



PAHELI

MODERN INDIAN CUISINE

Soup

TOMATO SHORBA	8
Fresh tomatoes, Select Spices	
MULLIGATAWNY	8
Preed Lentils, pears, apples, carrots, broccoli & coconut milk	
ASIAN SUPERIOR SOUP	10
Shitake Mushrooms, Tofu, Bamboo Shoot, Slowly cooked in Veg Broth, with Fresh Rosemary	
SWEET CORN SOUP	8/10
Veg or Chicken	

Salad

TIKKA SALAD	14
CHOICE OF PANEER, CHICKEN, SHRIMP OR SALMON	
Choice of Protein cooked in our clay oven on garden Salad	
PAHELI SPECIAL SALAD	14
Wild Arugula, strawberry, chevre with seasonal berries and nuts dressings	

Starters

SAMOSA VEG/KEEMA	8/12
A triangular pastry with a savory filling	
POTLI SAMOSA CHAAT	12
Samosa, Ragda or Chana, Onions, Tomato, Chutney, sweet yogurt, Sev & Pomegranate Seeds	
PANI PURI SHOTS	10
Hollow, crispy, fried balls filled with spiced potato mixture, dipped in flavored water	
KALE CHAAT	12
Crispy spinach leaves coated in batter fried, topped with chutneys, spices,	
AVACADO BHEL	14
Avocado, chickpeas, puffed rice, chutneys, and other fried snacks	
PAKORA/GUNTUR MIRCH	12
ASSORTED/PANEER/GUTUR MIRCHI	
Chickpea Flour Fritters	
MINI PAHELI KULCHAS	12
Filled with Paneer/Amul Cheese, Makhani Sauce	
GOBI/CHICKEN 65	14/16
Seasoned in South Indian Spices tossed in Green Chilies, Curry Leaves, Yogurt	
JEEDIPAPPU KODI PAKODI	16
Cashew, Chicken, Curry Leaves, Chili	

Starters

GALOUTI KABOB	16
A melt-in-your-mouth kebab made from minced meat	
GOAT/LAMB/SHRIMP	18
PEPPER FRY	
The tender meat pieces coated with spices and herbs along with coconut oil	
CRISPY CALAMARI	16
A popular appetizer of squid that's coated in batter or seasoned flour and deep-fried until golden brown and crunchy	
TAWA FISH FRY	16
Talapia, Caraway Seeds, Mustard Oil, Spices	
SAUTEED SCALLOPS	18
Sautéed scallops in a wok with ginger, garlic and fresh rosemary; a very simple yet incredibly delicious shellfish main dish	
PRAWN PEPPER SALT	18
Shrimp sauted in south indian spices with bell peppers and onion.	

Clay Oven

TANDOORI VEGETABLES	16
Marinated Assorted Vegetables cooked in our Clay Oven	
MAKHMALI PANEER TIKKA	17
Cream Cheese, Cardamom, Blend of Spices	
CHICKEN KABOBS	18
SOOLA/MOTIA/HARIYALI/MAKHMALI	
Boneless Chicken Pieces cooked in Tandoor	
TANDOORI CHICKEN	18
Qtr Leg Pieces cooked in Tandoor	
KAMALI KABOB	18
Chicken Wings Marinated & cooked in Tandoor	
LASOONI JHINGHA	24
Tail On Tiger Shrimp Marinated & cooked in Tandoor	
LAMB CHOPS	34
4 Pieces of Lamb Chops Marinated Grilled in Tandoor	
SALMON TIKKA	24
Faroe Island Salmon Marinated and Cooked in Tandoor	
TANDOORI POMFRET	24
Marinated in Tandoori Masala, hung yogurt and rich spices - cooked in Clay Oven	
PAHELI MIXED GRILL	34
Assorted Chicken Kabobs, Salmon & Shrimp	



ENTREE

BHINDI DO PYAZA 20

Okra cooked with lots of onions and spices. This bhindi do pyaza is a simple Indian sabzi which is best enjoyed with plain roti. **Vegan & Gluten-free.**

ALOO GOBI 20

A vegetarian dish from the Indian subcontinent made with potatoes, cauliflower, and spices. **Vegan & Gluten Free**

PINDI CHOLE 20

Chickpeas, onion, tomatoes, coriander, garlic, chiles, ginger, oil, spices. **Vegan & Gluten Free**

BAINGAN BHARTA 20

Sautéed scallops in butter with crushed garlic and fresh rosemary; a very simple yet incredibly delicious shellfish main dish **Vegan & Gluten Free**

ANJEER KOFTA CURRY 22

Figs (anjeer) kofta curry is a traditional Punjabi cuisine prepared on special festivals. Paneer-potato koftas stuffed with figs,

DHANIA PANEER 22

Dhania Paneer is a rich and creamy vegetarian north Indian curry with paneer fresh cilantro and homemade cashew tomato gravy.

MUGHLAI DUM ALOO 20

Yukon potatoes, amul cheese, paneer, creamy sauce

METHI MALAI EDAMAME 22

Creamy Sauce - Korma -Shredded Paneer

BAGARA BAINGAN/ GUTTIVANKAYA 20

Baby eggplant, peanuts, coconut, sesame seeds & tamarind gravy

CHICKEN CURRY 24

HOMESTYLE BONELESS CHICKEN

This comforting chicken curry gets loaded with Indian essentials like cardamom, cinnamon, ginger, coriander and cumin, thinly sliced onions and chopped tomatoes

ROGAN JOSH 28

CHOICE OF GOAT OR LAMB

An aromatic curried meat dish originating from Kashmir. It is made with red meat—traditionally lamb, mutton, or goat—and colored and flavored primarily by alkanet flower and Whole Kashmiri Spices

VEINCHINA MAMSAM 28

CHOICE OF GOAT OR LAMB

This Telangana Meat Dish is cooked to perfection with brown onions, curry leaves & green chili

CHEF'S SPECIAL 22/24/26/26

MASALA ROAST

PANEER/CHICKEN/GOAT/LAMB

This Mughalai Meat Dish is cooked to perfection in a thick gravy served with masala rice

SEA BASS MALABAR CURRY 38

This traditional South Indian curry features tender sea bass simmered in a rich, spiced coconut gravy, enhanced with the distinctive tang of kodumpuli

NALLI NIHARI 38

Nalli Nihari is a delectable meal from Lukhnow made by slow-cooking shank meat and marrow bones.

SHRIMP VEPUDU/BHUNA 32

Royya Vepudu is Tiger Shrimp Sauteed with curry leaves and spices

Gravy's

TIKKA MASALA 20/22

PANEER/CHICKEN

KADAI 20/22/24/24/26

PANEER/CHICKEN/GOAT/LAMB/SHRIMP

MAKHANI 20/22

PANEER/CHICKEN

VINDALOO 22/24/24/26

CHICKEN/GOAT/LAMB/SHRIMP

SAAG/SPINACH 18/20/22/24

ALOO/PANEER/CHICKEN/LAMB

KORMA 20/22/24/26

VEG/CHICKEN/LAMB/SHRIMP

Add your choice of Protein at an additional cost.



Lentil/Dal

DAL TADKA 18

Spring Leafs or Spinach or Kale - **Vegan**
Gluten Free

DAL MAKHANI 18

3 Kinds of Lentils Cooked in Butter, Tomato
Sauce and Spices - **Gluten Free**

DAL PAHELI 18

5 kinds of Lentils Slow cooked in Tomato
Sauce and Spices - **Vegan and Gluten Free**

Dum Biryani

HYDERADABI - BIRYANI

VEG/EGG/CHICKEN/GOAT/SHRIMP

18/20/22/24/24/28

Spices, mint, yogurt, saffron, Layers of
fragrant Basmati Rice

Rice/Raita

PLAIN BASMATI RICE 8

PEAS & JEERA PULAO 10

Bread

BUTTER NAAN 5

GARLIC NAAN 6

KEEMA NAAN 8

TANDOORI ROTI 5

LACHCHA PARANTA 8

PESHAWARI NAAN 8

Home Made Cheese Stuffed Bread
with dry fruits & Nuts

PAHELI NAAN 8

Naan Stuffed with Paneer/Amul
Cheese/Cilantro/Onions/Green Chili

NAAN BASKET 16

Butter Naan, Garlic Naan, Lachcha
Parantha

Breads..

ONION MASALA KULCHA 8

GOAT CHEESE NAAN 8

CHICKEN TIKKA NAAN 8

IndoAsian Corner

ASSORTED MANCHURIAN 16

Cauliflower/Broccoli/Mushroom/Panner
Sauted in ginger and garlic chili sauce

CHILI PANEER OR CHICKEN 18

Wet Gravy with Indo Chinese Spices.
Onions Garlic Bell Pepper Chili in Garlic
Sauce and Cilantro

**SZECHUAN EGGPLANT
WITH CRISPY OKRA 18**

Baby Eggplant Long Okra

DRUMS OF HEAVEN 18

Chicken Drumetter, ginger garlic, egg

**CHILI GARLIC PANEER
OR SHRIMP 18**

Paneer or Shrimp tossed in onion garlic
bell peppers chili in garlic sauce and
spring onions

THAI CURRY 18/20/22

GREEN/RED/PANANG

Vegetable, Chicken, Prawns

FRIED RICE 16/18/20/22

Vegetable/Egg/Chicken/Shrimp

HAKKA NOODLES 16/18/20/22

VEG/EGG/CHICKEN/SHRIMP

Side

RAITA 4

MIXED PICKLE 2

MANGO CHUTNEY 3

PAPAD/MASALA PAPAD 2/5

MINT/TAMARIND CHUTNEY 1



Kids Corner

FRENCH FRIES	10
SPRING ROLLS VEG	10
MOZZARELLA STICKS	10
CHICKEN NUGGETS	10
PIZZA NAAN MOZZARELLA, BELL PEPPERS, ONIONS.	10

Desserts

GULAB JAMUN BRULEE	12
MALAI FLOWER POT	8
RASMALAI	8
GULAB JAMUN/ WITH ICE CREAM	8/12
HALWA MOONG DAL/GAJAR KA HALWA	8
CHOCOLATE BROWNIE WITH ICE CREAM	12
CHOCOLATE MOUSE CAKE	12
CHOICE OF ICE CREAM CHOCOLATE/VANILLA/MANGO/KULFI	8

Beverage

INDIAN COFFEE	8
MASALA CHAI	8
LASSI MANGO/SALTY/SWEET	8
