



SMALL PLATES

SAMOSA (2)	10
Crisp turnovers, potato & peas	
SAMOSA CHAAT	12
Onion, tomato, cilantro, green chili, cucumber	
DHOKLA	12
Steamed chickpea flour, coconut, chili & chutney	
ONION PAKORA	9
Chickpea flour, mint chutney	
KUNGFU GOBI	12
Tossed cauliflower, onion, tangy garlic sauce	
PANEER TIKKA	13
Tandoor fired cottage cheese, onion & pepper, house marinade.	
IMLI BAINGAN	8
Eggplant, semolina, chutney	
MURGH MALAI TIKKA	12
Tandoor fired fennel rubbed cream chicken, house spices	
JINGA MALAI MARKE	15
Skewered jumbo shrimp, onion bell pepper.	
UPPU KAARI	12
Slow braised blackened boar, curry leave, shallots, ginger	
GRILLED FISH	14
Wild Caught Mackrel house blend spices, ginger	
CHAPLI KEBAB	14
Hand smashed minced lamb, onion, green chili	
MUSCLES KALI MIRCH	12
Crushed black pepper, scallions, ginger	

BIRYANI

Aromatic long grain basmati rice, whole spices, ghee, browned onion, raita, mint, cashew & raisin	
CHICKEN	20
LAMB	22
VEG/PANEER	18
SHRIMP/FISH	24

VEGETABLE

SAAG PESHKESH	16
Pureed spinach	
Add: Paneer 4, Vegetable 3, Potato 2	
PANEER TAWA MASALA	18
Stir fired cottage cheese, onion, pepper, ghar ka masala	
BHINDI HALDI RAM	17
Turmeric, ginger, herbs	
DAL MAKHANI	16
Slow cooked black lentils cream, chili	

VEGAN

KAPOOR'S ALOO GOBI	17
Spiced potato, cauliflower, ginger	
PILI DAL	14
Yellow lentils, tempered cumin & spices. Add: Spinach 2	
VEGETABLE KUNDAPUR	17
Southern style coconut curry, mustard seeds, curry leaves	
ALOO BAINGAN	17
Potato, eggplant, onion, cilantro	

LAMB

LAMB SAAG	24
Creamy spinach, ginger	
ROGAN JOSH	24
Highway Lamb curry	
LAMB JALFREZI	24
Onion, peppers	
LAMB CHETTINAD	24
House spices, black pepper corn	
LAMB KORMA	24
Cashew cream, saffron	
VINDALOO	24
Sun-dried chili paste, vinegar, and potatoes	
Lamb/Pork	

BREADS

NAAN	4
BHARVAN NAAN	6
Cheese Garlic Onion Chili Cheese	
WHOLE WHEAT ROTI	5
LACHA PARATHA	5

CHICKEN

TANDOORI MURGH	22
Organic chicken, house blend spices	
AMUL BUTTER CHICKEN	22
Creamy tomato, green chili	
CHICKEN TIKKA MASALA	22
Fenugreek infused cream	
KUNDAPUR CHICKEN	22
Southern style coconut curry, mustard seeds, curry leaves.	
CHICKEN MALAI TIKKA SAAG	22
Creamy spinach, ginger	
HIGHWAY CHICKEN CURRY	22
Onion, tomato, ginger, garlic, home spices	
CHICKEN KORMA	22
Cashew cream, saffron	

SEAFOOD

POLLICHA MEEN	26
Slow braised salmon, house blend spices	
SHRIMP TIKKA MASALA	26
Tandoor cooked shrimp, creamy tomato sauce	
SHRIMP CHETTINAD	26
House spices, black pepper corn	
KONKANI FISH CURRY	26
Kokum, garlic, confused coconut salmon curry	
SHRIMP KADAI	26
Pan seared, garlic, pepper & onion	

SIDES

CUCUMBER RAITA	4
MANGO CHUTNEY	3
HIGHWAY ONION CHILI	3
COCONUT RICE	12
HOUSE PICKLE	3

GLUTEN FREE

ORGANIC

SPICY

IF YOU HAVE A FOOD ALLERGY, PLEASE LET OUR STAFF KNOW
20% GRATUITY ADDED TO A PARTY OF 6 OR MORE



DESSERT

GHUD KULFI 6

Indian ice cream, rich and creamy, made with milk, cardamom, and pistachios.

GULAB JAMUN 7

Soft, warm dumplings soaked in sweet syrup, rose water, cardamom.

CHAI TRES LECHE 9

A fusion of traditional tres leches cake, spiced chai.

MADRAS COFFEE 3

Strong, flavorful coffee with a southern Indian twist

CUTTING CHAI 3

Traditional street-style Indian tea.



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