



APPETIZERS

All appetizers served with mint and tamarind chutneys.

VEGETABLE SAMOSA (G)(V) – 2 PCS 5.50

Potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried

VEGETABLE PAKORA (V) – 4 PCS 6.50

seasoned mixed vegetables mixed with chickpea flour and deep fried

CHICKEN PAKORA – 4 PCS 7.95

boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried

ASSORTED SNACKS – 6 PCS 10.50

vegetable samosa, vegetable pakora, and chicken pakora

TANDOORI DISHES

CHICKEN TANDOORI (D) 18.50

boneless chicken thigh marinated in yogurt, garlic, ginger, and spices, barbecued over tandoori grill

SHRIMP TANDOORI (D) 20.50

jumbo shrimp marinated in yogurt, garlic, ginger, and spices, barbecued over tandoori grill

BAADSHAH PANEER 18.50

homemade cheese cubes cooked with bell pepper, garlic, ginger and spices on a tandoori grill

Tandoories served mild with side of rice and garnished with cilantro.

SOUPS

SAAG SHORBA (D) 4.50

delicious soup made from spinach, onions, tomatoes, and cream

ACCOMPANIMENTS

PAPADAM (V) (Gluten Free) 3.50

wafers made from lentil flour and flavored with black pepper and cumin seed, baked in tandoori oven

CUCUMBER RAITA 3.00

a tangy mixture of cucumber and spices, mixed with fresh, homemade yogurt

ONION SALAD (V) 2.00

sliced onions, sliced hot peppers, and lemon wedges seasoned with spices

KACHUMBAR (V) 3.00

diced onion, tomato and cucumber, mixed with cilantro, lemon juice, and spices

MINT OR TAMARIND CHUTNEYS (V) 2.50

chutney is a condiment of fruit or vegetables, spices and herbs blended together

MANGO CHUTNEYS (V) 2.50

chutney is a condiment of fruit or vegetables, spices and herbs blended together

MIXED PICKLE 2.50

BASMATI RICE (V) 4.50

special aromatic long grain rice, imported from India

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(G)Contains Gluten (D)Contains Dairy (N)Contains Nuts (V)Vegan Dish



BEVERAGES

BEER

(L) LIGHT (D) DARK

MANGO LASSI
refreshing yogurt drink blended with mangoes and
homemade yogurt

4.95

STRABERRY LASSI
refreshing yogurt drink blended with strawberries
and homemade yogurt

4.95

ROSE LASSI
refreshing yogurt drink blended with rose water,
sugar and homemade yogurt

4.95

MANGO SOY SHAKE
shake made with mangoes and soy milk

4.95

MANGO LEMONADE
One Free Refill

3.95

INDIAN TEA
special tea boiled with milk and spices

3.50

INDIAN COFFEE
special coffee made with hot milk

3.50

HERBAL TEA
chamomile, oranged spice, green tea

3.00

BOTTLED WATER
still or sparkling

3.00

SHAH LIME
sweetened, homemade lime juice blended with club
soda and spices

4.50

SOFT DRINKS
Pepsi, Diet Pepsi, Pepsi Zero, Starry, Lemonade,
Dr Pepper, Diet Dr Pepper, unsweetened Ice Tea

2.95

GINGER BEER
Non-alcoholic

4.50

NON-ALCOHOLIC BEER

4.50

Taj Majal, 22 oz, India (L) 12.00

Kingfisher Beer, India 8.50

Singha, Thailand (L) 8.50

Stella Artois, Belgium (L) 7.50

Blue Moon Mango, Wheat, Colorado 7.50

Squatters Hop Rising 9%, Utah (D) 7.50

HOUSE WINES BY THE GLASS

See our full wine list on the back.

Merlot 8.00

Chardonnay 8.00

Cabernet 8.00

White Zinfandel 8.00

DESSERTS

MANGO ICE CREAM (D) 5.95

favorite homemade Indian ice cream made with
Indian mango pulp, vanilla, and cream

KHEER (D) 5.95

cardamom flavored rice pudding, garnished with
golden raisins

GULAB JAMUN (G) (D) 5.95

a light pastry made from dry milk and flour,
soaked in rose flavored syrup

KULFI (D) (N) 5.95

homemade Indian ice cream with pistachios,
cashew nuts, cardamom seeds and cream

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CHICKEN

LAMB

BAADSHAH CHICKEN MASALA (D) chicken thigh meat cooked with cream, masala sauce and spices	18.00
CHICKEN TIKKA MASALA (D) tandoori chicken breast cooked with bell pepper, onions, tomatoes, garlic, ginger, cream and spices	18.00
CHICKEN COCONUT KURMA chicken cooked with coconut milk, onion, garlic, ginger, tomatoes and spices	18.00
CHICKEN MAKHANI - BUTTER (D) tandoori chicken cooked with onions, garlic, ginger, tomatoes, butter, cream and spices	18.00
CHICKEN SAAG (D) chicken cooked with spinach, onion, garlic, ginger, cream and spices	18.00
CHICKEN CURRY traditional dish cooked with boneless chicken, garlic, ginger, tomato and curry spices	18.00
PEPPER CHICKEN chicken cooked with onion, potatoes, bell pepper, black pepper and spices	18.00
PINEAPPLE CHICKEN breast meat cooked with potatoes, pineapple, tomatoes, onions, garlic, ginger, coconut milk, and spices.	18.00
CHICKEN BRIYANI* basmati rice cooked with chicken, onions, garlic, ginger and spices served with a side of raita*	19.00

LAMB BOTI MASALA (D) lamb cooked with bell peppers, onions, garlic, ginger, tomatoes, cream and spices	19.00
LAMB COCONUT KURMA lamb cooked with coconut milk, onions, garlic, ginger, tomatoes and spices	19.00
LAMB SAAG (D) lamb cooked with spinach, onions, garlic, ginger, cream and spices	19.00
LAMB BHUNA lamb cooked in a curry base of onion, garlic, ginger, tomatoes and spices.	19.00
ROGAN JOSH (D) (N) lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and curry spices	19.00
LAMB VINDALOO lamb cooked with potatoes, onions, tomatoes, garlic, ginger, vinegar and spices	19.00
LAMB MUSHROOM lamb cooked with fresh mushrooms, tomatoes, onion, garlic, ginger and spices	19.00
LAMB BRIYANI* basmati rice cooked with lamb, onions, garlic, ginger and spices served with a side of raita*	20.00

SEAFOOD

SHRIMP MASALA (D) shrimp cooked with onions, bell peppers, tomatoes, garlic, ginger, cream and spices	20.00
SHRIMP COCONUT KURMA shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes and spices.	20.00
TEZPUR PINEAPPLE SHRIMP shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream and spices	20.00
SHRIMP CURRY traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices	20.00
SHRIMP MAKHANI BUTTER (D) shrimp cooked with a butter base of onions and tomatoes	20.00

ALL ENTREES ARE GLUTEN FREE

Entrees served mild, medium, hot or very hot with a side of rice and garnished with cilantro.

*This dish includes an optional side of raita, which is a yogurt-based dish, and does contain dairy

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VEGETARIAN & VEGAN (V)

VEGETABLE MAKHANI (D) mixed vegetables cooked with paneer, onions, tomatoes, garlic, ginger, butter, cream and spices	17.00	DAMAN BHINDI (V) okra cooked with onions, garlic, ginger, tomatoes, coconut milk, and spices	17.00
PANEER MASALA (D) homemade cheese cooked with bell pepper, onions, tomatoes, garlic, ginger, cream and spices	17.00	MATTAR MUSHROOM (V) fresh mushrooms cooked with green peas, onions, garlic, ginger, tomatoes and spices	17.00
SAAG PANEER (D) spinach cooked with home made cheese, onions, garlic, ginger, tomatoes, cream and spices	17.00	CHANNA MASALA (V) garbanzo beans (chickpeas) cooked with onions, garlic, ginger, tomatoes and spices	17.00
MALAI KOFTA (D) vegetable balls cooked with onions, tomatoes, cream and spices.	17.00	SHAHI DAAL (D) urad daal (black lentils) cooked with onions, garlic, ginger, tomatoes, cream and spices to a thick sauce	17.00
BAYGAN MAKHANI (D) roasted eggplant cooked with onions, garlic, ginger, tomatoes, spices and a touch of cream	17.00	TADKA YELLOW DAAL (V) toor daal (yellow lentils) cooked with onions, garlic, ginger, tomatoes and spices	17.00
MUSHROOM MAKHANI (D) royal dish made with fresh mushroom, onion, garlic, ginger, tomatoes, butter, cream and spices	17.00	VEGETABLE BRIYANI* basmati rice cooked with vegetables, onions, garlic, ginger and spices, served with a side of raita*	18.00
VEGETABLE COCONUT KURMA (V) mixed vegetables cooked with onions, tomatoes, coconut milk and spices	17.00	INDIAN FLAT BREADS	
SAAG ALOO (V) spinach cooked with potatoes, onions, garlic, ginger, tomatoes, coconut milk and spices	17.00	All breads are VEGAN Optional: Add butter0.50	
TOFU COCONUT MASALA (V) tofu cooked with coconut cream, bell pepper, garlic, ginger and spices.	17.00	PLAIN NAAN (G) (V) teardrop-shaped white flat bread baked in a tandoori grill	3.00
ALOO GOBI (V) potatoes and cauliflower cooked with onion, tomatoes, garlic, ginger and spices	17.00	GARLIC NAAN (G) (V) teardrop-shaped white flat bread with a touch of garlic baked in a tandoori grill	3.50
		ONION NAAN (G) (V)	5.05

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