

APPETIZERS (VEGETARIAN)

GOBI MANCHURIAN -V

Battered cauliflower florets fried crisp, and tossed with tangy soy, onion, and garlic sauce | 10

CHILI CHICKEN / CHILI PANEER -V (paneer only)

Chicken or paneer, tossed in wok with peppers, onions, Indo-Chinese soy, garlic, chili | 10

GRILLED EGGPLANT -V G

Peanut-sesame crust, tamarind chutney, labneh | 10

BHEL -V

Popular street food, consisting of puffed rice, textures of lentils and gram, onion, tomato with mint and tamarind chutney | 8

PANI PURI SHOTS -V

A trio of crisp semolina shells, 3 flavored waters, potato stuffing | 5

*5 Extra Stuffed Puri | 3

BEET BOMBA (BEETROOT TIKKI) -V

Beet root tikki (patty) consisting of potato, fresh ginger, cilantro, and herbs; fried and served with tamarind chutney | 7

SAMOSAS (3 PCS) -V

Crisp pastry shell, spiced potato and pea stuffing | 7

ALOO PAPDI CHAAT -V

Wheat crisp with spiced potatoes and chickpeas, tamarind and mint chutneys, sweet yogurt | 9

APPETIZERS

CHICKEN TIKKA PIE

Tandoori chicken thigh stuffed puff pastry, mixed berry compote, cilantro chutney | 9

SHEPHERD'S PIE

Masala minced lamb, green peas, turmeric spiced potatoes, and cheese crust | 10

MASALA SHRIMP

Kerala spiced shrimp with curry leaf, served in filo basket, mango-tamarind chutney | 9

LAMB SEEKH KABAB

Finest minced New Zealand lamb, skewered and spiced with Garam masala, Kashmiri chili, ginger, served with mint yogurt chutney | 12

SEARED SCALLOPS -G

Pan seared scallops, kadai spice, spiced cauliflower puree, mango coulis | 15

MALAI CHICKEN TIKKA -G

Spiced cream cheese and yogurt marinated grilled 100% white meat chicken, cilantro chutney | 10

TANDOORI WINGS

Premium jumbo chicken wings marinated in tandoori spices and grilled in a tandoor oven. Choice of Spicy BBQ, honey glazed, or Original | 8

TANDOORI LAMB CHOPS

New Zealand sourced lamb in fennel, ginger, coconut cream marinade, spiced potatoes and mint chutney | 19

MASALA DOSA -V G

Semi crisp savory crepes made with rice and green gram batter, filled with spiced potato tempered with dry red chili, curry leaf and turmeric | 13

UTTAPUM (Veggie or Mushroom) -V G

Savory pancake made of green gram and rice batter, topped choice of mixed veggies, or mushrooms, or classic onion | 13

PLAIN PAPER DOSA -V G

Semi crisp savory crepes made with rice and green gram batter | 11

SALADS

FRESCA SALAD -V G

Watermelon, feta, quinoa, mixed greens and chaat masala | 8

SAVORY ASIAN SALAD -V

Raw julienned vegetables, mushrooms, fried noodles, roasted peanuts, house tangy soy vinaigrette dressing | 8

KACHUMBER SALAD -V G

Onion, cucumber, roasted cumin powder, tomatoes, chat masala | 6

ORGANIC BARLEY BEETS CHAAT -V

Beets, pearl barley, goji berries, goat cheese, cress, pomegranate dressing | 8

MIXED VEGETABLE SALAD -V G

Cucumber, onion, tomato | 4

MAIN COURSE (CHEF'S SPECIAL)

TANDOORI PLATTER

Pickled King Tiger Shrimp, malai chicken tikka, minced lamb seekh kabab, lamb chops, dill and honey mustard salmon grilled in tandoor, roasted tomato salsa, cilantro chutney, cucumber raita | 23.00 for One | 45.00 for two

TANDOOR

TANDOORI LEG QUARTERS

Tandoori chicken leg quarters, mint chutney, raita | 12

VEGGIE PLATTER -V

Beet root tikki, tandoori paneer tikka, broccoli, grilled eggplant, sesame, and peanut crust | 15

LAMB SHANK

6 hour slow cooked lamb shank, lamb jus, golden onion, spicy potatoes, cumin rice | 25

SPINACH KOFTA (SAAG) -V G

Fresh spinach coated paneer dumplings, tomato-ginger sauce, served w/lemon rice | 19

STUFFED PORTOBELLO MUSHROOM -V G

Stuffed w/ peppers, spinach, wild mushrooms, cheese, mushroom pulao | 19

TANDOORI CHICKEN KORMA -G

Whole tandoori chicken breast served with cashew-onion sauce, spiced Quinoa | 21

KASUNDI JHINGA -G

Tandoori jumbo shrimps, Indian mustard, green mango coconut sauce, served w/ghee rice | 25

NILGIRI SEARED SALMON -G

Pan seared North Atlantic salmon, Nilgiri korma sauce, served w/coconut rice | 24

TOFU KOFTA KORMA SAUCE (VEGAN) -V

Tofu apricot and ginger dumpling, coconut, curry leaf sauce, kadai broccoli, steamed rice | 19

PANEER TIKKA -V

Tandoori paneer and broccoli, makhani sauce, cumin rice | 19

CHOLE BHATURA -V

Spiced masala garbanzo with Bhatura (traditional fried bread), tangy pickle | 14

LAMB CHOPS

New Zealand sourced tandoori lamb in a Korma coconut sauce, cumin rice | 25

FAMILY STYLE CURRY POT	CURRY POT WITH OPTIONS
<p>BUTTER CHICKEN Tandoori chicken, tomato, ginger and fenugreek sauce 17</p> <p>TANGY FISH CURRY BOWL Fish cooked with southern spiced tangy sauce infused with coconut 19</p> <p>PANEER MAKHNI -V Cottage cheese, tomato, ginger, and fenugreek sauce 15</p> <p>LAMB ROGAN JOSH (PROTEIN SUB AVAILABLE) Classic lamb curry from Kashmir, flavored with caramelized onion, ginger and fennel Paneer 16 Chicken 17 Lamb 19</p> <p>CHANA MASALA -V Chickpeas with spices, tangy onion, tomato sauce 14</p> <p>BAINGAN BHARTA (EGGPLANT CRUSH) -V Tandoori roasted eggplant with onion, tomato, cumin, ginger, ground spices 15</p> <p>MATTAR PANEER -V Cottage cheese, green pea, onion, tomato curry sauce 15</p> <p>ALOO GOBI -V Cauliflower and potato flavored with cumin and fresh ginger, kadai gravy 14</p>	<p>TIKKA MASALA Chicken tikka, onion, tomato and cashew flavored sauce Paneer -16 Chicken -17 Lamb -19 Shrimp -19</p> <p>SAAG CURRY Fresh baby spinach puree with cumin, garlic, onion tomato sauce Veg/Paneer/Chana - 16 V Chicken - 17 Lamb – 19 Shrimp – 19</p> <p>MADRAS CURRY Flavors of South India with coconut milk, curry leaf, fennel seeds Veg/Paneer -16 V Chicken - 17 Lamb – 19 Shrimp – 19</p> <p>KADAI Flavors of North India, using kadai masala, onion, and peppers Veg/Paneer/Chana - 16 V Chicken - 17 Lamb – 19 Shrimp - 19</p> <p>VINDALOO CURRY Goan classic, flavored with garlic, onions, and mild red chilies Veg/Paneer/Chana - 16 V Chicken - 17 Lamb – 19 Shrimp – 19</p>
	<p>HOUSE SPECIALTY G&T ON DRAFT Homemade tonic w/infused turmeric, saffron and curry leaf, Death's Door gin, Chateau aloe liqueur, cardamom bitters 10</p> <p>ICED MASALA CHAI Homemade masala chai with cardamom, topped with sweet cream 5</p>
FRESH BREADS	SIDES
<p>TANDOORI ROTI (Butter or Plain) -V Tandoori whole wheat bread 3</p> <p>PURI -V Deep fried whole wheat bread 4</p> <p>GARLIC NAAN -V Leavened bread baked in a traditional tandoor oven with freshly chopped garlic and cilantro 4</p> <p>PLAIN / BUTTER NAAN -V Traditional Indian style leavened bread baked in a traditional tandoor oven 3.50</p> <p>STUFFED NAAN -V Choice of onion, cheese, spiced potato, or paneer 6</p> <p>SAVORY STUFFED NAAN Choice of spiced chicken or spiced minced lamb 7</p> <p>ALOO PARATHA (Butter or Plain) -V Whole wheat bread stuffed w/ spiced potato and served with pickle, yogurt, and onion 8</p> <p>LACHHA PARATHA (Butter or Plain) -V Layered whole wheat flakey bread 5</p> <p>PAPER DOSA -V G Gluten free rice flour crepe style bread (NO condiments) 6</p>	<p>MIXED GREENS -V Fresh mixed seasonal vegetables sautéed in mild spices 6</p> <p>BLACK LENTIL -V G Slow cooked black lentil with onion tomato sauce 13</p> <p>YELLOW LENTIL -V G Mixed yellow lentils tempered with ginger, garlic, cumin, red chili 13</p> <p>SAMBHAR -V G South Indian yellow lentils with veggies, ginger, cumin, red chili 13</p> <p>JEERA RICE 8</p> <p>BASMATI RICE Half 3 / Full 5</p> <p>MASALA QUINOA/FLAVORED RICE -V (Lemon/Cumin/Coconut) 4</p> <p>Raita 4 Plain yogurt 3</p> <p>Onion/Chili/Lemon 2</p> <p>Papadum -V 3 G</p> <p>Indian pickle/Chutney -V G 2</p>
DUM BIRYANI	DESSERTS
<p>Layered and flavored basmati rice seasoned with saffron and other spices, caramelized onions & served with raita</p> <p>Vegetable Biryani -V 17 Lamb Biryani 20</p> <p>Chicken Biryani 19 Shrimp Biryani 21</p> <p style="text-align: center;"><i>Thank you for dining at Turmeric Flavors of India!</i></p> <p>Contact us with questions or inquiries of catering, private parties, rooftop buyout Visit our sister locations: Saffron Flavors of India (NW) and Curry Leaf Flavors of India (SW).</p> <p style="text-align: center;">www.turmericflavorsofindia.com 702.906.2700</p> <p style="text-align: center;">HOURS OF OPERATION SUN-THURS: 11AM - 3PM, 5PM - 10PM FRI – SAT: 11AM – 3PM, 5PM – 11PM <i>Please advise your server if you have any food allergies.</i></p>	<p>DESSERT PLATTER -V Trio of dessert: Mango kulfi, gulab jamun, gajar halwa 8</p> <p>GINGER BERRY CRUMBLE -V Mixed berries compote, ginger cardamom crumble & vanilla ice cream 8</p> <p>MANGO KULFI -V Alphonso mango flavored kulfi ice cream 5</p> <p>GAJAR HALWA W/ VANILLA ICE CREAM -V Fresh grated carrot, milk with cardamom, saffron, almonds, and ghee 8</p> <p>GULAB JAMUN W/ VANILLA ICE CREAM -V Fried milk cakes, cardamom and saffron, rose syrup 8</p> <p>RICE PUDDING – V Rice slow cooked in milk with a touch of cardamom 5</p>