

## ENTREES

### Tofu Ginger Masala

Tofu and fresh snow peas rolled in ginger and slow-cooked in a spicy, exotic curry sauce; served with saffron rice. \$12

### Korma

Crimini mushrooms, snow peas, and potatoes in a sweet and creamy coconut-curry sauce; served with naan triangles. \$12

### Kofta

Vegetarian meatballs made with paneer, cashews, and golden raisins in Malai curry-cream sauce; served with sautéed ginger-garlic spinach and naan triangles. \$13

### Chicken Tikka Masala

Chicken breast marinated overnight, cooked in the tandoor, and topped with a creamy lime-curry sauce; served with sautéed asparagus spears and saffron rice. \$14

### Tandoor Chicken

A chicken half marinated overnight in a tangy lemon-yogurt sauce, grilled in the tandoor, and served atop a bed of sautéed peppers and onions sprinkled with saffron water; with a side of cumin potatoes. \$15

### Lamb Shank Vindaloo

Browned and braised fore-shank marinated and served on the bone in a spicy vindaloo sauce; served with potatoes and sautéed asparagus spears. \$16

### Grilled Lamb Sirloin

Lamb Steak rolled in an Indian jaggery-demiglace; served with roasted-garlic and methi leaf mashed potatoes and sautéed ginger-garlic spinach. \$19

### Mint Lamb Chops

French-cut lamb chops marinated overnight in a spicy mint-yogurt sauce and cooked in the tandoor; served with sautéed asparagus spears and cumin potatoes. \$20

### Duck Breast Tamarind

Duck Breast marinated overnight in a mar-sala-ginger-garlic sauce and cooked in a coconut-tamarind-fruit glaze; served with sautéed asparagus spears and wild mushroom bryanni. \$18

## EAT. DRINK. SMOKE.



INDIAN CUISINE  
We Deliver

## ENTREES

### Coconut Shrimp & Pineapple Tandoor

Shrimp marinated overnight in a coconut-cream and yellow mustard sauce and cooked in the tandoor; served with roasted pineapple, korma dipping sauce and saffron rice. \$18

### Mussels Malai

Mussels cooked in a buttery curry sauce and served with sautéed spinach and saffron rice. \$16

### Fresh Fish Goan Curry

Filet of fish cooked in a sweet-and-sour, tamarind-coconut curry sauce; served with steamed asparagus spears and saffron rice. \$15

### Fresh Fish Poloc

Filet sautéed in a turmeric-wine sauce with fresh scallions, spinach, and cream; served on a bed of saag along with saffron rice. \$15

### Tandoor Salmon

Filet marinated overnight in a basil-herb sauce and roasted over wood charcoal in the tandoor; served with sautéed asparagus spears and Wild Mushroom Bryanni. \$16

## DESSERT

### Poached Pear

Poached pear served in a pool of rice pudding. \$6

### Honeymoon Sandwich

House-made cognac ice cream between two triangles of sweet fry-bread, served with cream. \$4

### Chai Fruit Pistachio Ice Cream

Fresh seasonal fruits simmered in a blend of coconut milk and chai tea, served hot with a generous dollop of our house-made pistachio ice cream. \$7

### Valentine Bread

Sweet flat bread stuffed with a mix of coconut and almonds, sprinkled with powdered sugar, and topped with a gulab jamon honey ball. \$4

## SOUP & SALAD

### Mulligatawny Soup

Spicy yellow lentil soup sweetened with coconut milk; served with naan triangles. \$6

### Shiva Salad

Indian-style Caesar: fresh Romaine lettuce tossed in a yogurt dressing and topped with curried dry-roasted tomatoes and puri croutons. \$7 (\$12 Shiva with Tandoor Chicken, \$14 Shiva with Tandoor Shrimp).

### Pista Pollok

Baby spinach leaves tossed in a unique fennel-merlot dressing and topped with sliced pear, red onions, pistachios, raisins and warm goat cheese. \$8

### Beet Salad

Thinly sliced beets with carrots, cucumbers, celery, green pepper, and fresh fruit, all topped with a sweet almond dressing. \$6

## BREAD

### Naan

Plain, cilantro-garlic, or sesame seed.

### \$3

### Kulcha

Paneer-cilantro, or paneer-garlic stuffed naan. \$4

### Keema

Naan stuffed with ground lamb and raisins. \$5

## SIDES

### Saffron Rice

Rice cooked with saffron, cardamom and cinnamon. \$2

### Cumin Potatoes

Potatoes cooked with onions and fresh whole spices. \$3

### Wild Mushroom Bryanni

Crimini and shiitake mushrooms cooked in a curry sauce with raisins, onions, and rice. \$4

(\$10 dinner portion)



Hookah Café

EAT. DRINK. SMOKE.

Dinner 5:30-11PM ★ Call for Delivery

★ 943-1101 ★ 500 Frenchmen St ★

[www.hookah-café.com](http://www.hookah-café.com)

## TAPAS

### Hummus Platter

Classic Middle Eastern chick pea salad served with naan triangles. \$4

### Butternut Squash and Cashews

Butternut squash roasted and whipped with cashews; served with naan triangles. \$4

### Wild Mushroom and Cashew Nut Samosas

Shiitake and crimini mushroom-filled fried pastries served in a martini glass bottomed with a tamarind fruit-coconut sauce. \$5

### Lamb Samosas

Fried pastries stuffed with herbed lamb, green peas, and golden raisins served in a martini glass bottomed with tamarind fruit-coconut sauce. \$5

### Saag Dumplings

Traditional Indian spinach curry and fresh goat cheese baked in phyllo dough pastry cups. \$6

### Crab Cake

Claw meat, mango and celery cakes; served with mango chutney. \$7

### Mussels

Fresh mussels on the half shell cooked in a buttery curry sauce. \$7

### Curried Cocktail Shrimp

Shrimp perched on the edge of a martini glass filled with a curried cocktail sauce. \$8

### Scallops Crème Cumin

Fresh scallops cooked in a coconut and golden raisin sauce. \$11