

## STARTERS

### **v Samosas (2 ct) // 5**

Two crispy pastries stuffed with potatoes, peas, and secret spices. Served with a tamarind + chutney.

### **Vegetable Cutlets (3 ct) // 6**

Handmade freshly seasoned and crispy potato patties made with paneer, green peas, carrots, and cilantro. Served with tamarind + mint chutney.

### **Masala Fries // 5.5**

Loaded fries doused with tikka masala, onions, scallions, tomatoes, cilantro covered in sweet and spicy secret spices.

+ **Tikka Chicken // 1**

### **Tikka Pizza // 8**

Tikka Sauce, garlic, fresh mozzarella, red onions, tomatoes on a Naan crust topped with cilantro.

+ **Tikka Chicken or Paneer // 1**

### **Street Style Chaat // 7**

Samosa or crispy potato fritters aka, aloo tikki, seasoned chickpeas, yogurt sauce, tamarind and mint chutney, red onion, tomatoes, and cilantro.

### **Chicken 65 // 8.25**

Chicken stir-fried with chilis and curry leaves with a spicy red hot yogurt sauce.

**Substitute Shrimp // +3**

### **Spicy Pepper // 8.25**

Stir fried Paneer with bell peppers, red onions, curry leaves and fresh hot peppers in our house made pepper sauce.

**Substitute Shrimp // +3**

## FAVORITE GRUBS

### **Tikka Masala + Chicken Tikka // 10.5**

House favorite! Savory, tomato-cream masala spiced up with paprika, coriander, and turmeric.

### **Butter Masala + Chicken // 10.5**

The best in comfort food! Creamy, buttery masala slowly simmered with onions, garlic, and spices.

### **Southern Curry + Shrimp // 12.5**

Coconutty curry with an India kick. Curry infused with coconut milk, curry leaves, red chilis, cilantro, and mustard seeds.

### **Kabob Bowl + Chicken Tikka // 11**

Two Skewers served on Basmati Rice and side of Mango Salad and Tikka Sauce.

### **Tikka Wrap + Chicken // 11**

Grilled Tikka Chicken wrapped in handmade naan with fresh mozzarella, red onion, tomatoes, and garnished with cilantro. Served with your choice of Mango Salad, Basmati Rice, or Seasoned Fries (+1) and side Tikka Sauce.

## VEGETARIAN BOWLS

No meat. Just as delicious. Served with Basmati rice.

### **v Veggie Jalfrezi // 9.5**

Fresh bell peppers, onions, potatoes, carrots, green beans, and cauliflower simmered in sour succulent spicy house curry sauce.

### **v Chole Masala // 9.5**

Stewed chickpeas and red potatoes in our traditional curry sauce with spices.

### **Malai Kofta // 10.5**

Handmade Kofta dumplings made of veggies, potatoes, and paneer in a wholesome yellow curry sauce.

### **Aloo Saag // 10.5**

Potatoes and spinach in a creamy masala with roasted cumin, ginger, and garlic.

## DESSERTS

### **Gulab Jamun // 3.5**

Milk-based pastry balls with honey-flavored syrup.

### **Ras Malai // 3.5**

Fresh cheese patties served cold in sweetened milk.

## BIRYANI

Aromatic long-grain basmati rice infused with clarified butter (ghee) and delicious blend of spices. Garnished with fresh cilantro and red onions. Served with house-made raita crema and onion cream shorba sauce.

### **Veggie Biryani // 10**

### **Chicken Biryani // 11**

### **Lamb Biryani // 12**

### **Paneer Tikka Biryani // 11**

### **Lamb Kheema Biryani // 12**

## SIDE DISHES

### **v Tarka Vegetables // 4**

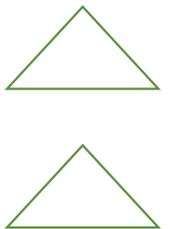
### **v Basmati Rice // 3.5**

### **v Mango Salad // 3.5**

### **Raita // 1**

### **Tikka Sauce // 1**

### **v Samosa Sauce // .75**



## KIDS MENU

For the little ones that are under the age of 12. Includes 12oz drink.

### **Naan Quesadilla // 6.25**

Cheese and naan bread.

+ **Tikka Chicken // 1**

### **Kids Kabob Plate // 6.25**

Tikka chicken kabob and rice.

### **Kids Cheese Pizza // 6.25**

Naan bread, tikka sauce and cheese.

## GET SERIOUS. GET SAMOSA.

Add 1 Samosa  
to any dish // 2.5

**v** VEGAN OPTION

# CRAFT YOUR CURRY

# 1

PICK A  
CURRY



SERVED WITH BASMATI RICE

### **Tikka Masala // 10.5**

House favorite! Savory, tomato-cream masala spiced up with paprika, coriander, and turmeric.

### **Butter Masala // 10.5**

The best in comfort food! Creamy, buttery masala slowly simmered with onions, garlic, and spices.

### **v Southern Curry // 10.5**

Coconutty curry with an India kick. Curry infused with coconut milk, curry leaves, red chilis, cilantro, and mustard seeds.

### **Methi Malai // 10.5**

Flavorful & creamy curry sauce infused with methi (dry fenugreek), paprika, turmeric, yogurt, coriander, and garnished fresh cilantro.

### **v Original Curry // 10.5**

Onions, tomatoes, ginger, and garlic slowly simmered with spices and finished with cilantro.

### **Spinach Masala // 10.5**

Spinach sautéed with ginger, garlic, cumin and simmered in creamy curry sauce.

### **v Goan Vindaloo // 10.5**

Spicy and tangy curry simmered with potatoes, colorful bell peppers, onions, roasted cumin, and chilis.

### **Korma Masala // 10.5**

Cashew-based cream sauce simmered with freshly cut carrots, cauliflower, and green beans.

## TIKKA GRILL

Pick a dish.

### **Kabob Bowl**

Two Skewers served on Basmati Rice and side of Mango Salad and Tikka Sauce.

### **Tikka Wrap**

Wrapped in handmade Naan with mozzarella cheese, onions, tomatoes, and cilantro. Served with your choice of Mango Salad, Basmati Rice, or Seasoned Fries (+1) and side Tikka Sauce.

### **Shack Salad**

Organic Arcadian spring mix, carrots, tomatoes, onions, and fresh mangoes. Dressed with our house mango vinaigrette.

**v Order without protein.**

Pick a protein.

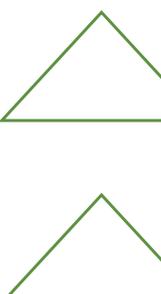
**Chicken Tikka // 11**

**Spicy Chicken // 11**

**Lamb Shish // 12**

**Paneer Tikka // 11**

**v VEGAN OPTION**



# 2

PICK A  
PROTEIN

**Chicken**

**v Veggies**

**Paneer**

**Shrimp // +2**

**Lamb // +2**

# +

ADD  
IT ON

**Naan // 1.25**

Traditional Indian flatbread.

**Garlic Naan // 1.5**

Naan bread + garlic and cilantro.

**Shack Naan // 1.75**

Naan bread + garlic, cilantro, and cheese.

**Samosa (1 ct) // 2.5**



**MAKE IT  
SPICY?**



Yeah, we can  
definitely do that.

# TIKKA SHACK

## INDIAN GRUB