

Menu

TO START

GOAT CHEESE & BEET SALAD pistachio-crusted, roasted beets, poached pear masala cashews, house vinaigrette	16	SOUP FLIGHT OR BOWL house-made soups with onion bhaji	16
TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette balsamic reduction, basil	18	LOBSTER SHORBA jumbo lump crab, black truffle butter, sherry	18
LAMB BELLY candied green chili, garbanzo succotash mint, pomegranate	20	CALAMARI chaat masala, vindaloo aioli	18



STREET FOODS OF INDIA

CHILI TIKKA chicken, fish, cauliflower or paneer	16	SAMOSAS lamb potato & nuts khumb & feta crab & corn	10 8 10 16
DELHI CHAAT aloo tikki, channa masala, yogurt, pomegranate mint & tamarind chutney, masala cashews	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	8 6 6 6 8 4
LUCKNOWI KEBABS lamb chicken dahi paneer	20 14 14	PAPADUMS mint, tamarind, mango, lime	8
PAKORAS eggplant, cauliflower, mirchi, onion	12		

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 CHARGED 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 onion marmalade, aloo methi, blackberry demi-glace	46
CHILEAN SEA BASS charred poblano-mango chutney, biryani, romanesco cauliflower, grape tomato	46	DUCK TWO WAYS moulard duck confit and tandoori duck breast hot tamarind chutney, egg, biryani	44
GULF SNAPPER jumbo lump crab, wild mushrooms, spinach orzo peppers, parsley	38	TANDOORI SIZZLER murgh malai, lamb chops, shrimp, biryani	38
CHICKEN on the sizzler, grilled onions, green chili, lemon, biryani	26		

BIRYANI

saffron basmati rice, apricots, cranberries, cashews
with english cucumber raita and bagare bengan

LAMB LEG	32	VEGETABLES AND PANEER	26
CHICKEN THIGH	28	GULF SHRIMP	36



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 chicken or lamb, kiran's signature vindaloo	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 daal makhni, naan	48

TRADITIONAL VEGETARIAN

18

PANEER MAKHNI
house-made cheese, tomato cream sauce

PALAK PANEER
spinach, house-made cheese

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

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 dishes, raita, rice, paratha



MASALA DOSA

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

NAAN
king arthur flour

KIRAN'S
goat cheese
rosemary

CAPRESE
sun-dried tomato
mozzarella, basil

BULLET
onion, serrano
cilantro

LASOONI
garlic, cilantro

ALOO
potato, onion

GOSHT
lamb keema

PANEER
house-made cheese,
red onions, cilantro

PESHWARI
almonds, cashews
pistachio, rose syrup

LACHHA PARATHA
multi-layered whole wheat
duck fat | ghee | anda

RUMALI ROTI 4
handkerchief-thin

TANDOORI ROTI 4
whole wheat

BESAN KA CHILLA GF
chickpea flour

MAKKI KI ROTI GF
corn flour

PLAIN 3 | STUFFED 6