

STARTERS

STARTERS (VEGETARIAN)

- Vegetarian Samosa (3 pcs) (V, Ve) \$7**
crispy fried turnovers filled with mildly spiced potatoes & peas
- Aloo Tikki (V, Ve).....\$7**
mildly spiced mashed potato patties
- Hara Bhara Kabab (5 pcs) (V, Ve) . \$8**
mildly spiced spinach patty with garam masala, & red chillies
- Cut Mirchi Bhajiya (V, Ve)\$7**
green chilli fritters, mildly spiced, coated with gram flour
- Vegetarian Pakora (V, Ve)\$8**
assorted veggies, mildly spiced, coated with gram flour batter
- Mix Appetizer for 2 (V, Ve)\$12**
2 Vegetarian Samosas & 1 Vegetarian Pakora
- Paneer Pakora (V)\$10**
Indian cheese, mildly spiced, coated with gram flour batter
- Spring Rolls (4 pcs) (V, Ve)\$7**
minced vegetables, wrapped in rice paper and fried.
- Gobi Manchurian (V, Ve)\$10**
cauliflower coated with flour, fried, Manchurian sauce
- Veggie Manchurian (V, Ve)\$9**
fried veggie balls in a Manchurian sauce
- Mushroom Manchurian (V, Ve)\$10**
fried mushrooms in a Manchurian sauce
- Chili paneer (V)\$10**
batter-fried Indian cheese, lightly tossed in a spicy sauce
- Chili mushroom (V)\$10**
batter-fried mushrooms, lightly tossed in a spicy sauce
- Paneer 65 (V)\$10**
spicy South-Indian paneer tossed in flour, spices, herbs
- Paneer Tikka (V,GF)..... ..\$10**
Indian cheese marinated and grilled in a Tandoor oven

KABAB FROM THE TANDOOR

- Paneer Tikka (V,GF)..... ..\$17**
Indian cheese marinated and grilled in a Tandoor oven
- Chef Spl Chicken Shahi Kabab (GF)\$20**
marinated boneless chicken thigh pieces with inhouse spices
- Bihari Tandoori Thrill (GF)..... \$20**
Juicy chicken thighs, infused with signature Bihari spices
- Chicken Tikka Kabab(GF)... \$18**
marinated boneless chicken breast pieces cooked on a skewer
- Malai Chicken Kabab(GF).....\$18**
boneless chicken pcs marinated & grilled in a mélange of spices
- Chicken Seekh Kabab (GF,DF).....\$18**
minced chicken seasoned with spices, served on a skewer
- Tandoori Chicken (GF)..... \$20**
chicken coated in yogurt and spices and grilled
- Tandoori Mixed Kabab (GF).....\$26**
mixture of meats marinated in spices and grilled
- Shrimp Tandoori (GF) \$23**
shrimp coated in yogurt and spices and grilled
- Salmon Tikka Kabab (GF).....\$23**
salmon grilled in spicy tangy sauce
- Lamb Chops (GF)..... ..\$24**
lamb pieces marinated in spices and grilled
- Lamb Tikka Kabab (GF)..... ..\$24**
lamb grilled in spicy tangy sauce

STARTERS (NON-VEGETARIAN)

- Chicken Malai Kabab (GF)..... ..\$11**
marinated boneless chicken breast pcs with garlic, ginger
- Chicken Tikka (GF)\$11**
marinated boneless chicken breast pieces on a skewer
- Chicken 65 (DF)\$11**
spicy South-Indian chicken tossed in flour, spices, herbs

Chili Chicken (dry)(DF)..... ..\$11
sweet and spicy delicacy: crispy chicken, bell peppers, garlic

Fish pakora \$12
tilapia fish coated with batter; fried, green onions, lemon

SOUPS

- Tomato Soup (V, GF)..... \$8.50**
- Lentil Soup (V, Ve, GF)..... \$7.50**
- Chicken Noodle Soup (DF)..... \$8.50**

BEVERAGES

- Mango Lassi (blend of yogurt, mango, sugar) \$6**
- Mango Milk Shake \$6**
- Sweet Lassi (blend of yogurt, sugar) \$5**
- Salty Lassi (blend of yogurt, salt) \$5**
- Rose Lassi (blend of yogurt, sugar, rose syrup) \$5**
- Indian Masala Chai Tea..... \$4**
- Sodas \$2**
- Ice Tea..... \$3**

KIDS' TREAT

- Chicken Tenders and fries..... \$11**
- French fries..... \$5.95**

SIDES

- Papadam (Ve).....\$2.25**
crispy lentil wafer
- Kuchumber (Ve)..... \$1.95**
diced onions, tomatoes, chillies, lemon
- Raita (GF)..... \$2.50**
grated cucumber in yogurt
- Mango Chutney (Ve)..... \$2.50**
- Aachar (Ve)..... \$1.95**
Indian pickle
- Green chillies & onions..... \$2**
- Side of Plain Rice..... \$3.00**

INDIAN CHINESE FARE

- Veggie Fried Rice \$16**
- Chicken Fried Rice \$18**
- Egg Fried Rice..... \$17**
- Veggie Hakka Noodles \$16**
- Chicken Hakka Noodles \$18**
- Egg Hakka Noodles..... \$17**

TAWA SPECIAL

- Chicken Tawa (GF, DF) \$18**
chicken marinated in gram flour paste, in aromatic curry base
- Lamb Tawa (GF, DF) \$21**
lamb marinated in gram flour paste, in aromatic curry base
- Mix Tawa (Chicken/Lamb) (GF, DF) \$22**
chicken/lamb marinated in gram flour paste, in aromatic curry
- Shrimp Tawa (GF, DF)..... \$21**
shrimp marinated in gram flour paste, in aromatic curry base



4704 Limestone Road,
Wilmington, DE 19808.

V = Vegetarian, Ve = Vegan
GF = Gluten free,
DF = Dairy free

Service Charge may be added to your bill to ensure excellence service.

Note: please let us know about any nut allergies or if you need additional vegan options.

ENTREES (VEGETARIAN)

- Aloo Gobi (V, Ve, GF)**..... \$16
a medley of potato, cauliflower, and herbs
- Aloo Palak (V)**..... \$16
potato with spinach, cooked with spices
- Kashmiri Dum Aloo (V)**..... \$17
baby potatoes simmered in a spicy yogurt sauce
- Shahi Navratan Korma (V)**..... \$17
rich, mildly sweet curry made with mixed veggies and dry fruits
- Malai Kofta (V)**..... \$17
crispy paneer & potato dumplings served in a rich creamy gravy
- Roasted Eggplant Bhartha (V, Ve, GF)** \$16
eggplant roasted, mashed, and cooked with spices
- Chana Masala (V, Ve, GF)**..... \$16
chickpeas, onion, tomatoes, and spices
- Bhendi Masala (V, Ve, GF)**..... \$16
okra cooked with onions, tomatoes, and ground spices
- Paneer Tikka Masala (V)**..... \$17
grilled paneer served in spicy gravy
- Shahi Paneer (V, GF)**..... \$18
paneer, sauteed with onion, bell pepper and spices
- Paneer Makhani (Butter) (V)**..... \$17
rich, creamy curry made with paneer, spices, onions, cashews, butter
- Palak Paneer (V, GF)**..... \$16
curry dish made with paneer, spinach, onion, and spices
- Mutter Paneer (V, GF)**..... \$16
paneer and peas cooked in a spicy and flavorful curry
- Dal Makhani (V)**..... \$16
whole black lentils and red kidney beans cooked in butter & spices
- Dal Tadkaa (V, Ve, GF)**..... \$15
lentil cooked with onions, tomatoes and spices

SEAFOOD ENTREES

- Salmon Curry (GF, DF)**..... \$22
salmon pcs stewed in a tomato sauce, with garlic, ginger, chilies
- Shrimp Curry (GF, DF)**..... \$22
shrimp stewed in a tomato sauce, with garlic, ginger, chilies
- Shrimp Vindaloo (GF, DF)**..... \$22
shrimp cooked in a spicy gravy
- Shrimp Nargisi (GF)**..... \$22
shrimp prepared in a rich coconut sauce
- Salmon Tikka Masala (GF)**..... \$22
Salmon prepared in rich tomato cream sauce with onion
- Salmon Vindaloo (GF)**..... \$22
salmon cooked in a spicy gravy

ENTREES (NON-VEGETARIAN)

CHICKEN ENTREES

- Chicken Makhani (Butter) (GF)**..... \$18
Thigh chicken made with spices, tomato in a butter sauce
- Chicken Tikka Masala (GF)**..... \$18
Chicken breast pcs prepared in rich tomato cream onion sauce
- Chicken Korma**..... \$18
Boneless chicken cooked in spices, onion paste, yogurt, nuts
- Chicken Nargisi (GF)**..... \$18
chicken prepared in rich coconut sauce
- Chicken Curry (GF, DF)**..... \$17
chicken stewed in a tomato sauce, with garlic, ginger, chilies
- Chicken Vindaloo (GF, DF)**..... \$17
chicken cooked in a spicy gravy
- Chicken Saag (GF)**..... \$18
chicken and spinach curry cooked with mild Indian spices
- Chicken Kashmiri**..... \$18
chicken cooked in authentic spices; a cashew Kashmiri twist
- Chicken Kadai (GF, DF)**..... \$18
chicken cooked with tomatoes, ginger, spicy flavorful sauce

- Chicken Aachari (GF, DF)**..... \$18
chicken with pickled spices

LAMB / GOAT ENTREES

- Lamb Curry (GF, DF)**..... \$22
lamb stewed in a tomato sauce, with garlic, ginger, chilies
- Lamb Vindaloo (GF, DF)**..... \$22
lamb cooked in a spicy gravy
- Lamb Rogan Josh (GF)**..... \$22
lamb curry cooked with spices in a creamy tomato sauce
- Lamb Tika Masala (GF)**..... \$22
lamb pcs prepared in rich tomato cream sauce with onion
- Lamb Saag (GF)**..... \$22
lamb and spinach curry cooked with mild Indian spices
- Lamb Nargisi (GF)**..... \$22
lamb prepared in a rich coconut sauce
- Lamb Kadai (GF)**..... \$22
lamb cooked with tomatoes, ginger, & spicy flavorful sauce
- Lamb Korma (GF)**..... \$22
Lamb cooked in spices, onion paste, yogurt, nuts
- Goat Curry (GF, DF)**..... \$22
goat pcs stewed in a tomato sauce, with garlic, ginger, chilies

BREADS FROM THE TAWA

- Tawa Roti (2 pcs)**..... \$4
soft whole wheat bread, charred on a tawa
- Tawa Paratha (1pc)**..... \$3.50
soft whole wheat bread, charred on a tawa with butter
- Bhatura (2 pcs)**..... \$4.25
fluffy deep-fried leavened sourdough bread

BREADS FROM THE TANDOOR

- Naan**..... \$3.50
leavened oven-baked flatbread
- Garlic Naan**..... \$4.25
- Chili Naan**..... \$4.25
- Chili Garlic Naan**..... \$4.25
- Peshawari Naan**..... \$4.25
naan with desiccated coconut, raisins, and almonds
- Laccha Paratha**..... \$4.25
whole wheat flatbread with crispy yet soft and tender layers
- Aloo Paratha**..... \$4.25
flatbread stuffed with a delicious, spiced potato mixture
- Onion Kulcha**..... \$4.25
whole wheat bread stuffed with onions
- Paneer Kulcha**..... \$4.25
whole wheat bread stuffed with Indian cottage cheese
- Tandoori Roti**..... \$3.50

BIRYANI FROM THE KADHAI

(spiced mix w/ rice cooked over open fire)

- Vegetarian Biryani (V, Ve, GF)**..... \$17
- Chicken Biryani (GF, DF)**..... \$19
- Lamb Biryani (GF, DF)**..... \$22
- Goat Biryani (GF, DF)**..... \$22
- Shrimp Biryani (GF, DF)**..... \$22

DESSERTS

- Rasmalai**..... \$7
soft cheese dumplings, sugar syrup, cardamom-saffron milk
- Gulab Jamun**..... \$7
fried dough balls of milk and semolina, soaked in syrup spiced with cardamom, rose water, saffron
- Indian Pistachio Kulfi**..... \$7
milk popsicle flavored with saffron, cardamom, pistachio, almonds