



Soup

Chicken Soup \$7
Chicken soup infused with Indian herbs

Mulligatawny Soup \$7
Lentils flavored with Indian spices

Sweet Corn Soup \$7
Creamy soup with sweet corn kernels
+ *Chicken* \$2

Tomato Soup \$7
Cream of Tomato infused with black pepper

Appetizer

Kale Pakora \$9
Gram flour batter fried kale fritters

Vegetable Samosa \$6
Deep fried cone pastry stuffed with potatoes

Aloo Paneer Tikki \$10
Fried potato & Indian cheese cutlets

Papdi Chaat \$10
Crispy fried dough wafers with potatoes, yogurt, tamarind & mint chutneys

Dahi Puri \$12
Fried lentil fritters topped with yogurt, tamarind & mint chutneys

Kachori Chaat \$10
Crisp lentil turnover topped with chutneys & yogurt

Dahi Bhalla \$12
Fried black gram dumplings served with yogurt

Pani Puri \$12
Crispy golden puris filled with spiced potatoes & served with tangy tamarind-mint water

Samosa Chaat \$12
Deep fried cone pastry topped with chickpeas, yogurt, tamarind & mint chutneys

Sev Puri \$10
Crispy fried dough wafers filled with potato topped with tamarind & mint chutneys

Aloo Paneer Tikki Chaat \$14
Crispy spiced potato & paneer patties topped with tangy chutneys, yogurt & aromatic spices

Chilli Paneer \$15
Crispy Indian cheese cubes tossed with bell peppers & onions in a mildly spiced chili sauce
+ *Chicken* \$2

Gobi Manchurian \$13
Crispy cauliflower florets tossed in a savory, mildly spiced Indo-Chinese sauce
+ *Chicken* \$4

Momos \$13
Steamed dumplings filled with vegetables
+ *Chicken* \$2

Mixed Vegetable Pakora \$11
Gram flour battered fried vegetable fritters

Chicken 65 \$18
Batter fried marinated diced chicken sautéed with onion

Keema Samosa \$12
Deep fried cone pastry stuffed with lightly spiced minced lamb

Chicken Lollipop \$15
Crispy fried chicken drumsticks tossed in a flavorful, tangy Indo-Chinese glaze
+ *Extra* \$4 per piece

Desi Accent Hakka Noodles \$16
Stir-fry noodles with crisp vegetables & aromatic sauces, inspired by Indo-Chinese flavors
+ *Chicken*: \$3

20% GRATUITY ADDED TO GROUPS OF FIVE OR MORE. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS



Tandoor

Lobster \$44
Lobster marinated in aromatic spices & roasted in tandoor

Lamb Sheekh Kebab \$24
Minced lamb blended with herbs & spices, skewered & roasted in tandoor

Malai Chicken Tikka \$22
Chicken marinated with Indian spices cheese ginger garlic & white pepper

Chicken Seekh Kebab \$22
Ground chicken seasoned with herbs & spices, grilled on skewers in tandoor

Fish Tikka \$28
Marinated Mahi Mahi steaks grilled in Tandoor

Tandoori Mixed Vegetables \$20
Spiced vegetable & herb mix skewered & roasted in tandoor

Desi Accent Chicken Platter \$28
Malai Kebab, Chicken Boti Kebab, Reshmi Kebab & Hariyali Kebab

Lamb chops \$30
Tender lamb chops marinated with aromatic spices & char-grilled in tandoor

Shrimp \$28
Jumbo shrimp marinated in spices & roasted in tandoor

Murgh Tikka \$22
Boneless chicken marinated in spices grilled in tandoor

Tandoori Chicken (Half/Full) 13/ 24
Bone-In chicken marinated in spiced yogurt grilled in tandoor

Paneer Tikka \$20
Chargrilled paneer cubes marinated in aromatic spices, served smoky & tender

Main Course (Non-Veg)

Butter Chicken \$19
Tender chicken simmered in a creamy tomato-butter sauce

Chicken Tikka Masala \$19
Chicken Tikka in creamy onion tomato sauce

Chicken Curry \$19
Tender chicken pieces simmered in a rich, spiced tomato-onion gravy

Chicken Korma \$19
Tender chicken in a creamy cashew sauce

Chicken Ghee Roast \$20
Mangalorean chicken pieces roasted in aromatic spices & clarified butter for a rich, flavorful dish

Chicken Vindaloo \$19
Goan-style chicken & potato in a fiery, tangy-spiced curry

Egg Masala \$18
Boiled eggs in a tomato onion gravy

Fish Curry \$22
Mahi Mahi fillets simmered in a flavorful, spiced coconut sauce

Rogan Josh \$22
Tender lamb slow cooked in a rich curry with Kashmiri spices & herbs

Lamb Badami \$22
Tender lamb cooked in a rich, creamy almond-infused sauce with aromatic spices

Lamb Vindaloo \$22
Goan-style tender lamb & potato simmered in a fiery, tangy-spiced curry

Lamb Chili Masala \$22
Tender lamb cooked with onion tomatoes & bold Indian spices

Saag Gosht \$22
Lamb cooked in creamed spinach

Mutton Curry \$22
Tender Goat slow cooked in onion sauce & aromatic spices

Shrimp Curry \$24
Juicy shrimp simmered in a fragrant, spiced coconut sauce

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Main Course (Veg)

Paneer Makhani \$18

Soft Indian cheese cubes in a rich, creamy tomato & butter sauce with aromatic spices

Mutter Paneer \$17

Indian cheese sautéed with green peas in creamy tomato sauce

Kadhai Paneer \$18

Tender Indian cheese & bell peppers sautéed in a bold, spiced tomato-onion gravy

Navratan Korma \$18

A medley of vegetables, fruits & nuts simmered in a rich, creamy, mildly spiced sauce

Palak Paneer \$18

Soft paneer cubes simmered in a velvety, spiced spinach sauce

Paneer Bhurji \$19

Crumbled paneer sautéed with onions, tomatoes, bell pepper & aromatic spices

Dal Makhani \$15

Slow-cooked black lentils in a creamy buttery tomato sauce with aromatic spices

Dal Fry (Vegan) \$15

Yellow lentils simmered to perfection & finished with a fragrant garlic-cumin tempering

Aloo Gobhi (Vegan) \$15

Potatoes & cauliflower sautéed with chopped onion & tomato

Bhindi Masala (Vegan) \$17

Fried Okra sautéed with sliced onion

Baingan Bharta \$15

Smoky roasted eggplant mashed & slow cooked with onions, tomatoes, & fragrant spices

Mutter Aloo (Vegan) \$15

Tender potatoes & green peas simmered in a subtly spiced tomato sauce

Malai Kofta \$17

Indian cheese & potato dumplings in a rich, creamy, mildly spiced tomato sauce

Veg Jalfrezi (Vegan) \$17

Crisp seasonal vegetables tossed in a mildly spiced tomato sauce

Methi Mutter Malai \$17

Tender green peas & fenugreek simmered in a rich, creamy, subtly spiced sauce

Chana Masala (Vegan) \$14

Tender chickpeas simmered in a rich, spiced tomato-onion gravy

Rice & Biryanis

Basmati Rice \$5

Steamed rice

Jeera Rice \$6

Cumin flavored rice

Veg Fried Rice \$17

Wok tossed fried rice with diced vegetables white pepper & light soy sauce

+ *Chicken* \$2

Lamb Biryani \$21

Fragrant basmati rice slow cooked with tender lamb, aromatic spices & herbs

Vegetable Biryani \$17

Aromatic basmati rice slow cooked with vegetables, aromatic spices & herbs

Lemon Rice \$6

Lemon flavored rice with peanuts

Peas Pulao \$9

Fragrant basmati rice gently cooked with green peas & subtle aromatic spices

Chicken Biryani \$19

Fragrant basmati rice cooked with tender chicken aromatic spices & herbs

Goat Biryani \$21

Fragrant basmati rice cooked with tender goat, aromatic spices & herbs

Egg Biryani \$18

Aromatic basmati rice slow cooked with eggs aromatic spices & herbs

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Breads

Butter Naan \$4 Buttered leavened bread	Roti \$4 Whole wheat bread
Garlic Naan \$5 Leavened bread with garlic	Lachha Paratha \$5 Flaky whole wheat bread
Chili Naan \$6 Leavened bread with chili	Pudina Paratha \$5 Flaky whole wheat bread with mint
Onion Kulcha \$6 Leavened bread with spiced onion	Aloo Paratha \$6 Whole wheat bread with potato stuffing
Garlic Mozzarella Naan \$7 Leavened bread with garlic & mozzarella cheese	Kashmiri Naan \$6 Leavened bread with nuts & candied fruit
Keema Naan \$7 Leavened bread with minced lamb & spices	Bhatura \$4 Fluffy, golden deep-fried bread
Assorted Bread \$17 Butter Naan, Garlic Naan, Onion Kulcha & Roti	

Accompaniments

Papad & Chutney \$4 Roasted lentil wafers served with chutneys	Yogurt \$5
Raita \$5 Yogurt with cucumber & carrots	Masala Papad \$10 Fried lentil wafers topped with chopped onions tomato & chaat masala

Desserts

Gulab Jamun \$5 Soft, golden dumplings soaked in fragrant sugar syrup	Mango Kulfi \$5 Creamy, frozen mango dessert infused with cardamom & traditional Indian flavors
Gajjar Halwa \$8 Slow-cooked grated carrots in a rich, cardamom-scent milk, garnished with nuts	Pista Kulfi \$5 Rich & creamy frozen dessert infused with pistachios & hint of cardamom
Moong Dal Halwa \$8 Rich & creamy lentil-based dessert, slow-cooked with ghee, sugar & aromatic cardamom	Kheer \$5 Creamy rice pudding simmered in milk, flavored with cardamom & garnished with nuts
Ras Malai \$6 Soft, spongy cheese dumplings soaked in chilled, saffron-infused sweetened milk	Kulfi Falooda \$9 Creamy kulfi served with delicate falooda noodles, rose syrup, basil seeds & garnished with nuts

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