

APPETIZERS

Goan Calamari

Crisp Calamari,
Ruby's Indian Sauce 13.5

Zaffrani Paneer Tikka

Homemade Cottage Cheese
Marinated in Saffron 14

Tandoori Chicken Flatbread

Tandoori Spiced Chicken
Spiced Onion Jam, Cilantro Yogurt 14

Coconut & Noodle Crusted Shrimp

Tamarind Sauce 16

Potato & Green Pea Vegetable Samosa 4.5

Bell Pepper Cauliflower & Potato Pakora 8.5

Onion Bhajiya

Gram flour fried onion 8.5

Poppadoms & Chutney 3

Lamb Gilafi

Ginger, Garlic, Garam Masala, Peppers, Onions &
Pomegranate 16

Lazeez Mushroom Tikka

Spiced with traditional Indian Spices, Tandoor
cooked 15

Aloo Tikka

Crisp Potato & Green Pea Fritter
Tamrind Sauce 8

Chicken Wings

Yogurt & Cheese marinated, Lemon Juice, green
Cardamom 12.5

Chicken Samosa

Minced Chicken & Green Peas 5

Chicken Tikka; You should already know! 12.5

Shrimp Pakora

Gram Flour Battered Shrimp 15.5

MODERN INDIAN ENTREES

Bharwan Simla Mirch

Sweet Bell Pepper, stuffed with Minced Cottage Cheese & Veggies 20

Ajwaini Jhinga

Jori Cooked Shrimp, Veg Pulao
Kadai Sauce (Cardamom, Red Chillies) 30

Samundari Ratan

Shrimps, Calamari, Fish
Cooked in Garam Masala, Chili, Basmati Rice 26

Goan Coconut Fish Curry

Fresh Fish, Cumin, Coriander & Red Chillies, Basmati Rice 23

Nalli Goscht

Slow Braised Lamb Shank, Green Chili, Ginger, Onion, Tomato Stew
Pulao Rice 30

Lamb Chops

Marinated with Yogurt, Ginger, Garlic & Spices, Cooked in Tandoor 29

VEGETABLE OPTIONS

Available as sides \$8 or Entrees

Served with Basmati Rice \$16

Shahi Paneer

Homemade Fresh Cottage Cheese
Tomato Fenugreek sauce

Sag Paneer

Homemade Cottage Cheese
Spinach, Onion & Tomato sauce

Gobhi Matar Masala

Cauliflower, Green peas
Tomato Onion Sauce

Baigan Bharta

Fire Roasted Eggplant, Garlic, Cumin
Onion, Tomato

Makai Khum Palak

Fresh Spinach, Mushrooms & Sweet
Corn

Peas Pulao

Basmati Rice, Cumin, Green peas

Okra Do Piazza

Lady Fingers, Onion, Garlic, Tomato

Bombay Aloo

Potatoes, onion, Tomato
Cashew Nut Sauce

Chana Masala

Chick Peas, Tomato Puree, Spices

Dal Makhani

Lentils & Red Beans, Tomato &
Fenugreek

Dal Tadka

Yellow Lentils, Onion, Tomato, Garlic,
Cumin Seed

Mushroom Pulao

Basmati rice, Cumin, Mushrooms

BREADS FROM THE TANDOOR

Plain Naan 4.5

Garlic Naan 5

Butter Naan 4.75

Coconut Raisin 7

Peshawari Naan 7

Masala Naan 7

Plain Family size Naan 13.5

Garlic Family Size Naan 14.5

Kheema Kulcha

Spiced Minced Chicken Stuffed Naan 7.5

Laccha Paratha

Whole Wheat Crispy Flat Bread 6.5

Mint Paratha

With Fresh Mint Leaves 7

Tandoor Roti

Made with Whole Wheat Flour 7

Aloo Kulcha

Mashed Potato & Coriander Seeds in Naan

FROM THE TANDOOR

Punjabi Shrimp Tikka

Ginger, Garlic, Yogurt 27

Tandoori Fish Tikka

Marinated with Yogurt & Spices 20.5

Murgh Malai Kebab

Marinated Chicken Thigh, Cooked with Cheese & Yogurt 18.5

Tandoori Chicken

Ginger & Garlic Paste 17.5

Kebab Platter

Assorted Kebab (Fish, Chicken Tikka, Murgh Malai, Seekh)
Served with Mint & Mango Chutney 27

Veg Platter

Assortment of Paneer, Mushroom, Cauliflower, Marinated in Spices & Yogurt 22

TRADITIONAL INDIAN CUISINE

Chicken Jhalfrezi

Bell Peppers, Chili peppers, Onion, Tomato Sauce 17.5

Chicken Chettinad

Coriander, Red Chili, Curry Leaves 17.5

Chicken Balthi

Bell Pepper, Onion, Tomato, Cashew Nut Sauce & Sesame Seeds 17.5

Butter Chicken

Chicken Marinated in Yogurt, Tandoor Cooked, Tomato Fenugreek sauce 17.5

Chicken Tikka Masala

Tomato Sauce, Cashew Nut Paste, Flavoured with Butter & Cream 17.5

Murgh Lababdar

Chicken Marinated in Fenugreek, Onion Tomato Sauce, Cream 17.5

Chicken Saagwala

Spinach & Onion 17.5

Lamb Bhuna

Onion, Tomato, Ginger, Coriander 19.5

Lamb Dhansak

Yellow Lentil, Spinach, Fenugreek, Onions, Tomato Sauce 19.5

Lamb Vindaloo

Tomato, Potato & Onion 19.5

Beef Jafarani

Ruby's Speciality, Saffron, Cashew Nut & Yogurt 18.5

Beef Madras

Coconut Milk 18.5

Beef Vindaloo

Potato, Tomato & Onion 18.25

Beef Jhalfrezi

Onion, Bell Pepper, Tomato Sauce 18.5

Fish Kolhapuri

Tamrind, Tomato, onion & Chili Sauce 19.5

Fish Tikka Masala

Tomato Sauce, Cashew nut Paste, Butter & Cream 19.5

Shrimp Tikka Masala

Tomato Sauce, Cashew nut Paste, Butter & Cream 23.5

Panjabi Prawn

Tiger Prawns cooked with Onion, Garlic, Tomato & Fenugreek sauce 26

Shrimp Vindaloo

Yellow Curry, Potato, Chilies, Vinegar 24

Biryani

Basmati Rice, Fried Onion & Mint, steamed over a slow fire, served with Raita

Shrimp 19.5

Fish 18.5

Beef 18.5

Lamb 18.5

Chicken 17.5

Vegetable 15.5