



## APPETIZERS

- Veg Samosa** \$9  
Turnovers stuffed with potatoes, green peas and cumin
- Onion Bhajia** \$9  
Thinly sliced onion fritters
- Lasooni Gobi** \$9  
Cauliflower in a garlic chili tomato sauce
- Chili Paneer** \$9  
Cottage cheese cubes in a chilly garlic soy sauce
- Mushroom 65** \$9  
Mushrooms stir fried with curry leaves, ginger, garlic and red wine
- Kheema Olive Samosa** \$10  
Minced lamb turnovers with olives
- Chili Chicken** \$11  
Chicken cooked with three peppers, spring onions, in a chili garlic soy sauce
- Shrimp Balchao** \$12  
Shrimp cooked with onions, garlic & palm vinegar
- Mango Shrimp** \$13  
Shrimp cooked with peppers, ginger and mango puree
- Baby Lamb Chops** \$13  
Baby lamb chops marinated in chefs special recipe
- Konkan Crab** \$15  
Lump crab meat cooked with mustard seeds, curry leaves, and fresh coconut

## SALADS

- Kuchumber** \$7  
Fresh greens, cucumbers, cherry tomatoes, onions, chick peas with house dressing
- Tandoori Salad** \$9  
Romaine, cherry tomatoes, pulled grilled chicken, boiled eggs, feta cheese with house dressing
- Add these Char-Grilled Specialties to any salad:
- Paneer Kabob (per skewer) \$6
  - Chicken Kabob (per skewer) \$6
  - Shrimp Kabob (per skewer) \$8
  - Grilled Lamb Chops (2 chops) \$11
  - Grilled Atlantic Salmon (8 oz. filet) \$11



## SOUPS

- Tomato Basil** \$7  
Cream of tomato with fresh basil
- Mulligatawny** \$9  
Fresh vegetables and lentils pureed tempered with cumin
- Saag Pea** \$9  
Spinach pureed with cardamom, cloves, and peppercorn
- Chicken Shorba** \$9  
Shredded chicken in a light broth with elbow pasta and fresh herbs
- Crab** \$13  
Crab meat in a light broth flavored with ginger nutmeg and fresh herbs

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## VEGETARIAN

### **Badami Subz Korma** \$17

Farm fresh vegetables cooked in rich almonds cream sauce

### **Baingan Bharta** \$17

Baked and pureed eggplant cooked with peas and onions

### **Baingan Mirchi Ka Salan** | \$17

Baby eggplant and long green peppers cooked in a tamarind, sesame, and peanut sauce

### **Channa Masala** \$17

Chick peas cooked with onion, tomato, ginger, and garlic

### **Daal Makhani** \$17

Black lentils, kidney beans, ginger cooked overnight and finished with cream

### **Daal Palak** \$17

Yellow lentils cooked with baby spinach and fresh spices

### **Kadai Paneer** \$17

Homemade cottage cheese, cooked with bell peppers, onion and tomato

### **Kesar Malai Kofta** \$17

Veg and cheese dumpling in a saffron flavored cashew nut sauce

### **Mutter Mushroom Hara Pyaz** \$17

Mushrooms cooked with scallions, peas, fresh herbs and aromatic spices

### **Nariyal Wali Bhindi** \$17

Okra cooked with onions tomatoes, fresh herbs, and garnished with fresh coconut

### **Paneer Butter Masala** \$17

Cottage cheese cooked in a rich silky tomato fenugreek sauce with butter

### **Saag Paneer** \$17

Cottage cheese cooked with baby spinach and ginger

### **Tadka Daal** \$17

Yellow lentils, tempered with curry leaves and mustard seeds

### **Paneer Khurchan** \$18

Cottage cheese tossed with juliennes of pepper, onions, tomato and tempered with onion seeds



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## TANDOORI

### Hariyali Paneer Tikka \$19

Cottage cheese marinated with mint cilantro chutney and fresh herbs

### Chicken Tikka \$19

Boneless cubes of white meat chicken marinated in yogurt, ginger garlic, and garam masala

### Tulsi Malai Tikka \$19

Boneless cubes of white meat chicken marinated in cardamom, mace, basil & cream cheese cashew paste

### Achari Tikka \$19

Cubes of chicken marinated in seasoned pickled spices and roasted in a tandoor

### Tandoori Chicken \$19

Bone-in chicken marinated in hung yogurt and exotic spices and herbs

### Farmer's Plate \$21

Cauliflower, broccoli, portobello mushroom, sweet potatoes, hung yogurt and tandoori spices

### Frontier Kababs \$23

Assortments of chicken tikka malai kabab and tandoori chicken

### Sheek Kabab \$24

Minced lamb marinated with onions, peppers, and achari tikka



## CHICKEN

### Chicken Tikka Masala \$19

Cubes of grilled chicken in a silky tomato fenugreek sauce

### Andhra Chicken \$19

Chicken drumsticks cooked in a coconut, black pepper, curry leaves and caramelized onion sauce

### Butter Chicken \$19

Shredded grilled, boneless chicken in a silky tomato fenugreek sauce

### Chicken Badami Korma \$19

Cubes of chicken, cooked in almond sauce flavored with cardamom and mace

### Chicken Cafreal \$19

Cubes of chicken cooked in a sauce made with cilantro, green chili ginger, garlic, and white rum


### Chicken Curry \$19

Cubes of chicken, cooked with traditional Indian spices

### Chicken Ishtu \$19

Chicken and seasonal vegetables cooked in a coconut cream sauce and mild spices

### Chicken Vindaloo \$19

Cubes of chicken and potatoes cooked in smoked red chili paste and palm vinegar 


### Desi Chicken \$19

Bone-in chicken cooked with potatoes, tomatoes, yogurt and whole spices

### Kadai Chicken \$19

Chicken Cubes, cooked with onions, peppers, cherry tomatoes, ginger and whole spices

### Malvani Chicken \$19

Cubes of chicken cooked with roasted coconut onions bay leaves cloves and nutmeg 

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## BIRYANI

### Kashmiri Subz Biryani \$17

Basmati rice cooked with perfect mix of Veggies and blend of Spices

### Chicken Biryani \$21

Basmati rice cooked with perfect mix of Chicken and blend of Spices

### Lamb Biryani \$24

Basmati rice cooked with perfect mix of Lamb and blend of Spices

### Goat Biryani \$27

Basmati rice cooked with perfect mix of Goat and blend of Spices

### Shrimp Biryani \$27

Basmati rice cooked with perfect mix of Shrimp and blend of Spices



## CHEF SPECIALS

### Lamb Shank Roganjosh\* \$29

### Malai Salmon \$29

### Adraki Lamb Chops \$35

### Nasheela Jhinga \$27

### Malai Halibut\* \$29

### Amritsari Fish Tikka

### Old Delhi Style Butter Chicken\*

\*Spice level: Mild, Medium, Mild to Medium, American Spicy, Spicy, Extra Spicy

## LAMB

### Jardaloo Ma Gosht \$21

Pasi preparation of lamb with apricots in a rich caramelized onion sauce

### Lamb Badami Korma \$21

Cubes of lamb cooked in an almond sauce flavored with cardamom and mace


### Lamb Ishtu \$21

Lamb and seasonal vegetable cooked in a coconut cream sauce and mild spices

### Lamb Rogan Josh \$21

Cubes of lamb with Chef's special spices

### Lamb Vindaloo \$21

Cubes of lamb and potatoes cooked in a smoked red chili paste and palm vinegar 

### Lamb Curry \$21

Cubes of lamb cooked with traditional Indian spices

### Saagwala Lamb \$21

Lamb cooked with fresh baby spinach, ginger, and mild spices

### Tawa Gosht \$21

Lamb cubes cooked with onions, tomatoes, peppers, and aromatic spices on a griddle

### Xacuti Lamb \$21

Cubes of lamb cooked with roasted coconut, onions, bay leaves cloves and nutmeg

### Nizami Goat Curry \$25

Bone-in goat cooked in a coconut, black pepper, curry leaves, and caramelized onion sauce

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## SEA FOOD

### Fish Tikka Jalfrezi \$26

Grilled cubes of salmon cooked with juliennes of onions, peppers, tomatoes, and ginger

### Salmon Saag \$27

Salmon cooked in freshly ground spinach and spices


### Meen Moilee \$27

Grouper cooked in a light sauce of coconut milk, turmeric and ginger

### Sea Bass Malvan \$27

Striped sea bass cooked in a coconut milk, curry leaves, mustard seeds, sauce finished with smoked kudampuli

### Jhinga Ambotik \$27

Shrimp in a spicy & tangy ginger, tomato, dry red chili tamarind sauce 

### Jhinga Jalfrezi \$27

Shrimp stir-fried with mushrooms, onions, peppers, and tomatoes

### Malai Jhinga \$27

Shrimp cooked with a mace cardamom in a ginger coconut sauce with fennel

### Shrimp Saag \$27

Shrimp cooked in freshly ground spinach and spices

### Shrimp Tikka Masala \$27

Grilled shrimp in a silky tomato fenugreek sauce

## NAAN

### Naan \$4

White flour bread baked in a clay oven

### Roti \$4

Soft whole wheat bread

### Garlic Naan \$5

Soft white flour bread topped with fresh garlic

### Chili Garlic Naan \$5

Soft white flour bread topped with fresh garlic and green chili

### Cheese Naan \$5

Soft white flour bread stuffed with fresh cheese

### Onion Kulcha \$5

Soft white flour bread stuffed with seasoned chopped onions

### Aloo Paratha \$6

Soft whole wheat bread stuffed with mild spiced potatoes

### Laccha Paratha \$6

Soft multi layered whole wheat bread lightly topped with butter

### Peshwari Naan \$6

Soft white flour bread stuffed with coconut, almonds, cashews, and raisins

### Rosemary Naan \$6

Soft white flour bread stuffed with fresh Rosemary

### Rosemary Naan \$8

Soft white bread stuffed with seasoned ground lamb

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# LUNCH MENU

## BENTO BOXES

Served with soup or salad

### INDIAN CHINESE NON VEGETARIAN

Chili Chicken Lunch Box	\$13
Chicken Manchurian Lunch Box	\$13
Chicken Szechwan Lunch Box	\$13
Chili Lamp Lunch Box	\$14
Lamb Manchurian Lunch Box	\$14
Lamb Szechwan Lunch Box	\$14
Chili Fish Lunch Box	\$14
Fish Manchurian Lunch Box	\$14
Fish Szechwan Lunch Box	\$14
Shrimp Chilli Lunch Box	\$14

### INDIAN CHINESE VEGETARIAN

Veg Manchurian Lunch Box	\$13
Paneer Szechwan Lunch Box	\$13

### INDIAN NON VEGETARIAN

Chicken Tikka Masala Lunch Box	\$13
Chicken Curry Lunch Box	\$13
Chicken Chettinad Lunch Box	\$13
Lamb Rogan Josh Lunch Box	\$14
Lamb Vindaloo Lunch Box	\$14
Lamb Saag Lunch Box	\$14
Goan Fish Curry Lunch Box	\$14
Shrimp Moilee Lunch Box	\$14

### INDIAN VEGETARIAN

Palak paneer Lunch Box	\$13
Aloo Gobi Lunch Box	\$13
Chana Masala Lunch Box	\$13

### BIRYANI LUNCH BOX

Vegetarian Biryani Box	\$13
Chicken Biryani Box	\$13
Lamb Biryani Box	\$14
Fish Biryani Box	\$14
Shrimp Biryani Box	\$14

### DESSERTS

Gulab Jamun	\$7
Gajjar HALwa	\$7
Rasnalai	\$7
Rice Pudding	\$7
Mango Kulfi	\$8
Assorted Sorbet	\$8
Coconut Cake	\$8
Chocolate Cake	\$8

### DRINKS

Fountain Soda / Ice Tea	\$4
Mango Lassi	\$5
Herbal Tea	\$3
Coffee	\$3
Indian Beer	\$4
House Wine	\$5

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## BRUNCH MENU

### MUMBAI BITES

**VadaPav** \$7  
Indian potato burger served with mint and tamarind chutney and fried chilly

**Pav Bhaji** \$8  
Pureed fresh vegetables with butter

**Anda Shami Pav** \$9  
Lamb patty served with fried eggs, red onions and fresh mint

**Kheema Pav** \$9  
Seasoned minced lamb sautee wꝑth onions and garam masala, served with white bread

**Tikka Sliders** \$9  
Pulled tandoori roasted chicken served on a bun with masala fries and paprika mayo

**Kebab Pav** \$9  
Minced chicken kabab served on a white bread and fresh mint chutney

### THALI'S

**Vegan Thali** \$15  
Samosa, bhhartha, aloo gobi mutter, daal tharka, basmati rice, mango chutney, papadam, pickles, roti and gajar halwa

**Vegetarian Thali** \$16  
Samosa, saag panner, malai kofta, tadka daal, basmati rice, raita, papadam, pickles, naan, kheer

**Indian Wedding Thali** \$20  
Samosa, butter chicken, lamb rogn josh, tadka daal, basmati rice, raita, papadam, pickles, naan, gulab jamun

**Indian Ocean Thali** \$22  
Samosa, shrimp bhuna, goan fish curry, daal tadka, basmati rice, raita, papadam, pickles, naan, gulab jamun

## KIDS MENU

Butter Chicken\* \$12

Chicken Tikka Chasni\* \$12

Chicken Korma\* \$12

Pizza and Chips \$12

Mac & Cheese \$12

Scampi & Chips \$12

Fish Fingers & Chips \$12

Chicken Nuggets & Chips \$12

\*with Chips or Rice

## SIDES

**Papadam** \$4

**Mango Chutney** \$5

**Mixed Pickles** \$5

**Onion Relish** \$6

**Raita** \$6

**Chana Masala** \$8

Chick peas cooked with onion tomatoes ginger and garlic

**Jeera Aloo** \$8

Cumin flavored potatoes

**Plain Saag** \$8

Fresh spinach cooked with onions ginger garlic and tomato

**Steamed Vegetables** \$8

**Tadka Daal** \$8

Yellow lentils tempered with curry leaves and mustard seeds

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## RICE

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### Plain Rice **\$3**

Steamed long grain basmati rice

### Lemon Rice **\$6**

Long grain rice basmati rice tempered with mustard seeds, lemon juice, curry leaves, and peanuts

### Mutter Pulao **\$6**

Saffron flavored long grain basmati rice cooked with green peas

### Coconut Rice **\$8**

Rice cooked in base of coconut milk and shredded coconut

## DRINKS

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Masala Chai **\$4**

Herbal Tea **\$3**

American Coffee **\$3**

Decaf Coffee **\$3**

Madras Coffee **\$3**

Mango Lassi **\$5**

Cafe Latte **\$4**

Cappucino **\$5**

Iced Coffee **\$6**

Salt Lassi **\$4**

Sweet Lassi **\$4**

## HAPPY HOUR

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Naan Tacos **\$6**

Mini Veg Samosas **\$6**

Chicken Tikka Bites **\$6**

Aloo Tikka Sliders **\$6**

Spicy Shrimp Pakoras **\$6**

Mango Avocado Salsa **\$6**

Chicken 65 Bites **\$6**

# 50% OFF

All specialty cocktails, premium liquors  
& beer

# \$3 OFF

All wines by the glass

# \$2 OFF

All appetizers

Monday - Sunday

4:00 PM - 6:00 PM

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# MAYA BAR



## SCOTCH

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Chivas 12yrs	\$12
Cutty Sark	\$12
Dewars 12yrs	\$12
Red Label	\$12
Black Label	\$15

## SINGLE MALT

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Glemoranie 10yrs	\$12
Highland Park 12yrs	\$15
Macallan 12yrs	\$15
Glenlevit 12yrs	\$18
Oban 14yrs	\$15
Oban 18yrs	\$18
Macallan 15yrs	\$25

## GIN

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Beefeater	\$11
Bombay Sapphire	\$12
Botanist	\$12
Deaths Door	\$12
Hendricks	\$12
Tanqueray	\$12

## COGNAC

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Courvoisier	\$14
Hennessy VS	\$14
Courvoisier VSOP	\$16
Hennessy XO	\$40

## TEQUILA

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1800 Silver	\$12
Jose Cuervo Gold	\$12
Patron Reposado	\$12
Parton Silver	\$13
Patron Gold	\$14
Patron Anejo	\$14

## PORT

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Taylor Flatgate	\$10
Taylor Tawny	\$12

## WHISKY

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Canadian Club	\$11
Southern Comfort	\$11
Bushmills	\$12
Crown Royal	\$12
Jameson	\$15

## VODKA

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Absolut	\$12
Belvedere	\$12
Deep Eddy	\$12
Grey Goose Citron	\$12
Grey Goose Orange	\$12
Kettle One	\$12
Russan Standard	\$12
Titos	\$12
Chopin	\$15

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## RUM

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Don Q	\$11
Brugal 1888	\$12
Bacardi	\$12
Captain Morgan	\$12
Malibu	\$12
Mount Gay	\$12
Myers	\$12

## BOURBON

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Buffalo Trace	\$10
Angels Envy	\$12
Jim Bean	\$12
Knob Creek	\$14
Makers Mark	\$14

## BEER

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Bud Light	\$6
Budweiser	\$6
Kingfisher	\$7
Taj Mahal Small	\$7
Corona Extra	\$
Duval	\$
Michelob Ultra	\$7
Stella Artois	\$8
Taj Mahal Big	\$
Flying Horse Big	\$

## MAYA COCKTAILS

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<b>Floering Lychee</b>	<b>\$15</b>
White rum, elderflow, lychee juice, Cointreau, fresh lime juice.	
<b>Ginger Smash</b>	<b>\$15</b>
Vodka, fresh ginger, lime, juice ginger beer.	
<b>Maya Madness</b>	<b>\$15</b>
Vodka, fresh mango, tamarind sauce, lime juice.	
<b>Boca Sling</b>	<b>\$15</b>
Hendrick's gin, Cointreau, pineapple juice, lime juice.	
<b>Moscow Mule</b>	<b>\$15</b>
Russian vodka, ginger beer, fresh lime juice.	

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## WHITE

	Glass	Bottle
<b>Moscato</b>	\$10	
<b>Prosecco</b> Veneto	\$10	
<b>13° Celcius</b> Sauvignon Blanc	\$11	\$42
<b>Chardonnay, Chloe</b> Sonoma	\$11	\$42
<b>Pinot Griogio, Luna Nuda</b> Italy	\$11	\$42
<b>Riesling, North by Northwest</b> Horse Havens Hills	\$11	\$42
<b>Brut Champagne, Piper Heidsieck</b> Reims Half Bottle	\$12	\$30
<b>Chardonnay, Cuvasion</b> Napa		\$60

## RED

	Glass	Bottle
<b>Rose, Ava Grace</b> California	\$10	\$35
<b>Ruca Malen Malbec</b> Argentina	\$11	\$42
<b>Cabernet Sauvignon Cartlidge and Brown</b> North Coast	\$11	\$42
<b>Merlot Beringer</b>	\$11	\$42
<b>Pinot Noir, Hahn</b> Monterey	\$12	\$45
<b>Red Blend, Troublemaker</b> Pas Robles	\$12	\$50
<b>Pinot Noir, The Four Graces</b> Willamete Valley		\$60

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