

Soup

Lentil Soup (choice of Vegetarian or Chicken or Lamb)	\$6.50
Black Bean Soup (choice of Vegetarian or Chicken or Lamb)	\$6.50

Appetizers

Combo Platter Option One Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs)	\$27.95
Combo Platter Option Two Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs), Chicken Pakora (5 pcs), Tandoori Shrimp (5 pcs)	\$39.95
Tandoori Shrimp Sizzling hot tandoori prawn served with red onion	\$12.95
Shrimp Balcha Pickled shrimp prepared Goan style	\$12.95
Zesty Fried Fish Fried fish in south Indian spices, served with a mint chutney	\$10.95
Lamb Seekh Kebab Minced lamb marinated with Indian spices, cooked in tandoor oven	\$10.95
Chicken Vepudu Deep fried chicken with South Indian spices and curry leaves	\$10.95
Paneer or Chicken Tikka Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven	\$9.95
Samosa - 3 pieces - Seasoned potatoes and peas in pastry wrap, deep fried	\$7.50
Lamb Samosa - 3 pieces - Seasoned lamb & vegetables in pastry wrap, deep fried	\$9.00
Hummus Chick peas, tahini, garlic, lemon juice served with garlic naan	\$6.95
Chicken / Veg Pakoras Seasoned with tandoor spices and batter fried	\$9.95
Onion Bhajia Chopped onion with chillies and began flour, deep fried	\$7.95
Lamb or Chicken Stuffed Naan Chicken or Lamb prepared with blend of spices, stuffed in naan and cooked in tandoor oven	\$8.95
Tandoori Chicken Sizzling hot leg tandoori chicken pieces	\$11.95

main course

served with steamed rice or saffron rice, pickle and mango chutney
- add \$1.50 to substitute rice for sauteed vegetables, mushroom rice or salad

Asian inspired

Manchurian or Szechuan Spicy or Ginger Soy

Paneer	\$20.95
Chicken	\$21.95
Shrimp	\$26.95
Lobster	\$30.95

seafood

Extra Shrimp Add-on: \$8

Lobster Chef's Special Chucks of lobster, tossed with peppers and onion, in Kadai masala and coconut milk	\$30.95
Lobster Moilee Chunck of lobster tosed with saffron and coconut lime sauce	\$30.95
Lobster and Shrimp Vepudu 	\$30.95
Lobster and shrimp marinated, fried, tossed with onion, tomatoe and curry leaves	
Tandoor Shrimp Butter Masala Shrimp sauteed in a masala sauce	\$26.95
Bengali Fish Curry Mustard flavored traditional Bengal dish	\$26.95
Fish Podimas Fisherman's favorite	\$26.95
Shrimp Pepper Fry 	\$26.95
Shrimp tossed with onion, tomato, black pepper and curry leaves	
Madras Shrimp Curry Shrimp simmered in onion, tomato and coconut gravy, South Indian style	\$ 26.95
Masala Fried Fish Spicy fillet of fresh Snapper, grilled, served with Punjabi kadhi	\$26.95
Shrimp Jalfrezi (Cooked to perfection with bell peppers for a distinct flavor)	\$26.95
Shrimp Malabar Shrimp poached in coconut and chili masala, scented with fresh lime	\$26.95
Shrimp or Snapper Moilee (Tosed with saffron and coconut lime sauce)	\$26.95

chicken

Extra Chicken Add-on: \$5

Butter Chicken

Who hasn't heard of Butter Chicken! An iconic Indian dish known as Chicken Makhani

\$21.95

Chicken Tikka Masala

Pre-marinated chicken is grilled and added to a thick, creamy gravy

\$21.95

Chicken Chettinadu

\$21.95

Chicken Mango

Sweet chicken, simmered in a tangy mango sauce

\$21.95

Dal Murgh

Chicken and Lentil curry

\$21.95

Chicken Malabar

Chicken poached in coconut and chilly Masal, scented with fresh lime

\$21.95

Chicken Shai Korma

Rich, mogal gravy

\$21.95

Chicken Nizami

Chicken cooked with cashew nuts, coconut, yogurt, and spices

\$21.95

Chicken Vindaloo



Tangy and spicy, this curry is almost a staple food in Goa

\$21.95

Madras Chicken Curry



Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices

\$21.95

Chicken Pepper Fry

Chicken tossed with onion, tomato, black pepper and curry leaves

\$21.95

Kozhi Varutha Curry



Chicken with broiled South Indian spices

\$21.95

Saag Chicken

Delicious North Indian dish. Thanks to the spinach, very healthy too!

\$21.95

Kadai Chicken

Chicken with onion, bell pepper, tomato and Kadai masala

\$21.95

Chicken Korma

Chicken in a mild creamy sauce and spices

\$21.95

Chicken Jalfrezi

Cooked to perfection with bell peppers for a distinct flavor

\$21.95

Chicken Kashmiri

Mild spicy, sweet, creamy, rich tomato onion masala curry

\$21.95

Vegetarian

Extra Paneer Add-on: \$6

Paneer Butter Masala	\$20.95
Paneer in creamy butter tomato sauce	
Mutter Paneer	\$20.95
North Indian curry with peas and cottage cheese. It's an all time favorite	
Channa Masala	\$19.95
Chick peas with onion, tomato and	
Malai Kofta	\$19.95
This vegetarian alternative to meat balls prepared with potatoes and cottage cheese, deep fried and served with thick rich yellow cashew gravy	
Saag Paneer	\$20.95
Delicious North Indian dish, with fresh spinach; very healthy!	
Mixed Vegetable Korma	\$19.95
Tossed mixed vegetable in a mild creamy coconut sauce and spices	
Dingri Dolma	\$19.95
Paneer with mushroom in onion, tomato cashew and coconut gravy	
Vegetable Kolhapuri	\$19.95
Madras Vegetable Curry	\$19.95
Traditional South Indian style	
Paneer, Mushroom and Lima Beans Milagu Pirati	\$19.95
Tossed in onion, tomato gravy, with black pepper and curry leaves	
Lima Beans, Cauliflower, Potato Masala	\$19.95
Mushroom and Peas Kadai Masala	\$19.95
Bindi Masala or Baingan Bhartha	\$19.95

Available on selected days - ask your server

All prices are in Cayman Islands Dollars. CI\$1.00 = US\$1.25

Lamb

Extra Lamb Add-on: \$8

Lamb Rogan Josh	\$24.95
Classic Kashmir "Red lamb" , gets its name from the unique Kashmir dried red chilies, used to prepare it	
Lamb Vindaloo 	\$24.95
Tangy and spicy, this curry is almost a staple food in Goa	
Dal Gosh	\$24.95
Lamb and lentil curry	
Madras Lamb Curry	\$24.95
Lamb simmered in onion and tomato, w/ South Indian spices, in a coconut gravy	
Lamb Jalfrezi	\$24.95
Cooked to perfection with bell peppers for a distinct flavor	
Saag Lamb	\$24.95
Delicious North Indian dish. Thanks to the spinach, very healthy too	
Lamb Varutha Curry 	\$24.95
Lamb with broiled South Indian spices	
Lamb Shai Korma	\$24.95
Rich, mogal gravy	
Lamb Pepper Fry 	\$24.95
Lamb tossed with onion, tomato, black pepper and curry leaves	
Kadai Lamb	\$24.95
Lamb with onion, bell pepper, tomato and Kadai masala	
Lamb Korma	\$24.95
Lamb in a mild creamy sauce and spices	
Lamb Mango	\$24.95
Lamb in a mild creamy sauce and spices	
Lamb Kashmiri	\$24.95
Mild, creamy, rich tomato onion masala curry	

15% gratuities are added to the bill

accompaniments

Steamed rice or Saffron Rice	\$3.50	
Tadka Dal or Dal Makhani	\$10.95	
Raitha	\$2.50	
Gobi Manchurian	Batter fried cauliflower, with spicy Asian sauce	\$10.95
Meat or Vegetable Gravy	\$8.95	
Sauteed Vegetable	\$4.50	
Fresh Veggie Salad	(onion, cucumber, tomatoe, green chillies and lemon)	\$4.50
Red Onion Salad	served with lemon	\$1.50
Bombay Aloo	\$10.95	
Aloo Gobi or Sagg Aloo	\$10.95	

homemade indian breads

Plain Naan	Soft leavened white bread cooked in a clay oven	\$2.50
Flavored Naan	Choice of Garlic, Butter or Rosemary	\$2.75
Malai Naan	Naan stuffed with goat cheese, chilies and cilantro	\$4.50
Peshawari Naan	Naan filled with almonds, coconut, dates and raisins	\$5.00
Onion Naan		\$3.50
Truffle Oil Naan		\$3.50
Mint Parata	Whole wheat bread, unleavened, stuffed with fresh mint	\$3.50
Aloo Parata	Whole wheat bread, unleavened, stuffed with potatoes	\$5.00
Roti	Flat whole wheat bread cooked in a clay oven	\$2.50

Dine in customers enjoy, with all entres, a free soda, juice or a Cayman beer (CayBrew, Cay Light, White Tip, Iron Shore)

biryani

A perfect one-dish meal! Rice with a signature blend of aromatic spices

Vegetable Biryani	\$19.95
Chicken Biryani	\$21.95
Lamb Biryani	\$24.95
Shrimp Biryani	\$26.95
Southern Spice Biryani (Shrimp, Lamb and Chicken)	\$26.95