

Exclusive to Hicksville Location Only



# Modern Mughlai Kitchen

Choice of White, Basmati, or Brown Rice

## Vegetarian \$18

### YELLOW TADKA DAL ☒

yellow lentils tempered with cumin seed chilies.

### DAL MAKHANI ☒

black lentils, fresh tomatoes, garlic, tempered with cream & butter

### PALAK PANEER 🌶️☒

fresh spinach & spices, cooked with cubed homemade cheese

### PANEER MAKHANI ☒

Grilled cubes of cottage cheese in a creamy tomato sauce.

### MUSHROOM MATTAR METHI MALAI 🌶️☒

mushroom, fenugreek leaves and peas cooked in a fragrant and creamy gravy

### BHINDI MASALA 🌶️☒

okra with a mélange of spices, tossed with tomatoes & onions

### GOBI OR ALOO MATAR 🌶️☒

flavored cauliflower or potato tossed in a tangy onion tomato sauce

### MALAI KOFTA

cheese & potato cutlets simmered in a creamy cashew nut gravy.

### AMRITSARI CHOLE 🌶️🌶️☒

boiled chickpeas in rich tomato curry with aromatic spices and herbs

### PANEER TIKKA 🌶️☒

homemade cheese filled with mint & coriander cooked in the tandoor

### SAMOSA CHOLA CHAT 🌶️

\$16

onion, amritsari chole, green, red chutney, served with yogurt

### ALOO TIKI CHOLA CHAT 🌶️

\$16

pan fried potato patty with amritsari chola, onion, mint, tamarind sauce, served with yogurt

## Mughlai Chicken \$21

### BUTTER CHICKEN ☒

tandoori grilled chicken simmered in a smooth tomato gravy, tempered with fresh cream & butter

### CHICKEN TIKKA MASALA ☒

tandoori grilled chicken simmered in a smooth tomato gravy, tempered with fresh cream & butter

### CHICKEN VINDALOO

slow-cooked with potato, onion gravy, and spices

### CHICKEN CURRY 🌶️🌶️☒

chicken simmered in an onion-tomato gravy

### CHICKEN KARAHI

kadai masala, onion, tomato, green pepper, spices and herbs

## Biryani

Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita

### VEGETABLE 🌶️☒

\$15

### CHICKEN 🌶️☒

\$18

### LAMB/GOAT 🌶️☒

\$20

### SHRIMP 🌶️☒🐟

\$22

## Tandoor

### CHICKEN TIKKA 🌶️☒

\$21

boneless grilled chicken marinated in yogurt, ginger, garlic and spices

### CHICKEN MALAI KABAB ☒

\$21

chicken in a mildly spiced creamy marinade, infused with green cardamom and nutmeg

### TANDOORI CHICKEN ☒ HALF \$18 | FULL \$25

whole grilled chicken marinated in yogurt, ginger, garlic and spices

### TANDOORI SALMON ☒

\$29

salmon marinated with a blend of saffron and herbs

### TANDOORI SHRIMP ☒

\$29

jumbo shrimp flavored with chef's special spices cooked in the tandoor

### TANDOORI LAMB CHOPS ☒

\$38

traditional baby lamb chops cooked in tandoor

## Seafood

### SALMON GOAN CURRY ☒

\$27

aromatic tomato & coconut based sauce spiced with curry leaves

### SHRIMP GOAN CURRY ☒🐟

\$27

aromatic tomato & coconut based sauce spiced with curry leaves

## Mughlai Lamb/Goat \$25

### GOAT BHUNA 🌶️🌶️☒

slow cooked goat meat in a mixture of onions, tomatoes and aromatic spices

### GOAT ROGAN JOSH 🌶️🌶️☒

flavored with cardamom, cloves, spices, onion, fresh ginger and garlic sauce

### LAMB VINDALOO 🌶️🌶️☒

slow-cooked with vegetables and spices

### LAMB SHANK 🌶️🌶️☒

ginger, garlic, and chef's special sauce

## Additional

### ROTI

\$3

whole wheat leavened bread

### NAAN

\$4

leavened white, hand-stretched flat bread

### LATCHA PARATHA

\$5

whole wheat bread with multiple flaky layers

### GARLIC NAAN

\$5

fresh topped garlic

### ALOO ONION KULCHA

\$6

onion and potatoes stuffed in whole wheat bread

🌶️ indicates spicy • 🍷 indicates gluten free • 🐟 indicates shell fish

•Some of our dishes may contain nuts, please advise your server regarding any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.