

## Savouries

*Small Plates to Begin With*

<b>Lassoon Jhinga</b> - shrimp sauteed with mustard seeds, garlic, chilis, lemon, spicy!	<b>12</b>
<b>Shrimp Samosas</b> – shrimp, potatoes and mango pickle turnovers, the unusual samosas!	<b>7</b>
<b>Vegetable Samosas</b> – potatoes and pea turnovers, sweet tomato chutney	<b>6</b>
<b>Sev Puri</b> - potatoes, onions, and contrasting chutneys on a crispy wheat cracker, a perfect bite!	<b>5</b>
<b>Karari Bhindi</b> - crispy fried okra, highly addictive!	<b>9</b>
<b>Unday Ki Chutney</b> - “deviled eggs”, yogurt, mustard seeds, chilis, kari leaves, amazing!	<b>5</b>
<b>Bhajjias</b> - chickpea flour and mixed vegetable fritters, tamarind chutney	<b>6</b>
<b>Rassols</b> - curried lamb & potato croquettes, pumpkin-tomato chutney	<b>6</b>
<b>Kathi Rolls</b> - tandoori chicken tikka, mint chutney, marinated onions	<b>8</b>
<b>Baingan Deva</b> - Hyderabad style eggplant, fennel-tomato conserve, ginger-garlic infused yogurt	<b>8</b>
<b>Lamb Kabab Sliders</b> – goat cheese, sweet tomato chutney, arugula, masala fries	<b>14</b>

### Savoury Samplers

<b>Vegetarian Sampler</b> - vegetable samosas, bhajjias, sev puri, karari bhindi	<b>16</b>
<b>Non-Vegetarian Sampler</b> - unday ki chutney, kathi rolls, rassols, shrimp samosas	<b>19</b>

### Salads

<b>Neela’s Tossed Green Salad</b> - cilantro-cumin dressing	<b>5</b>
<b>Beet-Mint Salad</b> - beets, red onions, mint, cumin, goat cheese	<b>7</b>
<b>California Tandoori Salad</b> - romaine, chicken tikka, paneer, cilantro-cumin dressing	<b>15</b>

### Tandoori Khaana

***Roasted in the very hot Tandoor Clay Oven***

*Served with Naan and mint chutney*

*All tandoor meats are cooked to order - Please allow 15-20 minutes for preparation*

<b>Boti Kababs</b> - boneless choice leg of lamb, marinated with papaya, tomato, yogurt, garam masala	<b>24</b>
<b>Tandoori Shrimp</b> - marinated in tomato-yogurt and coriander	<b>22</b>
<b>Tandoori Chicken</b> - half chicken marinated in yogurt, ginger, garlic, coriander, and garam masala	<b>19</b>
<b>Chicken Tikka</b> - boneless kababs in a cilantro-green chili marinade	<b>19</b>
<b>Seekh Kabab</b> - ground lamb flavoured with onion, ginger and spices	<b>20</b>
<b>Tandoori Sampler</b> - seekh kabab, chicken tikka and shrimp	<b>27</b>

**Corkage:** no fee for the first bottle with purchase of one bottle; \$15 fee for each additional bottle. 18% gratuity on parties of 6 or more. Menu items and prices are subject to change. We reserve the right to refuse service to anyone.

## Curries

*Braised Slowly with Spices  
Served with basmati rice*

<b>Meen Moili</b> - Kerala style coconut fish curry, kari leaves, onions, chilis; <i>try with shrimp</i>	<b>22</b>
<b>Shrimp Bassar</b> - onion, tomato, ginger, green chili curry	<b>22</b>
<b>Lamb Vindaloo</b> - Goan style boneless lamb curry with tamarind and black pepper	<b>22</b>
<b>Makhni Tikka</b> - tandoor cooked chicken tikka in a tomato-cream sauce	<b>18</b>
<b>Bhunna Chicken</b> - Punjabi Style on the bone, with garlic, ginger, tomatoes, fenugreek	<b>18</b>
<b>Mattar Paneer Loaf</b> - house made Indian cheese, tomato coulis, peas	<b>14</b>
<b>Mushroom Paneer Bassar</b> - onion, tomato, ginger, green chili	<b>14</b>

## THALI

### Neela's House Specialty

*India's traditional Thali uses a stainless steel platter with "katoris", small bowls, to serve an all-inclusive meal offering a variety of flavors.*

<b>Neela's Non-veg Thali</b> - lamb curry, chicken curry, choice of one vegetable	<b>25</b>
<b>Neela's Veg Thali</b> - choice of two vegetables	<b>18</b>

**Thali includes:** dal, basmati rice, naan, and raita

**\*Our curry recipes change often and are available a la carte\***

## Vegetable sides and more

<b>Palak Paneer</b> - spinach and house made Indian cheese	<b>10</b>
<b>Bhindi Masala</b> - okra, red onions, tomatoes, mango powder	<b>10</b>
<b>Gobi Sabzi</b> - cauliflower, ginger, chilis, cumin	<b>9</b>
<b>Baingan Bharta</b> - smoked eggplant, onions, tomatoes, ginger	<b>9</b>
<b>Poriyal</b> - Hyderabad green beans, kari leaves, lentils, red chilis, coconut	<b>9</b>
<b>Aloo Mattar</b> - Gujerati style potato, peas, tomato, ginger	<b>8</b>
<b>Dal of the day</b> - slow cooked Indian lentils	<b>5.50</b>
<b>Basmati Rice</b> - black cumin seeds	<b>4.50</b>
<b>Raita</b> - cucumber & yogurt relish	<b>3.50</b>
<b>Chutney Sampler</b> , trio of Neela's chutneys, lentil pappadums	<b>5.50</b>
<b>Achar or Chutney</b> , Indian Pickles or individual order of Neela's chutneys	<b>2.50</b>

## Naans and more!

Bread is an integral part of a traditional Indian meal and we bake ours fresh to the order, both from the tandoor oven and the griddle. We encourage you to try them all and find your favorite!

<b>Bread Basket</b> , a trio of chef's daily selection	<b>8.50</b>
<b>Naan</b> - leavened tandoor bread	<b>2.50</b>
<b>Garlic Naan</b> - fresh garlic	<b>3.50</b>
<b>Onion Naan</b> - stuffed with grated onions	<b>3.50</b>
<b>Chapatis</b> - whole-wheat griddle bread	<b>2.50</b>
<b>Tandoori Roti</b> - whole-wheat tandoor cooked	<b>2.50</b>
<b>Paratha</b> - clarified butter layered griddle bread	<b>3.50</b>
<b>Pappadums</b> - lentil crackers	<b>2.50</b>

**We are able to provide both gluten free and vegan dishes, please check with your server**

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