Spice Rack

Indian Fusion

Appetizers

Aloo Tikki Chaat V GF — 13.95
Stuffed potato patties, pan-fried and served with chana, yogurt and chutney

Chicken 65 DF 🌶 — 13.95
Spicy chicken morsels sauteed with curry leaves and mustard seeds

Chili Chicken Dry DF 🌶 — 13.95
Chicken morsels tossed with chili, garlic and cilantro

Black Pepper Chicken Dry DF 🌶 — 13.95
Chicken morsels tossed with crushed peppercorns and scallions

Black Pepper Fish Dry DF 🌶 — 17.95
Tilapia fish fillet tossed with crushed peppercorns and scallions

Chili Fish Dry DF 🌶 — 17.95
Tilapia fish fillet sauteed with fresh chilies and onions in light soy sauce

★ **Chili Paneer Dry** V J — 11.95
Cottage cheese cubes tossed with chili, garlic and cilantro

Masala Peanuts V DF — 8.95
Peanuts topped with cilantro, onion, tomatoes, lime juice and spices

★ **Crispy Chili Baby Corn** V DF J — 12.95
Corn fritters tossed in fresh ginger, garlic and chilies

Salt and Pepper Corn NEW V J — 13.95
Crispy fried sweet corn kernels (not baby corn) tossed in a hot wok with sauteed garlic, onions, bell peppers, salt and black pepper

Crispy Lotus V DF — 11.95
Crispy lotus stems stir fried with onions in honey sauce

Dahi Bhalla Papdi Chaat V — 12.95
Crisp flour and carom seed wafers with spongy lentil dumplings, sweet yogurt, mint and dry ginger chutney

French Fries V GF DF — 8.95
Crispy golden potato fries, lightly salted

Fusion Bhel V DF — 10.95
Crispy noodles tossed with Indian spices and chutneys for a tasty, tangy Indo-Chinese snack

Hara Bhara Kebab V GF — 13.95
Green vegetables, potatoes and Indian cottage cheese patties, delicately spiced, deep fried and served with chutneys

Kai Chi (Chicken Lollipops) DF 🌶 — 18.95
Tender chicken wings marinated with fresh herbs, chilies and garlic, wok fried

Kurkuri Bhindi V GF J — 12.95
Okra tossed with onion, lime and chaat masala

★ **Gobhi Manchurian Dry** V — 12.95
Deep fried cauliflower florets with onions in chili garlic sauce

Masala Papadam V DF — 6.95
Stone ground lentil cracker topped with cilantro, onion, tomatoes, lime juice and spices

Plain Pappadum V — 3.95
Roasted stone ground lentil cracker

Raita V — 5.95
Yogurt dip with cucumber, mint and roasted cumin

Veg Spring Roll V DF — 12.95
Golden fried crisp spring rolls served with sweet chili sauce

Steamed Momos DF — 11.95
Steamed minced vegetables or chicken in a wonton skin basket, served with garlic soy sauce

★ **Chili Fried Momos** — 13.95
Vegetable or chicken fried momos tossed with chili, garlic and cilantro

V Vegetarian GF Gluten free DF Dairy free 🌶 Spicy J Jain on request ★ Popular Please inform your server of any food allergies.

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APPETIZERS

Taipei Prawn DF 🌶 18.95
Jumbo shrimp with green and red peppers tossed in a sweet and spicy sauce

Roasted Chili Lamb 🌶 17.95
Crispy shredded lamb tossed with roasted chili paste, holy basil and bell peppers

Veg Manchurian Dry V 13.95
Indo Chinese fried vegetable dumplings tossed with spicy, sweet and tangy sauce

Vegetable Samosa V 10.95
Crispy turnovers with delicately spiced potatoes and green peas with fennel and sumac, served with mint and tamarind chutney

Palak Patta Chaat V GF J 14.95
Crispy fried spinach fritters topped with sweet tamarind chutney, spicy green sauce and beaten yogurt

Paani Puri (8 pcs) V 10.95
Semolina fried dough puffs stuffed with mildly spiced mashed potatoes and black chana, served with sweet and sour minted water

Assorted Pakoras NEW V 14.95
Crisp light fritters made with cauliflower, potatoes, onions and paneer, served with date-tamarind chutney

SOUPS & SALADS

Goat Cheese & Beet Salad V GF 10.95
Pistachio crusted goat cheese with roasted beets, spring mix, berries, nuts and sweet onion dressing

Green Cucumber Salad V GF DF 10.95
Diced tomatoes, onions and cucumber tossed with seasoning

Raw Papaya Salad DF 10.95
Crunchy strips of unripe green papaya with fresh chilies, garlic, roasted peanuts, long beans, tomatoes and palm sugar dressing

★ **Hot N Sour Soup** DF 7.95
A tangy Chinese soup with mushrooms and tofu, with a choice of chicken or vegetables

★ **Manchow Soup** DF 7.95
Garlic flavored soup with a choice of chicken or vegetables

Noodle Soup DF 7.95
A clear noodle soup with a choice of vegetable or chicken

Sweet Corn Soup DF 7.95
Homemade corn soup with a choice of chicken or vegetable

Lemon Coriander Soup V DF 7.95
A tangy soup made of herbs, vegetable stock, lemon and coriander

Tom Yum Soup (Veg) V DF 🌶 7.95
Thai style hot and sour soup with Thai chilies and lemongrass, with vegetables

Tom Yum Soup (Chicken) DF 🌶 7.95
Thai style hot and sour soup with Thai chilies and lemongrass, with chicken

Tom Yum Soup (Shrimp) DF 🌶 9.95
Thai style hot and sour soup with Thai chilies and lemongrass, with shrimp

Roasted Tomato Soup V 7.95
A rich, velvety soup of roasted tomatoes served with croutons

Fusion Bhel

Chili Fried Momos

Roasted Tomato Soup

Hot N Sour Soup

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TANDOORI

★ **Paneer Shashlik** V GF J 17.95
Cottage cheese with herbs, spices, bell peppers, onion and pineapple in a saffron yogurt marinade, glazed golden in the tandoor

Mewa Mawe ki Seekh NEW V J 17.95
A royal, melt-in-the-mouth mixture of rich nuts and aromatic spices shaped on skewers and roasted in the tandoor

Achari Soya Chaap V 18.95
Protein-rich vegetarian starter of soy nuggets marinated in a tangy, spicy pickle-flavored mix

Malai Soya Chaap NEW V J 18.95
Soya chaap marinated in a rich cream and cashew blend, roasted in the tandoor

★ **Chicken Tikka** GF 19.95
Chicken breast marinated in yogurt, ginger and garlic, flavored with toasted crushed fenugreek

Chicken Malai Tikka NEW GF 19.95
Boneless chicken thighs marinated in a rich cheese and yogurt blend, grilled to perfection in the tandoor

Afghani Chicken Seekh NEW 19.95
Minced chicken blended with aromatic spices and cheese, rolled on skewers and baked to perfection

Tandoori Chicken Wings NEW 19.95
Crispy chargrilled chicken wings marinated in a special house spice blend

★ **Tandoori Chicken** GF 20.95
Whole spring chicken marinated overnight in cultured yogurt and spices, char-broiled in the clay oven

Lamb Boti Kabab GF 21.95
Lamb chunks marinated in yogurt, green chili, garlic and papaya paste, barbecued on skewers over charcoal

Lamb Seekh Kabab GF 22.95
Burnt garlic infused minced Australian lamb skewer with onion and root spices

Lamb Chop (3 pcs) 29.95
Tender lamb with ginger, papaya, fresh mint, malt vinegar and peppercorns, with green mint chutney

Royal Salmon NEW 23.95
Fresh salmon fillets marinated in spiced yogurt and masterfully cooked in the tandoor

Ajwaini Tandoori Jhinga (6 pcs) GF 23.95
Char-grilled shrimp in a traditional tandoori marinade, enhanced with aromatic carom seeds (ajwain)

Tandoori Pomfret GF 23.95
Whole spicy pomfret marinated in yogurt, turmeric and garam masala, flavored with clove and coriander stem

Spice Rack Non Veg Platter 29.95
Chicken tikka, chicken malai tikka, tandoori chicken wings, lamb seekh kabab, afghani chicken seekh and lamb boti kabab

Spice Rack Veg Platter NEW V 23.95
Paneer tikka, hara bhara kebab, achari soya chaap and mewa mawa seekh

CHEF'S SPECIALS

Chana Bhatura V 21.95
Spiced Pindi style chickpeas served with bhatura (2 pcs)

Makki ki Roti & Saag V 21.95
Sarso ka saag of fresh mustard greens tempered with onions, tomatoes and home spices, served with makki ki roti (2 pcs)

Cooker Pulao (Veg/Chicken) 19.95/22.95
Basmati rice pressure-cooked with seasonal vegetables or chicken, herbs and Indian spices, served in the cooker at the table

★ **Chef's Special Cooker Chicken** 24.95
Tender chicken pressure-cooked with onions, tomatoes, ginger, garlic and robust homestyle spices

Chef's Special Cooker Goat 28.95
Bone-in goat slow pressure-cooked with onions, tomatoes, ginger, garlic and traditional Indian spices

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VEGETARIAN

All dishes on this page are vegetarian

Aloo Gobhi GF J — 15.95
Cauliflower and potatoes cooked with onions, ginger and garlic, seasoned with Indian herbs and spices

Awadhi Vegetable GF J — 17.95
Assorted creamy vegetables sweetened with raisins and cashew nuts

★ **Paneer Makhani** GF J — 17.95
A Punjabi cottage cheese dish in a creamy, buttery, smooth tomato gravy

Bhindi Masala GF J — 17.95
Stir fried okra, semi-dry Punjabi style, in sauteed onions, tomatoes and tangy spices

Pindi Chole GF — 16.95
Rawalpindi recipe of tender white chickpeas, ginger-garlic, homemade masala and dry pomegranate powder

Chili Paneer J — 17.95
Fresh paneer cubes stir fried in hot chili sauce

Dal Makhani GF — 17.95
Black lentils simmered overnight with onions, butter and tomatoes, finished with kasoori methi

★ **Shahi Dal Tadka** GF J — 14.95
Yellow lentils cooked in a traditional earthenware pot with rare herbs and spices

★ **Lucknawi Paneer** GF — 17.95
Paneer with red onions in an aromatic sauce with pomegranate seeds and tomato

Malai Kofta GF — 17.95
Cottage cheese and vegetable rounds in a rich cream and cashew sauce

Methi Malai Matar GF — 17.95
A creamy blend of chopped fenugreek leaves, baby spinach and green peas

Paneer Khurchan — 17.95
A North Indian semi-dry curry of paneer, onions, tomatoes and capsicum

Paneer Bhurjee GF — 19.95
Homemade cottage cheese scrambled and cooked with onion, tomatoes and mild spices

Kadhai Paneer — 17.95
Cottage cheese cooked with bell peppers and onions in a spiced tomato gravy with fresh ground kadhai masala

Sarso ka Saag NEW GF — 17.95
A winter specialty of fresh mustard leaves and seasonal greens, pureed and tempered with onions, tomatoes and home spices

Palak Paneer NEW GF — 17.95
Soft cottage cheese cubes gently folded into a smooth, spiced and velvety spinach puree

Shaam Savera GF — 17.95
Spinach dumplings stuffed with cottage cheese, served in a rich tomato based gravy

Vegetable Manchurian DF — 16.95
Minced vegetable dumplings simmered in ginger, garlic and soy sauce

Gobhi Manchurian Gravy — 16.95
Crispy cauliflower florets simmered in a tangy Indo Chinese Manchurian sauce with ginger, garlic and soy

Mapo Tofu NEW DF — 17.95
Made with traditional chili bean sauce and authentic Sichuan pepper oil

Sabz Do Piaza — 16.95
Mixed vegetables and onions in a medium spiced tomato sauce with coriander

Khoya Kaju — 20.95
Creamy khoya (reduced milk) and cashew nuts, slow-cooked with aromatic spices and a hint of sweetness

Paneer Chettinad — 17.95
Cottage cheese cooked with chettinad spices and tamarind

Bagara Baingan — 16.95
Hyderabadi style baby eggplants in a rich, tangy gravy of peanuts, sesame and coconut

Dal Makhani

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CHICKEN

★ **Butter Chicken** GF 19.95
Chicken tikka in pureed fresh tomatoes flavored with crushed fenugreek leaves

★ **Chicken Tikka Masala** 19.95
Baked chicken morsels cooked in an onion tomato based fenugreek sauce

Chicken Chettinad GF 19.95
Star anise marinated chicken in hot and tangy chettinad paste and coconut milk

Palak Chicken NEW GF 19.95
Tender chicken pieces in a creamy, vibrant spinach gravy infused with home-blended spices

Kadhai Chicken GF 18.95
Chicken with roasted ground spices, onion and tomato, kasoori methi, ginger julienne and bell peppers

Railway Chicken Curry 22.95
British era chicken on the bone, cooked in its own juices with a subtle, warm and spicy flavor

Malvani Chicken 19.95
Konkan coast style chicken in a Malvani masala of roasted coconut, red chilies and aromatic spices

Chicken Manchurian DF 18.95
Stir fried chicken morsels in Manchurian sauce

Chili Chicken DF 18.95
Indo Chinese specialty: marinated chicken, wok tossed in a fiery spicy chili sauce

Schezwan Chicken DF 18.95
Schezwan oil scented chicken with bell peppers, onions and bamboo shoots

LAMB & GOAT

Saag Gosht (Lamb) NEW 21.95
Finely chopped garden-fresh spinach cooked with lamb in an authentic Indian herb sauce

Rajasthani Lal Maas GF 22.95
A traditional dish from the pink city of Jaipur: lamb braised with onion, garlic and Mathania chilies

Kadhai Goat GF 23.95
Tender bone-in goat cooked with bell pepper and onion, tossed with fresh herbs and spices

★ **Handi Goat Masala** 23.95
Succulent bone-in baby goat cooked in onion tomato sauce with garlic and ginger

★ **Goat Sukha** GF 25.95
Tender baby goat cooked on a slow flame with coarse coconut and curry leaf

Nali Nihari 26.95
Nawabi Lucknowi style slow-cooked, saffron-flavored goat shank and marrow bone stew

Chicken Tikka Masala

Nali Nihari

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SEAFOOD

Bengali Fish Curry GF 24.95
A delightful dish of pomfret fish cooked with potato and a variety of spices

Goan Fish Curry 23.95
Fresh tilapia simmered in a flavorful coconut gravy, spiced with red chilies, turmeric and tangy tamarind

Bharwan Pomfret 28.95
Tandoori grilled pomfret stuffed with bay shrimp, chili toddy vinegar and quinoa, topped with chef's special sauce

Prawn Hara Pyaaz NEW 24.95
Juicy prawns in a flavorful curry infused with fresh green onions, tomatoes and a special spice blend

Chili Shrimp DF 23.95
Shrimp wok tossed with fresh chilies, garlic, onions and bell peppers in a light soy chili sauce

★ **Salmon Masaledar** 23.95
Seasoned salmon cooked in the tandoor, then tossed with mustard seeds and curry leaves in a flavorful onion tomato sauce

BREADS

All breads are vegetarian

Naan 4.95
Leavened baked bread, served plain or with butter

Roti 4.95
Unleavened wheat flour bread cooked in the clay oven

Chapati (2 pcs) 4.95
A flat, unleavened, disk-shaped bread of Northern India, made of wheat flour, water and salt

★ **Garlic Naan** 5.95
Garlic flavored naan bread served with butter

Chili Garlic Naan 5.95
Leavened bread topped with chopped garlic, green chilies and cilantro, brushed with butter

Jalapeno Naan 5.95
Leavened baked bread topped with jalapeno chili

Makki ki Roti NEW 5.95
Traditional North Indian flatbread of wholesome maize flour, best enjoyed warm

Onion Kulcha 5.95
An oven baked bread stuffed with a tasty onion and cilantro mixture

Bullet Naan 5.95
An oven baked spicy bread stuffed with red chili pepper, cilantro and onion

Lachedar Paratha 5.95
Layered whole wheat flatbread flavored with butter

Poori (2 pcs) 5.95
A fluffy deep fried Indian bread prepared from wheat flour

Assorted Cheese Naan 6.95
Naan filled with paneer, American cheese, cumin and cheddar cheese

Bhatura (2 pcs) 6.95
A fluffy deep-fried Indian bread prepared from all-purpose flour

Roomali Roti 7.95
The famous handkerchief bread, cooked on a dome shaped griddle

Aloo Pyaz ka Paratha NEW 8.95
Golden-brown whole wheat flatbread stuffed with a spiced, savory potato and onion mixture

Bhatura

Garlic Naan

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RICE & NOODLES

Steamed Rice V GF 5.95
Freshly boiled pure Himalayan basmati rice

★ **Dum Biryani (Veg/Chicken/Goat/Lamb)** 16.95/18.95/20.95/20.95
Aged basmati rice cooked dum style with veggies and your choice of meat, garnished with crispy onions (crispy onions contain gluten)

Spice Rack Fried Rice (Veg/Chicken) DF J 13.95/14.95
Fried rice with onions, peas, carrots and spring onions

Chili Garlic Fried Rice (Veg/Chicken) DF 🌶 14.95/15.95
Basmati rice tossed in garlic and chili pepper flakes, with your choice of meat or vegetable

Schezwan Fried Rice (Veg/Chicken) DF 🌶 14.95/15.95
Spicy fried rice sauteed with chilies and schezwan sauce

Manchurian Fried Rice V 16.95
Wok tossed rice with vegetable Manchurian dumplings, onions and chili garlic sauce

Triple Schezwan Fried Rice (Veg/Chicken) DF 🌶 18.95/19.95
Fried rice and noodles cooked with cabbage, sprouts, scallions, onions, peppers and schezwan sauce

★ **Hakka Noodles (Veg/Chicken)** DF J 14.95/15.95
Wok seared noodles tossed in savory soy sauce and fresh vegetables

Chili Garlic Noodles (Veg/Chicken) 🌶 14.95/15.95
Wok tossed noodles with garlic, chili flakes, scallions and fresh vegetables

Schezwan Noodles (Veg/Chicken) DF 🌶 14.95/15.95
Spicy wheat noodles with sauteed veggies and schezwan sauce

Thai Chili Basil Noodles (Veg/Chicken) DF 🌶 14.95/15.95
Wok tossed noodles with chili, garlic, mixed vegetables and holy basil

Pad Thai Noodles (Veg/Chicken) DF 15.95/16.95
Thai rice stick noodles with sweet tamarind sauce, bean sprouts, crushed peppers and scallions

American Chopsuey (Veg/Chicken) J 15.95/16.95
Crispy noodles with vegetables or chicken in a tangy sauce

DESSERTS

Gulab Jamun V 9.95
Soft milk dumplings soaked in rose and honey syrup

Gulab Jamun with Rabri V 12.95
Warm gulab jamun served with thickened, cardamom flavored sweet milk

Rasmalai V 10.95
Sweet milk patties dipped in cardamom flavored milk with pistachio

★ **Moong Dal Halwa** V 10.95
A rich, creamy, pudding-like dessert made with split yellow moong dal

Gajar Halwa V GF 10.95
Slow-cooked grated carrot pudding with milk, ghee and cardamom

Chocolate Cigar 10.95
Crispy roll with dark and white chocolate and nuts, served hot with vanilla ice cream

FBI V 10.95
Fried banana with your choice of ice cream

Chocolate Cigar

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DESSERTS

All ice creams and kulfi are vegetarian

★ **Malai Kulfi** 11.95
Cardamom flavored Indian specialty ice cream topped with rabri syrup

Badshahi Falooda 12.95
Falooda ice cream topped with vermicelli, tukmaria, rabri and rose syrup

★ **Brownie & Vanilla Ice-Cream** 12.95
Warm chocolate brownie served with a scoop of vanilla ice cream

Cassata Ice-Cream 12.95
Multi layered ice cream with sponge cake

Mango Ice-Cream 8.95
Creamy mango ice cream

Tutti Frutti Ice-Cream 8.95
Vanilla ice cream with colorful candied fruit

Vanilla Ice-Cream 8.95
Classic creamy vanilla ice cream

Chocolate Ice-Cream 8.95
Rich chocolate ice cream

Pistachio Ice-Cream 8.95
Creamy pistachio ice cream

BEVERAGES

★ **Fresh Lime Soda** DF 6.95
A refreshing sweet and salty lime soda

Thai Iced Tea 6.95
Thai blend of tea with heavy cream and simple syrup

★ **Lassi Yogurt Smoothie** 9.95
Chilled, churned yogurt drink, sweet or salted

Rose Milk 8.95
Chilled milk infused with rose syrup, with a delicate floral aroma and a lightly sweet taste

★ **Lahori Jeera** DF 9.95
A sparkling non-alcoholic drink with bold cumin, tangy citrus and Indian spices

Asian Jungle Juice DF 9.95
A jungle blend of orange juice, ginger and banana

Spice Rack Delight 11.95
Combination of strawberry, banana, ice cream and milk

Date Delight 11.95
Milk, dates, almonds, strawberries and coconut for a smooth, indulgent finish

Virgin Mojito DF 8.95
Fresh mint, lime juice, sugar and soda, served chilled over ice

Virgin Pina Colada 8.95
Pineapple juice and coconut cream blended with ice

Virgin Strawberry Daiquiri DF 8.95
Strawberries and lime blended with ice

Shirley Temple DF 7.95
Lemon-lime soda with grenadine and a cherry

Milkshakes 10.95
Vanilla, Tutti Frutti, Mango, Pistachio or Chocolate

Sparkling Water 4.95
Chilled sparkling water

Bottled Water 3.95
Natural spring water, 16.9-ounce bottle

Soda 3.95
Coke, Diet Coke, Sprite, Fanta or Ginger Ale

Date Delight

Rose Milk

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