

DINNER

TO START

GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, poached pear masala cashews, house vinaigrette	16	LOBSTER SHORBA jumbo lump crab, black truffle butter, sherry	18
TOMATO & BURRATA SALAD baby greens, honey-mustard vinaigrette balsamic reduction, basil	18	CALAMARI chaat masala, vindaloo aioli	18
SOUP FLIGHT OR BOWL with onion bhaji	16	SHRIMP & GRITS crispy okra, wheat semolina upma	18
LAMB BELLY candied jalapeño, garbanzo succotash, mint	18	SCALLOPS southern succotash with jeera	18
FOIE GRAS pan-seared, port wine reduction, fig chutney, brioche	22	TANDOORI QUAIL cremini mushrooms, pine nuts, fig chutney	18



STREET FOODS OF INDIA

CHILI TIKKA chicken, fish, cauliflower or paneer	16	PAKORAS eggplant, cauliflower, onion	12
DELHI CHAAT aloo tikki, channa masala, yogurt, pomegranate mint & tamarind chutney, masala cashews	16	SAMOSAS lamb potato & nuts mushroom & feta crab & corn	10 8 10 16
KARELA CHAAT crispy karela chips, fresh curry leaves, tamarind chutney	16	PANI POORI semolina & wheat flour puffs, potato, garbanzo pomegranate, mint-tamarind water	12
PALAK CHAAT spinach, kale, basil, mint & tamarind chutney, yogurt	14	SEV BATATA POORI lentil dumplings, yogurt, pomegranate mint & tamarind chutney, papdi	12
CRAB MALABAR jumbo lump crab, mustard seeds fresh coconut, curry leaves	20	SIDES raita plain yogurt onion salad kachumber salad chutneys vindaloo sauce side rice pickles papadams, mint, tamarind masala khakra, onion, cucumber, tomato	8 6 6 6 8 4 6 6

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES AND DIETARY PREFERENCES.

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

20% GRATUITY WILL BE ADDED FOR TABLES OF SIX OR MORE.

TANDOOR

our meats are antibiotic and hormone free and come from sustainable sources
add a farm fresh egg 4

PORTOBELLO, POTATO & PANEER eggplant, red onion, bell pepper, pineapple balsamic reduction	28	RACK OF LAMB raised in the Rocky Mountain region aloo methi, blackberry demi-glace	46
CHILEAN SEA BASS charred poblano-mango chutney, lemon rice	46	DUCK TWO WAYS moulard duck confit and tandoori duck breast hot cherry chutney, egg, wild mushrooms	42
GULF SNAPPER jumbo lump crab, wild mushroom & spinach orzo	38	TANDOORI SIZZLER mugh malai, lamb chops, shrimp	38
TANDOORI CHICKEN on the sizzler, grilled onions, lemon	26	BISON RIBEYE roasted garlic, gobi mattar	44
TANDOORI SALMON cranberry chutney, spinach & kale pulao	32		

BIRYANI

saffron basmati rice, apricots, cranberries, cashews
with bagare bengan

LAMB	32	VEGETABLES AND PANEER	26
CHICKEN	28	GULF SHRIMP	34



CLASSICS

with saffron rice pulao

CHICKEN TIKKA MASALA tandoor-roasted chicken breast, creamy tomato sauce	26	KEEMA chicken or lamb	26/32
BUTTER CHICKEN pulled tandoori chicken, honey & saffron tomato sauce	26	KORMA chicken or lamb, cashew, almond, cardamom, saffron	26/32
CHICKEN JALFEREZI pulled tandoori chicken, peppers, onions	26	VINDALOO shrimp, chicken or lamb kiran's signature vindaloo sauce	34/26/32
LAMB SHANK slow-cooked in rhogan josh, served with aloo methi	38	MADRAS chicken or lamb, coconut, curry leaves	26/32
LAMB RHOGAN JOSH lamb leg, methi flavored	32	SAAG chicken or lamb, baby spinach	26/32
SEAFOOD CURRY fish or shrimp with peanuts, sesame seeds coconut, tamarind	34	BISON KOFTA CURRY tandoori bison meatballs in rhogan josh	36
PRAWN BHUNA gulf shrimp, garlic, sweet peppers, onions	34	PUNJABI THALI butter chicken, lamb saag, prawn bhuna garlic naan	44

TRADITIONAL VEGETARIAN

18

PANEER MAKHNI
house-made cheese, tomato cream sauce

PALAK PANEER
spinach, house-made cheese
(add cream on request only)

PANEER KARAHI
house-made cheese, peppers, onions, tomatoes

MALAI KOFTA
paneer dumplings in an
almond and cashew nut sauce

NAVRATTAN KORMA
vegetables and paneer in a creamy sauce
of cashews, almonds, cardamom

BHINDI MASALA
okra, fresh coconut

DAAL MAKHNI
black lentils, slow cooked

DAAL PANCHAM
five yellow lentils

DAAL SAAG
yellow lentils, spinach

RAJMA
red kidney beans

BAGARE BENGAN
baby eggplant, sesame seeds, peanuts

BENGAN BARTHA
tandoor-roasted eggplant, twice cooked

ALOO MATTAR PANEER
potatoes, peas, house-made cheese

ALOO PALAK
potatoes, baby spinach

ALOO GOBI MATTAR
potatoes, cauliflower, peas

BESAN KADI
vegetable dumplings in spiced yogurt

MUSHROOM MATTAR
mushrooms, green peas

PINDI CHANNA
garbanzo beans

SARSON KA SAAG
mustard greens, kale, chard greens

KARELA ACHARI
bitter melon, pickling spices

VEGETARIAN THALI 36
three choices, raita, rice, paratha



MASALA DOSA

lentil and rice crepe, sambar, coconut chutney
aloo masala, paneer bhurji or lamb keema
20 / 24 / 28

NAAN & PARATHA

king arthur flour

KIRAN'S
goat cheese, rosemary

GOBI
cilantro, serrano

BULLET
onion, serrano

LASOONI
garlic, cilantro

ALOO
potato, onion, serrano

GOSHT
lamb keema, onion

PANEER
house-made cheese
red onion, serrano

PESHWARI
almonds, cashews
pistachio, rose syrup

CAPRESE
sun-dried tomato
mozzarella, basil

PLAIN 3 | STUFFED 6

RUMALI ROTI 4
handkerchief-thin

TANDOORI ROTI 3
whole wheat

LACHHA PARATHA 5
multi-layered whole wheat

BESAN KA CHILLA GF 6
chickpea flour, three

MAKKI KI ROTI GF 6
corn flour, three

CHAPATI 6
puffed, whole wheat, four