



Appetizers



Zeera Special Chicken - 13

Deep-fried chicken bites marinated in spices served with garlic or plain naan topped with Sourcream or Yogurt

Samosa

A crispy, savory pastry filled with spiced stuffing. A classic Indian appetizer

Veg (Potatoes and Peas) - 7 | Lamb - 9

Samosa Chat - 12

*Crumbled samosas topped with a medley of chutneys, yogurt, and spices
a tangy and vibrant street food delight*



Gobi Manchurian - 11

Crispy cauliflower florets tossed in a zesty, Indo-Chinese sauce

Kashmiri Chicken Kabob - 12

Tender chicken pieces marinated in aromatic Kashmiri spices and yogurt, then grilled to smoky perfection.



Pakora

Crispy, golden-fried fritters coated in a spiced gram flour batter.

Mix Vegetables - 8 | Onion - 8 | Panner - 9 | Chicken - 9

Chilli Chicken 12 | Chilli Paneer 14

A popular Indo-Chinese dish stir-fried with vibrant bell peppers and onions in a spicy, tangy sauce.



Prawn Balchão - 14

A tangy and spicy Goan specialty featuring succulent prawns (Shrimp) cooked in a vibrant spices.

*** Please let your server know of any allergies. We will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at our establishment**
20 % Service Charge will be added to parties of 5 or More



Soups and Salads



Soup

A comforting and flavorful soup, slow-cooked with a hint of aromatic Indian spices

Tomato - 8 | Chicken - 8 | Lentil - 8



Salad

A refreshing and light salad with crisp cucumbers, tomatoes, and onions with House dressing

Cucumber - 8 | House Salad - 8

Biryani

A culinary delight, aromatic basmati rice cooked with your choice of meat or vegetables, fragrantly spiced cooked to perfection. Garnished with Cashews and Raisins and served with raita (yogurt sauce)

Choose your spice level - Mild | Medium | Hot | Extra Hot



- Chicken Biryani - 18
- Lamb Biryani - 19
- Shrimp Biryani - 19
- Beef Biryani - 19
- Mix Veg Biryani - 17
- Panner Biryani - 18
- Chef's Special Biryani (Chicken, Lamb, and Shrimp)- 23

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Entrée

All Entrées are served with rice.

Choose your spice level - Mild | Medium | Hot | Extra Hot

Chicken - 18 | Beef - 19 | Lamb - 19 | Shrimp - 20 | Fish (Salmon or Mahi Mahi) - 20

Butter Masala

A rich and creamy classic, your selected protein simmered in a luscious tomato, butter, and garnished with Cashews and raisine

Shahi Korma

A rich and creamy Mughlai delight spiced cream-based sauce

Tikka Masala

A universally loved dish featuring marinated selected protein simmered in a rich, creamy, spiced tomato sauce

Kadai

A robust and aromatic gravy with bell peppers, onions, and spices.

Jalfrezi

A vibrant rich gravy with stir-fried assorted garden vegetables

Roganjosh

A signature Kashmiri rich aromatic gravy infused with a medley of warm spices

Vindaloo

Goan curry with potatoes complex blend of aromatic spices

Homestyle Curry

A comforting and authentic curry rustic, well-balanced gravy, reminiscent of traditional Indian home cooking.

Madras

A signature Kashmiri rich aromatic gravy infused with a medley of warm spices

Saag Masala

Cooked with chopped pinach and mustard leaf with light spices

Mango Masala

A refreshing and spicy cocktail featuring mango puree and a hint of spices.

Methi Masala

A vibrant and aromatic gracy featuring fenugreek leaves with a blend of warming spices

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Vegetarian Entrée

All Entrées are served with rice.

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Butter Masala

A rich and creamy classic, your selected protein simmered in a luscious tomato, butter, and garnished with Cashews

Mix Veg - 16 | Paneer - 18

Tikka Masala

A universally loved dish featuring marinated selected protein simmered in a rich, creamy, spiced tomato sauce

Mix Veg - 16 | Paneer - 18

Malai Kofta - 18

Soft and creamy vegetable and paneer dumplings simmered in a rich, mild, and subtly sweet cashew and cream sauce

Navrattan Korma - 17

Blend of fresh garden vegetables, cashews, coconut and raisins with a touch of aromatic cream sauce

Paneer Kadai - 18

A robust and aromatic gravy with bell peppers, onions, and spices and indian cubes of Cheese

Dal Makhni - 16

A rich, creamy, and buttery black lentil dish, slow-cooked to perfection with aromatic spices. (vegan Optional)

Mutter Paneer - 17

Peas with cubes of cheese sautéed with creamy curry sauce

Cabbage Bhaji - 15

Spiced shredded cabbage stir-fried with fragrant spices

Saag Paneer - 18

Chopped spinach with cubes of paneer cheese sautéed with creamy curry sauce

Chana Masala - 15

Hearty and flavorful chickpea curry simmered with onions, tomatoes, and aromatic spices. (vegan)

Aloo Gobi - 16

A comforting and flavorful dry curry with tender potatoes and fresh cauliflower, stir-fried with aromatic spices (vegan)

Bhindi Do-Pyaza - 15

Tender okra and double the amount of onions are stir-fried with a vibrant blend of aromatic spices (vegan)

Chana Saag - 16

Hearty and flavorful chickpea curry simmered with onions, tomatoes, and aromatic spices. (vegan Optional)

Baigan Bharta - 15

Smoky and rich, this dish features roasted and mashed eggplant cooked with peas, tomatoes, and aromatic spices. (vegan Optional)

Dal Tarka - 16

A hearty and flavorful lentil dish, slow-cooked to perfection with aromatic spices. (vegan Optional)

Vegetable Jalfrezie - 16

Assorted garden vegetables sautéed with onions and peppers. (vegan)

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Tandoori Specialties

Marinated in yogurt and a special spice blend, our tandoori items are skewered and cooked to smoky perfection in our traditional clay oven. Please allow a little extra time for these flavorful dishes.

Served with basmati rice, Tikka Sauce, and steamed vegetables

Choose your spice level - Mild | Medium | Hot | Extra Hot



Chicken Malai Tikka Tandoori

Chicken Malai Tikka Tandoori - 21

Boneless, creamy, spiced chicken

Chicken Tandoori - 21

Marinated overnight and cooked to buttery tenderness with rich flavor

Fish Tikka Tandoori - 22

spiced smoky fish chunks. Choice of salmon or mahi-mahi

Jumbo Shrimp Tandoori - 22

Marinated jumbo shrimp grilled for a smoky, flavorful bite



Chicken Tikka Tandoori

Chicken Tikka Tandoori - 21

Boneless spiced chicken

Seekh Kabob Tandoori - 21

Spiced minced meat grilled on skewers until tender and juicy

Paneer Tikka Tandoori - 22

Soft chunks of indian cheese infused with aromatic spices

Mixed Platter Tandoori - 32

*A delicious assortment featuring
(2) Chicken (2) Lamb Seekh Kabab
(2) Shrimp Tandoori (2) Chicken Malai Tikka*

Kids

Chicken Nuggets and Fries - 9 | Chicken Tenders and Fries - 9

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Traditional Flat Breads

Aloo Paratha - 5

Whole wheat bread stuffed with spiced Patatoes

Chapati - 2

Thin whole wheat bread

Lachha Paratha - 4

Multi layered whole wheat bread in butter

Poori - 4

Puffy whole wheat deep fried bread

Tandoori Roti - 2

Whole wheat flat bread

Keema Naan -5

Stuffed with spiced ground lamb

Cheese Naan - 5

Stuffed with mozzarella Cheese

Garlic Cheese Naan - 5

Stuffed with mozzarella cheese and garlic

Paneer Naan - 5

Stuffed with Paneer - Indian Cheese

Bullet Naan - 4

Bread with green chilies

Onion Naan - 4

Bread stuffed with Onions

Kashmiri Naan - 5

Stuffed with cashews, raisins, and cherries

Peshwari Naan - 5

Stuffed with cocunut, cashews, and raisins

Garlic Naan -3

Bread with minced garlic

Rosemary Naan - 4

Bread with rosemary

Naan- 2

Traditional bread with butter

Extras

Achaar (Indian mixed pickle) - 3 | Mango Chutney - 4 | Onion Chutney - 3

Mint Chutney - 3 | Tamarind Chutney - 3 | Raita - 3 | Papadum - 4 | Basmati Rice - 5

Indian Salad (Red Onions, Chili, Cucumber, Tomatoes) - 8 | Red Onions and Green Chili - 4

Beverages

Coke - 3 | Diet Coke - 3 | Sprite - 3 | Dr Pepper - 3 | Pink Lemonade - 3

Mango Lassi - 6 | Unsweetened Tea - 2 | Sweet Tea - 2

Milk 8 oz (Kids)- 2 | Juice 8 oz (kids) - 2 | Kids Chocolate Milk - 5

Masala Chai (Hot) - 3 | Green Tea - 3 | Coffee - 3

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Desserts

Carrot Halwa - 8

A rich, traditional Indian dessert made with grated carrots, slow-cooked in milk and ghee, and infused with cardamom

Gulab Jamun - 8

*Soft, deep-fried cheese soaked in a fragrant rose and cardamom flavored sugar syrup.
A classic Indian dessert, perfect for a sweet ending*

Kheer (Rice Pudding) - 8

A creamy, traditional Indian rice pudding slow-cooked with milk, sugar, and fragrant cardamom.

Mango Custard with Mixed Fruits - 8

A delightful, creamy mango custard bursting with tropical flavor, served chilled and generously topped with a vibrant medley of mixed fruit

Ras Malai - 8

Soft, spongy Indian cheese discs are delicately poached in sweet, fragrant cardamom and pistachio-infused cream

Belgium Chocolate Mousse Cake - 9

Indulge in layers of rich, velvety Belgian chocolate mousse cake, a truly luxurious and intensely chocolatey experience

Banana Chocolate Cake - 9

Indulge in layers of rich, velvety Belgian chocolate mousse cake, a truly luxurious and intensely chocolatey experience

Key Lime Pie - 8

Our classic Key Lime Pie features a perfectly tart and creamy lime filling, set in a buttery graham cracker crust for a refreshing finish.

Banana Chocolate Cake

Mango Custard

Gulab Jamun

Ras Malai

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Beer

Indian Beer - Taj Mahal (22 Fl Oz.) , Flying Horse (22Fl Oz.) - **9** Maharaja (12 Fl Oz.) - **5**

Draft - Lil Slurp (**Indian Pale Ale**), Stella , Shock Top, Wicked Weed IPA - **5**

Domestic - Michelob Ultra , Budweiser, Bud Light - **4**

Red Wine

J.Lohr Cabernet Sauvignon - (B) 24 (G) 8

Rich with dark fruit flavors and a hint of oak, this full-bodied Cabernet Sauvignon offers a smooth, elegant finish

Terra D'oro Zinfandel - (B) 24 (G) 8

full-bodied wine with flavors of blackberry, plum, and a hint of spice, complemented by a smooth, lingering finish

The Arsontist Red Blend - (B) 24 (G) 8

A smoky, dark, and spicy red blend with notes of roasted coffee and dark chocolate

Jacob's Creek Reserve Shiraz - (B) 24 (G) 8

A vibrant and full-bodied Shiraz with flavors of ripe plum, black cherry, and a hint of spice.

Araldica Barbera D'Asti - (B) 32 (G) 9

vibrant, ruby-red wine from Piedmont, Italy, offering rich flavors of cherry and plum with a smooth, velvety finish

Pali Wine Co Pinot Noir - (B) 36 G) 10

Elegant and bright bouquet of black cherry, raspberry, and subtle spice with a silky-smooth finish.

Risata Dark Red Blend - (B) 24 (G) 8

A smooth and fruity semi-sweet red blend with enticing aromas of blackberry, blueberry, and cherry.

Cocktails

Cosmopolitan - Sky vodka and a splash of tart cranberry - **9**

Long Island Iced Tea - this classic drink can pack a punch! - **10**

Midori Glow -A refreshingly vibrant cocktailsweet and tangy blend of melon and citrus - **9**

SoCo Hurricane -fruity blend of Southern Comfort with pineapple and orange juices.- **10**

Tennessee Lemonade - Jack Daniel's whiskey, triple sec, and sour mix, topped with a splash of Sprite - **10**

White Wine

SeaGlass Sauvignon Blanc - (B) 24 (G) 8

A crisp and vibrant Sauvignon Blanc with notes of grapefruit, lime, and a hint of fresh herbs.

Alverdi Pinot Grigio - (B) 24 (G) 8

Light, crisp, and refreshing, with bright citrus and apple notes and a clean finish made with Organic grapes

Starling Castle Riesling - (B) 24 (G) 8

A crisp and refreshing German Riesling with notes of green apple, lime, and a hint of petrol.

Ferrari Carano Chardonnay - (B) 24 (G) 8

A crisp and vibrant Chardonnay with notes of citrus, pear, and a hint of toasted oak.

Umberto Fiori Moscato D'asti - (B) 32 (G) 9

Sweet, lightly effervescent, and bursting with flavors of peach, apricot, and honey. Product of Italy

Sparkling

Benjamin Clasico Codorniu Brut - (B) 24

A traditional Spanish Cava with a fresh, fruity aroma and a crisp, balanced finish.

Avissi Prosecco Fresh Sparkling Wine - (G) 8

Italian sparkling wine Fresh and crisp with delicate floral notes and a clean, fruity finish.

Carletto Prosecco - (G) 8

Italian light and elegant Prosecco with a delicate nose and a fresh, crisp taste of green apple and a hint of sweetness.

Famiglia Zonn Prosecco Rose - (G) 8

A crisp and refreshing rosé Prosecco with vibrant notes of red berries, apple, and a delicate floral finish

PereLada Brutt Reserva Cava - (B) 24

A dry and elegant Spanish sparkling wine with notes of green apple, toasted bread, and a crisp, lingering finish.