

## First Course Selections

<b>Rajwadi Samosa:</b> Spiced Potatoes, Yellow Lentils And Craisins Filled In Crisp Turnovers	(V)	8
<b>Gobhi Manchurian:</b> Cauliflower Florets, Soy Tomato Glaze, Garlic	(V) (GF)	11
<b>Kurkure Brussels:</b> Fried Crispy Brussels, Lightly Seasoned, Citrus, Chili Honey	(V) (GF)	12
<b>Chaat Of The Day:</b> A Daily Changing Offering Of Street Foods Of India		10
<b>Shiitake Leek Tikki:</b> Shiitake Mushrooms, Yukon Golds, Leek, Goat Cheese	(GF)	9
<b>Kastoori Soy Chaap:</b> New Delhi Speciality Kabab; Kastoori Methi & Chef's Special Marinade	(V) (GF)	14
<b>Ancho Chili Mango Shrimp:</b> Tandoor Grilled Shrimp, Mango, Ginger, Ancho Chili Dust	(GF)	16
<b>Octopus Tadka:</b> Octopus Tentacles, Southern Indian Spice Glaze	(GF)	18
<b>Tawa Scallops:</b> Seared Scallops, Roasted Red Pepper Chutney, Asparagus	(GF)	19
<b>Crab Tak a Tak:</b> Jumbo Lump Crabmeat, Mustard-Red Chilli Tadka, Tandoori Naan Wedges		18
<b>Koyla Kabab:</b> Tandoor-Roasted Chicken Thigh, House Chutneys	(GF)	12
<b>Karara Murg:</b> Tandoor Grilled Chicken, Kashmiri Red Chili, Coriander Seeds, Sautéed Onions	(GF)	14
<b>Lamb Pepper Fry:</b> Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Onions, Spices	(GF)	17
<b>Azitra's Kabab Sampler:</b> Trio Of Tandoor Roasted Kababs; Shrimp, Chicken & Lamb	(GF)	16

## Soups & Salads

<b>Soup Of The Day:</b> A Daily Changing Soup Selection	(GF)	8
<b>Mutton Soup:</b> Stewed Lamb, Cilantro, Ginger, Madras Curry Powder	(GF)	12
<b>Kachumber:</b> Cucumber, Tomato & Onion Salad; Savory Lemon-Cilantro Dressing	(V) (GF)	9
<b>Azitra's House Salad:</b> Field Greens, Granny Smith Apple, Cucumber, Pecan, Vinaigrette	(V) (GF)	9

## Azitra's Contemporary Selection

<b>Paneer-Vegetable Shashlik:</b> Marinated Paneer Chunks And Fresh Vegetables	(GF)	21
<b>Lal Masala Ka Paneer:</b> Tandoori Paneer & Vegetables, Nigella Seed & Onion-Chili Glaze	(GF)	24
<b>Amritsari Salmon Tikka:</b> Salmon Fillet, North Indian Style Marinade	(GF)	28
<b>Mughlai Shrimp:</b> Shrimp, Butter, Garlic, Black Pepper, Turmeric; Vegetable Pairing	(GF)	29
<b>Coconut Seared Scallops:</b> Pan Seared Scallops, Coconut Glazed Vegetables	(GF)	32
<b>Tandoori Chicken Tikka:</b> Classic Chicken Tikka, Makhni Sauce, Seasonal Vegetables	(GF)	22
<b>Peppercorn Mango Lamb:</b> Tandoori Lamb Filet, Pink Peppercorn-Mango-Ginger Sauté, Broccoli	(GF)	28
<b>Masala Chops:</b> Rack Of Lamb Rubbed with Roasted Garlic, Spiced Potatoes & Spinach	(GF)	28
<b>Tandoori Surf &amp; Turf:</b> Tandoori Lamb Chops, Lobster Tail, Spiced Potatoes & Spinach	(GF)	49
<b>Azitra's Mixed Grill:</b> Assorted Tandoor Roasted Kababs, Seasonal Vegetables	(GF)	29

## Azitra's Biryanis

Basmati Rice, Seasoned With Saffron, Iris Water & Delicate Spices

<b>Vegetable Biryani</b>	(GF)	18
<b>Shrimp Biryani</b>	(GF)	28
<b>Chicken Biryani</b>	(GF)	23
<b>Lamb Biryani</b>	(GF)	25
<b>Goat Biryani - On the Bone</b>	(GF)	25
<b>Goat Chops Biryani</b>	(GF)	29

## Sides

<b>Onion Chutney</b>	(V) (GF)	4
<b>Mango Chutney</b>	(V) (GF)	4
<b>Achar</b>	(V) (GF)	3
<b>Raita // Yogurt</b>	(GF)	4
<b>Papad Basket &amp; Condiments</b>	(GF)	9
<b>Rice Pulao</b>	(V) (GF)	9
<b>Grilled Vegetables</b>	(V) (GF)	10
<b>Bombay Aloo</b>	(V) (GF)	14

Vegan (V), Gluten-Free (GF)

20% Service Charge Will Be Added To Parties Of 5 Or More

# Azitra's Specialities: All Served With Basmati Rice

## Vegetarian

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	GF	18
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	V GF	18
<b>Chana Masala:</b> Chickpeas And Diced Potatoes Cooked In The Popular Punjabi Style	V GF	18
<b>Goan Vegetable Curry:</b> Vegetables, Mustard Seeds, Light Coconut Curry Sauce	V GF	18
<b>Bhindi Amchoor:</b> Okra, Red Onions, Tomatoes, Ginger, Garlic, Mango Powder	V GF	18
<b>Eggplant Bhartha:</b> Tandoor Roasted Eggplant, Mashed, Sautéed Garlic, Punjabi Tadka	V GF	18
<b>Tofu Brussels Kadhahi:</b> Brussel Sprouts, Tofu, Savory Homestyle Spice	V GF	18
<b>Tofu Subz Achari:</b> Tofu, Tandoor Cooked Crunchy Vegetables, Pickling Spice Glaze	V GF	24
<b>Masale Wali Soy Chaap:</b> Soy Chaap, Crème, Roasted Spices, Dried Fenugreek Leaves	GF	18
<b>Vegetable Malai Tadka:</b> Vegetable Medley, Creamy Mughlai Cashew Sauce, Punjabi Tadka	GF	18
<b>Kofta Anarkali:</b> Vegetable Croquettes Served In Cashew-Garlic-Pomegranate Seeds Sauce		18
<b>Paneer Makhni:</b> Homemade Indian Cheese Simmered In A Creamed Tomato Sauce	GF	19
<b>Palak Paneer:</b> Creamed Style Spinach With Homemade Indian Cheese	GF	19

## Seafood // Poultry // Meat

<b>Malai Sea Bass:</b> Grilled Sea Bass, Creamy Onion Sauce, Tomatoes, Asparagus, Grapes	GF	37
<b>Seafood Kerala Curry:</b> Shrimps, Scallop, & Fish Cooked In A Spiced Coconut Curry Sauce	GF	29
<b>Lobster-Crab MelJol:</b> Lobster Tail, Jumbo Lump Crab, Butter, Black Garlic, Thyme, Lemon Jus	GF	37
<b>Crab Masala:</b> Jumbo Lump Crab Simmered In Tangy-Creamy Makhni Sauce	GF	32
<b>Pahadi Murgh Jhinga Khurmani:</b> Tandoor Grilled Chicken Breast & Shrimps, Apricot Crème	GF	29
<b>Chicken Hariyali Lazzatdar:</b> Cilantro Marinated Chicken, Cashew, Cream	GF	24
<b>Peshawari Chicken:</b> Chicken, Ginger, Garlic, Yogurt, Roasted Ground Spices	GF	23
<b>Chicken Madras:</b> Chicken, Madrasi Curry Powder, Ginger, Curry Leaves	GF	23
<b>Chicken Tikka Masala:</b> Tandoor Grilled Chicken Breast, Spiced Creamed Tomato Sauce	GF	23
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	GF	23
<b>Lamb Bhuna:</b> Lamb, Whole Crushed Spices, Ginger, Onions, Bell Peppers	GF	25
<b>Makhmali Lamb:</b> Lamb, Crème Fraiche, Fresh Tomatoes, Scallion, Ginger, Fenugreek	GF	25
<b>Lamb Kozhambu:</b> Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	GF	25
<b>Lamb Vindaloo:</b> Lamb, Garlic—Vinegar Marinade, Chilies, Tomato, Hot & Spicy Sauce	GF	25
<b>Lamb Shank:</b> Slow Braised Lamb Shank, Roasted Spice Blend, Ginger-Garlic Tadka	GF	34
<b>Goat Curry:</b> Goat Meat, Stewed On The Bone In A Traditional Punjabi Style Curry	GF	25
<b>Goat Chops Rogan Josh:</b> Goat Chops, Anise-Clove-Mace Seasoned Kashmiri Delicacy	GF	28
<b>Short Rib:</b> Slow Cooked Beef Short Rib, Caramelized Onions & Red Wine Reduction, Garam Masala	GF	39
<b>Surf &amp; Turf Malabari:</b> Lamb, Tandoori Wild Salmon, Prawns, Tamarind, Coconut, Curry Leaves	GF	34

## Breads

<b>Naan:</b> India's Traditional White Flour Bread		4
<b>Roti:</b> Unleavened Whole Wheat Bread	V	4
<b>Garlic Naan:</b> Naan Bread Topped With Pressed Garlic & Fresh Herbs		5
<b>Chili Garlic Naan // Onion Kulcha</b>		6
<b>Amritsari Kulcha:</b> Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		7
<b>Peshawari Naan:</b> Stuffed Naan, Coconut, Cashew, Maraschino Cherries		8
<b>Mushroom Feta Cheese Kulcha:</b> Stuffed Naan, Feta Cheese, Red Pepper Jelly, Mushrooms		9
<b>Palak Malai Kulcha:</b> Naan Stuffed With Spinach & Goat Cheese		9
<b>Rosemary Truffle Cheese Kulcha:</b> Stuffed Naan, Rosemary, Aged Cheddar Gruyere Cheese, Truffle Oil		10
<b>Lamb Keema Kulcha:</b> Naan Stuffed with Spiced Minced Lamb, an Indian Classic		13
<b>Assorted Breads:</b> Naan, Garlic Naan & Aloo Kulcha		14