with saffron basmati rice and Indian spices topped with fresh boiled eggs

LAMB BIRYANI (G)

\$21

Cubed lamb with saffron basmati rice cooked with Indian spices and garnished with fresh-boiled eggs

SIDES

CURRY MASHED POTATOS (G)

\$9

Special mashed potatoes covered in our curry sauce

DAHI BHALLA

\$7

Lentil dumplings soaked in yogurt with a touch of tamarind and mint sauce

RAITA (G)

\$6

Whipped yogurt with cucumber and tomatoes, lightly spiced

PLAIN YOGURT (G)

\$5

ONION & GREEN CHILI

\$5