

Paani

INDIAN CUISINE

SOUPS / SALADS

Mulligatawny (V) (GF) (DF) This highly soothing lentil soup is distinctly sweet-sour and spicy	6	Coconut Tomato Soup (V) (GF) (DF) A delightfully tangy tomato, coconut and coriander soup	6	Yakhani Chicken Soup (GF) (DF) From Lucknow, chicken soup in a homemade broth, sprinkled with saffron	6
				Spring Mix Salad	6

APPETIZERS - NON-VEGETARIAN

Tandoori Chicken Delicately marinated chicken drumsticks and thighs roasted in tandoor oven	12	Lamb Seekh Kebab Awadhi Minced lamb kabobs coated in toasted bell peppers	13	Lamb Samosa Crispy pastry turnovers stuffed with minced lamb and peas	12
Chicken Basil Kebab Succulent chicken kebabs tandoor-roasted with holy basil and bell peppers	12	Gilawat Kebab Lucknowi Bite-sized cubes of lamb cooked in tandoor oven and served with crispy asparagus	14	Kebab Tasting Platter Grilled assortment of lamb kebabs, chicken kebabs and tandoor-grilled prawns	15
		Prawns Anaardana Succulent pomegranate-flavored tiger prawns served with fresh asparagus	14		

APPETIZERS - VEGETARIAN

Vegetable Samosa (V) (DF) Crispy turnover filled with potatoes and peas	9	Vegetarian Tasting Platter An assortment of samosas, vegetable pakoras, aloo tikkis and paneer pakoras	14	Subzi Sheekh Lucknow Style Tandoori grilled fresh broccoli, pineapple, zucchini, bell peppers and onions	14
Veg. Pakora/Onion Bhaji (V) (GF) (DF) Thinly sliced garden fresh vegetables dipped in gram flour batter and fried	9	Aloo Chat Papri Crispy fried dough with potatoes, chickpeas, and diced onions, topped with mint, tamarind and yogurts sauces	9	Chili Mushrooms (V) (GF) (DF) Marinated mushrooms deep fried and sautéed with chili and garlic	9
Samosa Chana Chaat Awadhi Style Vegetable samosa with chickpeas, topped with mint, tamarind and yogurts sauces	12				

ENTRÉES - NON-VEGETARIAN

CHICKEN		Nizami Murg Methi Chicken pieces cooked in cream-based sauce made with cashews and fenugreek	16	LAMB / GOAT	
Chicken Tikka Masala Boneless tandoori-roasted cubes of yogurt marinated chicken, cooked in a creamy curried sauce	16	Chicken Tandoori Drumsticks prepared in a masala-spiced yogurt marinade (bone-in)	20	Hara Goat Tender pieces of goat sautéed in a baby spinach puree (bone-in)	20
Chicken Makhni Khas Bite-sized chicken tikka kebabs tossed in a buttery masala sauce	16	Chicken Tikka Tandoori-grilled chicken cubes prepared in a masala-spiced yogurt marinade (boneless)	17	Railway Goat Curry Slow-cooked goat in traditional curry sauce (bone-in)	18
Chicken Curry Dehati (GF) An authentic "village style" dish made with cubes of chicken and cooked in a spicy turmeric curry sauce	16	Chicken Vindaloo Our signature version of the fiery hot Goan-style curry with potato	16	Achari Lamb Chops Farm raised lamb chops marinated in yogurt and black cumin, served with tandoor-grilled asparagus	25
Chicken Korma Moghlai A rich and creamy dish with boneless chicken, cooked in a gravy sauce made from cashew nuts, onions and saffron	17			Lamb Rogan Josh Tender lamb cooked in gravy, flavored with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon)	20
				Lamb Vindaloo Tangy and spicy Goan-style curry with potato	20

(V) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

A GRATUITY OF 18% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE, MASSACHUSETTS SALES TAX WILL BE ADDED TO THE BILL
GIFT CERTIFICATES ARE AVAILABLE

* Before placing your order, please inform your server if a person in your party has a food allergy.

ENTRÉES - VEGETARIAN

Kofta Zaffrani Dumplings made with garden fresh vegetables, paneer and saffron	16	Saag Paneer Homemade paneer cheese in a puréed sauce of spinach, tomato, green chili and touch of fenugreek	15	Kadai Subzi Stir Fry (V) (GF) (DF) An aromatic dish with mixed vegetables, onions, bell peppers and masala	14
Smoked Aubergine (V) (GF) (DF) Eggplant roasted in the tandoor oven with peas commonly known as "Baingan Bharta"	15	Aloo Phool Gobhi Masala (V) (GF) (DF) Cauliflower florets, potatoes and tomatoes	15	Ginger Masala Bhindi (V) (GF) (DF) Crispy fried okra tossed in dried mango spices and ginger	16
Dal Makhni Paani Style Black whole and chickpea lentils, and kidney beans slow cooked in a creamy tomato-based sauce	14	Phool Gobhi Manchurian (V) (GF) (DF) Cauliflower florets dipped in chickpea flour, fried and sautéed in a tangy sweet and spicy sauce	15	Zeera Aloo (V) (GF) (DF) Potato cubes cooked with cumin seeds	12
Yellow Dal Tadka Combination of three lentils - masoor, chana and arhar	14	Achari Aubergine (V) (GF) (DF) Fresh purple eggplant with potatoes, and pickling spices	14		

ENTRÉES - SEAFOOD

Salmon Mustard Tikka Cubed salmon fillet, marinated with ginger, roasted mustard seeds and yogurt	25	Lobster Asparagus Chunks of fresh lobster sautéed in a lightly spiced coconut milk masala sauce, served with tandoor-grilled asparagus	26	Prawns Moilee Konkani A South Indian dish made with tiger prawns and sour kokum fruit, cooked in a light coconut milk-based sauce	23
Grilled Prawns with Anaardana Tandoori-grilled prawns made with fresh pomegranate seeds (seasonal)	23				

RICE

Zaffrani Rice Basmati rice infused with saffron	10	Mutter Pulao Basmati rice mixed with peas and cashew nuts	10	Awadhi Dum Goat Biryani Basmati rice cooked with goat over low heat, Awadhi style	20
Zeera Rice Basmati rice cooked with cumin seeds	6	Sufyani Chicken Dum Biryani Basmati rice cooked in chili stock, with spicy chicken and fennel	16		

TRADITIONAL BREADS

Plain Naan Traditional Indian flatbread cooked in tandoor oven	4	Saffron and Sesame Naan Naan flavored with saffron and topped with toasted sesame seeds	10	Aloo Tawa Paratha Whole wheat flatbread stuffed with minced potatoes and fresh herbs, cooked on a cast iron skillet	8
Garlic Naan Topped with garlic and fresh coriander	6	Truffle and Mushroom Naan Mushroom-topped naan scented with truffle oil	10	Lachcha Tawa Paratha Layered whole wheat flatbread cooked on a cast iron skillet	8
Pyaz Dania Kulcha Topped with sautéed chopped onions and coriander	6	Kashmiri Naan Naan stuffed with dry fruits and Peshawari spices (sweet)	8	Tandoori Roti Whole wheat flatbread cooked in the tandoor oven and topped with ghee	6
Lucknow Cheese Naan Stuffed with cheese, jalapeño peppers and topped with fresh coriander	7				

HOMEMADE DESSERTS

Kheer Rice pudding cooked with milk and nuts	5	Gulab Jamun Fried dumplings dipped in a sweet rosewater scented syrup	5
--	----------	---	----------

BEVERAGES

Apple Juice	3	Masala Chai Tea	3.50	Pellegrino	7
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	3	Mango Lassi, Sweet Lassi or Salted Lassi	6	Mineral Water	6

(V) VEGAN

(GF) GLUTEN FREE

(DF) DAIRY FREE