



SMALL PLATES

SAMOSA (2)	10
Crisp turnovers, potato & peas	
DHOKLA	10
Steamed chickpea flour, coconut, mustard seed, chutney	
ONION PAKORA	10
Chickpea flour, mint	
KUNGFU GOBI	13
Tossed cauliflower, tangy garlic sauce	
PANEER TIKKA	15
Tandoor fired cottage cheese, house marinade	
IMLI BAINGAN	10
Eggplant, semolina, tamarind	
SWEET POTATO CHAT	10
Grilled, Pico de gallo, chutneys	
MURGH MALAI TIKKA	15
Tandoor fired fennel rubbed cream chicken	
JINGA MALAI MARKE	16
Tandoori cooked jumbo shrimp,	
CHILI PORK	14
Onion, pepper	
SALMON CULET	16
Grilled fish, house blend spices, ginger	
LAMB TIKKA	18
Tandoor fired lamb, clarified butter	

LAMB

LAMB CHETTINAD	28
Black pepper corn, house spices	
LAMB SAAG	28
creamy spinach, ginger	
ROGAN JOSH	28
Highway Lamb curry	
LAMB JALFREZI	28
Onion, peppers, fennel	
LAMB KORMA	28
Cashew cream, rose extract, saffron	
LAMB VINDALOO	28
Sun-dried chili, vinegar, potato	
PORK VINDALOO	22
Sun-dried chili, vinegar, potato	

VEGETABLE

SAAG PESHKESH	16
Pureed fresh spinach, cream, garlic, paneer 3 + vegetable 3 +potato 2	
PANEER TAWA MASALA	20
Pan fried cottage cheese, onion, pepper, cumin	
DAL MAKHANI	17
Simmered black lentils in cream, tempered sun-dried chili	
VEGETABLE KORMA	19
Market vegetable, cashew cream, aromatic spices	
VEGETABLE PULAV	19
Aged basmati rice, market vegetable, cashew, raisin, raisins, raita, pickle	

VEGAN

ALOO GOBI	19
Spiced potato, cauliflower, aromatic spices	
TADKA DAL	16
Yellow lentils, tempered cumin & spices. <i>Spinach +2</i>	
VEGETABLE MADRAS	19
Coconut curry, mustard, chili, curry leaves	
ALOO BAINGAN	18
Potato, eggplant, onion, cilantro	
BHINDI KADAI	19
Okra, onion, tomato, house spice	
CHANNA MASALA	17
Chickpea, onion, tomato, aromatic spices	

BREADS

NAAN	5
BHARVAN NAAN	6
Cheese Garlic Onion Chili	
WHOLE WHEAT ROTI	5
LACHA PARATHA	5
BIRYANI	
Aromatic aged basmati rice, whole spices, ghee, caramelized onion, raita, mint, cashew & raisin	
CHICKEN	22
LAMB	24
SHRIMP	26

CHICKEN

TANDOORI MURGH	24
Bone-in chicken, hung yogurt, house blend spices	
AMUL BUTTER CHICKEN	22
Tomato, cream, pepper, onion	
CHICKEN TIKKA MASALA	23
Fenugreek infused creamy tomato sauce	
KUNDAPUR CHICKEN	22
Coconut curry, mustard seeds, curry leaves	
CHICKEN SAAG	22
Creamy spinach, ginger	
CHICKEN KALI MIRCH	22
Black pepper,garlic, herbs	
CHICKEN KORMA	23
Cashew cream, saffron, house spices	
HIGHWAY CHICKEN CURRY	22
Onion, tomato, ginger, garlic, home spices	

SEAFOOD

POLLICHA MEEN	30
Slow braised salmon, onion, house blend spices 30	
SHRIMP TIKKA MASALA	28
Tandoori shrimp, Fenugreek infused creamy tomato	
CHINGRI MALAI CURRY	28
Jumbo Shrimp, coconut curry	
SALMON CURRY	30
Ginger infused coconut	

SIDES

RAITA	6
yogurt dip	
MANGO CHUTNEY	4
Sweet and tangy	
ONION CHILI	3
Zesty side of sliced onion and green chilis, lime	
COCONUT RICE	12
Fragrant basmati rice	
PICKLE	4
House-made condiment	

GLUTEN FREE

ORGANIC

SPICY

IF YOU HAVE A FOOD ALLERGY, PLEASE LET OUR STAFF KNOW
20% GRATUITY ADDED TO A PARTY OF 5 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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