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INDIAN KITCHEN

GLUTEN FREE MENU

STARTERS

Vegetable Pakoras 3.5 ✓

Potatoes, Cauliflower, Onions & Zucchini dipped & fried in a gram flour & roasted cumin batter. Served with mint-tamarind-yogurt chutney. VEGAN CHUTNEY available upon request.

Chicken Pakoras 4.5

Tender chicken strips deep fried in a seasoned chickpea flour batter. Served with mint-tamarind-yogurt chutney

SOUPS & SALADS

Mulligatawny Soup Cup 2.5 / Bowl 4.25

Flavorful vegetables, lentils & chicken, pureed & infused with lemon juice, curry powder & coconut milk

Madras Soup Cup 2.25 / Bowl 4 ✓

Tomato-coconut soup cooked with Indian spices & finished with an aromatic tarka of onions, cumin & garlic

Chicken Kabob Salad 7.25

Freshly grilled chicken atop mixed greens, tomatoes, cucumbers, red onions, chickpeas & roti chips, tossed in a honey-tamarind dressing. Please ask for NO ROTI CHIPS to make our Kabob Salad Gluten Free!

Green Salad 3.25

Mixed greens, tomatoes, cucumbers, red onions, & chickpeas, served with your choice of dressing

VEGETARIAN

Spiced to order (MILD, MED or HOT) & served with basmati rice

Channa Saag 7.5

A flavorful combination of our garbanzo bean curry & pureed spinach sautéed with garlic & onions

Saag Aloo 7.5

Roasted potatoes & spinach tossed in a tarka of garlic, cumin & diced onions

Daal Makhni 7.25

Black lentils slowly cooked with garlic, ginger & diced tomatoes, & finished with cream

Tarka Daal 7.25 ✓

Yellow lentils cooked with Indian spices & finished with an aromatic tarka of onions, tomatoes, cumin & coriander

Channa Masala 7.25 ✓

Zesty garbanzo bean curry with sautéed onions, tomatoes, garlic & ginger, garnished with cilantro

Dhingri Mattar Paneer 7.75

Mushrooms, paneer cheese & green peas simmered in an onion curry with a touch tomato sauce & cream

Aloo Ghobi 7.5 ✓

Braised cauliflower & potatoes cooked with a fragrant blend of spices. A traditional north Indian favorite!

Aloo Bhengan 7.5 ✓

Roasted eggplant & potatoes, sautéed with cumin, garlic, ginger & onions

CURRIES

Served with basmati rice

1. Choose your favorite curry
2. Add a fresh ingredient
3. Pick a spice level (MILD, MED or HOT)

Tikka Masala

Mouthwatering creamy tomato curry infused with fresh herbs & ground spices

Korma N

Rich cashew almond pistachio cream sauce

Saag

Pureed spinach sautéed with garlic & onions, delicately spiced & enriched with cream

Coconut Curry ✓

Smooth onion sauce infused with fresh ginger & garlic, finished with coconut milk & potatoes

Vindaloo

Tangy onion & tomato sauce sautéed with bell peppers & potatoes, finished with tamarind chutney

Mirch Masala

A fiery curry with stir-fried mushrooms, diced onions & chilies

Chicken 8.25

Lamb 9

Shrimp 9.25

Vegetables 7.5

Paneer 7.75

KABOBS

Juicy & flavorful, served with grilled vegetables, basmati rice & mint-tamarind-yogurt chutney

Chicken Kabob 8.5

Tender chicken breast delicately seasoned in our chef's special marinade

BIRYANIS

Basmati rice stir fried with ginger, garlic, onions & vegetables. Spiced to order (MILD, MED or HOT) & served with yogurt blended with roasted cumin, herbs & finely grated cucumbers, onions & potatoes

Chicken 8.25

Lamb 9

Shrimp 9.25

Vegetables 7.5

Paneer 7.75

Disclaimer: We strive to ensure that our gluten-free items are safe for your diet; however, we cannot guarantee that cross-contamination between ingredients will not occur.

VEGAN (✓)

CONTAINS NUTS (N)