

**SHARABLE STARTERS**

- 1) Vegetable Samosa (2 pcs) V\*; VEG\*** 2.99  
Crisp triangles filled with lightly spiced potatoes, green peas and cumin seeds
- 2) Vegetable Spring Rolls (5 pcs) V; VEG** 4.99  
Crisp spring rolls stuffed with vegetables
- 3) Vegetable Pakora (8 pcs) V; VEG; GF** 4.99  
Fresh vegetables fried in chick pea batter
- 4) Paneer Pakora (6 pcs) VEG; GF** 4.99  
Pieces of paneer fried in chick pea batter
- 5) Gobhi Manchurian V; VEG** 6.99  
Cauliflower dumplings in Indo-Chinese sauce
- 6) Pakora Manchurian V; VEG; GF** 6.99  
Vegetable Pakora dumplings in Indo-Chinese sauce
- 7) Chili Paneer VEG** 7.99  
Paneer fried and tossed in spicy garlic sauce
- 8) Masala Chicken Wings (6 pcs)** 4.99  
Chicken wings seasoned with Indian spices
- 9) Chili Chicken Wings (6 pcs)** 6.99  
Chicken wings fried and tossed in spicy garlic sauce
- 10) Masala Fish Fry (6 pcs) GF** 4.99  
Deep fried fish seasoned with Indian spices
- 11) Chicken 65 (8 pcs) GF** 4.99  
Deep fried spicy chicken
- 12) Chicken Pakora (8 pcs) GF** 4.99  
Chicken fried in chick pea batter
- 13) Chili Chicken** 6.99  
Chicken fried and tossed in spicy hot garlic sauce
- 14) Indian Style French Fries V; VEG; GF\*** 1.99

**TANDOORI SPECIAL DISHES (Tandoor = Clay Oven)**

- 15) Tandoori Chicken (8 pcs) GF** 10.99  
Chicken marinated in yogurt, fresh spices and lemon juice, and grilled in the Tandoor
- 16) Bistro Chicken Tikka Kabab (10 pcs) GF** 10.99  
Tender boneless chicken breast flavored with spices and grilled in the Tandoor
- 17) Grilled Fish (10 pcs) GF** 10.99  
Fish marinated in yogurt with fresh spices and lemon juice grilled in the Tandoor
- 18) Lamb Seekh Kabab (10 pcs) GF** 11.99  
Tandoor roasted finger rolls of ground lamb spiced with ginger
- 19) Paneer Tikka Kabab (10 pcs) Veg; GF** 10.99  
Paneer, capsicum, onions and tomatoes marinated in yogurt based curry and roasted in the tandoor
- BISTRO CHAAT**
- 20) Samosa Chaat V (order w/o yogurt); VEG** 6.99  
Two crumbled vegetable Samosa topped with curried chick peas, onions, tomatoes and chutneys
- 21) Aloo Tikki Chaat V (order w/o yogurt); VEG; GF** 6.99  
Two potato cutlets topped with curried chick peas, onions, tomatoes and chutneys
- RICE**
- 22) Vegetable Biryani V (order w/o paneer); VEG; GF** 9.99  
Flavored basmati rice with vegetables and nuts
- 23) Chicken Biryani GF** 10.99  
Flavored basmati rice with tender chicken & nuts
- 24) Goat Biryani GF** 10.99  
Flavored basmati rice with tender goat & nuts
- 25) Lamb Biryani GF** 10.99  
Flavored basmati rice with tender lamb & nuts
- 26) Bistro Special Biryani GF** 10.99  
Flavored basmati rice with tender goat, lamb, chicken, vegetables and nuts
- 27) Indian Style Fried Rice V; GF** 9.99  
Fried rice tossed with mixed vegetables and cashews (add chicken)
- 10.99**

**BREAD**

- 28) Bistro Naan** 1.99  
Plain unleavened bread cooked in Tandoor (clay oven)
- 29) Tandoori Roti V (order without butter)** 1.99  
Unleavened wheat bread cooked in Tandoor
- 30) Garlic Naan** 2.50  
Naan seasoned with garlic butter and spices
- 31) Onion Kulcha** 2.99  
Bistro Naan stuffed with roasted onions and ginger
- 32) Paneer Kulcha** 2.99  
Bistro Naan stuffed with Paneer
- 33) Chili Naan** 2.99  
Bistro Naan cooked with roasted green chilies
- 34) Aloo Paratha** 2.99  
Paratha stuffed with spiced mixture of mashed potatoes
- 35) Kheema Naan** 2.99  
Bistro Naan cooked and stuffed w/ roasted and minced lamb
- 36) Bistro Basket** 6.99  
One Naan, One Garlic Naan, One Onion Naan (no substitution)



\*V = Vegan; VEG = Vegetarian; GF = Gluten Free. Please inform staff about Vegan, Vegetarian, Gluten Free or any other special dietary requirement before ordering. Dine in/Carry Out. Event/Party Orders Accepted (Pick up Only). Prices subject to change without prior notice and obligation. Some of our entrees contain nuts and dairy products.

**VEGETARIAN VEGETABLE DISHES** (Served with rice)

- 37) Dal Makhani **V (order without cream); GF**  
Creamed lentils, delicately spiced
- 38) Aloo Gobhi **V; GF**  
Cauliflowers and potatoes cooked with herbs and spices
- 39) Chana Masala **V; GF**  
Garbanzo beans (chick peas) cooked in spices
- 40) Shahi Paneer **GF**  
Paneer cooked with onions and bell peppers in a creamy sauce
- 41) Vegetable Korma **GF**  
Vegetables cooked with onions and a creamy tomato sauce
- 42) Paneer Pasanda **GF**  
Paneer cooked with a tomato and butter sauce
- 43) Mutter Paneer **GF**  
Green peas cooked with Paneer and spices
- 44) Paalak Paneer **GF**  
Spinach cooked with Paneer and spices
- 45) Aloo Mutter **V (order without cream); GF**  
Potatoes and green peas cooked with a creamy tomato sauce and spices
- 46) Baingan Bhartha **V (order w/o cream); GF**  
Grilled eggplants cooked with onions, tomatoes, and herbs
- 47) Malai Kofta **GF**  
Fried chopped Paneer and mashed vegetable dumplings cooked in a creamy sauce
- 48) Mutter Mushroom **V (order without cream); GF**  
Green peas cooked with mushrooms and spices
- 49) Paneer Tikka Masala **GF**  
Paneer cooked with tomatoes, butter and a creamy sauce
- 50) Palak Mushroom **GF**  
Spinach cooked with mushrooms and spices
- 51) Aloo Palak **GF**  
Potatoes cooked with spinach and spices
- 52) Mixed Vegetable Curry **V; GF**  
Vegetables cooked in a curry sauce
- 53) Potato Vindaloo **V; GF**  
Potatoes cooked in vinegar, ginger and curry
- 54) Cauliflower Korma **GF**  
Cauliflowers cooked with onions and a creamy tomato sauce
- 55) Chhole Bhatooray  
Spicy chick peas and fried bread

8.99

**CHICKEN SPECIAL CURRIES** (Served with rice)

- 56) Chicken Tikka Masala **GF**  
Roasted Chicken cooked with tomatoes in a creamy butter sauce
- 57) Chicken Curry **GF**  
Chicken cooked with spices and curry sauce
- 58) Chicken Vindaloo **GF**  
Chicken cooked in vinegar, ginger, potatoes and curry
- 59) Kadahi Chicken **GF**  
Chicken cooked with onions, bell peppers and a spicy sauce
- 60) Chicken Korma **GF**  
Boneless chicken cooked with cashews in a creamy sauce
- 61) Chicken Makhani (Butter Chicken) **GF**  
Boneless chicken cooked in a tomato and butter sauce
- 62) Chicken Tikka Saag **GF**  
Boneless chicken breast cooked with spinach and blended with herbs

**LAMB SPECIAL CURRIES** (Served with rice)

- 63) Lamb Curry **GF**  
Curried lamb cooked in herbs and spices
- 64) Lamb Vindaloo **GF**  
Lamb cooked in vinegar, ginger, potatoes and curry
- 65) Lamb Tikka Masala **GF**  
Lamb roasted in tandoor and cooked in a creamy sauce
- 66) Lamb Shahi Korma **GF**  
Lamb cooked in a creamy sauce with cashews
- 67) Lamb Saag **GF**  
Lamb cooked with spinach and blended with green herbs

10.99

9.99

**BISTRO SPECIALS**

- 68) Chicken Wraps (2 pcs) **8.99**  
Naan wraps with grilled chicken and vegetables, sautéed in a Bistro Sauce, served with Indian style fries
- 69) Vegetable Wraps (2 pcs) **VEG\*** **7.99**  
Naan wraps with vegetables, sautéed in a Bistro Sauce, served with Indian style fries
- GOAT (MUTTON) SPECIAL CURRIES** (Served with rice) **10.99**
- 70) Goat Curry **GF**  
Tender pieces of goat cooked in a special blend of spices
- 71) Goat Vindaloo **GF**  
Marinated goat cooked in vinegar, ginger, potatoes and curry
- 72) Kadahi Goat **GF**  
Goat cooked with onions, bell peppers and a spicy sauce
- 73) Goat Mughlai **GF**  
Goat cooked with mushrooms and herbs in a creamy sauce
- 74) Goat Saag **GF**  
Goat cooked with spinach and blended with green herbs



**Ask us about Event/Party Orders!** 



## SEAFOOD SPECIAL CURRIES (Served with rice) 9.99

### 75) Fish/Shrimp Curry **GF**

Tender boneless fish cooked in a special blend of spices

### 76) Fish/Shrimp Vindaloo **GF**

Marinated fish cooked in vinegar, ginger, potatoes and curry

### 77) Fish/Shrimp Masala **GF**

Fish roasted in tandoor and cooked in a creamy sauce

### 78) Fish/Shrimp Korma **GF**

Fish cooked in a creamy sauce with cashews

## DESSERTS

### 79) Gulab Jamun (2 pcs) **VEG**

Sweet dry milk dumplings mixed with cardamom, saffron, and dipped in rose syrup

### 80) Kheer **VEG; GF**

Rice cooked with milk, sugar; and flavored with cardamom, raisins, saffron and nuts

## CONDIMENTS

Plain Rice **V\*; VEG; GF**

Raita **VEG; GF**

Salad **V; VEG; GF**

Achaar (Indian Pickle) **V; VEG; GF**

Plain Yogurt **VEG; GF**

Pappadam **V; VEG**

Onion chutney **V; VEG; GF**

## DRINKS

### Soft drinks:

(Coke, Diet Coke, Orange, Pepsi, Diet Pepsi, Sprite, Mountain Dew, Ice Tea (sweetened or unsweetened))

### Lassi (yogurt drink): **VEG**

Flavors: Salted, Sweet, Mango, Strawberry or Plain

## BEER

Flying Horse

Taj Mahal

Maharaja

King Fisher Small/Large

Modelo

Corona

## WHITE WINE (187 mL/6.3 oz)

Chardonnay

Moscato

Pinot Grigio

## RED WINE (187 mL/6.3 oz)

Cabernet

Merlot

## CHAI

Masala Chai/Ginger Chai **VEG; GF**

Hot tea prepared with milk and mixed with a mixture of aromatic Indian spices and herbs

## KID FRIENDLY

Spring Rolls **V; VEG**

Indian Style French Fries **V; VEG; GF\***

Chicken Pakora (8 pcs) **GF**

Chicken fried in chick pea batter

Bistro Chicken Tikka Kabab (10 pcs) **GF**

Tender boneless chicken breast flavored with spices and grilled in the Tandoor

Mango Lassi

Naan

Garlic Naan

Plain Rice

1.50

1.99

6.99

6.99

3.99

3.99/6.99

3.50

3.50

3.50

3.50

3.50

3.50

3.50

1.99

4.99

1.99

4.99

10.99

1.99

1.99

2.50

1.99



# Indian Food with an Attitude

**Notes: A 15% Gratuity will be added for tables with 6 or more customers**

**\*V = Vegan; VEG = Vegetarian; GF = Gluten Free. Please inform staff about Vegan, Vegetarian, Gluten Free or any other special dietary requirement**

**before ordering. Dine in/Carry Out. Event/Party Orders Accepted (Pick up Only). Prices subject to change without prior notice and obligation**

**Some of our entrees contain nuts and dairy products.**