



APPETIZERS

Chicken Tikka boneless chicken skewers marinated in tandoori spices & grilled, side of kachoomber salad tossed in a lemon-cumin vinaigrette 6.95

Mussels Molee prince edward island mussels steamed in an aromatic, turmeric-infused coconut milk broth 8.95

Duck Leg Dum confit of duck leg cured in indian spices, kadhai style stir fried green beans, tomato chutney 12.95

Calamari Bhaji calamari and onion tossed in ajwain spiced chickpea and rice flour, with masala chili sauce 7.95

Samosa flaky pastry dough filled with spiced potato & peas, with mint & onion date chutney 5.25

Samosa 'Chat' potato & pea samosas topped off with a spiced garbanzo curry 6.95

Chips & Chutneys papadum chips with your choice of three of the following chutneys 5.95
mint ~ onion and date ~ cucumber yogurt raita ~ mango
additional chutneys 1.95 each

Chicken Kebab 'Naanwich' boneless chicken tikkas wrapped in fresh baked mini naans, topped with micro greens, corn bhuta and cucumber yogurt raita 9.95

SOUPS & SALADS

South Indian Spicy Coconut Soup sambhar and coconut-infused soup, with calamari & mussels 7.95

Tomato & Lentil Soup masoor daal yellow lentils, black mustard seeds, finished with ghee 5.95

Dahi 'Kabab' Salad peppercorn laced house-made yogurt cake, frisee, arugula, pistachios, orange & coriander vinaigrette 10.25

Crispy Bhindi Salad fresh okra tossed in bhaji flour and fried, served on a bed of red & green bell peppers, carrots, onions, arugula, with spicy achaari garlic vinaigrette 5.95

Arugula and Roasted Red Beet Salad - garbanzos, almonds, cilantro-lime yogurt dressing 7.95

Accompaniments...

Naan / Wheat Naan 2.95

Side of Basmati Rice 1.95



TRADITIONAL CURRIES

Available in a half or full portion (full portions served with a side of basmati rice)

Murg Makhni boneless chicken tikkas simmered in a rich fenugreek spiced tomato cream sauce 7.95 / 15.75

Lamb Koftas ground lamb 'kofta' dumplings spiced with cilantro & smoked hot paprika and tossed in a turmeric, scotch bonnet pepper and yogurt curry sauce 7.95/15.25

Seafood Malabar shrimp and squid sautéed in a South Indian inspired blend of curry leaf, mustard seeds, chilies, tomatoes, and coconut milk 8.95 / 17.95

Daal Tarka yellow split 'masoor' lentils cooked with serrano chilies, roasted cumin red bell peppers 5.75 / 9.95

Daal Makhni buttery black 'urad' lentils slowly simmered in tomatoes, garam masala and cream 6.25 / 11.95

Malai Kofta savory dumplings of shredded zucchini, mashed potato & paneer in a creamy tomato, cinnamon, red chili, clove spiced sauce 6.95 / 12.95

Saag Paneer sautéed fresh spinach, house-made paneer cheese, diced tomatoes and onions 7.75 / 13.95

Chana Masala garbanzo beans sautéed with serrano chilies and onions and then braised in a garam masala and smoked hot paprika tomato curry 5.75 / 9.95

'Thali' – A Taste of Marigold

Three half-portions of traditional curries of your choice
served with naan and basmati rice 23.95

CONTEMPORARY CREATIONS

A unique marigold experience!

Achaari Eggplant 'Lasagna' layers of roasted eggplant, peppers, carrots, potato & zucchini with a mustard, fenugreek and fennel spiced 'achaari' sauce, topped with crumbled fresh paneer 14.95

Tandoori Chicken savory chicken breast marinated in traditional tandoori spices and cooked to order, with daal makhni and basmati rice 16.95

Paneer & Vegetable 'Kadhahi' a medallion of our fresh house-made paneer cheese listed dusted with spices and grilled, served on sautéed red and green bell peppers, onions, and carrots tossed in a zesty kadhahi sauce 13.95

Lamb Shank Vindaloo whole lamb shank slow braised in our signature vindaloo sauce, with basmati rice and cooling yogurt 19.95