

## **APPETIZERS**

### **Tandoori Chicken Flatbread**

*Tandoori Spiced Chicken, Spiced Onion Jam,  
Cilantro Yogurt 17*

### **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 15.5*

### **Tandoori Roasted Lamb Gilafi**

*Ginger, Garlic, Garam Masala,  
Peppers & Onions, Pomegranate 17*

### **Beetroot Aloo Tikki**

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

### **Cornmeal Crusted Chicken Wings**

*Ginger Garlic Marinated, Lemon Juice, Green Cardamon 16*

### **Chicken Samosa**

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

### **Chicken Tikka**

*Ginger, Garlic, Yoghurt, Tandoori Masala 13.5*

### **Shrimp Pakora (5)**

*Chickpea Flour Battered Shrimp 17.5*

### **Zaffrani Paneer Tikka**

*Housemade Paneer Cheese, Saffron Marinated 16.5*

### **Crisp Coconut & Noodle Crusted Shrimp**

*Tamarind Sauce 20*

### **Lazeez Mushroom Tikka**

*Tandoor Roasted Mushrooms, Traditional Spice 15*

### **Poppadoms & Chutneys 4.50**

## **Biryani**

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

- Shrimp – 22.50**
- 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 35*

### **Goan Coconut Fish Curry**

*Cumin, Coriander, Red Chilies 23*

### **Samundari Rhatan**

*Shrimp, Calamari, & Wahoo  
Garam Masala, Chili 28*

### **Nalli Gosht**

*Slow Braised Lamb Shank  
Green Chili, Onion, Ginger, Tomato 35*

### **Lamb Chops**

*Yoghurt, Garlic & Ginger Marinated, Cooked in the Tandoor 38*

## **FROM THE TANDOOR**

### **Tandoori Fish Tikka**

*Marinated with Spices & Yoghurt 21.5*

### **Murgh Malai Kebab**

*Marinated Chicken Thigh  
Cooked with Cheese & Yoghurt. 20.5*

### **Tandoori Chicken**

*Marinated with Ginger & Garlic 20*

### **Vegetarian Platter**

Yoghurt & Spice Marinated Paneer, Mushroom & Cauliflower **22.5**

### **Punjabi Shrimp Tikka**

Ginger, Garlic, Yoghurt **35**

### **Kebab Platter**

Fish, Chicken & Lamb Kebab  
Mint & Mango Chutney **32**

## **TRADITIONAL INDIAN ENTREES**

<b>Jhalfrezi</b> <i>Bell Peppers, Chili Peppers, Onion, Tomato Sauce</i>	<b>Saagwala</b> Spinach, Onion, Tomato	
<b>Korma</b> Yoghurt, Saffron, Cashew, Cream, Cinnamon, Ginger	<b>Vindaloo</b> <i>Potato, Vinegar, Ginger,</i>	
<b>Bhuna</b> Onion, Tomato, Ginger, Coriander	<b>Dhansak</b> Yellow Lentil, Spinach, Fenugreek	
Shrimp 25	Lamb 22	Chicken 20
Wahoo 22	Beef 22	



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

### **Chicken Curries**

#### **Chicken Chettinad**

*Coriander, Red Chili, Curry Leaves* **20**

#### **Chicken Balthi**

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

#### **Butter Chicken**

*Yoghurt Marinated Tandoor Cooked Chicken,  
Tomato Fenugreek Sauce.* **20**

**Chicken Tikka Masala**

*Yoghurt Marinated Tandoor Cooked Chicken,  
Tomato Sauce, Cashew Butter, Cream 20*

**Murgh Methi**

*Chicken marinated in Fenugreek & Onion,  
Tomato Cashew Butter Sauce 20*

**FISH & SEAFOOD**

**Shrimp Tikka Masala**

*Tomato Sauce, Cashew Butter, Cream . 27*

**Punjabi Prawn**

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

**Bengal Fish Curry**

*Wahoo, Cumin, Coriander & Fenugreek, Fennel & Mustard Seeds,  
Onion & Tomato 21*

**Fish Kolhpuri**

*Tamarind, Tomato, Onion & Chili Sauce 21*

**BEEF**

**Beef Jafarani**

*Ruby's Specialty: Saffron, Cashew Nut & Yogurt 22.5*

**Beef Madras**

*Coconut Milk. 22.5*

**LAMB DISHES**

**Lamb Rogan Josh**

*Kashmiri Specialty*

*Lamb, Tomato, Onion, Kashmiri Chili, Coriander 24*

**Lamb Rara**

*Ruby's Specialty*

*Marinated Lamb, Minced Lamb, Onion, Garlic, Ginger, Cinnamon, Coriander,  
Garam Masala, Turmeric 24*

**VEGETABLE DISHES**  
**Available as Side \$9 or Entrée \$16.5**

**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*

## BREADS FROM THE TANDOOR

**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**

### **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*

## **DESSERTS**

### **Vanilla Bean Cheesecake**

**Candied Ginger 11**

**Chocolate Mud Pie 11**

**Selection of Traditional Indian Desserts 11**

**Ice Cream/Sorbet 9**