

Sparkling Water

Voss 6
Oslo, Norway (800mL)

Salads

Raaga House Salad 8
Mixed greens, tomato, cucumber, carrots, sprouted lentils, and Bombay slaw in a house-made vinaigrette
*add Chicken or Shrimp 4

Soups

Tamatar Shorba 7
Chef's take on traditional tomato soup with tempered Indian spices

Mulligatawny Shorba 7
The literal translation of this soup is "pepper water," balanced with cream and curry powder

Appetizers

Gobi Lasooni 9
Lentil-battered and lightly fried cauliflower in a sweet and spicy chili-garlic sauce

Aloo Tikki Chana Chaat 8
Spiced potato kebab topped with tomato, chickpea masala, chutney, and puffed rice

Samosas 7
Fried turnovers stuffed with spiced potatoes, peas, and carrots

Kathi Spring Roll 8
Crispy roll of seasoned paneer, tomatoes, onions, bell peppers, greens, and cabbage

Paneer Tikka Salsic 8
Indian-style cheese rubbed with saffron and spices then grilled with bell pepper slices

Kurkuri Bhindi 8
Julienned okra, lightly seasoned, and flash-fried with red onion, tomato, and lemon

Tandoori Vegetable Khazana 14
A sampling of Aloo Tikki Chana Chaat, Samosa, Subz Kebab, and Paneer Tikka Salsic

Scallop Mint Masala 12
Marinated bay scallops blackened on the grill, and served in a mint, coriander, and yogurt sauce

Crab Cakes Aam Sorso 12
Breaded, lightly fried Indian-spiced crab cakes served with Bombay Slaw and mango mustard

Kesari Malai Tikka 10
Chicken breast fillets marinated in yogurt, garlic, and saffron then baked in the tandoori oven

Chicken Reshmi Kebab 10
Spiced chicken and coriander sausage in a spicy tomato and onion sauce served on a sizzling platter

Makhmali Seekh 12
Sizzling mint, coriander, garlic and ginger seasoned lamb sausage in an onion-tomato sauce

Rice Dishes

Pulao 8
Basmati rice stir-fried with carrots, onion, green peas, and saffron

Dum Biryani 14
Rice, vegetables, and spices all cooked separately then baked together.
Add Chicken or Lamb 4

Seasonal Chutney 3
Mint Coriander or Tamarind Chutney 2

Raita 2
Chutney Trio 1

Please inform your server of any food allergies or aversions. Please avoid separate or split checks.
20 % automatic gratuity added to separate or split checks, coupons, or discounts, or any party of five or more people.

Traditional Curries

***Daal Raaga* 14**

A traditional dish of black urad lentils, tomato, garlic, and spices cooked slowly overnight

***Daal Tadka* 16**

Lentils slow-cooked with onion, and garlic; then tempered with fenugreek and coriander

***Began Pasanda* 17**

Eggplant marinated in a garlic-ginger paste, grilled, and served atop a rich onion curry

***Gobi Musslam* 15**

Baked and sautéed cauliflower marinated in yogurt and spices, topped with khoa

***Palak Subz* 15**

Sautéed spinach with choice of peas, paneer, potatoes, mushrooms, or any combo of the 4

***Kashmiri Kofta* 16**

Vegetable paneer dumplings, cashews, and raisins served in a rich cream sauce

***Bharwan Simla Mirch* 17**

Stuffed and grilled bell peppers served in a tangy bell pepper and yogurt curry

***Kadai Paneer* 16**

Sautéed bell pepper, onion, garlic, and puréed tomato with tempered spices and cheese

***Murgh Tikka Masala* 18**

Marinated boneless chicken breast pieces in a tomato and fenugreek sauce

***Murgh Chettinad* 18 (sub shrimp 23)**

Boneless chicken breast cooked in a spicy onion and red chili gravy

***Lamb Vindaloo* 19 (sub shrimp 23)**

Tender lamb and potato in vinegar-tempered spices with onion, garlic, and green chili

***Lamb Rogan Josh* 19**

Lamb pieces au jus, spiced, and served in a tomato and onion curry

***Lamb Korma* 19 (sub shrimp 23)**

Marinated lamb pieces cooked in a decadent cashew, ginger, garlic, and cream sauce

Featured Entrees

***Paneer Makhani* 17**

Tender cheese pieces in a signature curry of tomato, yogurt, and spices then topped with a malai-cream sauce

***Tandoori Murgh Shanbaz* 20**

Spring chicken marinated in yogurt and spices and baked in the tandoor oven. Served on a sizzling platter

***Murgh Makhani* 22**

Tandoori-baked chicken served in a decadent recipe of butter, tomato, fenugreek, and a malai-cream sauce

***Lamb Shank Maharaja* 25**

Lamb shank braised in dark rum, star anise, and cloves served with potato croquettes and seasonal veggies

***Raaga Lamb Chops* 25**

Lamb chops marinated in garam masala, green chili, ginger, garlic, cumin & yogurt, served on a sizzling platter

***Malabar Machee* 20**

White fish marinated in garlic, ginger, and red chili, served atop a traditional onion curry with coconut milk red chili

***Goan Scallops Balchao* 23**

Grilled scallops marinated in yogurt and red chili, in a spicy southern Indian curry with rice and veggies

***Tandoori Baked Salmon* 24**

Salmon fillets marinated then blackened in the tandoori oven, served with flavored rice and seasonal veggies

***Tandoori Basil Sea Bass* 25**

Tandoori-baked Chilean sea bass marinated in basil paste, served with seasonal vegetables and rice

Naan – Leavened tandoori baked bread - Choice of plain, garlic, rosemary, basil, mint, and jalapeño **3**

Kulcha – Stuffed naan – choice of onion, potato, cheese, chicken, lamb or spicy bullet **5**

Paratha – Crispy, folded whole wheat naan layered with clarified butter **4**

Roti – Unleavened whole wheat tandoori-baked bread **3**

Please inform your server of any food allergies or aversions. Please avoid separate or split checks.
20 % automatic gratuity added to separate or split checks, coupons, or discounts, or any party of five or more people.