



URBAN INDIA

Restaurant & Bar



APPETIZERS



MASALA FRIES 8

House made fries topped with masala sauce, Sour cream, pico de gallo and cilantro

Add: Chicken \$4

CHICKEN 65 12

Chicken bites cooked with, ginger, garlic, red chilies and onions.

NAAN BRUCHETTA 6

Fresh naan layered with sour cream, onions, tomato, green chili, cilantro and chaat masala

AMRITSARI FISH PAKORA 10

Basket of tasty battered fried fish bites

WINGS 10

BBQ Sweet/ Spicy Mango/ Buffalo/ Teriyaki



SAMOSA V

Your choose of filling inside of Indian deep-fried pastry
Aloo Mattar (Potato & Peas) +4
Lamb +6



GOBI MANCHURIAN V 12

Cauliflower florets sauteed with onion & bell pepper in garlic chili sauce

MIX VEG PAKORA V 8

Bite size pieces of mixed vegetable, fried in chickpea batter

NACHOS SUPREME 10

Tortilla chips, cheese, jalapenos, pico de gallo and cilantro

Add: Lamb \$4, Chicken \$2



TANDOORI (GRILLED)

Served with Sauteed Onion and bell peppers, and fresh lemon

CUCUMBER CORN SALAD 8

Diced Cucumber, sweet corn, onion, tomato topped with fresh lemon, cilantro, chaat masala

CHICKEN CAESAR SALAD 10

Tandoori Chicken, Romaine, tomato, parmesan and croutons

MANGO CHICKEN SALAD 12

Spiced mango Chicken, Spring mix, Onions, carrots, topped with lemon and Tajin

CREAMY TOMATO SOUP 5

Served with papad

VEGETABLE SOUP 5

Served with papad

MURG DAAL SOUP

Creamy spiced lentil soup with shredded chicken. Served with papad.



TANDOORI SHRIMP

Shrimp marinated in tikka seasoning

16

CHICKEN TIKKA

Chicken breast pieces marinated in tikka seasoning

14

MIXED GRILL

A variety of chicken, lamb, paneer and shrimp

22

PANEER TIKKA

Paneer Cubes marinated in yogurt and spices

14

LAMB SEEKH KABAB

Minced meat seasoned with Indian masala spices

16

TANDOORI CHICKEN

Seasoned Chicken with spices and marinated in yogurt

14



DRINKS

ROSE MILK SHAKE 5

Rose syrup, vanilla ice cream, milk

AAM PAANA 4

Indian Style sparkling mango lemonade

FOUNTAIN DRINK 3

Coke, Diet Coke, Sprite, Pink-Lemonade, Un-Sweetened Ice tea, Dr. Pepper

BOTTLE WATER 3

Regular

Pellegrino Sparkling +5 Aqua Panna +5

MANGO LASSI 4

India's favorite fruit in yogurt smoothie.

THUMPS-UP 3

Indian cola

MASALA CHAI 3

India tea with spices and milk

ORANGE JUICE 4





BURGERS/ PIZZA/ BURRITO

SPICED LAMB BURGER 14
Australian Lamb, Cheddar cheese, lettuce, onion, tomato and Spiced yogurt

CHEESEBURGER 14
American Cheese, lettuce, tomato, pickle, onion, mayonnaise. Served with Fries

BEYOND BURGER V 14
Beyond Burger patty, mixed greens, caramelized onion, tomato, avocado. served with fries

BUTTER CHICKEN BURGER 12
Fried butter chicken patty, lettuce, onion, tomato, butter masala sauce. Served with fries

TIKKA MASALA PIZZA
Made with fresh naan, house tikka sauce, mozzarella cheese, spinach, onions and cilantro
Chicken \$12/ Lamb \$14/ Paneer \$12

VEGGIE LOVER PIZZA 12
Tomato Sauce, mozzarella, spinach, onion, bell pepper, mushroom, tomato

BURRITO
Your choice rolled in with pilaf rice, bell peppers, onions, tomatoes and Avocado
Chicken \$12/ Lamb \$14/ Shrimp \$14/ Paneer \$12



TRADITIONAL ENTREES

Served family style with rice.
Make it a plate Add \$5 served with, rice, side entree and naan

TIKKA MASALA
Your choice of protein marinated in spices, served in a creamy tomato and onion masala sauce.
Chicken \$15, Lamb \$18, Shrimp \$18, Paneer \$15

KORMA
Sauteed mixed vegetables cooked in creamy sauce, topped with nuts, raisins
Chicken \$15, Lamb \$18, Shrimp \$18, Paneer \$15

KARAH
Curry sauteed with bell peppers, onions and spices
Chicken \$15, Lamb \$18, Shrimp \$18, Paneer \$15

SAAG V
Seasoned pureed spinach leaves cooked with spices
Chicken \$15, Lamb \$18, Shrimp \$18, Paneer 14/ Aloo 12

VINDALOO
Fiery hot, tangy curry cooked with potatoes
Chicken \$15, Lamb \$18, Shrimp \$18, Paneer \$15

BUTTER CHICKEN 16
Marinated chicken cooked with tomato and onion sauce, comprised of butter, spiced with garam masala

LAMB ROGAN JOSH 18
Slow-cooked boneless lamb in classic Kashmiri style curry

COCONUT CHICKEN CURRY 16
Chicken curry with coconut milk and spices

ALOO MATTER CURRY V 14
Potatoes and peas cooked in traditional curry with roasted cumin and spices

MUSHROOM MASALA V 14
Mushrooms sauteed with onions and cooked in a tomato sauce

CHANNA MASALA V 14
Garbanzo beans cooked with onion, garlic, and ginger

BAINGAN KA BHARTHA V 14
Puree of baked eggplant cooked with peas and herbs

DAAL MAKHANI V 14
Slow cooked black lentil stew with spices

YELLOW TADKA DAAL V 14
Yellow lentil stew cooked with spices

RICE

PILAF
Riced cooked with carrot, peas and mixed nuts
8

BIRYANI
Slow cooked basmati rice with special spices and herbs. Topped with nuts and raisins
Vegetable 14/ Chicken 14/ Lamb 16 / Shrimp 16/ Goat 16

EGG FRIED RICE
Basmati rice sautéed with scrambled eggs and peas
14



NAAN (BREAD)

PLAIN NAAN 3
Leaved bread cooked in tandoori oven, topped with ghee.

GARLIC NAAN 4
Leaved bread with garlic and cilantro cooked in tandoori oven, topped with ghee.

CHILLI CHEESE NAAN 5
Naan filled with mozzarella cheese, green chili and cilantro, topped with ghee

BULLET NAAN 4
Fresh green chili naan, topped with chaat masala & ghee

EGG KULCHA 5
Scrambled egg, onion, peas, cilantro, chaat masala

PLAIN ROTI V 3
Whole wheat bread

STUFFED PARATHA V 5
Whole wheat bread stuffed with Potato or Cauliflower

DESSERTS

KHEER Sweet rice pudding with almonds 4

GULAB JAMUN Milk based donut balls in sweet syrup topped with dry coconut 4

TRES LECHES Slices of double layered cake pastry 7

PARLIE-G SANDWICH Vanilla Ice cream hugged by Indian cookie 5

MANGO COCO MANGO Mango mouse cake topped with dry coconut 7

