



hal!di

indian & indo-chinese

SMALL PLATES

MOONG DAL SOUP	Lentils, lemon, cumin	5
SAMOSA	Pastries, spiced potatoes, cauliflower	6
VEGETABLE CUTLET	Beets, potatoes, garam masala	7
MANGSHOR CHOP	Spiced lamb patties	10
HAWKER FISH FRY	Kolkata style	11

SMALL PLATE KABABS

MUSHROOM MALAIWALI	Skewered, creamy cheese	9
ACHARI PANEER	Skewered, Pickled Paneer Cheese	9
KALMI KEBAB	Tandoor fired chicken wings	9
RESHMI KABAB	Skewered chicken rolls	10
HARYALI KABAB	Skewered chicken, green masala	10
MURGH TIKKA	Skewered chicken thigh, red marinade	10
MALAI KEBAB	Tandoor fired spring chicken, creamy marinade	10
MUSTARD TIKKA	Tandoor fired spring chicken, mustard paste	10
JHINGAJWAIN	Skewered shrimp, carom seeds	14
LAMB CHOPS	Grilled to perfection	15

INDO-CHINESE (TANGRA STYLE)

VEGETABLE CORN SOUP	Creamy soup, scallions	5
LASONI GOBI	Cauliflower, tangy flavor	8
✓ CHILI PANEER (Dry)	Cheese, green chilies, soy sauce	9
✓ TANGRA CHILI CHICKEN (Dry)	Green chili, soy sauce, vinegar	10
✓ VEGETABLE MANCHURIAN	Vegetable balls, tangy flavor	12
✓ CHILI PANEER (Gravy)	Cheese, green chilies, soy sauce	14
✓ TANGRA CHILI CHICKEN (Gravy)	Green chili, soy sauce, vinegar	15
✓ GARLIC SHRIMP	Red chili sauce, vinegar	17
VEGETABLE FRIED RICE	Scallions, soy ginger flavor	10
VEGETABLE HAKKA NOODLE	Tossed egg noodles, vinegar	11

SIDES

PAPAD	Roasted lentil wafer	2
MANGO CHUTNEY	Homemade, sweet relish	3
BASMATI RICE	Steamed	3
LEMON RICE	Mustard seeds, curry leaves	7

**Please tell a staff member if you suffer from a food allergy.

ENTREES (VEG)

DAL MAKHNI	Creamy black lentils	11
CHANA MASALA	Spiced chickpeas, garden herbs	12
ALUR DUM	Spiced round potatoes, Kolkata style	13
ALOO GOBI DALNA	Spiced potatoes, cauliflower, ginger	14
CHOR CHORI	Eclectic vegetables, paanch poran	14
BAINGAN BHARTA	Smoked eggplant, garden herbs	14
BHINDI MAA KI	Okra mother's style	14
SAAG PANEER	Spinach, cheese, garden herbs	14
METHI MATTAR MALAI	Paneer cheese, green peas, cream, fenugreek	14
MALAI KOFTA	Vegetable croquettes, creamy cashew sauce	14
PANEER MAKHNI	Cheese, creamy tomato sauce, fenugreek	14

ENTREES (MEAT)

CHICKEN TIKKA MASALA	Creamy tomato sauce	15
CHICKEN MAKMURA (KORMA)	Creamy cashew, Jewish Kolkata specialty	15
METHI CHICKEN	Creamy fenugreek leaves, fresh coriander	15
DAK BUNGALOW	Chicken curry on the bone, goat broth	15
✓ CHICKEN CHETTINAD	Pepper curry from the house of Chettiyars	15
✓✓ CHICKEN VINDALOO	Vinegar infused red chili paste	15
ROGAN JOSH	Curried lamb, yogurt, saffron	16
SAAG GOSHT	Lamb, spinach, ginger	16
BAMIA KHUTA	Lamb, Okra, tangy flavor	16
✓✓ LAL MAAS	Lamb, red chilies, tomatoes, garden herbs	16
KOSHA MANGSHO	Goat bone curry, peppercorn, yogurt	18

SEAFOOD

MOILEE	Fish, turmeric, coconut milk, lemon	19
SHORSE NARKOL MAACH	Fish, coconut, mustard paste	19
✓ BALCHAO	Goan Shrimp, tangy flavor	19
CHINGRI MALAI CURRY	Curried Shrimp, fennel, ginger	19

BIRYANI

Basmati rice, garden herbs, yogurt, ghee, whole spices
Chicken 15 Lamb 16 Goat (bone) 17 Veg/Paneer 14

BREADS

NAAN	Tandoor fired white flour bread	3
Onion 3.50	✓ Onion & Chili 3.50 Garlic 4.50 Paneer Cheese 4	
TANDOOR ROTI	Whole wheat bread	3
LACHA PARATHA	Multi layered bread	4



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