

## SOUP

**MULLIGATAWANY** Lentil and vegetables in a coconut broth \$6

**SPINACH SHORBA** Cream of spinach cooked with spice \$6

## SALAD

**CARDAMOM SPECIAL CHEF'S SALAD** Mixed greens sprinkled with dried cranberries and nuts and vinaigrette dressing \$6

**CHICKEN TIKKA SALAD** Grilled chicken strips, mixed with onions, tomato, cucumber, olive oil and orange vinaigrette dressing \$8

## ACCOMPANIMENTS

**CUCUMBER RAITA** Shredded cucumber yogurt, cumin and cilantro \$3

**MANGO CHUTNEY** Sweet and sour mango relish \$3

**SPICY MIXED PICKLES** \$3

**PAPAD** Crisp roasted lentil wafer \$3

## STARTERS

**VEGETABLE SAMOSA** Crispy turnover stuffed with potatoes and green peas \$6

**LASUNI GOBI** Crispy cauliflower florets tossed with tomato and garlic sauce \$9

**TANDOORI PANEER TIKKA** Indian cottage cheese marinated with spices cooked on skewer \$10

**ACHARI MUSHROOM** Pickled flavored button mushroom \$10

**SAVORY CRISPY BAINGAN** Crispy fried baby eggplant topped with yogurt and tamarind \$9

**CHICKEN 65** South Indian stir fry chicken cubes in tangy sauce \$9

**LEMON GARLIC SHRIMP** Pan tossed with butter, garlic and lemon juice \$11

**HOUSE SPECIAL SHRIMP COCKTAIL** Pan sautéed with chef's special spices \$11

**PRAWN BALCHAO** Prawns cooked in Goan style chili based sauce \$11

**ONION PAKORA** Onion fritters served with chutneys \$7

**SAMOSA CHAAT** Lip smacking chaat samosa, chana masala, spices and variety of chutney \$9

**ALOO PAPRI CHAAT** Mouthwatering chaat with boiled potatoes, chana masala, yogurt, mint, tamarind sauce, with crispy fried dough \$9

## VEGAN & VEGETABLE DISHES

*(ALL ENTREES SERVED WITH RICE & PEAS)*

**ALOO GOBI MUTTER** Onion tomato based curry with potatoes, cauliflower and green peas \$18

**BHINDI DO PYAZA** Stir fried okra sautéed with onion and tomatoes, with touch of spice \$18

**BHAIGAN BHARTHA** Mashed roasted eggplant cooked with onions, tomatoes, ginger, garlic \$18

**DAL PALAK** Combination of spinach, yellow lentils, onion and tomatoes, tempered with spices \$18

**SAAG CHANA** Spinach and chick peas cooked with onions, tomatoes, and spices \$18

**PEELI DAL** Yellow lentils cooked with onions and tomatoes, tempered with aromatic spices \$16

**CHANA MASALA** Chick peas cooked with onions, tomatoes, ginger, garlic and spices \$18

**JEERA ALOO** Boiled potatoes tossed in simple masala and roasted cumin seeds \$17

**BHINDI MASALA** Pan fried okra lightly spiced with sautéed onions and spices \$18

**VEGETABLE JALFREZI** Tomato curry with stir fried onions, ginger and bell peppers **\$18**

**VEGETABLE KADAI** Stir fried diced onions, bell peppers, and tomatoes in a thick gravy **\$18**

## TANDOORI DISHES

*(ALL ENTREES SERVED WITH RICE & PEAS)*

**TANDOORI CHICKEN** Traditional styled red masala marinade and aromatic spices cooked in clay oven **\$20**

**CHICKEN MALAI KABAB** Chicken lightly marinated in creamy white sauce **\$20**

**CHICKEN TIKKA** Mildly spiced chicken breast in yogurt marinade **\$20**

**CHICKEN SEEKH KABAB** Seasoned skewered ground chicken with herbs and spices **\$20**

**LAMB SEEKH KABAB** Seasoned skewered ground lamb with herbs and spices **\$23**

**LAMB CHOPS** Marinated with tamarind, ginger, and garlic, cooked in clay oven **\$28**

**TANDOORI VEGETABLES** Seasonal vegetables on skewers cooked in clay oven **\$18**

**GOAN TANDOORI SHRIMP** Infused with blend of spices cooked in clay oven **\$22**

**METHI SALMON** Marinated with fenugreek, olive oil, ginger and garlic **\$22**

**CARDAMOM SPECIAL MIX GRILL** Chicken tikka, malai kabab, shrimp, lamp chop, lamb seekh kabab (one of each) **\$30**

## CURRIES

*(ALL ENTREES SERVED WITH RICE & PEAS)*

CHICKEN \$20/ LAMB \$22/ GOAT \$22/ FISH \$21/ SHRIMP \$22/  
PANEER/VEGETABLES/TOFU \$18

**TIKKA MASALA** Tomato based creamy sauce flavored with fenugreek leaves

**KORMA** Creamy cashew and almond based sauce

**MOILEE** Mild coconut gravy tempered with mustard seeds and curry leaves

**JALFREZI** Tomato curry with stir fried onions, bell peppers and ginger

**KADAI** Stir fried diced onions, bell pepper, and tomatoes, cooked in thick gravy

**MADRAS** Mild to hot curry tempered with mustard seeds, curry leaves, finished with coconut milk

**DAHI BAINGAN** Baby eggplant in mild sweet and sour yogurt based curry

**BHUNA** Onion based sauce, meat is cooked in its own juices

**SAAG** Spinach cooked onions, tomatoes, garlic and spices flavored with fenugreek leaves

**NILGIRI KORMA** Sweet herb flavored sauce tempered with mustard seeds, curry leaves, fresh ground mint, coriander leaves and coconut

**MOGHLAI** Caramelized onion based sauce with almond and cashew nuts

**SUKHA** Tempered with mustard seeds, curry leaves, finished with roasted coconut and spices

**METHI CURRY** Creamy cashew nuts and onion based gravy finished with fenugreek leaves

**MALAI KOTFA** Vegetable dumplings cooked creamy onion, almond based sauce

**BUTTER CHICKEN** Boneless grilled chicken cubes, shredded and cooked in rich creamy tomato and yogurt gravy

**KEEMA MUTTER** Ground lamb and green peas simmered with warm Indian herbs and spices

**PANEER BURJI** Scrambled Indian cottage cheese with onions, tomatoes, bell peppers, peas and spices

**METHI MUTTER MALAI** Rich dish made with fenugreek leaves, green peas, cream and Indian spices, finished with a touch of cashew nut paste

**MUTTER PANEER** Indian cottage cheese and green peas simmered together in a luscious gravy made with onions, tomatoes and spices, finished with cream

**PANEER MAKHANI** Rich creamy dish of Indian cottage cheese made with onions, tomatoes, cashew nuts, spices and cream

**LAMB/GOAT ROGAN JOSH** Braised pieces of meat in gravy, flavored with ginger, garlic, tomatoes, onions, and aromatic spices, slow cooked using the dampokhat technique

## INDO PORTUGUESE

*(Influenced for the Portuguese state of Goa and prepared by our very own Goan Chef)*

(ALL ENTREES SERVED WITH RICE & PEAS)

CHICKEN \$20/ LAMB \$22/ GOAT \$22/

FISH \$19/ SHRIMP \$22/

PANEER /VEGETABLES / TOFU \$18

**XACUTI** Signature dish of rich curry prepared with fresh roasted coconut and authentic blend of spices

**VINDALOO** Goa's very own curry, infused with Kashmiri chili peppers, garlic, vinegar and spices

**CALDEEN** Curry with a mild coconut finish

**GOAN FISH CURRY** Grandma's Secret Recipe

## WHOLE WHEAT BREADS

**LACHA PARATHA** Multi layered whole wheat bread gazed with butter \$5

**ROTI** Whole wheat flat bread \$3

**POORI** Puffed whole wheat bread \$5

**ALOO PARATHA** Whole wheat bread, stuffed with seasoned mashed potatoes \$5

**BREAD BASKET** Naan, roti, choice of 2 bread \$15

## TANDOOR BAKED BREADS

**NAAN** Light soft flat white bread \$4

**GARLIC NAAN** Chopped garlic and cilantro \$5

**CHEESE NAAN** Stuffed with cheddar cheese \$6

**BASIL NAAN** Topped with basil paste \$6

**ONION KULCHA** Stuffed with the fine chopped caramelized onions \$6

**CHICKEN TIKKA NAAN** Stuffed with diced grilled chicken \$7

**KHEEMA NAAN** Stuffed with spiced ground lamb \$9

**ROSEMARY NAAN** Topped with rosemary \$6

**KASHMIRI NAAN** Stuffed with ground dried fruits and raisins \$7

## RICE

**BIRYANI CHICKEN** \$20/ LAMB \$22/

GOAT \$22/ FISH \$21/ SHRIMP \$22/

PANEER/VEGETABLE/ TOFU \$18

Basmati rice cooked together with saffron and aromatic herbs and spices

**JEERA RICE** Cumin flavored rice with sautéed onions \$6

**TOMATO RICE** Tomato flavored basmati rice with curry leaves and mustard seed \$6

**LEMON RICE** Lemon flavored basmati rice with curry leaves and mustard seeds \$6

**CURD RICE** Yogurt based basmati rice tempered with curry leaves and mustard seeds \$6

**PEAS PULAO** Basmati rice, cumin tempered, topped with green peas \$6