



VEG APPETIZERS

VEG SAMOSA	\$4.99
2 pc Crispy flour pastry with potato and peas	
ONION BHAJI	\$4.99
Onion, spinach, potato dipped in gram flour and fried	
GOBI MANCHURIAN	\$6.99
Fried cauliflower sautéed with onion, bell peppers in Indo-Chinese sauce	
COCONUT CAULIFLOWER	\$7.99
Fried cauliflower sautéed with coconut sauce	
HONEY GOBI GARLIC	\$7.99
Fried cauliflower sautéed with garlic and honey	
SAMOSA CHAT	\$5.99
Crushed samosa topped with chickpeas, yogurt, mint & tamarind sauce	
ALOO PAPRI CHAT	\$7.99
Fried tortilla topped with potato, chickpeas, yogurt, mint & tamarind	
DORITOS CHAT (GLUTEN FREE)	\$7.99
Doritos topped with potato, chick peas, onion ,tomato cube, yogurt, sweet tangy chutney	
FRIED MO:MO	\$8.99
Dumplings stuffed with veg keema	
CHILLY MO:MO	\$7.99
Fried dumplings sautéed with hot & sour sauce	



NON-VEG APPETIZERS

CHICKEN CHILLY	\$7.99
Boneless chicken sauteed with green , red peppers, onion and sweet chilly sauce	
CHICKEN 65	\$9.99
Boneless chicken sautéed in sweet chili sauce	
FISH 65	\$9.99
Fried fish sautéed in sweet & chili sauce	
GARLIC SHRIMP	\$8.99
Fried shrimp sautéed in garlic & sweet chili sauce	
FRIED CHICKEN MO:MO	\$9.99
Dumplings stuffed with chicken keema	
CHILLY CHICKEN MO:MO	\$7.99
Fried dumplings stuffed with hot and sour sauce	



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VEGETARIAN MAIN COURSE



SAAG PANEER	\$13.99	MUTTER PANEER	\$13.99	VEG CHETTINAD	\$12.99
paneer cooked with light creamy spinach, onion and tomato sauce		paneer and peas cooked in onion tomato and creamy cashew		Mixed vegetables with Chettinad spices cooked in creamy coconut milk.	
DAAL MAKHANI	\$12.99	PANEER KORMA	\$13.99	PANEER CHETTINAD	\$13.99
black lentil cooked with cream, onion and tomato sauce		paneer cooked in onion tomato and creamy cashew		Chettinad spices, creamy coconut milk	
KADAI PANEER	\$13.99	VEG KORMA	\$12.99	VEGETABLE MADRAS	\$12.99
Spicy Indian cottage cheese stir-fry cooked in a wok-style pan. Paneer cooked with tomato onion sauce, fresh red, green peppers and onion		Mixed veg cooked with creamy onion tomato and cashew.		Mixed vegetables flavored with curry leaves, dry chili, and mustard seed in a creamy onion-tomato sauce.	
PANEER TIKKA MASALA	\$13.99	MALAI KOFTA	\$12.99	PANEER MADRAS	\$13.99
paneer cooked with creamy onion and tomato sauce		paneer and potato dumplings cooked in a creamy cashew, onion tomato with almond raisin		Paneer flavor of curry leaves, dry chili, and mustard seeds in a creamy onion-tomato sauce.	



BHATTI KATHI ROLL SNACK

CHICKEN	\$8.99	MIX	\$9.99	SOYA KORMA	\$13.99
Bread wrapped grilled chicken, onion, cabbage, peppers & Nepali spices		bread wrapped grill chicken / egg, green peppers, onion cabbage and Nepali spices		Soya cooked onion and tomato creamy cashew sauce. High-protein plant-based chunks made from soy, known for their tender, meat-like texture and ability to soak up rich curry flavors.	
EGG	\$7.99	VEGTABLE	\$6.99	SOYA TIKKA	\$13.99
Bread wrapped egg, onion, peppers, cabbage & Nepali spices		bread wrapped sauteed green peppers, onion, cabbage potato with Nepali spices		Soya cooked onion and tomato cream sauce	
VEG TIKKA MASALA	\$12.99				
Mix vegetables cooked with creamy tomato onion sauce					

NON VEG MAIN COURSE



CHICKEN TIKKA MASALA	\$14.99
boneless chicken breast in creamy ,onion tomato sauce	
BUTTER CHICKEN	\$14.99
Chicken thigh cooked in a creamy onion and tomato	
CHICKEN CURRY	\$14.99
Chicken cooked in onion tomato sauce	
KADAI CHICKEN	\$14.99
Chicken cooked with onion tomato sauce, fresh green, red peppers and onion	
CHICKEN WITH MIXED VEG	\$14.99
Chicken cooked with mix veg, onion and tomato sauce	
CHICKEN VINDALOO	\$13.99
Chicken cooks with potato,sweet chill sauce and indian spices	
CHICKEN KORMA	\$14.99
cooked with creamy onion, tomato sauce and cashew	
CHICKEN MADRAS PEPPER	\$14.99
flavor of curry leaves, dry chilly mustard seed with creamy onion, tomato sauce	
CHICKEN SAAG	\$14.99
Chicken, cooked with creamy spinach, onion tomato sauce	
CHICKEN CHETTINAD	\$14.99
Chicken cooked with chettinad spices in creamy coconut milk	
LAMB TIKKA MASALA	\$16.99
lamb cooked in creamy onion and tomato sauce	
LAMB ROGAN JOSH	\$16.99
traditional Kashmiri-style curry made with tender lamb simmered in a rich,aromatic sauce of yogurt,onions,and warm Indian spices	
SHRIMP TIKKA MASALA	\$15.99
shrimp cooked in creamy, onion,tomato lsauce	
SALMON TIKKA MASALA	\$16.99
cooked in creamy onion and tomato sauce	
FISH TIKKA MASALA	\$15.99
Tilapia fish cooked in creamy tomato and onion sauce	
LAMB MADRAS	\$16.99
flavor of curry leaves, dry chilly mustard seed creamy, onion tomato sauce	
LAMB KADAI	\$16.99
Lamb cooked with onion tomato sauce, fresh green, red peppers and onion	
LAMB KORMA	\$16.99
cooked with creamy onion, tomato sauce and cashew	
LAMB SAAG	\$16.99
Lamb cooked with spinach and onion tomato sauce in light cream	
LAMB CURRY	\$16.99
Traditional Indian curry cooked with tender lamb, onion, tomato and a blend of aromatic spices	
LAMB WITH MIX VEG	\$16.99
Tender lamb simmered with fresh seasonal vegetables in a flavourful curry sauce of onion and tomato	
LAMB VINDALOO	\$16.99
Spicy Goan-style curry made with lamb, vinegar, potatoes and bold Indian spices for a fiery flavor	



VEGAN

DAAL TADKA	\$12.99
yellow lentil cooked with onion and tomato	
CHANA MASALA	\$12.99
chickpeas cooked with onion and tomato sauce	
ALU GOVI	\$12.99
potato and cauliflower cooked with tomato, onion sauce	
BHATTI DAAL	\$12.99
black lentil cooked in tomato sauce	
BAINGAN BHARTA	\$12.99
eggplant cooked with onion, tomato and coconut milk	
SOYA SAAG	\$13.99
Soya cooked with light coconut milk and spinach	
VEG VINDALOO	\$12.99
Mixed veg and potato, cooked with Indian spices	
TOFU SAAG	\$13.99
cube tofu cooked with coconutmilk spinach onion and tomato sauce	



SEA FOOD

SALMON CURRY	\$17.99	FISH VINDALOO (TILAPIA)	\$15.99
Tender salmon simmered in a mildly spiced onion-tomato curry.		Tilapia in a fiery tomato-based vindaloo sauce.	
FISH CURRY (TILAPIA)	\$15.99	SALMON MADRAS PEPPERS	\$17.99
Light tilapia cooked in a flavorful curry with fresh herbs.		Salmon cooked with black pepper and South Indian Madras spices.	
SHRIMP CURRY	\$15.99	FISH MADRAS PEPPERS	\$15.99
Juicy shrimp in a savory curry with warm spices.		Tilapia paired with a bold black pepper-spiced curry.	
SHRIMP SAAG	\$15.99	SALMON VINDALOO	\$17.99
Shrimp tossed in a creamy spinach sauce with gentle spice.		Salmon in a hot and tangy vindaloo curry.	
SHRIMP VINDALOO	\$15.99	SHRIMP MADRAS PEPPER	\$15.99
Spicy shrimp curry with tangy tomato and bold spices.		Shrimp tossed in a robust Madras-style pepper curry.	



BIRYANI SPECIAL

(Basmati Rice cooked with onion and tomato sauce in Biryani Masala, served with Raita)

CHICKEN	\$15.99	LAMB	\$16.99
Fragrant basmati rice layered with spiced chicken, served with cooling raita.		Tender lamb slow-cooked with aromatic rice and biryani spices.	
SALMON	\$17.99	SHRIMP	\$15.99
Rich salmon paired with fragrant biryani rice, full of flavor.		Juicy shrimp tossed in basmati rice with warm spices.	
FISH (TILAPIA)	\$15.99	COMBO (CHICKEN, LAMB, SHRIMP, FISH)	\$18.99
Light tilapia baked into aromatic biryani rice.		A hearty mix of proteins in one flavorful biryani.	
VEGETABLE	\$14.99	PANEER	\$14.99
Garden-fresh vegetables infused with rich biryani flavors in basmati rice.		Soft paneer cubes layered with spiced basmati rice.	



MANGO SPECIAL CURRY

(Fresh mango cooked with onion tomato sauce in cream)

CHICKEN	\$14.99	FISH (TILAPIA)	\$15.99
Juicy chicken blended with ripe mango and a touch of cream for a sweet-savory flavor.		Mild tilapia paired with mango in a smooth, flavorful curry.	
SHRIMP	\$15.99	SALMON	\$16.99
Tender shrimp tossed in a tropical mango curry with a hint of spice.		Rich salmon complemented by the sweetness of mango in a silky sauce.	
VEGETABLE	\$13.99	PANEER	\$14.99
A garden mix simmered in mango curry, light yet flavorful.		Soft paneer cubes gently cooked in a sweet mango-tomato blend.	

BHATTI SPECIAL TANDOORI

SMOKY TANDOORI CHICKEN	\$14.99	ACHARI CHICKEN KABAB	\$15.99
Chicken leg marinated with yogurt, and indian spices		chicken thigh marinated with achari sauce with Indian spices in sour cream	
TANDOORI SALMON	\$16.99	CHICKEN CHOILA	\$15.99
marinated with sour cream and Indian spices		(grill Chicken breast marinated in Nepali spices served with puffed rice	
GARLIC CHICKEN	\$15.99	LAMB CHOILA	\$16.99
Chicken breast marinated with sour cream, garlic and Indian spices		Grill lamb marinated with Nepali spices served with puffed rice	
PANEER TIKKA	\$15.99	LAMB SEKUWA	\$16.99
Paneer, onion, bell pepper, marinated with indian spices		slice lamb marinated in sour cream and Nepali spices, served with puffed Rice	
CHICKEN SEKUWA	\$15.99		
Chicken thigh, marinated with Nepali spices and, served with puffed rice			



BHATTI MALAI TIKKA MASALA (CREAMY)

Cooked in tomato sauce with ricotta cheese, cashew paste, and coconut milk

CHICKEN TIKKA/BUTTER CHICKEN	\$14.99
LAMB	\$16.99
SALMON	\$16.99
PANEER	\$14.99
SHRIMP	\$15.99
FISH (TILAPIA)	\$15.99
VEGETABLE	\$13.99



BREAD

BUTTER NAAN	\$2.99	CHEESE PARATHA	\$5.99
(white flour Bread)		White flour stuffed with cheese and cooked in tawa	
GARLIC NAAN	\$3.90	ALOO PARATHA	\$4.99
white flour bread flavor with garlic		white flour stuffed with potato and indian spices, cooked in tawa	
ROTI	\$2.99	OREO NAAN	\$4.90
whole wheat plain bread		White flour stuffed with Oreo	
ROSEMARY NAAN	\$3.99	BASKET NAAN	\$5.99
white flour flavor with rosemary		plain with garlic naan	
PESHWARI NAAN	\$4.99	CHICKEN NAAN	\$5.99
White flour stuffed with dry fruits and nuts		white flour bread stuffed with minced chicken	

SIDE ORDERS



PAPAD	\$2.99	COCONUT / MANGO / YELLOW RICE	\$4.99
Thin, crispy lentil wafers, lightly spiced and perfect for snacking or dipping.		Fragrant basmati rice infused with coconut, mango, or turmeric for a colorful twist.	
RAITA	\$3.90	GREEN SALAD	\$8.99
Creamy yogurt mixed with cucumber and spices, a cool side to balance rich curries.		Crisp lettuce, cucumber, tomato, onion, celery, carrot, and cabbage tossed for a fresh, crunchy side.	
PLAIN RICE	\$3.99	CHICKEN SALAD	\$11.99
Steamed basmati rice, fluffy and aromatic, the classic partner to curries.		Grilled chicken served over fresh greens with Thousand Island dressing for a hearty salad option.	
MANGO / TAMARIND / GREEN CHUTNEY	\$4.99	MIXED PICKLE	\$2.99
A trio of dips: sweet mango, tangy tamarind, and zesty cilantro-mint.		A bold mix of tangy, spicy Indian pickles that add a burst of flavor to every bite.	



BEVERAGE

VEGAN LASSI	\$4.99
Mango pulp is the thick, smooth puree made from ripe mangoes — sweet, fragrant, and naturally rich in color and flavor.	
FLAVOR LASSI	\$3.50
Mango / strawberry / Pomegranate / Guava / Sweet / Vanilla	
MANGO / LYCHEE / GUAVA JUICE	\$2.99
WATER	\$1.99
COKE	\$1.99
DIET COKE	\$1.99
SPRITE	\$1.99
FANTA	\$1.99
GINGER ALE	\$1.99



DESSERT

GULAB JAMUN	\$2.99	RICE PUDDING	\$3.99
Soft, fried milk dumplings soaked in warm sugar syrup, sweet and comforting.		Creamy rice simmered in milk with sugar and a hint of cardamom.	
CARROT HALWA	\$4.99	CHEESE CAKE / LEMON CAKE	\$4.99
Shredded carrots slow-cooked with milk, sugar, and ghee, finished with nuts.		Classic favorites: rich, creamy cheesecake or tangy lemon cake.	