



*The cuisine of India is as diverse as its culture, languages, regions, and climate. Every region of India brings its own unique dishes and subtle contrast to favorite foods. With all its exotic ingredients, alluring dishes, and heavenly flavors, Indian cuisine is extremely exciting. It encompasses a whole new world of taste.*

*Aromatic spices are the essence of Indian cuisine. The use of exotic spices such as Coriander, Cumin, Fenugreek, Asafetida as well as numerous others, gives Indian food its distinct flavor and delivers an enchanting culinary experience. The cooking skill lies in the subtle balancing of a variety of spices to enhance the natural flavor of a particular dish.*

*Bhog brings you intense flavors through the finest of foods made from authentic recipes garnered from the royal kitchens of India. Here you'll find not only established classics, but also modern and innovative recipes.*

*Bhog has created dishes that you simply won't find in most Indian restaurants, offering a sensational mix of modern fusion cuisine across vegetarian, meat, and seafood menus as well as an assortment of bespoke regional dishes.*

*Come and experience the tastes of India and walk the sands of time.*

**Please notify your host/server if you have any food allergy.**

**Most of our dishes can be modified to suit your taste. Please check with your server.**

**FDA advises consuming raw or uncooked meat, seafood, poultry or eggs increase risk of food borne illness.**

## SOUPS (SHORBE)

### **Mulligatawny - 5/6**

*pureed lentil and vegetable soup with a splash of lemon (vegan), add chicken.*

### **Tomato or Shrimp Rasam - 5/7**

*cream of fresh tomatoes with an essence of coriander.*

## SALADS

### **Green Salad - 6**

*mixed greens, cucumber, and carrots served with house dressing.*

### **Papad Guldasta - 7**

*cucumber, tomato, onion on mixed greens served with house dressing in a papad bowl.*

### **Shredded Tandoori Chicken On Mixed Greens - 8**

*served with mint and yogurt dressing.*

## STARTERS (SHURUAT)

### **Chili Paneer/Shrimp -11/13**

*onion, garlic, bell pepper, and chilies in garlic sauce and cilantro.*

### **Machhi Amritsari - 12**

*Fried tilapia spotted with carom seeds from Punjab.*

### **Manchurian - Cauliflower/Shrimp - 10/13**

*Sautéed in ginger and garlic chilisauce*

### **Pakora - Mushroom/Paneer/Chili Cheese - 7**

*Chickpea flour fritters.*

### **Samosa (Veg/Lamb) - 5/6**

*Turnoversstuffed with spiced potatoes, peas, lentils/ground lamb.*

### **Shrimp Balchao Bruschetta - 13**

*A tangy seafood delight introduced by thePortuguese in Goa.*

### **Spinach & Sprouted Moong - 7**

*Sweet and sour crisp spinach and sprouts.*

### **Tangdi Kabab - 12**

*Baked chicken drumsticks.*

**TANDOOR** - a traditional Indian earthen clay oven, fired by charcoal, which has popularized Indian cuisine around the globe.

**Boti kabab- 22**

*Lamb, ginger, garlic & homemade spices*

**Motia kabab - 18**

*Chicken tenders marinated with sour cream, ginger, black pepper, and sautéed garlic*

**Harilayi Kabab - 18**

*Boneless chicken marinated with mint, cilantro, ginger and garlic.*

**Lamb Chops - 29**

*Tender lamb chops marinated with roasted spices*

**Panner Tikka - 17**

*Exotic kabab of homemade Indian cheese.*

**Peshawari Chicken Tikka - 18**

*Classic dish of yogurt and spice marinated chicken tenders.*

**Seekh Kabab - 22**

*Minced spiced lamb skewered and baked.*

**Tandoori Chicken - 18**

*Marinated chicken on the bone with mild spices.*

**Tandoori Jinga (Shrimp) - 27**

*Large shrimp marinated in yogurt, ginger, garlic, and mild spices.*

**Tandoori Lobster - 29**

*Lobster marinated and baked in the tandoor.*

**Tandoori Vegetables - 16**

*Potatoes, cauliflower, paneer, mushrooms, onions, bell peppers and broccoli*

**SEAFOOD (SAMUNDAR SE)**

**Goan Salmon Curry- 24**

*Salmon or shrimp cooked with tangy spices and coconut milk*

**Masala Grilled Sea Bass - 26**

*Indian style sea bass grilled with fresh spices*

**Royya Vepudu - 24**

*Sautéed shrimp with curry leaves and spices*

**Shrimp Shahi Korma - 24**

*Shrimp cooked in cashew nut creamy sauce*

## CHICKEN (MURGH)

### **Masala Roast Chicken - 18**

*Roasted chicken with thick, spiced cashew gravy*

### **Bhog's Chicken - 18**

*Creamy baked chicken in coconut and cashew sauce*

### **Chicken Saag - 18**

*Chicken cooked with fresh spinach*

### **Chicken Tikka Masala - 18**

*Mesquite broiled chicken in creamy tomato butter sauce*

### **Kozih Chettinad - 18**

*South Indian style well done chicken in black pepper sauce and curry leaves*

### **Murgh Makhni (butter chicken) - 18**

*Boneless tandoori chicken cooked in mild sauce and butter*

### **Southern Spice Chicken - 18**

*Home style chicken curry*

## LAMB AND GOAT

### **Aab Gosht - 21**

*Meat cooked in cashew nut creamy sauce*

### **Kashmiri Rogan Josh - 21**

*Kashmiri delicacy cooked in whole spices*

### **Keema Khagina - 21**

*Spicy ground lamb topped with poached egg*

### **Lamb or Goat Curry (goat bone-in) - 21**

*Home style curry*

### **Veinchina Mamsam - 21**

*Sautéed lamb/goat with curry leaves and spices*

### **Kadai Lamb - 21**

*Cooked with tomatoes, bell peppers, onions, and fenugreek*

### **Vindaloo Shrimp/Lamb/Chicken/Vegetable(vegan) - 24/21/18/16**

*Spicy Goan sauce with dry red chilies, garlic, ginger and potatoes.*

## RICE DISHES

### **Hyderabadi-Dum-Biryani (Shrimp/Lamb/Chicken/Vegetable)- 24/21/18/15**

*vegetables/meat marinated with spices, mint, yogurt, and saffron, cooked with layers of fragrant long-grained basmati rice.*

### **Nargisi Biryani- 24**

*Lamb chicken and shrimp*

## VEGETABLES / SUBJI

### **Aloo Gobi- 14**

*Cauliflower and potatoes cooked with onions, cilantro, and tomatoes*

### **Bendi Masala - 14**

*Stir fried okra with aromatic spices and tomatoes*

### **Bhingan Bartha - 14**

*Smoked eggplant mashed and cooked with tomatoes and onions*

### **Masala Roast Panner - 15**

*Roasted cheese with thick-spiced cashew gravy*

### **Methi Malai Mutter- 15**

*Creamy peas with fenugreek leaves*

### **Malai Kofta - 15**

*Vegetable rolls cooked in cashew sauce*

### **Navratan Kurma - 15**

*9 jewel veggies cooked in creamy mild sauce*

### **Palak (Cheese/Cauliflower/Chickpeas) - 14**

*Spinach cooked with ginger, garlic and cumin*

### **Telangana Aloo - 12**

*Stirfried potatoes with freshly ground spices and curry leaves*

### **Aloo Methi - 12**

*Stir fried potatoes with fenugreek leaves*

### **Chana Masala - 13**

*Chickpeas cooked in tomatoes and onion gravy/ spinach*

### **Daal Tadka/Daal Palak - 12**

*Lentils with tempered spices, tomatoes and curry leaves / spinach*

### **Daal Makhni -12**

*3 kinds of lentils cooked in butter, tomatoes and mild spices.*

## BREADS

### **Chicken Tikka Naan/Kheema Naan - 6/7**

*Stuffed with spiced chicken, cilantro / stuffed with minced lamb*

### **Roti/Lachha Parata (layered) - 4/5**

*tandoor baked light wheat breads*

### **Nan Onion/Garlic/Spinach/Rosemary - 5**

### **Poori- 5**

*Whole-wheat deep-fried puffed bread*

### **Paneer Kulcha - 6**

*Homemade cheese stuffed bread*