

Beverages

SHAKES & FLOATS

Virgin Pina Colada	110
Mango Frappe	110
Ice Cream Shake	160
<i>vanilla, chocolate, strawberry, caramel, banana, coffee</i>	
Coke Float with a scoop of vanilla	160
Lassi	110
<i>plain (sweet/salty), mango, banana, honey, masala, coffee</i>	

SODAS etc.

Fresh Lime Soda	90
Red Bull	150
Diet Coke	80
Sodas	80
Tonic	80
Ginger-Ale	80
Ginger-Ade	90
Spritzers	90
Shirley Temple	90
Pink Lady	90
Virgin Mojito	90

JUICES etc.

Fresh Lemonade	80
Nana	90
Juices	80
Basic Best	180
<i>carrot * ginger * apple</i>	
Green Glow	180
<i>pineapple * spinach * mint * lemon</i>	
Tropical Monkey	180
<i>banana * pineapple * coconut</i>	
Italian Summer	180
<i>pineapple * cucumber * basil</i>	
Red Reboot	180
<i>carrot * ginger * apple * beet</i>	
Sweet n Green	180
<i>cucumber * spinach * apple * lemon</i>	
Mangi Ferrade	180
<i>mango * lemon * red chili</i>	

COFFEES from Mangi Ferra

Cappuccino	100	Café Latte	110
Espresso & ice cream	160	Espresso	90
Espresso Lemonade	110	Americano	90
Cold Coffee w/ ice cream	160	Cold Coffee	90
Bullet	160	<i>espresso & coconut milk</i>	
Café Mocha	160		
Macchiato	90		

TEAS

Masala Chai Small Pot	90
Black Tea	70
Organic India Tulsi	90
Green Tea, Herbal Tea, Earl Grey, etc.	90
Ginger Lemon Honey	90

SPECIALTY COCKTAILS

550/each

Long Island Iced Tea (L.I.I.T.)

Classic	<i>vodka, gin, rum, tequila, triple sec and coke</i>
Tropical	<i>vodka, gin, coconut rum, tequila, triple sec, mango</i>
Electric	<i>vodka, gin, rum, tequila, triple sec, sprite, blue curacao</i>

Margaritas

Classic	<i>tequila, triple sec, sour mix, lime, salt rim</i>
Spicy Mango	<i>tequila, triple sec, mango, cayenne, spiced rim</i>
Skinny	<i>tequila, triple sec, fresh lime, soda, salt rim</i>

1950s Cocktails

Classic Martini	<i>vodka or gin / olives or lime / up or rocks</i>
Manhattan	<i>sweet vermouth, whiskey, cherry served up</i>
Old Fashioned	<i>whiskey, bitters, sugar, orange, a cherry, rocks</i>

AFTER DINNER DRINKS

Irish Coffee w/ 100 Pipers	310
Bailey's Coffee	500
Bailey's	460
Kahlua	460
Cointreau	480
Morpheus Brandy	300
Jägermeister	600

WINE, LIQUEUR, BEER, PEGS

please ask your server for an updated list

Items in box - Chef's suggestions

GF - gluten free items

V - vegan items

tax applicable on all items

items in red are non-vegetarian

Sharing Plates

Mizza Platter 400
hummus, babaganoush, creamy garlic sauce
w/ pita chips (egg based), cucumbers &
carrots

Beet Hummus w/ Pita Chips 275

Goat Cheese w/ Honey & Walnuts 325
hung curd patties, fried, topped w/ honey & walnuts

Bruschetta 275
fresh tomatoes basil & cheese on toast w/
drizzled balsamic

Spinach Pakora w/ Onion Bhaji V 225

Cheesy Fries 250
french fries baked w/ cheddar & mixed cheese

Salads

Creamy Chicken GF 310
shredded chicken w/ cucumbers & veggies in a healthy, creamy yogurt dill dressing

Balsamic Beets GF 250
spinach, feta, tomatoes & cucumbers in balsamic basil vinaigrette

Artichoke Hearts w/ Chickpeas V / GF 275
lettuce & sundried tomatoes in vinaigrette

Buddha's Smile GF 290
spinach, walnuts, oranges, stuffed dates & pomegranates, citrus vinaigrette

Thai Raw Papaya V / GF 250
young papaya w/ roasted peanuts, chili lime dressing & coriander

Greek GF 250
tomatoes, cucumbers, onions & feta w/ vinaigrette

Caesar GF 250
lettuce in egg-based dressing w/ croutons & parmesan
w/ grilled chicken +70rs w/ grilled prawns +300

House V / GF 250
lettuce & fresh vegetables in lemon vinaigrette

Watermelon, Basil, Feta, Balsamic seasonal V / GF 250

Indian Salad sliced carrots, onions, tomatoes V / GF 225

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International Soups

Chicken & Rice GF 225

Vegetable Minestrone 175

Cream of Tomato, Spinach, Mushroom, Corn or Broccoli
175

Thukpa veg / chicken 225/275

Tibetan soup with fresh noodles & vegetables

Vietnamese Pho veg / chicken / mutton GF 300/325/375

large bowl of hot broth w/ rice noodles & vegetables

Mulligatawny GF 175

Yellow lentils sweetened w/ coconut, apples & lime

Tomato Dhania Shorba 175

thin tomato soup w/ coriander & spices

Asian Soups

veg. 175 / chicken 225

Lemon Coriander Rice Noodle GF

Tom Yum GF

spicy Thai soup w/ lemongrass & red chili

Hot-n-Sour GF

Manchow GF

Sweet Corn Soup GF

Tom Yum Soup GF 500

spicy Thai soup w/ prawns, lemongrass & red chili

Silky Meat Ball GF

clear broth w/ chicken & bean thread noodles

Crispy Wonton Pepper

Jade Corn Soup GF

fresh spinach puree w/ American corn

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Oriental Starters

Chilly Paneer / Mushroom / Chicken 300 / 300 / 350

Schezwan Paneer /Mushroom /Chicken 300 / 300 / 350

Chicken Satay 300
chicken strips coated in barbeque sauce, served with peanut sauce

Chicken Lollipop dry/gravy 325 / 350

Prawns in Singaporean Style 780
deep fried, tossed in black bean & red chili sauce

Golden Fried Prawns 780
battered fried & served with hot garlic sauce

Soya Chili Prawns 780
tossed with spicy soya chili sauce

Chicken Winglet 325

chicken wings tossed in red devil sauce

Momos veg/ paneer/ chicken 225 / 275 / 325

steam/ pan fried/ deep fried served w/ sweet chilly sauce

Okra Chilly *seasonal* 275

battered deep fried ladyfinger tossed w/ soya chilly sauce

Salt n Pepper Corn / Mushroom / Paneer 275 / 300 / 300

battered, deep fried, w/ capsicum & onion w/ black pepper

Crispy Baby Corn / Crispy Potato 300 / 275

Fried Spring Roll dry/gravy 275 / 300

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Asian Main Course

Chinese Vegetables 350
Schezwan / Black Bean / Sweet Chilly Sauce

Manchurian Veg / Paneer / Chicken 300 / 325 / 375

Hong Kong Eggplant 350
 diced eggplant served w/ spicy ginger sauce

Chinese Chopsuey 350
 sliced vegetable w/ paneer served w/ garlic sauce

Double Mushroom in Hot Garlic Sauce 350
 sautéed black & button mushroom w/ semi gravy

American Chopsuey 375
 shredded chicken / w/ pineapple top w/ fried egg

Beijing Noodles 350
 black & button mushroom w/ chicken & black bean flavor

Shanghai Pan Fried Noodles **vegetables / non-veg** 325 / 375
 sautéed noodles topped w/ Asian veg & garlic oyster sauce

Noodles **Hakka / Chilly Garlic / Chicken** 275 / 275 / 350

Triple Schezwan Fried Rice **veg / non-veg** 425 / 475
 triple layered rice served w/ hot garlic sauce

Moon Fan Fried Rice 275
 button mushroom flavored in five spicy powders

Fried Rice **veg / ginger / chilly garlic / chicken** 275 / 300 / 350

Thai Curry **veg / chicken** GF 350 / 425
 green, red or massaman curry, w/ vegetables & steamed rice

Pad Thai **veg / chicken** GF 350 / 400
 spiced rice noodles w/ egg, crushed peanuts & vegetables

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Helpful Translations for Indian Cuisine

Paneer: a fresh cheese common to Indian cuisine

Tomato Gravy: pureed tomatoes, cashews, garlic, ginger, degi mirch, melon seeds, cardamom, cinnamon, etc.

Spinach Gravy: blended spinach, garlic, onion, cream & butter

Cashew Gravy: pureed cashews, melon seeds, garlic, ginger, & cardamom

Brown Gravy: browned onions w/ curd, garlic, ginger, & whole spices

Kadhai Gravy: pan gravy (red chilies, coriander, black pepper, onion & tomato)

Yellow Gravy: onion, garlic, ginger, turmeric, melon seeds, cashew

Degi Mirch: a unique, age old blend processed from special varieties of colorful Indian red chilies, mildly spiced, with nice color

Garam Masala: blend of black peppercorns, mace, cinnamon, cloves, brown cardamom, nutmeg, and green cardamom

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From The Clay Oven

VEGETARIAN

350 each

Veg Galouti

GF

Lucknow-style patties flavored w/ roasted cashew, browned onions & mixed vegetables w/ ghee

Sunahari Tikki

cottage cheese & potato stuffed patties w/ green peas & dry fruits

Nutrela Seekh Kebab

GF

sautéed nutrela mixed w/ onions, chilies, roasted gram flour & spices

Paneer Tikka

GF

cubed paneer w/ capsicum, onions & tomatoes

Kothmir Paneer Tikka

GF

cubes of cottage cheese covered w/ coriander paste, yogurt & browned onions

Paneer Roomani Roll

cottage cheese roll stuffed w/ potatoes, cashews, cheese & cream.

Sham Savera Seekh

GF

cottage cheese layered w/ fresh spinach, flavored w/ cardamom & cinnamon, cooked in clay oven

Palak Dahi ke Kebab

GF

spinach patties stuffed w/ yogurt, flavored w/ mace & other spices

Aloo ke Nazakat

GF

whole potatoes stuffed w/ paneer, dried nuts & raisins coated in yogurt

Dahi ke Kebab

golden fried rich & creamy curd tikkas

Kebab Platter

525

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Tandoori Khazanna

NON- VEG

Tandoori Jhinga		850	Murgh Tikka	GF	375
tiger prawns marinated w/ hung curd, carom seeds, <i>degi mirch</i> , cheese & cream			boneless chicken marinated w/ curd & spices		
Five Spices Garlic Prawns		850	Tandoori Chicken (half / full)	GF	350 / 600
tiger prawns marinated w/ hung curd, Kashmiri chili, cumin coriander powder, <i>garam masala</i> & garlic			8 chicken pieces marinated w/ yogurt & spices		
Mahi Tikka Lashooni	GF	400	Murgh Jamuni Tikka	GF	375
boneless fish marinated w/ garlic, curd & spices			boneless chicken pieces in cashew paste, cheese, cream & beet puree		
Fish Koliwada		400	Bhatti ka Murgh	GF	375
deep fried boneless fish coated w/ garlic & ginger batter			chicken coated w/ yogurt & mint paste, cloves & spices		
Tawe Wali Machhi	GF	400	Noorani Seekh Kebab	GF	375
boneless fish covered in gram flour & mustard paste, w/ pan gravy			minced chicken w/ mushrooms, peppers & tamarind		
Kothmiri Fish Tikka	GF	400	Meat Lovers Seekh Kebab	GF	450
fresh fish coated in coriander paste, yogurt & browned onions			spicy chicken kebabs rolled in minced mutton		
Murgh Malai Tikka	GF	375	Muttton Seekh Kebab	GF	450
chicken coated in cheese, cream & cashews			minced mutton w/ spices		
Murgh Kalimirch Tikka	GF	375	Kebab Platter		650
chicken in black pepper, cream, cheese, & cashews					

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Vegetarian Desi Tadka

350 each

Khumb Makai Palak **GF**

mushroom & corn in spinach sauce

Subzmilioni **GF**

spinach puree w/ mixed vegetables & paneer

Aloo Dum Banarsi **GF**

paneer & nut stuffed potatoes in tomato gravy

Subz-e-Taka-Tak

diced veggies cooked in special *kadhai* gravy

Hyderabadi Bagara Baingan

traditional dish of Hyderabad: baby eggplant in coconut, sesame, peanut & chili gravy

Bhanta Kalonji **GF**

baby eggplant in spicy pickle *kadhai* gravy

Aloo Methi Ka Tuk **GF**

potato wedges w/ a touch of fenugreek & tempering of asafetida

Aloo ka Khazana **GF**

jeera aloo / aloo mutter / aloo gobhi / aloo kasoori / aloo bhujia

Bhutta Methi Palak **GF**

corn w/ fresh greens in *kadhai* and onion gravy

Subz-e-Bahar **GF**

veggies, corn & mushrooms in *kadhai* gravy

Vegetable Kolhapuri **GF**

vegetables in spicy coconut tomato gravy

Baigan Ka Bharta **GF**

roasted eggplant, burnt garlic & tomatoes in spicy *kadhai* masala

Chole Masale **GF**

chickpeas w/ caraway seeds in onion gravy

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Paneer Dishes

375 each

Malai Kofta

dumplings cooked in cashew gravy w/ cardamom

Canton Special Kofta

dumplings w/ spinach, cooked in creamy tomato gravy

Angoori Kofta

spinach & cheese dumplings stuffed w/ nuts & raisins in a blend of tomato & cashew gravy

Paneer Pasanda

stuffed paneer in yellow gravy

Paneer Makhani

GF

paneer in red gravy finished w/ cream & butter

Methi Chaman

GF

paneer flavored with fenugreek and spices

Punjabi Chole Paneer

GF

chickpeas and paneer simmered in a spicy Punjabi style gravy

Paneer Buttter Masala

GF

paneer in rich tomato gravy w/ cream

Palak Paneer

GF

paneer in spinach puree

Paneer Tikka Masala

GF

tandoori roasted paneer in tomato *kadhai* gravy

Paneer Lababdar

GF

cubed paneer, capsicum cooked in creamy tomato gravy

Kadhai Paneer

GF

fried paneer w/ onions, capsicum, in spicy *kadhai* gravy

Dhingri Dulma

GF

paneer, mushroom, capsicum, & bell pepper in onion gravy

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Indian Seafood

Malabar Prawn Curry 850

traditional dish of South India: tiger prawns, curry leaves, mustard seeds, onions, w/ coconut milk & coconut cream

Jhinga Masala 780

prawns w/ whole spices (bay leaf, cinnamon, cardamom, etc.) in spicy *kadhai* gravy

Goan Fish Curry 425

fish in a coconut & cashew gravy

Home Style Fish Curry 425

boneless fish w/ onions, tomatoes, masala, coriander & cumin

Bengali Fish Curry 425

fish cooked w/ wholegrain mustard & chili paste

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Desi Tadka Chicken

425 each

Murgh Awadhi Korma

boneless chicken in cashew & curd gravy

Butter Chicken

tandoori chicken cooked in rich tomato gravy

Murgh Tikka Masala

boneless grilled chicken in tomato gravy

Murgh Uttar Dakshin

w/ curry leaves, mustard seeds, & curd in onion gravy

Chicken Curry

home-style chicken in chopped onion gravy

Lahori Chicken

chicken pieces cooked in spicy tomato & brown onion gravy flavored
w/ *degi mirch*

Khade Masale Ka Murgh

w/ whole spices (bay leaf, cinnamon, cardamom)

Murgh Rara

flavorful Punjabi dish: whole and minced chicken in a spiced curry,
w/ yogurt & whole red chilies

Chicken Chettinad

cooked in authentic south Indian spices w/ coconut & brown onion
gravy

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Mutton Dishes

475 each w/ bone

525 each boneless

Achari Gosht

blend of Indian pickle spices & tomato gravy

Rara Gosht Punjabi

minced & whole mutton in *kadhai* gravy

Bhuna Gosht

w/ brown onion gravy

Mutton Roganjosh

whole mutton w/ hot tomato gravy

Kashmiri Lal Maas

cooked in spicy tomato gravy

Mutton Masala

mutton pieces in spicy onion gravy

Thali

Maharaja

w/ Indian breads, salad, *gulab jamun*, welcome drink, raita, *tandoori* starter, *bhutta methi palak*, canton special *kofta*, *dal amritsari*, *motiya chilman pulao*

methi chaman	750
murgh rara	800
mustard fish curry	800
bhuna gosht	850
malabar prawn curry	1150

Maharani

w/ welcome drink, *angoori kofta*, *dal maharani*, raita, breads, *jeera onion pulao*, *aloo gobi methi ka tuk*, salad, & coconut rice *kheer*

paneer lababdar	650
murgh chettinad	700
fish curry	700
rara gosht	750

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Indian Sides

LENTILS

Dal Makhani **GF** **300**
black lentils w/ white butter

Dal Maharani **GF** **250**
black & yellow dal in mustard oil

Dal Amritsari **GF** **250**
5 types lentils tempered w/ caraway & ghee

Yellow Dal **GF** **225**
lasooni (garlic) or *palak* (spinach)

RAITA

175
pineapple, *boondi*, or vegetable

FLATBREADS

Kulcha/ Paratha **90**
onion, *paneer*, *masala*, potato

Naan
plain, butter, garlic **70**
cheese **90**
Kashmiri **100**

Missi Roti **70**

Tandoori Roti **60**

RICE

Dum Biryani **GF**
veg /chicken /mutton **350 / 400 /450**
traditional rice served w/ *raita* & *salan*

Kashmiri Pulao **GF** **275**
dried nuts & fruit

Home-style Khichadi **GF** **250**
rice & lentils, gentle on the stomach

Lemon Rice **GF** **225**
traditional South Indian rice

Peas Pulao **GF** **225**

Motia Chilman Pulao **250**

Steamed Rice / Jeera Rice
GF **200**

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Surya Sizzlers

Tex-Mex Fajitas

veg / chicken / prawns 450 / 500 / 850

sizzling mushrooms, peppers & onions, fresh flour tortillas, black beans, rice, salsa & sour cream

Cilantro Coconut Fish 500

w/ chili flakes, coriander, & creamed w/ coconut milk, served w/ herbed rice & garlic spinach

Parmesan Crusted Chicken 500

served w/ rosemary potatoes, carrots, broccoli & spinach

Tandoori Chicken GF 450

4 pieces w/ peas *pulao*, *dal makhani* & mint chutney

Classic Continental

Lemon Garlic Parmesan Shrimp Pasta 850

tossed w/ spinach

Spaghetti & Meat Balls in Bolognese Sauce 375

Chicken Carbonara 350

sun-dried tomatoes, peas & chicken w/ farfalle (bowtie shaped)

Lasagna vegetarian marinara / meat bolognese 325 / 375

Grandma's Mac & Cheese 350

Surya Stroganoff 400

fusilli pasta topped w/ chicken & mushrooms cooked in a brown sauce

Fish in Lemon Butter Sauce 425

w/ mashed potato & sautéed vegetables

Mustard Chicken 400

w/ mashed potato & sautéed vegetables

Chicken in a Basket 350

w/ spicy buffalo style sauce & sweet mustard mayo

Fish -n- Chips 375

w/ tartar sauce & sweet mustard mayo

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Pizzas

Buffalo Chicken 375
spicy base, caramelized onions, creamy dressing

Shrimp Scampi Pizza 850
white base w/ lemon, olive oil & garlic, parmesan & mozzarella

Hawaiian 375
tandoori chicken, pineapple, peppers, onions & coriander

Mediterranean 350
garlic, feta, spinach, artichoke, onions, sundried tomatoes

Surya Veggie Special 375
feta & mozzarella cheese, spinach, sun-dried tomatoes, pesto

Gourmet White 350
olive oil & garlic, sun-dried tomatoes, artichokes, feta & mozzarella, tomatoes, caramelized onions

Margherita 325
tomato sauce, cheese, fresh basil, mozzarella

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Sandwiches

Chicken Pesto Panini 350
pesto, sundried tomatoes, mozzarella & spinach

Caprese Mushroom Panini 300
tomatoes, fresh mozzarella, fresh basil, balsamic

Club Sandwich 375
chicken, fried egg, tomatoes, lettuce & mayo

Great American Grilled Cheese 300
American cheese, tomatoes, fried onions
best when you add a fried egg +40rs

Cheese & Spinach Quesadilla 300
w/ chicken +50
flour tortilla stuffed w/ garlic spinach & cheddar cheese, w/ salsa & sour cream

Falafel Laffah Wrap 300
hummus in pita, feta cheese, fries

Grilled Chicken w/ Cheese 325
plain, grilled, or toasted

Burgers

all burgers come with french fries, coleslaw and pickled vegetables

Italian Stallion 375
mutton burger, mozzarella, basil, sundried tomatoes, & pesto smear

Desi Chix Masala 325

Black Bean 300

Paneer & Spinach 300

Basic is Best

Veg 300

Chix 325

Mutton 375

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Sides

200/each

Mashed Potatoes
Rosemary Potatoes
Mixed Sautéed Vegetables
Spinach
French Fries
Hummus

Desserts

Crème Caramel	200
Brownie w/ Ice Cream	200
Rasgulla	150
Gulab Jamun	150
Gulab Jamun w/ Ice Cream	200
Coconut Rice Kheer	150
Fresh Fruit w/ Cream	200
Banana Caramel Sundae	200
Ginger Caramel Sundae	200
Banana Split	200
Dates Pancake	200

Baskin Robins Ice Cream
single scoop 125 / double scoop 180

Honey Nut Crunch
Bavarian Chocolate
Fruit Overload
Pralines & Cream

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