

APPETIZERS

Tandoori Chicken Flatbread

*Tandoori Spiced Chicken, Spiced Onion Jam,
Cilantro Yogurt* **16.5**

Vegetable Samosa

Spiced Potato & Green Peas stuffed in Savoury Pastry **5.5**

Vegetable Pakora

Bell Pepper, Cauliflower & Potato Chickpea Flour Fritter **9**

Onion Bhajia

Fried Chickpea Flour Battered Onions **9**

Goan Calamari

Crisp Calamari, Ruby's Special Sauce **14**

Tandoori Roasted Lamb Gilafi

*Ginger, Garlic, Garam Masala,
Peppers & Onions, Pomegranate* **16.5**

Beetroot Aloo Tikki

*Beetroot, Potato & Green Pea Fritter
Tamarind Sauce* **9.25**

Cornmeal Crusted Chicken Wings

Ginger Garlic Marinated, Lemon Juice, Green Cardamon **13**

Chicken Samosa

*Minced Spiced Chicken & Green Peas stuffed in
Savoury Pastry* **6.5**

Chicken Tikka

Ginger, Garlic, Yoghurt, Tandoori Masala **13**

Shrimp Pakora (5)

Chickpea Flour Battered Shrimp **17**

Zaffrani Paneer Tikka

Housemade Paneer Cheese, Saffron Marinated **16.5**

Crisp Coconut & Noodle Crusted Shrimp

Tamarind Sauce **17**

Chick Pea & Cream Cheese Bhajia

Tamarind Sauce **9.5**

Lazeez Mushroom Tikka

Tandoor Roasted Mushrooms, Traditional Spice **15.5**

Poppadoms & Chutneys **4.25**

Biryani

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

Shrimp	21.25
Fish	19.75
Beef	19.75
Lamb	19.75
Chicken	18.75
Vegetable	16.75

MODERN INDIAN ENTREES

Ajwaini Jhinga

Tandoor Cooked Prawns, Marinated in Ginger, Garlic, Caraway, Yoghurt, Vegetable Pulao, Kadai Sauce **30**

Bharwan Simla Mirch

Paneer & Vegetable Stuffed Bell Pepper **20**

Goan Coconut Fish Curry

Cumin, Coriander, Red Chilies **23**

Samundari Rhatan

*Shrimp, Calamari, & Wahoo
Garam Masala, Chili* **26**

Nalli Gosht

*Slow Braised Lamb Shank
Green Chili, Onion, Ginger, Tomato* **30**

Lamb Chops

Yoghurt, Garlic & Ginger Marinated, Cooked in the Tandoor **29**

FROM THE TANDOOR

Tandoori Fish Tikka

Marinated with Spices & Yoghurt 21

Murgh Malai Kebab

Marinated Chicken Thigh
Cooked with Cheese & Yoghurt. 20.5

Tandoori Chicken

Marinated with Ginger & Garlic 19

Vegetarian Platter

Yoghurt & Spice Marinated Paneer, Mushroom & Cauliflower 22

Punjabi Shrimp Tikka

Ginger, Garlic, Yoghurt 27

Kebab Platter

Fish, Chicken & Lamb Kebab
Mint & Mango Chutney 30

TRADITIONAL INDIAN ENTREES

Jhalfrezi <i>Bell Peppers, Chili Peppers, Onion, Tomato Sauce</i>	Saagwala <i>Spinach, Onion, Tomato</i>
Korma <i>Yoghurt, Saffron, Cashew, Cream, Cinnamon, Ginger</i>	Vindaloo <i>Potato, Vinegar, Ginger,</i>
Bhuna <i>Onion, Tomato, Ginger, Coriander</i>	Dhansak <i>Yellow Lentil, Spinach, Fenugreek</i>
Shrimp 26	Lamb 21.5 Chicken 19.5
Wahoo 21	Beef 21.5



Choose your spice level: Mild, Medium, Spicy, Indian Spicy

Chicken Curries

Chicken Chettinad

Coriander, Red Chili, Curry Leaves 19.75

Chicken Balthi

Bell Peppers, Onion, Tomatoes, Cashew Nuts, Sesame Seeds 20

Butter Chicken

*Yoghurt Marinated Tandoor Cooked Chicken,
Tomato Fenugreek Sauce. 19.75*

Chicken Tikka Masala

*Yoghurt Marinated Tandoor Cooked Chicken,
Tomato Sauce, Cashew Butter, Cream 19.75*

Murgh Methi

*Chicken marinated in Fenugreek & Onion,
Tomato Cashew Butter Sauce 19.75*

FISH & SEAFOOD

Shrimp Tikka Masala

Tomato Sauce, Cashew Butter, Cream . 24.5

Punjabi Prawn

Tiger Prawns, Onion, Garlic & Tomato in Fenugreek Sauce. 27

Bengal Fish Curry

*Wahoo, Cumin, Coriander & Fenugreek, Fennel & Mustard Seeds,
Onion & Tomato 20.5*

Fish Kolhpuri

Tamarind, Tomato, Onion & Chili Sauce 20.5

BEEF

Beef Jafarani

Ruby's Specialty: Saffron, Cashew Nut & Yogurt 22.25

Beef Madras

Coconut Milk. 22.25

All served with Basmati Rice

VEGETABLE DISHES
Available as Side \$9 or Entrée \$16.50

Shahi Paneer

Housemade Paneer Cheese, Tomato Fenugreek Sauce

Sag Paneer

House made Paneer 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 &
Sweetcorn*

Peas Pulao

Basmati Rice, Cumin, Green Peas

Okra Do Piazza

Onion, Garlic, Tomato

Chana Masala

*Chick Peas, Tomato Puree,
Spices*

Dal Makhani

Lentils & Red Beans cooked over a slow fire, Tomato & Fenugreek

Dal Tadka

Yellow Lentils, Onion, Tomato, Garlic, Toasted Cumin Seed

Mushroom Pulao

Basmati rice, Mushrooms, Cumin

Aloo Jeera

Sauteed Potato, Onion, Cumin & Tomato

DESSERTS

Vanilla Bean Cheesecake

Caramel Crème Anglaise, Candied Ginger 9.5

Chocolate Mud Pie 9.5

Selection of Traditional Indian Desserts 9.5

Ice Cream/Sorbet 7

BREADS FROM THE TANDOOR

Kheema Kulcha

Minced chicken mixed with Indian spices stuffed in naan 8

Lachha Paratha

Whole wheat layered crispy flat bread 7

Mint Paratha

Paratha with fresh mint leaves 7.5

Tandoori Roti

Bread made with whole wheat flour 7

Aloo Kulcha

Mashed potato mixed with coriander seeds in naan dough 7.5

Plain Naan 5.5

Garlic Naan 6.25

Butter Naan 6

Coconut Raisin 7.75

Peshawari Naan 7.75

Masala Naan 7.75

Chili & Paneer 8

Plain Family Size Naan 15.5

Garlic Family Size Naan 16