

APPETIZERS

- Vegetable Samosa 7**
Crisp Indian style empanadas stuffed with spiced potatoes, peas, and herbs
- Turkey Samosa 8**
Indian style empanadas stuffed with spiced ground turkey
- Surya Special (Samosa Chaat) 15**
Vegetable samosa topped with chickpeas & yogurt

- Cauliflower Fritters 8**
Cauliflower coated with a spiced beer batter & spot fried
- (GF) Chicken Wings Tandoori 15**
Jumbo chicken wings with spicy marinade cooked in our tandoor oven
- (GF) Shrimp Chilli 18**
Asian inspired with Indian spices

- (GF) Chilli Chicken 16**
Asian inspired chicken with Indian spices
- 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) Chicken Vindaloo 16**
Chicken and potatoes cooked in a hot spicy sauce
- (GF) Mint Chicken 16**
Chicken cooked in a spicy mint and cilantro sauce
- (GF) Chicken Mangalorean 16**
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies
- (GF, nuts) Chicken Korma 16**
Boneless chicken cooked in a mild cashew cream 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, nuts) Lamb Korma 22**
Lamb in a mild cashew cream sauce reduction
- (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) Mattar Paneer 15**
Homemade cheese and peas in spiced gravy
- (GF, V) Daal 14**
Lentils delicately spiced with tomatoes, onions, and ginger
- (GF, V) Aloo Gobi 16**
Cauliflower and potatoes sauteed with herbs and spices
- (V) Bhindi MP**
Spiced okra (seasonal)
- Saag Paneer 16**
Spinach with homemade cheese
- (GF, V) Bharta 16**
Baked eggplant with onions, tomatoes, and spices
- (GF) Malai Kofta 16**
Cheese and potato dumplings seasoned with cumin, serrano peppers, and cilantro, prepared in a cashew/almond cream sauce
- (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**
Leavened bread
- Garlic Naan 3.5**
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
- Aloo Naan 5**
Bread stuffed with spiced potatoes and peas
- Onion Kulcha 4**
Bread stuffed with spiced onions and fresh cilantro
- Tandoori Roti 4**
Whole wheat bread