

APPETIZERS

- Vegetable Samosa 7**
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) 14**
Vegetable samosa topped with chickpeas & yogurt

- Cauliflower Fritters 8**
Cauliflower coated with a spiced beer batter & spot fried

- (GF) Chilli Chicken 15**
Asian inspired chicken with Indian spices

- (GF) Chicken Wings Tandoori 14**
Jumbo chicken wings with spicy marinade cooked in our tandoor oven

- Seekh Kabab 18**
Ground lamb sausage made with onions, serrano chili, cilantro, and garam masala (available only Thursday - Saturday)

ENTREES

(Rice and naan not included with entrees)

TANDOORI

- (GF) Rack of Lamb 36**
Rack of New Zealand lamb marinated in rosemary, ginger, and spices

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

- (GF) Tandoori Chilean Sea Bass MP**
Chilean sea bass marinated in spices and cooked in our tandoor

SEAFOOD DELICACIES

- (GF) Prawn Mangalorean 26**
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies

- (GF) Prawn Vindaloo 26**
Prawn cooked in a hot spicy sauce

- (GF) Prawn Bhuna 26**
Prawns cooked in a tomato, lemon zest base

CHICKEN & LAMB

- (GF) Chicken Tikka Masala 16**
Chicken tikka cooked in a mild tomato butter sauce

- (GF, nuts) Chicken Korma 16**
Boneless chicken cooked in a mild cashew cream sauce

- (GF) Rogan Josh 22**
The classic lamb curry with a blend of garam masala spices

- (GF) Chicken Vindaloo 16**
Chicken and potatoes cooked in a hot spicy sauce

- (GF) Chicken Saag 16**
Chicken cooked with a spiced, creamed spinach

- (GF) Lamb Mangalorean 22**
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies

- (GF) Mint Chicken 16**
Chicken cooked in a spicy mint and cilantro sauce

- (GF) Lamb Vindaloo 22**
Lamb and potatoes in a hot spicy sauce

- (GF, nuts) Lamb Korma 22**
Lamb in a mild cashew cream sauce reduction

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

- (GF) Lamb Saag 22**
Lamb cooked with a spiced, creamed spinach

MEATLESS SPECIALTIES

- (GF, V) Channa 15**
Chickpeas in a special blend of spices

- (GF, V) Aloo Gobi 16**
Cauliflower and potatoes sauteed with herbs and spices

- (GF, V) Bharta 16**
Baked eggplant with onions, tomatoes, and spices

- (GF) Mattar Paneer 15**
Homemade cheese and peas in spiced gravy

- (V) Bhindi MP**
Spiced okra (seasonal)

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

- (GF, V) Daal 14**
Lentils delicately spiced with tomatoes, onions, and ginger

- Saag Paneer 16**
Spinach with homemade cheese

- (GF) Channa Saag 15**
Spiced chickpeas with spinach

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)

- Onions & Chilis 3**

BREADS

- Naan 3.5**
Leavened bread

- Garlic Naan 4**
Bread with garlic and cilantro

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

- Keema Naan 6**
Bread stuffed with ground lamb

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

- Onion Kulcha 4**
Bread stuffed with spiced onions and fresh cilantro

DESSERTS

- (GF) Rice Pudding 8**

- (V) Coconut Chai Tea Ice Cream 8**
Sheel's Favorite – Ice Cream made by Fat Cat Creamery

- Tres Leche 12**

WINES

REDS

- Septima Malbec** Argentina 12 (glass) 40 (bottle)
Elouan Pinot Noir Oregon 12 (glass) 40 (bottle)
Lange Twins Cabernet California 12 (glass) 40 (bottle)
Inkblot Cabernet Franc California 45 (bottle)
Archery Summit Pinot Noir Willamette Valley 55 (bottle)
Willamette Valley Founders' Reserve Pinot Noir Oregon 42 (bottle)
Château Lalande Saint-Julien, France 45 (bottle)
Simone Capecci "Qvinta Regio" Montepulciano Italy 48 (bottle)
Château Fourcas Dupré Listrac-Médoc, France 48 (bottle)
Auros Cabernet Napa Valley 48 (bottle)

WHITES

- La Villa Pinot Grigio** Italy 12 (glass) 40 (bottle)
Malene Rosé Central Coast 12 (glass) 40 (bottle)
Peter Yealands Sauvignon Blanc Marlborough 12 (glass) 40 (bottle)
Chamisal Vineyards Stainless Chardonnay Central Coast 12 (glass) 40 (bottle)
Whitehaven Sauvignon Blanc New Zealand 40 (bottle)
Stags Leap Viognier Napa Valley 42 (bottle)
Schloss Vollrads Riesling Germany 45 (bottle)
Hugel Gewürztraminer Alsace, France 48 (bottle)
Le Caprice de Clémentine Côtes de Provence, France 40 (bottle)
Claude Riffault Sancerre Les Boucauds France 42 (bottle)

CHAMPAGNES

- Moët Chandon** France 15 (glass, split 187ml)
Ruinart Brut Blanc de Blancs France 110 (bottle)
Da Luca Prosecco Italy 12 (glass, split 187ml)

BEERS

- St. Arnolds Art Car** Texas 5
Alamo Texas 5
Warsteiner Germany 6
Stiegl Radler (Grapefruit) Austria 6
Duvel Belgium 7
Kronenbourg France 6
Leffe Belgium 6
Bitburger Germany 6
Stella Artois Belgium 6

COCKTAILS

- Texas Mule** 12
Tito's Vodka, fresh lime juice,
and ginger beer
Elder Collins 12
Tanqueray Gin, fresh grapefruit juice,
and St-Germain
Bulleit Old Fashioned 12
Angostura Bitters, Luxardo cherries,
and an orange wheel
Dark & Stormy 12
Goslings Dark Rum with
Goya ginger beer

NON-ALCOHOLIC

- Pellegrino** 3.5 (500ml)
Topo Chico 3
Coke 3
Mexican Coke Mexico 3.5
Diet Coke 3
7Up 3
Lemonata 3
Fever Tree Ginger Beer 3.5
Mango Lassi 4
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