



SOUP

TOMATO DHANIA SOUP ! 8
Tomato broth, coriander, & lemon scent

APPETIZERS

ALOO CHANA CHAAT GF 10
Potatoes, garbanzo beans, tamarind chutney

MAZEDAAR SAMOSA 8
Spiced potato with green peas served with tamarind-date chutney

PALAKWALA CHAAT 8
Crispy baby spinach, tamarind, dates

SALADS

ARUGULA AND PEAR SALAD GF 10
Cherry tomatoes, pear, with lemon honey vinaigrette

21 SPICES KACHUMBAR SALAD GF 12
Tomatoes, English cucumbers, cilantro & olive oil

ENTREES

ANULI'S VEGETABLE TIKKA MASALA GF CN 18
Vegetables, cashews, simmered in light heirloom tomato sauce

PALAK MATTAR ! CN GF 18
Puree baby spinach, roma tomatoes, green peas & cardamom

ALOO GOBI ! GF 18
Cauliflower, potatoes, green peas, & ginger in a tomato concasse

BHINDI OKRA MASALA GF 18
Local okra, tomatoes, onions & 21 spices

BAGARE EGGPLANT ! GF CN 18
Baby eggplant, curry leaves, tamarind pulp, with peanut butter

EGGPLANT MASALA ! GF CN 18
Baby eggplant, curry leaves, tamarind pulp, with tomatoes

GREEN BEAN VINDALOO GF CN 20
Green beans, potatoes, curry leaves, simmered in a rich saffron coconut milk reduction finished with lemon & coriander

HYDERABADI BIRYANI

IMPERIAL "VEGGIE" BIRYANI 23
Local fresh vegetables, aromatic basmati rice, saffron, dried fruit

SIDES

GREEN SALAD GF 6

PUNJABI DAAL ! GF 12
Yellow lentils tempered with dried red chili, mustard seed & garlic

SAFFRON BASMATI RICE GF 5

SAG ALOO ! GF CN 12
Spinach, potatoes & mustard seeds

18% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

! = SPICY !! = VERY SPICY GF = GLUTEN FREE CN = CONTAINS NUTS DF = DAIRY FREE