

## APPETIZERS

**Vegetable Samosa 8**  
Crisp Indian style empanadas stuffed with spiced potatoes, peas, and herbs

**Turkey Samosa 10**  
Indian style empanadas stuffed with spiced ground turkey

**Surya Special (Samosa Chaat) 16**  
Vegetable samosa topped with chickpeas & yogurt

**Cauliflower Fritters 12**  
Cauliflower coated with a spiced beer batter & spot fried

**(GF) Chicken Wings Tandoori 16**  
Jumbo chicken wings with spicy marinade cooked in our tandoor oven

**(GF) Chilli Chicken 17**  
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 46**  
Rack of New Zealand lamb marinated in rosemary, ginger, and spices

**(GF) Chicken Tikka Kabab 17**  
Boneless chicken cubes marinated in spices (white meat only)

**(GF) Tandoori Chilean Sea Bass 48**  
Chilean sea bass marinated in spices and cooked in our tandoor

### SEAFOOD DELICACIES

**(GF) Prawn Mangalorean 27**  
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies

**(GF) Prawn Vindaloo 27**  
Prawn cooked in a hot spicy sauce

**(GF) Prawn Bhuna 27**  
Prawns cooked in a tomato, lemon zest base

### CHICKEN & LAMB

**(GF) Chicken Tikka Masala 17**  
Chicken tikka cooked in a mild tomato butter sauce

**(GF, nuts) Chicken Korma 17**  
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 17**  
Chicken and potatoes cooked in a hot spicy sauce

**(GF) Chicken Saag 17**  
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 17**  
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 17**  
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

**(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) Mattar Paneer 16**  
Homemade cheese and peas in spiced gravy

**Saag Paneer 16**  
Spinach with homemade cheese

**(GF) Channa Saag 16**  
Spiced chickpeas with spinach

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

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

## SIDES

**Raita 4**  
Mildly spiced yogurt with cucumber

**Mango Chutney 4**  
Sweet spiced mango

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

**Onions & Chilis 3**

**Naan 3**  
Leavened bread

**Garlic Naan 3.5**  
Bread with garlic and cilantro

**Cheese Naan (Terry's Naan) 7**  
Bread stuffed with smoked buffalo mozzarella, basil, and seasonings

**Keema Naan 7**  
Bread stuffed with ground lamb

**Keema Cheese Naan 9**  
Bread stuffed with ground lamb and smoked mozzarella

## BREADS

**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