



EMBER'S

— GRILLE HOUSE —

BOLD FLAVORS, UNIQUE CREATIONS

MENU

APPETIZERS

VEGETARIAN OPTIONS

LOADED FRIES

\$8.99

Crispy golden fries loaded with a burst of bold flavors. Topped with diced red onions, fiery green chillies, a sprinkle of vibrant chili powder, and drizzled with our signature garlic sauce. These fries bring the heat and zest of Jaffna straight to your plate—perfect for those who crave a spicy kick with every bite.

SAMOSAS

\$3.99

This dish includes two perfectly crafted samosas, each packed with a delicious filling of spiced potatoes and peas, encased in a crisp, golden pastry. Ideal for a light snack or as an appetizer, the pair comes with a side of tangy tamarind chutney, adding a delightful contrast of flavors. Each samosa is a savory treat that combines warmth, spice, and crunch in every bite.

SAMOSA CHAAT

\$6.99

Crumbled samosas served with spiced chickpeas, topped with tamarind and mint chutney, yogurt, diced onions, tomatoes, and crunchy sev. A vibrant mix of sweet, spicy, tangy, and crispy in every bite.

TANDOORI PANEER TIKKA

\$7.99

Tender cubes of paneer marinated in a blend of yogurt and spices, then grilled to perfection. Served with a side of mint chutney, this dish offers a smoky, flavorful bite with a hint of spice. A vegetarian delight that's rich in taste and tradition!

MALAI PANEER TIKKA

\$7.99

Creamy marinated paneer cubes, grilled to a velvety perfection, with a subtle blend of spices and rich flavor. Served with a side of mint chutney for a refreshing finish.

CHILLI PANEER

\$8.99

Crispy paneer cubes tossed in a tangy, spicy sauce with bell peppers, onions, and a touch of soy. A bold, flavorful dish with a perfect balance of heat and sweetness.



HONEY CHILI POTATO

\$9.99

Crispy potatoes coated in a sweet and spicy honey chili sauce, garnished with fresh herbs and a hint of sesame. A deliciously addictive combination of crunch, heat, and sweetness.

VEG SALT & PEPPER

\$6.99

A medley of crispy, lightly seasoned vegetables tossed with a blend of salt and pepper, offering a savory and satisfying crunch. Simple yet packed with flavor!

MALAI SOYA CHAAP TIKKA

\$9.99

Tender soya chaap marinated in a creamy, spiced yogurt mixture and grilled to perfection. This dish features a rich, indulgent flavor with a smoky char, offering a satisfying and flavorful vegetarian option.

TANDOORI SOYA CHAAP TIKKA

\$9.99

Marinated soya chaap pieces grilled in a tandoor oven, infused with a blend of aromatic spices. This dish features a smoky, charred flavor with a rich, spiced marinade, offering a delicious and satisfying vegetarian option.

CORN CRISPY TIKKA

\$6.99

Tender corn kernels coated in a crispy, spiced batter and grilled to perfection. Each bite is a delightful crunch with a burst of flavor.

HARIYALI PANEER TIKKA

\$7.99

Paneer cubes marinated in a vibrant green blend of herbs and spices, then grilled to perfection. Served with mint chutney, offering a fresh and aromatic flavor experience.

GOBI MANCHURIAN

\$8.99

Crispy cauliflower florets tossed in a tangy, spicy Manchurian sauce with bell peppers and onions. A deliciously bold and savory dish with a perfect mix of crunch and flavor.

CHOLE BHATURE

\$8.99

A classic North Indian dish featuring spicy chickpea curry (chole) served with deep-fried, fluffy bread (bhature). This hearty and flavorful meal combines the savory chickpeas with warm, crispy bhature for a satisfying and delicious experience.

APPETIZERS



NON-VEGETARIAN OPTIONS

TANDOORI CHICKEN TIKKA \$11.99

Marinated chicken pieces in a spiced yogurt blend, grilled to smoky perfection. Served with a side of mint chutney for a flavorful kick.

MALAI CHICKEN TIKKA \$11.99

Tender chicken marinated in a creamy, spiced yogurt mixture, then grilled to perfection. Each bite is rich and flavorful, complemented by a side of mint chutney.

CHICKEN 65 \$11.99

Crispy, spicy chicken bites marinated in a bold blend of spices, fried until golden brown. Tossed with curry leaves and green chilies for an extra kick of flavor.

CHILLI CHICKEN \$11.99

Tender chicken pieces stir-fried in a spicy, tangy sauce with bell peppers, onions, and a hint of soy. A bold and flavorful dish with a satisfying kick.

HARIYALI CHICKEN TIKKA \$11.99

Succulent chicken marinated in a vibrant blend of green herbs and spices, then grilled to perfection. Served with mint chutney for a fresh and flavorful experience.

TANDOORI CHICKEN \$11.99

Marinated in a rich blend of yogurt and spices, then grilled to smoky perfection. Each piece is juicy and full of bold flavors, served with a side of mint chutney.

FISH PAKORAS \$12.99

Tender fish fillets dipped in a spiced gram flour batter and deep-fried until crispy and golden. Served with a side of tangy tamarind chutney for a deliciously crispy and savory treat.

CHILLI FISH \$12.99

Crispy fish fillets stir-fried in a tangy, spicy sauce with bell peppers, onions, and a hint of soy. A flavorful and zesty dish with a satisfying crunch.

CHILLI SHRIMP \$13.99

Succulent shrimp stir-fried in a spicy, tangy sauce with bell peppers, onions, and a hint of soy. This dish offers a delightful blend of heat and flavor with a perfect crunch.

MUTTON PEPPER DRY \$14.99

Succulent mutton pieces cooked with a robust blend of black pepper, spices, and herbs. This dish features a rich, spicy flavor with a satisfying, dry texture.

CHICKEN PEPPER DRY \$12.99

Tender chicken pieces sautéed with a bold mix of black pepper, spices, and herbs. This dish offers a flavorful, spicy kick with a savory, dry finish.

MUTTON CHUKKA \$14.99

Flavorful mutton pieces slow-cooked with a blend of spices, herbs, and a touch of chili. This dish features a spicy, rich sauce and tender meat with a satisfying depth of flavor.

CHICKEN SUKKA \$13.99

Tender chicken pieces cooked with a blend of spices, herbs, and a hint of chili. This dish offers a rich, spicy flavor with a savory, dry finish.

DOSAS

VEGETARIAN OPTIONS

PLAIN DOSA \$6.99

A classic South Indian dish featuring a thin, crispy crepe made from fermented rice and lentil batter. Light, golden, and perfectly cooked, this dosa is a simple yet satisfying treat, served with a side of sambar and coconut chutney.

MASALA DOSA \$10.99

A crispy, golden dosa filled with a spiced potato mixture, offering a perfect blend of flavors and textures. Served with a side of sambar and coconut chutney, this South Indian classic is both comforting and flavorful.

GHEE KHARAM DOSA \$9.99

A crispy dosa generously brushed with fragrant ghee and filled with a spicy chutney. This flavorful South Indian delicacy is served with sambar and coconut chutney, offering a rich, aromatic experience with every bite.

ONION DOSA \$8.99

A crispy dosa topped with finely chopped onions, adding a savory crunch to each bite. Served with sambar and coconut chutney, this dosa offers a delightful blend of flavors and textures.

CHEESE DOSA \$11.99

A crispy dosa filled with melted cheese, creating a deliciously gooey and savory experience. Served with sambar and coconut chutney.

PANEER 65 DOSA \$11.99

A crispy dosa stuffed with spicy, crispy Paneer 65, offering a bold fusion of flavors and textures. Served with sambar and coconut chutney, this dish combines the classic dosa with the vibrant, spicy goodness of Paneer 65.

NON-VEGETARIAN OPTIONS

CHICKEN MASALA DOSA \$12.99

A crispy dosa filled with a savory, spiced chicken masala, offering a rich and flavorful twist on the classic. Served with sambar and coconut chutney, this dish combines the crispy texture of dosa with the hearty, spiced goodness of chicken masala.

CHICKEN 65 DOSA \$12.99

A crispy dosa filled with spicy Chicken 65, featuring tender, flavorful chicken coated in a zesty, bold sauce. Served with sambar and coconut chutney, this fusion dish blends the classic dosa with the exciting flavors of Chicken 65.

EGG MASALA DOSA \$10.99

A crispy dosa filled with a spiced egg masala, combining the richness of eggs with aromatic spices. Served with sambar and coconut chutney, this dish offers a satisfying blend of crispy and savory flavors.

BUTTER CHICKEN DOSA \$12.99

A crispy dosa generously filled with creamy, spiced butter chicken, blending the rich flavors of the classic curry with the crispy texture of dosa. Served with sambar and coconut chutney for a delightful fusion experience.



FUSION

NACHOS

\$12.99

Create your ultimate nacho experience with our customizable nachos! Choose from a variety of proteins and top with a selection of savory sauces for a delicious, personalized twist.

PROTEIN OPTIONS:

MUTTON

CHICKEN

SHRIMP

PANEER

SAUCE CHOICES:

BUTTER SAUCE

MASALA SAUCE

CHICKEN TIKKA

FRIES

REGULAR FRIES

\$4.99

Crispy, golden fries seasoned to perfection. A classic favorite that's always satisfying, served hot and ready for dipping or enjoying on their own.

POUTINES

BUTTER CHICKEN

\$9.99

A delectable twist on a classic favorite! Crispy fries smothered in rich, creamy butter chicken sauce, topped with tender chunks of chicken and a sprinkle of cheese curds. This indulgent dish combines the savory flavors of butter chicken with the comforting crunch of poutine.

CHICKEN TIKKA

\$9.99

Crispy fries drenched in a savory chicken tikka sauce, topped with tender pieces of grilled chicken tikka and melted cheese curds. This fusion dish blends the rich, spiced flavors of chicken tikka with the classic comfort of poutine.

MUTTON CURRY

\$9.99

Crispy fries layered with rich mutton curry, topped with tender pieces of mutton and melted cheese curds. This fusion dish brings together the bold, hearty flavors of mutton curry with the satisfying crunch of classic poutine.

CHICKEN CURRY

\$9.99

Crispy fries topped with a flavorful chicken curry, tender chicken pieces, and melted cheese curds. This fusion dish combines the warmth and spice of chicken curry with the classic comfort of poutine.

SHAI PANEER

\$8.99

Crispy fries topped with rich, creamy Shai Paneer sauce, tender paneer cubes, and melted cheese curds. This indulgent fusion dish blends the royal flavors of Shai Paneer with the classic comfort of poutine.

WINGS

TANDOORI WINGS

\$12.99

Juicy chicken wings marinated in a blend of yogurt and tandoori spices, then grilled to smoky perfection. Each wing is bursting with bold, aromatic flavors, offering a deliciously spiced kick.

SAUCES

HONEY GARLIC SAUCE

SUICIDE HOT

TERIYAKI BBQ

BACKYARD BBQ SAUCE

SWEET CHILI

PASTAS

\$13.99

PASTA

MACARONI NOODLES

PENNE

Create your own Indian fusion pasta

SAUCE

BUTTER SAUCE

MASALA SAUCE

CHICKEN TIKKA

PROTEINS

CHICKEN

PANEER

SHRIMP

OMELETTE

\$9.99

OPTIONS

DOUBLE EGG OMELETTE

BREAD OMELETTE

MASALA OMELETTE

CHICKEN POPCORN

\$9.99

Signature bite sized boneless chicken with special spices.

FRIED RICE

Flavorful, stir-fried rice cooked with a medley of vegetables and your choice of tender chicken or succulent shrimp. A satisfying dish that's full of savory goodness and customizable to your taste!

CHICKEN FRIED RICE

\$11.99

SHRIMP FRIED RICE

\$12.99

NOODLES

Delicious stir-fried noodles tossed with a mix of fresh vegetables and your choice of tender chicken or succulent shrimp. A flavorful and satisfying dish that can be tailored to your preference!

CHICKEN NOODLES

\$11.99

SHRIMP NOODLES

\$12.99

KIDS MENU

CURRY & RICE WITH SMALL NAAN BREAD

\$8.99

A kid-friendly meal featuring a small portion of any of our curries, served with fragrant rice and a small, soft naan bread. This tasty and satisfying meal is designed to offer a flavorful experience that's just the right size for younger appetites.

CHICKEN TENDERS & FRIES

\$8.99

Three crispy, golden-brown chicken tenders served with a side of golden fries and a selection of dipping sauces. Choose from classic options like ketchup and BBQ sauce, or try our Indian-inspired dips such as mint chutney, tamarind chutney, and spicy yogurt sauce for a unique twist.

MACARONI & CHEESE

\$8.99

A kid-friendly serving of creamy, cheesy macaroni pasta. This dish features tender pasta coated in a rich, gooey cheese sauce, providing a comforting and delicious meal that's just the right size for younger appetites.



CURRIES

VEGETARIAN OPTIONS

SHAHI PANEER **\$11.99**

A luxurious, creamy curry featuring tender paneer cubes simmered in a rich sauce of yogurt, cream, and aromatic spices. This royal dish offers a delightful blend of flavors and a velvety texture, perfect for a satisfying meal.

PANEER TIKKA MASALA **\$9.99**

Grilled paneer cubes simmered in a rich, spiced tomato-based curry sauce. This dish combines the smoky flavor of tandoori paneer with a creamy, flavorful masala sauce, offering a delicious and satisfying experience.

DAL MAKHANI **\$7.99**

A rich and creamy lentil dish slow-cooked with butter, cream, and aromatic spices. This classic North Indian favorite features a velvety texture and deep, savory flavors, making it a comforting and hearty choice.

CHANA MASALA **\$8.99**

Hearty chickpeas cooked in a flavorful tomato-based sauce with a blend of spices. This robust and satisfying dish is known for its rich taste and aromatic spices, perfect for pairing with rice or bread.

BHINDI MASALA **\$11.99**

Tender okra sautéed with onions, tomatoes, and a blend of spices. This flavorful dish offers a delightful combination of savory and spicy notes, with a satisfying texture and vibrant taste.

KADAI PANEER **\$11.99**

Cubes of paneer simmered in a tangy, yogurt-based curry sauce with a blend of spices. This dish combines the creamy richness of the sauce with the tender paneer for a comforting and flavorful experience.

SAAG PANEER **\$12.99**

Tender paneer cubes cooked in a spiced spinach sauce, offering a rich and creamy texture. This dish blends the earthy flavors of spinach with aromatic spices, creating a deliciously satisfying vegetarian option.

SOYA CHAAP MASALA **\$11.99**

Soya chaap pieces simmered in a rich, spiced gravy with a blend of aromatic herbs and spices. This flavorful dish combines the hearty texture of soya chaap with a savory, creamy sauce for a satisfying vegetarian meal.

KAJU CURRY **\$9.99**

A rich and creamy curry made with roasted cashews simmered in a spiced tomato and onion gravy. This dish offers a luxurious and mildly sweet flavor, perfect for those who enjoy a unique and indulgent vegetarian option.

ALOO MUTTER **\$9.99**

A comforting and flavorful curry made with tender potatoes (aloo) and green peas (mutter) simmered in a spiced tomato and onion gravy. This classic dish offers a hearty and satisfying vegetarian option.



NON-VEGETARIAN OPTIONS

BUTTER CHICKEN **\$11.99**

Tender chicken pieces simmered in a rich, creamy tomato-based sauce with a blend of aromatic spices. This classic dish is known for its velvety texture and comforting flavors, making it a beloved favorite.

CHICKEN TIKKA MASALA **\$12.99**

Grilled chicken tikka pieces simmered in a rich, spiced tomato cream sauce. This dish combines the smoky, charred flavors of tandoori chicken with a creamy, flavorful masala sauce for a satisfying and delicious experience.

CHICKEN CURRY **\$12.99**

Tender chicken pieces cooked in a fragrant, spiced curry sauce with a blend of aromatic spices and herbs. This hearty dish offers a comforting and flavorful experience, perfect for pairing with rice or bread.

LAMB ROGAN JOSH **\$13.99**

Succulent lamb pieces simmered in a rich, aromatic curry sauce made with a blend of spices, yogurt, and tomatoes. This classic Kashmiri dish features deep, flavorful notes and a tender, melt-in-your-mouth texture.

SHRIMP MASALA **\$14.99**

Succulent shrimp cooked in a flavorful, spiced tomato-based sauce with a blend of aromatic spices. This dish combines the tender texture of shrimp with a rich, savory masala sauce for a delicious and satisfying meal.

EGG CURRY **\$10.99**

Hard-boiled eggs simmered in a rich, spiced tomato-based gravy with a blend of aromatic herbs and spices. This comforting dish offers a hearty and flavorful experience, perfect for pairing with rice or bread.

KADAI CHICKEN **\$11.99**

Tender chicken pieces cooked in a tangy, yogurt-based curry sauce with a blend of spices. This dish combines the creamy, slightly sour flavors of Kadhi with the savory goodness of chicken for a unique and satisfying meal.

ANGARA CHICKEN CURRY **\$11.99**

Spicy chicken pieces simmered in a robust, smoky curry sauce with a blend of aromatic spices. This dish features a fiery kick and deep, rich flavors, delivering a bold and satisfying culinary experience.

FISH TIKKA MASALA **\$14.99**

Tender pieces of grilled fish simmered in a creamy, spiced tomato sauce. This dish combines the smoky flavors of tandoori fish with a rich, flavorful masala sauce for a delicious and unique twist on the classic.

ANGARA GOAT CURRY **\$14.99**

Tender goat meat slow-cooked in a fiery, smoky curry sauce with a blend of robust spices. This dish offers a deep, rich flavor with a spicy kick, delivering a hearty and flavorful experience.

MUGHLAI CHICKEN **\$12.99**

North Indian recipe with scrambled egg, chicken, and Indian spices.



BIRYANI / RICE

BIRYANI

VEGETARIAN OPTIONS

SHAHI PANEER BIRYANI \$11.99

Fragrant basmati rice layered with creamy Shahi Paneer, cooked with aromatic spices, saffron, and herbs. This royal biryani features tender paneer and a rich, flavorful sauce, offering a luxurious and satisfying meal.

CHILI PANEER BIRYANI \$11.99

A vibrant mix of fragrant basmati rice and spicy chili paneer, infused with aromatic spices and herbs. This flavorful biryani combines the zesty kick of chili paneer with the rich, aromatic rice for a bold and satisfying dish.

PANEER BIRYANI \$11.99

Fragrant basmati rice layered with marinated paneer, cooked slowly with aromatic spices, saffron, and herbs. This flavorful biryani offers tender paneer and a rich, aromatic blend, delivering a hearty and satisfying experience.

SOYA MASALA BIRYANI \$10.99

Fragrant basmati rice layered with spiced soya chunks, cooked with a blend of aromatic spices and herbs. This hearty biryani combines the savory flavor of soya masala with the rich, aromatic rice for a satisfying and flavorful dish.

VEGGIE BIRYANI \$9.99

Fragrant basmati rice cooked with a medley of fresh vegetables and a blend of aromatic spices and herbs. This colorful biryani offers a delightful mix of flavors and textures, providing a satisfying and flavorful vegetarian option.

RICE

PLAIN RICE \$3.99

Steamed basmati rice cooked to fluffy perfection. A simple, classic side that complements any dish, offering a neutral base with a light, delicate texture.

GHEE RICE \$4.99

Fragrant basmati rice cooked with aromatic ghee, infused with subtle spices and herbs. This rich and flavorful rice dish has a buttery, aromatic quality that pairs beautifully with a variety of curries and side dishes.

JEERA RICE \$4.99

Fragrant basmati rice cooked with cumin seeds and a touch of spices. This simple yet flavorful rice dish offers a warm, earthy aroma and a light, savory taste that pairs perfectly with a variety of curries and dishes.

MUSHROOM RICE \$5.99

Fragrant basmati rice cooked with tender, sautéed mushrooms and subtle spices. This dish offers an earthy, savory flavor, making it a simple yet satisfying vegetarian option.

CURD RICE \$5.99

A comforting South Indian dish featuring cooled, steamed rice mixed with creamy yogurt and tempered with mustard seeds, curry leaves, and spices. This soothing and refreshing dish is perfect for a light meal or as a cooling accompaniment to spicy curries.

SAMBAR RICE \$5.99

A hearty and flavorful dish made with steamed rice mixed with sambar, a spiced lentil and vegetable stew. This South Indian classic offers a comforting blend of tangy, spicy, and savory flavors, perfect for a satisfying meal.

NON-VEGETARIAN OPTIONS

EMBER'S BIRYANI \$10.99

Fragrant basmati rice layered with tender, marinated chicken, slow-cooked with aromatic spices, saffron, and herbs. This richly flavored biryani combines the savory depth of spiced chicken with the aromatic rice for a luxurious and satisfying meal.

CHICKEN 65 BIRYANI \$10.99

Fragrant basmati rice layered with spicy Chicken 65, slow-cooked with aromatic spices and herbs. This flavorful biryani combines the zesty kick of Chicken 65 with the rich, aromatic rice for a bold and satisfying dish.

LAMB BIRYANI \$13.99

Fragrant basmati rice layered with tender, marinated lamb, slow-cooked with aromatic spices, saffron, and herbs. This luxurious biryani features succulent lamb and a rich, flavorful blend, delivering a deeply satisfying meal.

SHRIMP FRY BIRYANI \$13.99

Fragrant basmati rice layered with crispy, spiced shrimp, slow-cooked with aromatic spices and herbs. This flavorful biryani combines the savory crunch of shrimp fry with the rich, aromatic rice for a delicious and satisfying dish.

CHICKEN FRY BIRYANI \$10.99

Fragrant basmati rice layered with crispy, spiced chicken fry, slow-cooked with aromatic spices and herbs. This flavorful biryani combines the crunchy, savory notes of chicken fry with the rich, aromatic rice for a satisfying and delicious meal.

LAMB FRY BIRYANI \$13.99

Fragrant basmati rice layered with crispy, spiced lamb fry, slow-cooked with aromatic spices and herbs. This hearty biryani blends the bold flavors of lamb fry with the rich, aromatic rice for a deeply satisfying and flavorful dish.

BUTTER CHICKEN BIRYANI \$10.99

Fragrant basmati rice layered with creamy butter chicken, slow-cooked with aromatic spices and herbs. This rich biryani features tender chicken in a luscious, spiced sauce, combined with the aromatic rice for an indulgent and satisfying meal.

EGG BIRYANI \$9.99

Fragrant basmati rice layered with spiced, hard-boiled eggs, slow-cooked with aromatic spices and herbs. This flavorful biryani combines the savory richness of the eggs with the aromatic rice for a satisfying and delicious dish.

FISH FRY BIRYANI \$13.99

Fragrant basmati rice layered with crispy, spiced fish fry, slow-cooked with aromatic spices and herbs. This flavorful biryani combines the crunchy, savory notes of fish fry with the rich, aromatic rice for a satisfying and unique dish.

MUGHLAI CHICKEN BIRYANI \$10.99

A royal biryani featuring fragrant basmati rice layered with tender, marinated chicken and slow-cooked with rich, aromatic Mughlai spices, saffron, and fried onions. This dish offers a luxurious, deeply flavorful experience, perfect for those seeking an indulgent and satisfying meal.

GONGURA CHICKEN BIRYANI \$11.99

A unique and tangy biryani made with tender chicken marinated in Gongura (sorrel) leaves, layered with fragrant basmati rice, and cooked with aromatic spices. This dish combines the rich flavors of biryani with the distinctive sour notes of Gongura, creating a flavorful and satisfying meal.

GONGURA MUTTON BIRYANI \$12.99

A flavorful and tangy biryani featuring tender mutton marinated in Gongura (sorrel) leaves, layered with fragrant basmati rice, and cooked with aromatic spices. This dish blends the rich, hearty taste of mutton with the unique, sour notes of Gongura, offering a distinctive and satisfying meal.

DRINKS

MANGO LASSI **\$3.99**

A refreshing, creamy yogurt-based drink blended with ripe mangoes and a hint of cardamom. This sweet and tangy lassi is perfect for cooling down and adding a fruity touch to your meal.

LASSI **\$2.99**

A traditional yogurt-based drink, available in a variety of flavors. Choose from classic sweet, tangy, or flavored options like mango, rose, or mint. This refreshing and creamy beverage is perfect for complementing spicy dishes and soothing your palate.

BUTTER MILK **\$2.49**

A refreshing, tangy drink made from fermented yogurt and seasoned with spices. This traditional beverage is light and cooling, perfect for balancing spicy foods and aiding digestion.

LEMONADE **\$1.99**

A classic, refreshing drink made with freshly squeezed lemons, sugar, and water. This tangy and sweet beverage is perfect for quenching your thirst and adding a burst of citrus flavor to your meal.

SODA POP **\$1.50**

Pepsi, Coke, Ginger Ale, Sprite & Orange Crush™

SIDES

ONION SALAD **\$2.99**

A crisp and refreshing salad featuring thinly sliced onions, often garnished with fresh cilantro, lemon juice, and a sprinkle of spices. This simple and tangy salad adds a burst of flavor and crunch to your meal.

EXTRA BIRYANI RICE **\$5.99**

EXTRA RAITA **\$0.99**

SPECIALS

TRAYS

ALL BIRYANI'S AVAILABLE IN SIZES

SMALL	\$45
MEDIUM	\$75
LARGE	\$100

ALL STARTERS AVAILABLE IN SIZES

SMALL	\$40
MEDIUM	\$70
LARGE	\$90



BREADS

PLAIN NAAN **\$2.99**

Soft and fluffy flatbread baked in a tandoor oven, with a slightly crisp exterior. This classic naan is perfect for scooping up curries and gravies, offering a warm and comforting accompaniment to any meal.

BUTTER NAAN **\$3.49**

Soft, fluffy flatbread brushed with rich, melted butter and baked in a tandoor oven. This classic naan has a slightly crisp exterior and a buttery, indulgent flavor, perfect for pairing with your favorite curries and dishes.

GARLIC NAAN **\$3.49**

Soft, fluffy flatbread topped with minced garlic and herbs, baked to perfection in a tandoor oven. This flavorful naan offers a savory, aromatic touch with a hint of garlic, making it an excellent accompaniment to curries and other dishes.

CHILLI NAAN **\$3.49**

Soft, fluffy flatbread baked with a blend of spicy chili flakes and herbs. This naan adds a flavorful kick with its subtle heat and aromatic spices, making it a zesty accompaniment to curries and dishes.

PLAIN ROTI **\$2.99**

Soft, unleavened flatbread cooked on a griddle. This classic roti is light and versatile, perfect for pairing with curries, vegetables, and dals, providing a simple yet essential accompaniment to any meal.

BUTTER ROTI **\$3.49**

Soft, unleavened flatbread brushed with melted butter after cooking. This roti has a rich, buttery flavor and a tender texture, making it a delicious addition to any meal and ideal for pairing with curries and vegetables.

BULLET NAAN **\$3.49**

A fiery twist on traditional naan, infused with chopped green chilies and a blend of spices. This naan packs a spicy punch, making it a bold and flavorful accompaniment to your meal.

CHAPATHI NAAN **\$3.49**

A unique blend of two classics, this naan combines the softness of naan with the wholesome texture of chapathi. It's a versatile and light flatbread, perfect for scooping up curries and gravies.

DESSERTS

CHEESECAKE **\$4.99**

Indulge in our rotating cheesecake special, featuring a unique flavor crafted with seasonal ingredients. Each month, enjoy a new and delightful variation of this classic dessert, offering a fresh twist on creamy, decadent cheesecake.

GURAM JULAM WITH VANILLA ICE CREAM **\$4.99**

A traditional sweet treat featuring tender, spiced dough balls soaked in a fragrant syrup, served warm with a scoop of creamy vanilla ice cream. This dessert combines the comforting flavors of Guram Julam with the cool, smooth indulgence of vanilla ice cream.

GULAB JUMAN **\$3.49**

Two tender, spiced dough balls soaked in fragrant, sugary syrup. This traditional dessert provides a warm, sweet, and aromatic experience, perfect for a satisfying treat.

2-BITE BROWNIE FUDGE MIX **\$4.99**

A decadent trio featuring rich brownie bites, gooey caramel, and a scoop of creamy ice cream. This indulgent dessert offers a delightful combination of textures and flavors in a perfect two-bite treat.

RASMALAI **\$3.99**

Delicate paneer dumplings soaked in saffron-infused milk, garnished with pistachios and almonds.