

## APPETIZERS

### Chicken Tikka

boneless chicken skewers marinated in tandoori spices & grilled, with 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 with kadhai stir-fried green beans, tomato chutney 10.95

### Shrimp Malabar

jumbo shrimp sautéed in a spicy curry-leaf tomato sauce, served with a cashew and yellow lentil upma 9.95

### Calamari Bhaji

calamari and onion tossed in a spiced chickpea & rice flour batter, with a tomato masala chili sauce 7.95

### Samosa

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

## accompaniments

naan or wheat naan 2.95

basket of papadum chips 1.99

side of basmati rice 1.95

chutneys 1.95 each or 4.95 for a trio

mint / onion & date / cucumber yogurt raita / roasted fruit



## SOUPS AND SALADS

### South Indian Spicy Coconut Soup

sambhar and coconut-infused soup, with calamari & mussels 7.95

### Daal Tarka Soup

yellow split lentil soup, finished with roasted cumin, with garlic naan crouton 5.95

### Dahi 'Kabab'

peppercorn laced house-made yogurt cheese, frisse and arrugula, pistachios, orange and coriander vinaigrette 9.95

### Corn 'Bhuta' and Spinach Salad

mango powder & paprika spiced corn, fresh spinach, crumbled paneer, creamy cilantro dressing 7.95

### Roasted Red Beet Salad

garam masala rubbed beets, garbanzos, almonds, cilantro-lime yogurt dressing 7.25

## NAANWICHES

Wrapped in fresh baked naan, served with papadum Chips

### Chicken Tikka

boneless spiced chicken tikkas, frisse and arrugula, corn bhuta topped with cucumber raita 7.95

### Kadhai Vegetable

sautéed bell peppers, carrots, red onions stir fried in a tomato fenugreek sauce, topped with corn bhuta and crumbled paneer 6.95

### Lamb Vindaloo

boneless lamb slowly simmered in vindaloo sauce atop basmati rice, frisse and arrugula and house-made yogurt 8.95

## TRADITIONAL CURRIES

### Kadhai Vegetables

bell peppers, carrots, red potatoes, corn and onions lightly stir-fried in a zesty sauce tempered with nutmeg, kalonji and dry ginger powder 5.95 / 11.75

### Murg Makhni

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

### Malai Kofta

savory dumplings of shredded zucchini, mashed potato & paneer in a tomato, cinnamon, red chili, clove spiced sauce 6.95 / 13.75

### Seafood Chingaari

shrimp and squid tossed in a spicy sauce of red and green chilies, turmeric, mustard seeds and finished with cream 8.95 / 17.95

### Lamb Vindaloo

boneless stewing lamb slowly simmered in a traditional spicy sauce of vinegar, garlic, tamarind, jaggery, onion, and red chilies 8.25 / 16.75

*curries available in a tasting or entrée portion  
(entrée served with a side of basmati rice)*



## A TASTE OF MARIGOLD

### THE THALI PLATTER

Choose any 3 Curries\* or Sides

22.00

Includes naan & basmati rice

*\* tasting portions of curries*

### Vegetarian Sides

#### Daal Makhni

buttery black urad lentils slowly simmered in pureed tomatoes and cream 6.25

#### Saag Paneer

fresh spinach, paneer, diced tomatoes and onions sautéed in a spiced creamy sauce 7.25

#### Chana Masala

mango powder and red chili spiced garbanzo beans 5.25

*A gratuity of 18% may be added for parties of  
6 or more*

## SIGNATURE DISHES

### Achaari Lamb Chops

double-bone lamb chops marinated in yogurt and mustard seeds and cooked in the tandoor, served with a cashew and lentil upma cake 28.95

### Kalonji Chicken

bone-in chicken breast marinated in a tangy turmeric yogurt sauce and grilled, on a bed of toasted almond & raisin rice pulao 18.95

### Marigold Special Vegetarian Thali

chana masala, mango powder & paprika spiced corn 'bhuta' and roasted achaari eggplant, with basmati rice 16.95

### Tandoori Chicken or Shrimp

marinated in yogurt, cumin, cardamom, red chili pepper, white pepper and paprika, cooked to order in the tandoor oven, served on a bed of basmati rice 17.95

### Lamb Shank Vindaloo

whole lamb shank slow braised in a our signature vindaloo sauce, with basmati rice and a side of cooling yogurt 19.95