

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 \$27.95

Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs), Samosa (5 pcs)

Combo Platter Option Two \$39.95

Lamb Seekh Kebab (5 pcs), Chicken Tikka (7 pcs),
Samosa (5 pcs), Chicken Pakora (5 pcs), Tandoori Shrimp (5 pcs)

Tandoori Shrimp \$12.95

Sizzling hot tandoori prawn served with red onion

Shrimp Balcha \$12.95

Pickled shrimp prepared Goan style

Zesty Fried Fish \$10.95

Fried fish in south Indian spices, served with a mint chutney

Lamb Seekh Kebab \$10.95

Minced lamb marinated with Indian spices, cooked in tandoor oven

Chicken Vepudu \$10.95

Deep fried chicken with South Indian spices and curry leaves

Paneer or Chicken Tikka \$9.95

Indian cheese or chicken marinated in aromatic spices and yogurt, roasted in clay oven

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 \$8.95

Chicken or Lamb prepared with blend of spices, stuffed in naan and cooked in tandoor oven

Tandoori Chicken Sizzling hot leg tandoori chicken pieces \$11.95

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served with steamed rice or saffron rice, pickle and mango chutney

- add \$1.50 to substitute rice for sauteed vegetables, mushroom rice or salad

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Manchurian or Szechuan Spicy or Ginger Soy

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

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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 Chunk of lobster tosed with saffron and coconut lime sauce	\$30.95
Lobster and Shrimp Vepudu  Lobster and shrimp marinated, fried, tossed with onion, tomatoe and curry leaves	\$30.95
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  Shrimp tossed with onion, tomato, black pepper and curry leaves	\$26.95
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	\$21.95
Who hasn't heard of Butter Chicken! An iconic Indian dish known as Chicken Makhani	
Chicken Tikka Masala	\$21.95
Pre-marinated chicken is grilled and added to a thick, creamy gravy	
Chicken Chettinadu	\$21.95
Chicken Mango	\$21.95
Sweet chicken, simmered in a tangy mango sauce	
Dal Murgh	\$21.95
Chicken and Lentil curry	
Chicken Malabar	\$21.95
Chicken poached in coconut and chilly Masal, scented with fresh lime	
Chicken Shai Korma	\$21.95
Rich, mogal gravy	
Chicken Nizami	\$21.95
Chicken cooked with cashew nuts, coconut, yogurt, and spices	
Chicken Vindaloo 	\$21.95
Tangy and spicy, this curry is almost a staple food in Goa	
Madras Chicken Curry 	\$21.95
Chicken simmered in onion, tomato and rich coconut gravy, with traditional South Indian spices	
Chicken Pepper Fry	\$21.95
Chicken tossed with onion, tomato, black pepper and curry leaves	
Kozhi Varutha Curry 	\$21.95
Chicken with broiled South Indian spices	
Saag Chicken	\$21.95
Delicious North Indian dish. Thanks to the spinach, very healthy too!	
Kadai Chicken	\$21.95
Chicken with onion, bell pepper, tomato and Kadai masala	
Chicken Korma	\$21.95
Chicken in a mild creamy sauce and spices	
Chicken Jalfrezi	\$21.95
Cooked to perfection with bell peppers for a distinct flavor	
Chicken Kashmiri	\$21.95
Mild spicy, sweet, creamy, rich tomato onion masala curry	

Vegetarian

Extra Paneer Add-on: \$6

Lamb

Extra Lamb Add-on: \$8

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, tomatoe 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 \$19.95

Lima Beans Milagu Pirati

Tossed in onion, tomato gravy, with black pepper and curry leaves

Lima Beans, Cauliflower, Potato Masala \$19.95

Mushroom and \$19.95

Peas Kadai Masala

Bindi Masala or \$19.95

Baingan Bhartha

Available on selected days - ask your server

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

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

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