

APPETIZERS

Vegetable Samosa 6
Crisp Indian style empanadas stuffed with spiced potatoes, peas, and herbs

Turkey Samosa 8
Indian style empanadas stuffed with ground turkey

Surya Special (Samosa Chaat) 12
Vegetable samosa topped with chickpeas & yogurt

Chicken Wings Tandoori 13
Jumbo chicken wings with spicy marinade cooked in our tandoor oven

Chilli Chicken 14
Asian inspired chicken with Indian spices

ENTREES

(Rice and naan not included with entrees)

TANDOORI

Rack of Lamb 32
Rack of New Zealand lamb marinated in rosemary, ginger, and spices

Chicken Tikka Kabab 16
Boneless chicken cubes marinated in spices (white meat only)

Tandoori Chilean Sea Bass MP
Chilean sea bass marinated in spices and cooked in our tandoor

SEAFOOD DELICACIES

Prawn Mangalorean 26
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, and chillies

Prawn Pepper Masala 26
Prawn cooked with fresh green peppers, onions, and spices

CHICKEN CURRIES

Chicken Tikka Masala 16
Chicken tikka cooked in a mild tomato butter sauce

Mint Chicken 16
Chicken cooked in a spicy mint and cilantro sauce

Chicken Korma 16
Boneless chicken cooked in a mild cashew cream sauce

Chicken Vindaloo 16
Chicken and potatoes cooked in a hot spicy sauce

Chicken Mangalorean 16
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies

Chicken Saag 16
Chicken cooked with a spiced, creamed spinach

LAMB CURRIES

Lamb Vindaloo 22
Lamb and potatoes in a hot spicy sauce

Lamb Korma 22
Lamb in a mild cashew cream sauce reduction

Lamb Saag 22
Lamb cooked with a spiced, creamed spinach

Rogan Josh 22
The classic lamb curry with a blend of garam masala spices

Keema Mattar 22
Ground lamb with peas, peppercorn, onion, bayleaf, and a blend of spices

MEATLESS SPECIALTIES

Channa 14
Chickpeas in a special blend of spices

Aloo Gobi 14
Cauliflower and potatoes sauteed with herbs and spices

Bharta 14
Baked eggplant with onions, tomatoes, and spices

Mattar Paneer 14
Homemade cheese and peas in spiced gravy

Bhindi MP
Spiced okra (seasonal)

Malai Kofta 16
Cheese and potato dumplings seasoned with cumin, serrano peppers, and cilantro, prepared in a cashew/almond cream sauce

Daal 14
Lentils delicately spiced with tomatoes, onions, and ginger

Saag Paneer 14
Spinach with homemade cheese

Channa Saag 14
Spiced chickpeas with spinach

BREADS

Naan 3
Leavened bread

Aloo Naan 5
Bread stuffed with spiced potatoes and peas

Garlic Naan 3
Bread with garlic and cilantro

Keema Naan 6
Bread stuffed with ground lamb

Cheese Naan (Terry's Naan) 6
Bread stuffed with smoked buffalo mozzarella, basil, and seasonings

Keema Cheese Naan 8
Bread stuffed with ground lamb and smoked mozzarella

Onion Kulcha 4
Bread stuffed with spiced onions and fresh cilantro

SIDES

Raita 4
Mildly spiced yogurt with cucumber

Mango Chutney 4
Sweet spiced mango

Tomato Chutney 4
My mother's spicy tomato chutney

Rice 4
Saffron flavored basmati rice with garnish of peas (serves two)

DESSERTS

Rice Pudding 7

Tiramisu 10

Coconut Chai Tea Ice Cream 7
Sheel's Favorite – Ice Cream made by Fat Cat Creamery

Tres Leche 10

WINES

REDS

Septima Malbec, Argentina	12	40
Elouan Pinot Noir, Oregon	13	39
Lange Twins Cabernet, California	12	40
Inkblot Cabernet Franc, California		45
Chateau Larose Trintaudon, Bordeaux		42
Archery Summit Pinot Noir, Willamette Valley		55
Marsau, Bordeaux		60
Coutet, Bordeaux		60
Willamette Valley Founders' Reserve Pinot Noir, Oregon		40
Masút Pinot Noir, Mendocino		45

WHITES

Malene Rosé, Central Coast	12	36
Peter Yealands Sauvignon Blanc, Marlborough	12	34
Chamisal Vineyards Stainless Chardonnay, Central Coast	12	36
Marchesi Antinori Bramito del Cervo Chardonnay, Italy		40
Chanson Meursault, France		70
Les Tourelles, France		45
Whitehaven Sauvignon Blanc, New Zealand		38
La Villa Barton Rosé, Côtes de Provence		38
Cave de Lugny "Les Charmes" Chardonnay, France		40

CHAMPAGNES

Moet Chandon, split 187ml	15
Bollinger	100

COCKTAILS

Texas Mule Tito's Vodka, fresh lime juice, and ginger beer	11
Elder Collins Tanqueray gin, fresh grapefruit juice, and St-Germain	12
Bulleit Old Fashioned Angostura Bitters, Luxardo cherries, and an orange wheel	12

NON-ALCOHOLIC

Pellegrino, 500ml	3.5
Coke, Mexico	3.5
Diet Coke	3
Coke	3
7Up	3
Bundaberg Ginger Beer	3.5
Lemonata	3
Mango Lassi	4

BEERS

St. Arnolds Art Car, Texas	5
Alamo, Texas	5
Belhaven, Scotland	5
Warsteiner, Germany	5
Stiegl Radler (Grapefruit), Austria	5
Duvel, Belgium	7
Kronenbourg, France	6
Leffe, Belgium	6
Köstritzer Black Lager, Germany	5
Bitburger, Germany	5