








SMALL BITES

CHAAT10	CHILI CHICKEN/PANEER16/15
ASSORTED CRISPS, CHICKPEAS, MINT TAMARIND CHUTNEY, AND YOGURT 	YOUR CHOICE OF ONE OF THE ABOVE TOSSED IN A CHILI AND GARLIC SAUCE VEGETARIAN WHEN MADE WITH PANEER
SAMOSAS11	TANDOORI CHICKEN WINGS13
3 PCS- PASTRIES STUFFED WITH SPICED POTATOES AND PEAS SERVED WITH CHUTNEY 	TENDER SMOKED WINGS WITH NINE SPICE BLEND
SAMOSA CHAAT12	TELLICHERRY SHRIMP18
CRUSHED SAMOSAS, CHICKPEAS, CUMIN TEMPERED YOGURT AND CHUTNEYS 	PAN-SEARED BLACK PEPPER SHRIMP SERVED WITH BUTTERY GRITS 
MOONG SPROUT CHAAT16	AMRITSARI KULCHA8
MOONG DAL, BROWN CHICKPEAS, AVOCADO AND SEV  	FLATBREAD STUFFED WITH POTATOES PANEER AND RED SHALLOTS 
GOL GAPPA SHOTS10	FISH PAKORA17
GOL GAPPAS WITH TAMARIND & MINT WATER  (SPIKE WITH RUM, ADD \$5)	BATTERED FISH FRIED AMRITSARI STYLE
ONION & GORGONZOLA NAAN  6	TIKKA TACOS14
CHEESE & JALAPEÑO KULCHA8	SHREDDED CHICKEN OR VEGGIE (BLACK BEANS & POTATOES) BOTH GARNISHED WITH ONION & CILANTRO & SERVED WITH TAMARIND & CILANTRO SERRANO CHURNEY
FLATBREAD STUFFED WITH WISCONSIN CHEDDAR, MOZZARELLA, AMUL CHEESE & JALAPEÑO 	


SALADS

BERRY AND AVOCADO ARUGULA SALAD14	BEETROOT AND GOAT CHEESE SALAD14
BERRIES, TOASTED ALMONDS, MANGO SLICES, ARUGULA MIX, FETA CHEESE, MANGO DRESSING (ADD PROTEIN \$3)  	SOUTHERN SPICED BEET, MIXED GREENS, WALNUTS, POMEGRANATE, GOAT CHEESE, VINAIGRETTE  

HANDHELDS

SERVED WITH MASALA FRIES OR TOSSED SALAD	
KATHI ROLL15	
PANEER, CHICKEN OR LAMB INDIA’S FAVORITE WRAP AND GLAZED PARATHA WITH YOUR CHOICE OF THE ABOVE	
BESAN TACOS16	
PANEER, CHICKEN TIKKA, & LAMB GRAM FLOUR TORTILLA STUFFED WITH MIX SPICED PROTEIN 	

SLIDERS

KHEEMA PAV16	
MINCED LAMB CURRY SERVED WITH THREE BUTTERED BUNS	
VADA PAV14	
A BOMBAY FAVORITE. MASHED POTATO CAKES, BREAD BUNS, ASSORTED CHUTNEYS, GARLIC CHUTNEY SERVED WITH MASALA FRIES, TRUFFLE FRIES OR A TOSSED SALAD 	

INDIAN PIZZA

CHICKEN TIKKA PIZZA17	
TIKKA SAUCE, MOZZERELLA, PEPPERS, ONIONS, SHREDDED CHICKEN, CILANTRO SERRANO DRIZZLE, FRESH ONION AND CILANTRO GARNISH	
CASHEW PANEER PIZZA17	
CASHEW CREAM SAUCE, MOZZERELLA, PANEER AND TOASTED CASHEWS	

DESSERTS

RAS MALAI11	
GULAB JAMUN CHEESECAKE11	
KULFI FALOODA11	

FROM OUR TANDOOR

PANEER KA KHAAS 18
PANEER COOKED IN TANDOOR
MARINATED IN YOGURT AND SPICES  

WALIA’S TRUFFLE CHICKEN 20
MIIRCH SPECIAL
CREAMY MARINADE LIGHTLY SPICED
AND ROASTED 

SMOKEY CHICKEN TIKKA 20
INDIAN SPICES SMOKED WITH CLOVE
AND ROASTED IN TANDOOR 

SEABASS TIKKA 28
LIGHTLY SPICED AND TENDER ROASTED 

LAMB SEEKH SEABASS KABAB 20
TENDER MINCED KEBAB MADE WITH SPICES 

IRANIAN PISTACHIO LAMB CHOPS 25
PISTACHIO ENCRUSTED NEW ZEALAND
LAMB CHOPS, CHAR-GRILLED
SERVED WITH VEGETABLES

TRADITIONAL

PANEER BUTTER MASALA 18
PANEER IN A CREAMY TOMATO SAUCE  

KADHAI PANEER 18
PANEER WITH PEPPERS AND ONIONS
STIR-FRIED  

BEND IT LIKE GOBHI 18
PAN TOSSED BROCCOLI, CAULIFLOWER
AND RUSSET POTATOES  


CASHEW VEGGIES KORMA 18
MARKET FRESH VEGETABLES IN A
RICH CASHEW SAUCE  

AMRITSARI CHOLE 15
A LOCAL FAVORITE.
CHICKPEA CURRY FROM PUNJAB  

SAAG 16/17/18
CHOICE OF PANEER, CHICKEN OR LAMB
IN A SPINACH AND RAPINI CURRY 


BLACK DAAL 15
CREAMY BLACK LENTILS,
SIMMERED FOR 48 HOURS  

YELLOW DAAL DHABA 15
NUTRIENT-RICH LENTILS TEMPERED WITH
MUSTARD SEEDS AND CURRY LEAVES  

CHICKEN TIKKA MASALA 19
CLAY OVEN ROASTED MARINATED
WHITE MEAT IN A TOMATO, CASHEW
AND CARAMELIZED SHALLOT SAUCE 

HONEY BUTTER CHICKEN 19
TANDOORI DARK MEAT IN A VELVETY
FENUGREEK TOMATO SAUCE 

BLISSFUL ROGAN JOSH 22
KASHMIRI DELICACY OF LAMB IN FENNEL
FLAVORED ONION SAUCE 

OLD SCHOOL VINDALOO 20/21/22/23
PANEER, CHICKEN, LAMB, OR SHRIMP IN A
TANGY VINEGAR AND CHILI SAUCE 

GOAN PRAWN CURRY 22
COCONUT MILK AND CURRY LEAF WITH
TIGER PRAWNS 

MALWANI FISH 22
KINGFISH FILLETS SIMMERED IN A
MAHARASHTRIAN TEMPERING

BIRIYANI 20/22/23
VEGETABLE, CHICKEN OR LAMB
TRADITIONAL LAYERED RICE DELICACY
WITH SPICES TOPPED WITH FRIED
ONIONS AND SERVED WITH RAITA

BUTTER CHICKEN/PANEER POUTINE 16/15
A CANADIAN CLASSIC, CHEESE CURDS,
SIGNATURE CREAMY BUTTER SAUCE,
PARMESAN

CASHEW AND TRUFFLE CHICKEN 22
WALIA’S TRUFFLE CHICKEN, GREEN CHILI,
AND CREAMY CASHEW SAUCE

BREADS & SIDES

GARLIC AND CHIVE NAAN 6
BUTTER NAAN 5
CHILI ONION ROTI 6
MALABAR PARATHA 4

AJWANI PARATHA (WHOLE WHEAT) 7
TANDOORI ROTI (WHOLE WHEAT) 5
CAESAR SALAD 9
SIDE SALAD 6
MANGO SLAW 7