



# Indian Harvest

Multiple-time 'Best of Naperville' Winner  
Rated 4 Stars by the Naperville Sun  
'Excellent' by the Daily Herald

To food... flavor is of extreme essence, and the authentic flavors incorporated into each and every preparation at Indian Harvest are incomparable.

Indian cuisine is a feast of vibrant and the authentic flavors developed throughout many historical contexts. At Indian Harvest our mission is to capture the true essence of Indian culinary tradition and share its splendor with you.

Welcome, we hope you enjoy your time with us.

**A gratuity of 20% will be added to tables of 5 or more.  
For any allergen concerns, please notify your server.**





## SOUPS

- MULLIGATAWANY SOUP** \$6.95  
Lentils and chicken stock heightened with the flavors of fresh herbs, and cloves, garnished with shredded chicken and boiled rice. (Nut free)
- DAL SOUP** \$5.95  
A perky, clove-flavored lentil soup garnished with cilantro & curry leaves. (Vegan, nut free)
- TOMATO SOUP** \$5.95  
Freshly squeezed cream of tomatoes, garnished with ground spices. (Gluten free, nut free)

## APPETIZERS

- ALOO TIKKI** \$9.95  
Fried potato patties served with chutney. (Vegan, gluten free, nut free)
- MIRCH PAKORA** \$9.95  
Mildly spiced banana pepper fritters. (Vegan, gluten free, nut free)
- DAHI PAPDI** \$9.95  
A mouth-watering mixture of wheat crisps, potatoes, chickpeas, and yogurt, garnished with tamarind chutney and chaat masala. (Nut free)
- DAHI BHALLA** \$9.95  
Soft white lentil puffs soaked in lightly spiced yogurt, garnished with fresh coriander leaves and tamarind chutney. (Gluten free, nut free)
- VEGETABLE SAMOSA** \$6.95  
Deep-fried, cone-shaped pastry stuffed with potatoes and green peas. (Vegan, nut free)
- KEEMA SAMOSA** \$9.95  
Deep-fried, cone-shaped pastry stuffed with mildly spiced ground lamb. (Nut free)
- PAKORA** \$11.95  
Mildly spiced vegetarian fritters from a choice of any one kind of spinach, cauliflower, onions, paneer, or potato. (Vegan, nut free, gluten free)
- HARVEST COMBINATION PLATTER** \$13.95  
A platter of vegetables dipped in a batter of mildly spiced chickpea flour and one vegetable samosa. (Vegan, nut free)
- MEERUT MEAT KEBAB PLATTER** \$15.95  
A Meerut specialty of kebabs of chicken and lamb. (Gluten free, nut free)
- CHICKEN KATHI KEBAB** \$15.95  
Light flat bread egg washed and stuffed with chicken chunks, and onions & served with mint chutney. (Nut free)
- CHICKEN 65** \$15.95  
A spicy deep-fried chicken dish sauteed in yogurt, curry leaves, and a spicy sauce. (Gluten free, nut free)





## VEGETARIAN ENTREES

- MALAI KOFTA** \$15.95  
Spongy homemade cheese balls cooked in a mild gravy with cashew paste.
- MATAR PANEER** \$15.95  
Fresh homemade cottage cheese cubes and green peas cooked in an onion gravy and a mixture of spices. (Gluten free, nut free)
- KADHAI PANEER** \$16.95  
A medley of fresh bell pepper, onions and cottage cheese cubes in a ginger garlic-based gravy. (Gluten free, nut free)
- VEGETABLE KORMA** \$15.95  
Mixed vegetables cooked in a creamy gravy with cashew nuts and fruits.
- BAGHARA BAINGAN** \$16.95  
Pan-fried baby eggplant cooked with coconut milk, curry leaves and spices. (Gluten free, nut free)
- BAINGAN BHARTA** \$15.95  
Roasted eggplant mashed and marinated in a rich blend of Mughlai spices, then cooked over low heat to draw the richness of the spices. (Gluten free, nut free)
- ALOO GOBHI** \$15.95  
Fresh cauliflower and potatoes cooked to perfection in North Indian spices with tomatoes, ginger, and fresh cilantro. (Vegan, gluten free, nut free)
- ALOO JEERA** \$14.95  
Potatoes tempered with roasted cumin and seasonings. (Vegan, gluten free, nut free)
- ALOO PALAK** \$14.95  
Potatoes cooked with pureed spinach. (Nut free)
- ALOO METHI** \$14.95  
Potatoes and finely chopped fenugreek leaves cooked with turmeric and paprika. (Vegan, gluten free, nut free)
- ALLAHABADI ALOO** \$15.95  
One of our chef's specials. Boiled potatoes, browned and seasoned with coriander seed and turmeric, brought to you from Allahabad. (Gluten free, nut free)
- BHINDI DO PIAZA** \$16.95  
Fresh okra cooked with double the amount of onions tempered with mustard and cumin seeds, and whole red chilies. (Vegan, gluten free, nut free)
- JAIPURI ALOO** \$16.95  
A very simple potato preparation which draws its inspiration from Rajasthan. (Nut free)
- SAAG PANEER** \$16.95  
Pureed spinach cooked on a slow fire with cubes of cottage cheese & delicately spiced. (Nut free)
- PANEER BHURJI** \$18.95  
A creamy preparation of shredded cottage cheese in a gravy (Gluten free, nut free)
- HARVEST SAAG** \$17.95  
One of our house specials, a combination of fresh mustard leaves and baby spinach cooked over a slow fire, garnished with mild spices & fresh homemade butter. (Nut free)





## VEGETARIAN ENTREES CONTINUED

- VEGETABLE JALFREZI** \$15.95  
A medley of vegetables with cottage cheese in a tangy tomato sauce. (Gluten free, nut free)
- PANEER MAKHAN MASALA** \$15.95  
Fresh homemade cottage cheese cubes cooked in a mildly spiced, creamy cashew tomato sauce. (Gluten free)
- DAL MAKHANI** \$15.95  
Three varieties of lentils simmered on a slow fire until tender, then tempered with chopped onions, garlic, ginger, tomatoes, & herbs. (Nut free)
- HALKI DAL** \$15.95  
Yellow lentils cooked over a medium fire, tempered with cumin seeds, onions, ginger, garlic, tomatoes, & garnished with coriander leaves. (Vegan, nut free)
- MUSHROOM MATAR** \$15.95  
Fresh mushroom and green peas sauteed with onions, garlic and cooked in a mild gravy. (Gluten free, nut free)
- KADHI PAKORA** \$15.95  
Sauce made of gram flour and yogurt simmered and tempered with cumin seeds, whole chilies, and curry leaves, garnished with onions and spinach fritters. (Nut free)
- PINDI CHANA** \$15.95  
Delicious chickpeas cooked in an exotic blend of herbs, spices, and tomato sauce. (Vegan, gluten free, nut free)
- BHUNI GOBHI** \$16.95  
A dry, vegan preparation of fresh cauliflower florets. (Vegan, gluten free, nut free)

## SPECIAL 'HARVEST' THALIS

- HARVEST THALI** \$21.95  
A vegetarian platter of Saag Paneer, Baingan Bharta, and Dal Makhani, served with basmati rice, naan, dessert, and accompaniments.
- TANDOORI MIX KALIYAN** \$25.95  
An assorted presentation of our Tandoori Kebabs served with Dal Makhani, Basmati Rice, Naan and the dessert of the day.
- HARVEST NON-VEG FEAST** \$28.95  
Our house special sampler, servings of Saag Paneer, Roganjosh, and assorted tandoori kebabs along with basmati rice, naan and the dessert of the day.





## CHICKEN ENTREES

- CHICKEN CURRY** \$16.95  
Boneless pieces of succulent chicken cooked in traditional home-style curry sauce.  
(Gluten free, nut free)
- CHICKEN TIKKA MASALA** \$17.95  
India's most popular export... chunks of boneless chicken roasted in our tandoor, then folded into a creamy sauce of cashew paste and tomatoes. (Gluten free)
- CHICKEN MAKHANI (BUTTER CHICKEN)** \$17.95  
De-boned, tandoor roasted chicken pieces folded into a tomato-based sauce.  
(Gluten free, nut free)
- CHICKEN CHILI MASALA** \$17.95  
Boneless pieces of chicken cooked with hot spices & green chili. (Gluten free, nut free)
- CHICKEN KADHAI** \$17.95  
Classic chicken dish delicately cooked with ginger, bell peppers, onions & fresh cilantro, cooked in an iron wok to derive rich flavors. (Gluten free, nut free)
- CHICKEN SAAG** \$17.95  
Succulent boneless chicken pieces cooked with spinach in an exotic blend of spices.  
(Nut free)
- CHICKEN VINDALOO** \$17.95  
A Portuguese-influenced dish from Goa of pieces of chicken cooked in a spicy hot gravy with potatoes and a hint of vinegar. (Gluten free, nut free)
- Chicken Korma** \$17.95  
Succulent boneless chicken pieces cooked with cashew paste, a medley of fruits and nuts cooked in a creamy sauce. (Gluten free)
- CHICKEN PUDINA MASALA** \$17.95  
Boneless chicken pieces sauteed with chopped onions, tomatoes, and fresh mint paste, then seasoned with spices. (Gluten free, nut free)
- CHICKEN CHENNAI** \$17.95  
Boneless chicken pieces cooked in a coconut milk gravy with red chilies, curry leaves, and seasoned with hot spices. (Gluten free, nut free)
- CHICKEN HARVEST SPECIAL** \$19.95  
Tender boneless pieces of chicken cooked with chopped onions, tomatoes, green peas, and chef special gravy laced with coconut milk. (Gluten free, nut free)
- METHI CHICKEN** \$17.95  
Chicken pieces cooked with fenugreek leaves & aromatic herbs. (Gluten free, nut free)
- EGG CURRY** \$16.95  
Boiled and halved eggs cooked with tomatoes, onions, and hot spices. (Gluten free, nut free, dairy free)
- EGG BHURJI** \$16.95  
An Indian style of spicy scrambled eggs. (Gluten free, nut free, dairy free)





## SEAFOOD ENTREES

- FISH MOLI** \$19.95  
Chunks of Atlantic Salmon cooked with mustard seeds, curry leaves, tamarind sauce, coconut milk and hot spices. (Gluten free, nut free)
- HARVEST FISH MASALA** \$20.95  
Tender pieces of Atlantic Salmon cooked with chopped onions, tomatoes, green peas, and chef special gravy laced with coconut milk. (Gluten free, nut free)
- FISH GOA** \$19.95  
Chunks of Atlantic Salmon cooked with freshly grated coconut in a spicy Goan style sauce. (Gluten free, nut free)
- SHRIMP CURRY** \$19.95  
Succulent shrimp cooked in an aromatic curry sauce. (Gluten free, nut free)
- SHRIMP PUDINA MASALA** \$19.95  
Succulent shrimp cooked in a rich mint sauce, then seasoned with fresh ground spices. (Gluten free, nut free)
- SHRIMP SAAG** \$19.95  
Shrimp cooked with spinach with a touch of ginger, garlic, and spices. (Nut free)
- SHRIMP VINDALOO** \$19.95  
A Portuguese-influenced dish from Goa of pieces of shrimp cooked in a spicy hot gravy with potatoes and a hint of vinegar. (Gluten free, nut free)
- HARVEST SHRIMP MASALA** \$20.95  
Hand-picked shrimp cooked with chopped onions, tomatoes, green peas, and chef special gravy laced with coconut milk. (Gluten free, nut free)

## HALKA PHULKA (LIGHTER FARE)

- CABBAGE MATAR** \$15.95  
Green cabbage & green peas cooked with tomatoes & spices. (Vegan, nut free, gluten free)
- CHANA SAAG** \$15.95  
Fresh cut spinach cooked with split gram lentils seasoned with mild spices. (Vegan, nut free)
- PRAWN AJWAINI** \$19.95  
Hand picked shrimp cooked in a mild gravy of onions, tomatoes and caraway seeds. (Gluten free, nut free)
- CHICKEN HARVEST** \$20.95  
Two hand picked pieces of chicken breast marinated in lemon juice, peppercorn powder, and yogurt. Roasted in the tandoor. This item has a longer preparation time. (Gluten free, nut free)





## LAMB AND GOAT ENTREES

### ROGANJOSH

\$17.95

A Kashmiri inspired dish of lamb pieces cooked in a cardamom & clove flavored sauce.  
(Gluten free, nut free)

### LAMB VINDALOO

\$18.95

A Portuguese influenced dish from Goa of tender pieces of lamb cooked in a spicy hot gravy with potatoes and a hint of vinegar. (Gluten free, nut free)

### BHUNA GOSHT

\$18.95

Juicy pieces of lamb cooked dry in an iron wok with tomatoes, onions & rich spices.  
(Gluten free, nut free, dairy free)

### LAMB CHILI MASALA

\$18.95

Finely cut lamb cooked with hot spices, herbs & green chilies. (Gluten free, nut free, dairy free)

### LAMB PASANDA

\$18.95

Lamb pieces cooked in a rich cashew nut based gravy with cream, butter & dry fruits.  
(Gluten free)

### MEERUT GOAT CURRY

\$18.95

Homestyle bone-in mutton curry brought to you from the city of Meerut. (Gluten free)

### LAMB DO PIAZA

\$18.95

One part of lamb cooked in two parts of onions, tomato & mild spices. (Gluten free, dairy free, nut free)

### GOSHT PUDINA MASALA

\$18.95

Handpicked pieces of lamb cooked with a paste of mint & aromatic spices. (Gluten free, nut free, dairy free)

### KEEMA MATAR

\$18.95

Ground lamb blended with ground ginger, garlic, and cardamom, cooked in a house special sauce with green peas. (Nut free, gluten free, dairy free)

### HARVEST LAMB SPECIAL

\$19.95

Hearty, boneless lamb pieces cooked with chopped onions, tomatoes, green peas, and chef special gravy laced with coconut milk. (Gluten free, nut free)

### ACHARI GOSHT

\$18.95

Succulent chunks of boneless lamb marinated in a perky pickled sauce garnished with hot peppers. (Nut free, gluten free, dairy free)

### LAMB SAAG

\$18.95

Tender lamb pieces cooked with spinach in an exotic blend of spices. (Nut free)





## TANDOORI SPECIALTIES

The tandoor is a barrel shaped, Indian clay oven used for baking breads and roasting meats. Using fired charcoal, tandoors commonly reach temperatures of six-hundred degrees Fahrenheit.

**TANDOORI CHICKEN** **\$21.95**

Whole chicken bird cut into four or eight pieces marinated in a house special marinade, then roasted. (Gluten free, nut free)

**CHICKEN TIKKA** **\$18.95**

Boneless chicken pieces marinated in a house special sauce of yogurt and exotic spices cooked to perfection, (Gluten free, nut free)

**NOOR MALAI TIKKA** **\$19.95**

Smooth as silk! Tender supreme of chicken marinated in yogurt, sour cream, cream cheese, and delicate spices cooked to perfection. (Gluten free, nut free)

**NAWABI TIKKA** **\$19.95**

Boneless tender chicken breast pieces marinated in a ginger-garlic paste, yogurt, seasoned with spices and egg wash then cooked. (Gluten free, nut free)

**CHICKEN SHASLIK** **\$18.95**

Boneless chicken pieces, bell peppers, onions, tomatoes marinated in ginger-garlic paste, seasoned with mustard powder & spices, then cooked. (Gluten free, nut free)

**CHICKEN LAHSUNI** **\$19.95**

Boneless pieces of chicken marinated in garlic paste with blended spices. Note: This item has a longer preparation time. (Gluten free, nut free)

**CHICKEN CORBETT** **\$22.95**

Chicken marinated in yogurt, mint, and Indian masala, thereafter roasted. This item has a longer preparation time. (Gluten free, nut free)

**SEEKH KEBAB** **\$20.95**

Ground lamb seasoned with herbs & spices rolled on skewers then cooked to perfection. (Gluten free, nut free, dairy free)

**GOSHT CHOPS** **\$30.95**

Three wholesome pieces of lamb chops carved from a rack of lamb marinated in an exotic blend of spices, then cooked. A lamb lover's ticket to paradise. This item has a longer preparation time. (Gluten free, nut free)

**FISH TIKKA** **\$24.95**

Three wholesome pieces of Atlantic Salmon marinated in mustard powder, ginger-garlic paste and roasted. (Gluten free, nut free)

**TANDOORI SHRIMP** **\$28.95**

Colossal Black Tiger Shrimp marinated with ginger-garlic paste, mustard powder, and lemon juice, then cooked to perfection. (Gluten free, nut free)

**TANDOORI VEGETABLES** **\$19.95**

Garden fresh bell pepper, slices of onions, tomatoes, cauliflower, broccoli, and potato halves marinated in warm spices, then cooked to perfection. This item has a longer preparation time. (Gluten free, nut free)

**PANEER SHASLIK** **\$18.95**

Cubes of marinated cottage cheese, roasted with green peppers, onions & tomatoes, then cooked to perfection. (Gluten free, nut free)

**TANDOORI POTATOES** **\$16.95**

Marinated whole potatoes stuffed with our special filling of cottage cheese and spices, then cooked to perfection (Gluten free, nut free)





## RICE SPECIALTIES

<b>BASMATI RICE</b>	\$5.00
Steamed basmati rice grown in the foothills of the Himalayas. (Vegan, gluten free, nut free)	
<b>JEERA RICE</b>	\$8.95
Basmati rice tempered with cumin seeds and garlic. (Vegan, nut free, gluten free)	
<b>SAFFRON RICE</b>	\$7.95
Basmati cooked with saffron, cumin, cardamom, cloves and bay leaves. (Vegan, nut free, gluten free)	
<b>PEAS PULAV</b>	\$7.95
Basmati rice cooked with peas & flavored with saffron. (Vegan, nut free, gluten free)	
<b>LEMON RICE</b>	\$8.95
Rice cooked with lemon juice & South Indian spices. (Vegan, nut free, gluten free)	
<b>KASHMIRI PULAV</b>	\$8.95
Basmati rice cooked with a blend of fruits and nuts, flavored with saffron. (Vegan, gluten free)	
<b>VEGETABLE BIRYANI</b>	\$14.95
A blend of basmati rice, vegetables and paneer flavored with saffron and spices. Cooked on low heat and served with raita. (Nut free)	
<b>CHICKEN BIRYANI</b>	\$15.95
A blend of basmati rice and chicken richly seasoned with saffron and spices, cooked on a low heat and served with raita. (Nut free, gluten free)	
<b>GOSHT BIRYANI</b>	\$16.95
A blend of basmati rice and lamb pieces flavored with saffron and spices. Cooked on low heat and served with raita. (Nut free, gluten free)	
<b>VEGAN BIRYANI</b>	\$14.95
A blend of basmati rice and vegetables flavored with saffron and spices. (Nut Free)	
<b>GOAT BIRYANI</b>	\$16.95
A blend of basmati rice cooked with bone-in goat pieces, flavored with saffron and spices, served with raita (Gluten free, nut free)	

## SIDES

<b>PAPADUM</b>	\$3.50
Roasted light airy lentil wafers. (Gluten free, nut free, vegan)	
<b>RAITA</b>	\$4.95
Chilled yogurt dressing. (Gluten free, nut free)	
<b>DAHI</b>	\$4.95
Indian preparation of plain yogurt. (Gluten free, nut free)	
<b>SALAD</b>	\$6.95
Fresh garden vegetable salad. (Gluten free, nut free, vegan)	
<b>TIKKA MASALA GRAVY</b>	\$11.95
A creamy tomato gravy with cashew paste. (Gluten free)	
<b>MAKHANI GRAVY</b>	\$11.95
A creamy tomato-based gravy. (Gluten free, nut free)	





## BREADS

<b>GARLIC NAAN</b>	<b>\$4.50</b>
A leavened bread that is seasoned with freshly chopped garlic. (Nut free)	
<b>BUTTER NAAN</b>	<b>\$3.95</b>
Leavened bread baked on the hot wall lining of our tandoor then topped with homemade butter. (Nut free)	
<b>NAAN</b>	<b>\$3.50</b>
Leavened bread baked on the hot wall lining of our tandoor. (Nut free)	
<b>BULLET NAAN</b>	<b>\$6.00</b>
A fiery bread stuffed with green chilies. (Nut free)	
<b>CHAPATTI</b>	<b>\$6.50</b>
Two pieces of hand rolled thin whole wheat bread baked on a griddle, then puffed. (Vegan, nut free)	
<b>ROTI</b>	<b>\$3.50</b>
Whole wheat bread cooked on the hot wall lining of our tandoor. (Vegan, nut free)	
<b>BUTTER ROTI</b>	<b>\$3.50</b>
Whole-wheat bread cooked in the tandoor than topped with homemade butter. (Nut free)	
<b>BAJRA ROTI</b>	<b>\$6.00</b>
Two pieces of flatbread made of millet. (Vegan, nut free gluten free)	
<b>LACHA PARATHA</b>	<b>\$4.95</b>
Whole wheat layered flatbread from the tandoor. (Nut free)	
<b>PARATHA</b>	<b>\$4.50</b>
A whole wheat bread cooked a griddle, topped with homemade butter. (Nut free)	
<b>ALOO PARATHA</b>	<b>\$5.00</b>
Whole wheat bread stuffed with potatoes & spices. (Vegan, nut free)	
<b>GOBHI PARATHA</b>	<b>\$5.00</b>
Whole wheat bread stuffed with grated cauliflower & spices. (Vegan, nut free)	
<b>MOOLI PARATHA</b>	<b>\$5.00</b>
A whole wheat bread stuffed with shredded radish and seasonings and cooked in the tandoor. (Vegan, nut free)	
<b>PUDINA PARATHA</b>	<b>\$5.00</b>
A whole wheat bread cooked in a clay oven, seasoned with fresh mint. (Vegan, nut free)	
<b>BHATURE</b>	<b>\$6.50</b>
A delight from North India, two pieces of leavened bread fried to a perfect puff. (Nut free)	
<b>PANEER KULCHA</b>	<b>\$4.50</b>
A leavened bread stuffed with homemade cottage cheese & herbs. (Nut free)	
<b>ONION KULCHA</b>	<b>\$4.50</b>
Leavened bread stuffed with finely chopped onions. (Nut free)	
<b>KASHMIRI NAAN</b>	<b>\$4.95</b>
A leavened bread stuffed with pineapple, cherries & cashew nuts.	
<b>POORI</b>	<b>\$5.95</b>
Two pieces of whole-wheat hand rolled bread deep fried to a crispy texture. (Vegan, nut free)	
<b>ASSORTED BREAD</b>	<b>\$16.00</b>
Chef's choice of four breads from our tandoor. (Nut free)	



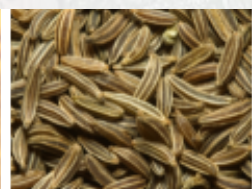


## BEVERAGES

<b>FRESH LIME SODA</b>	\$4.50
A refreshing soda made with freshly squeezed lime. Available as sweet, salty or a mix of both.	
<b>MANGO SHAKE</b>	\$4.50
Mango puree blended with milk. Served chilled.	
<b>MANGO LASSI</b>	\$4.50
Churned yogurt blended with a mango puree. Served chilled.	
<b>LASSI</b>	\$4.50
A rich, creamy yogurt drink available either sweet or salty. Served chilled.	
<b>JALJEERA</b>	\$4.00
A refreshing, tangy drink seasoned with cumin, black salt and pepper.	
<b>MASALA CHAI</b>	\$4.50
Indian aromatic tea, made with the highest grade of choice tea leaves from the Himalayan foothills, pre-milked & seasoned with spices.	
<b>FOUNTAIN DRINKS</b>	\$2.75
Coke, Diet Coke, Pink Lemonade, Sprite, Soda	
<b>COFFEE</b>	\$4.50
<b>MANGO JUICE</b>	\$3.50
<b>ICED TEA</b>	\$2.75
<b>CLUB SODA</b>	\$2.75

## DESSERTS

<b>GULAB JAMUN</b>	\$6.00
Two pieces of golden fried balls of milk pastry soaked in a sweet saffron syrup... served hot. (Nut free)	
<b>RASMALAI</b>	\$6.00
Two pieces of flat round discs of homemade cheese cooked in light sugar syrup and served with a sweet milky sauce, garnished with pistachios. (Gluten free)	
<b>GAJAR HALWA</b>	\$6.00
Grated carrots cooked in milk on a slow fire until absorbed, then seasoned with sugar and served with a garnish of nuts and raisins. (Gluten free)	
<b>KULFI</b>	\$7.00
Traditional Indian unchurned ice cream in mango or pistachio flavor. (Gluten free)	
<b>ORANGE KULFI</b>	\$11.00
Special Indian ice cream set in an orange shell and sliced. (Gluten free)	
<b>KHEER</b>	\$6.00
A labor of love in the form of traditional rice pudding dessert. (Gluten free)	





## HARVEST SIGNATURE COCKTAILS

**MASALARITA** \$13.00

Our best seller - a very **spicy** mango margarita made with intricate spices such as sambar powder and mango. .

**BOLLYWOOD ZOOM** \$13.00

A paring of wiskey, mango, limoncello and curry leaves.

**INDIAN ESCAPE** \$13.00

An Indian take on your classic mojito with tamarind, salts and minerals.

**GIN & PAANIC** \$13.00

Gin and Tonic with betel leaf liqueur.

**CUP OF KARMA** \$13.00

A cocktail of fresh mint and coffee liqueur. Available hot or iced!

**CHAI NOT?** \$13.00

The best boozy somrus chai latte you will ever have! Available hot or iced!

**LYCHEE BAZAAR** \$13.00

Simple and sweet lychee rum cocktail.

**MIRCHI MIRAGE** \$13.00

For those who don't like sweet drinks, tequila, lime juice,, and fresh chili garnished with saffron.



