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MENU

XPRESS LUNCH

Monday - Friday
11:30am - 2:30pm

Served with naan rice and dal of the day

VEGETABLE 15

SAAG PANEER / ALOO GOBI / PANEER BUTTER MASALA / NAVRATAN KORMA / CHANNA MASALA

CHICKEN 16

CHICKEN TIKKA MASALA / CHICKEN SAAG / CHICKEN KORMA / CONDAPUR CHICKEN / CHICKEN VINDALOO

LAMB 19

LAMB ROGAN JOSH / LAMB SAAG / LAMB VINDALOO / LAMB KORMA / LAMB BUTTER MASALA

STARTERS

LENTIL SOUP A vegan classic, Coconut milk, peppercorn infused tempering	8	KALMI KABAB Skewered charcoal baked wings in house blend spices	16
VEG SAMOSA A blend of peas and potatoes in a savory fold	9	LUCHI BAGARI JINGA Tiger shrimp in honey infused tomato cream and mustard tempering, served with wheat bread	17
PAKHORA Choice of onions or potato fritters in carom seed infused chickpea batter	10	MASALA DOSA Crispy crepe made of fermented rice and lentil with spiced potato stuffing	18
LASSONI GOBI Handpicked corn battered cauliflower in tangy garlic tomato	15	IDDLY Fermented rice cakes served with Sambar and coconut chutney	15

STREET SIDE CHAAT

IMLI BAINGAN 14

Dates & tamarind sauce layered over crisp batter fried eggplant

SAMOSA CHAAT 14

Mashed samosas over chickpeas layered with tamarind onions and sev

PAAPDI CHAAT 12

Fried crisp savory topped with tamarind, green chutney and onions

CHILLI CHICKEN 17

Corn battered chicken tossed in soy and chilli tomato

CHILLI PANEER 16

Corn battered cheese tossed in Soy and chilli tomato

MANGO CHICKEN 17

Battered chicken tossed with cumin infused spiced mango glaze

GOBI MANCHURIAN 16

Cauliflower tossed into minced veggies and soy tomato glaze

VEG FRIED RICE 14

Long grain basmati tossed with vegetable soy and tomato

INDO CHINESE

VEGETARIAN

PANEER BUTTER MASALA 19 SAAG PANEER 19

Paneer cheese dices in Smoked bell pepper infused tomato cream and clarified butter

A classic curry dish made with blanched puree of fresh spinach with onions, spices, paneer and herbs

MALAI KOFTA 19 MATAR PANEER 19

Paneer cheese, raisin, turmeric infused veg dumplings in cashew cream sauce with bayleaf

Turmeric infused green peas and paneer in spiced onion and cream

NAVRATAN KORMA 19 DAAL MAKHNI 18

Paneer, pineapple, sautéed vegetables in spiced cashew cream sauce

Simmered black lentils in cream, tempered with Sundried chili and freshly diced tomatoes

VEGAN

ALOO GOBI 19

A homestyle low flamed preparation of potatoes and cauliflower with ginger and garlic

ALOO DHANSAK 19

A stewed potato dish with pressure cooked lentils, spinach with a hint of tamarind

TADKA DAAL 17

Pressure cooked mildly spiced yellow lentils finished with crackled mustard and curry leaf

CHANNA MASALA 17

Chickpea curry infused with Tamarind and sundried mango powder

JEERA ALOO 16

Potatoes tossed into roasted cumin and onions

19 Bailey Ave
Ridgefield, CT 06877
203-403-3997

740 N Bedford Rd
Bedford Hills, NY 10507
914-218-3262



33 Water Street, Unit A
Guilford, CT - 06437
203-533-7040

28 CT-39 Unit 11,
New Fairfield, CT 06812

782 Federal Rd,
Brookfield, CT 06804

1116 Pleasantville Rd,
Briarcliff, NY 10510
914-373-4821

CHICKEN

CHICKEN TIKKA MASALA <i>Popular boneless barbecued chicken in tomato and cream</i>	23
BUTTER CHICKEN <i>Charcoal oven baked strips of chicken in smoked pepper infused cream and tomato</i>	22
CHICKEN SAAG <i>Curried chicken in spiced spinach puree and cream</i>	22
COONDAPUR CHICKEN <i>Southern style coconut chicken curry tempered with mustard and curry leaves</i>	21
CHICKEN KORMA <i>A rich combination of cashew cream blend with onions with a hint of rose petal extract and saffron</i>	22
CHICKEN CHETTINAD  <i>Popular south indian dish with all spice and peppercorn and curry leaf tempering</i>	22
CHICKEN VINDALOO  <i>Sundried chili paste, vinegar and potatoes</i>	20
CHICKEN AAM RAS <i>Puree of mango and cream infused curry sauce</i>	20

LAMB / GOAT

LAMB ROGAN JOSH <i>A persian influenced passionate curry dish of Kashmir which dates back to the mughal regime</i>	27
BUTTER LAMB MASALA <i>Simmered lamb curry infused with cream and tomato</i>	27
LAMB MADRAS  <i>Curried lamb cooked in freshly strained coconut milk with mustard, curry leaf tempering</i>	27
LAMB KORMA <i>A rich combination of cashew cream blend with onions, rose petal extract and saffron</i>	27
LAMB SAAG <i>Curried lamb in pureed spinach and cream</i>	27
LAMB VINDALOO  <i>Sundried chili paste with vinegar and potatoes</i>	27
GOAT CURRY <i>Curry of simmered Young goat on the bone</i>	27

TANDOORI

(Clay oven)

CHICKEN TANDOORI <i>Barbecue style Charcoal baked chicken on the bone in spiced strained yoghurt marinade</i>	23
CHICKEN MALAI KABAB <i>Barbecue style mildly cardamom spiced tenders in a cream cheese marinade</i>	22
SHRIMP MALAI KABAB <i>Tiger shrimp in mildly spiced cream marinade</i>	28

SEAFOOD

SALMON MOILEE <i>Fillet of fish over mustard and curry leaf tempered coconut sauce</i>	28
CHINGIRI MALAI CURRY <i>East indian favorite shrimp dish with coconut milk and home ground spices</i>	27
SHRIMP TADKA MASALA <i>Curry leaf and mustard seed tempered cream and tomato sauce</i>	27
SHRIMP AAM RAS <i>Mango puree blend into curry sauce and finished with cream</i>	27

RICE DISHES

BIRIYANI <i>A unique blend of ground masala's tossed into long grain basmati rice</i>	Chicken 21 / Lamb 25 / Shrimp 26 / Veg. paneer 19 / Goat 25
COCONUT RICE <i>Mustard, curry leaf and dry chilli tempered</i>	14
LEMON RICE <i>Turmeric and lemon infused rice</i>	12

SIDES

RAITA <i>Refreshing yoghurt relish - roasted cumin cucumber carrots</i>	6
MIXED PICKLE <i>Pickled vegetables</i>	5
MANGO CHUTNEY <i>Sweet relish</i>	6
PAPPADUM <i>Lentil wafers</i>	5

BREADS

NAAN <i>Clay oven baked white flour bread</i>	
Plain 5 / Garlic 6 / Onion 6 / Cheese 7 Coconut Cheese 7	
WHOLE WHEAT ROTI	5
CORN ROTI (Gluten Free)	5

DESSERTS

GULAB JAMUN	6
RICE PUDDING	6
RASMALAI	7
KULFI	4

HOUSE DRINKS

SODAS <i>Coke / Diet Coke / Sprite / Glnaer ale</i>	3.5	MASALA CHAI / MADRAS COFFEE	4	SARATOGA WATER	6
		MANGO LASSI	7	<i>Still / Sparkling</i>	

Menu items may contain or come in contact with Wheat, Eggs, Tree Nuts & Milk

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES