

SHIVAS BAR & GRILL

Appetizers

Vegan GF Gluten Free

Vegetable Samosa V \$ 8

Pastries w/potatoes peas & coriander

Hummus with Naan \$ 8

Hummus with Garlic Naan

Gobi 65 V \$ 11

Battered Cauliflower in yoghurt and spices

Onion Pakora VGF \$ 8

Chickpea flour battered mild spiced Onion

Samosa Chatt \$ 10

Veg Samosa topped w/ onions & chutney

Chili Paneer \$15

Lightly battered paneer w/ onion pepper soy sauce

Chicken Samosa V \$ 8

Pastries w/Chicken & spices

Chicken Kabab \$ 15

Mild spiced minced chicken cooked in skewer

Pineapple Chicken \$ 15

Battered chicken w/ pineapple spiced sauce

Chili Shrimp \$18

Battered shrimp w/ onion, pepper soy sauce

Chili Chicken \$15

Battered chicken w/ onion, pepper soy sauce

Lamb Kabab \$ 16

Mild spiced minced lamb cooked in skewer

Boneless Chicken Wings 8pcs - \$12

Choice of Buffalo or BBQ or Sweet Chili or Ranch

Chicken 65 GF \$ 14

Boneless chicken marinated in yoghurt and spices

Soups

Lobster Bisque \$ 12

Lobster & black truffle made with aged sherry

Yellow lentil VGF \$ 8

Yellow Lentils w/ herbs, spices & cilantro

Rasam (Veg) Soup VGF \$8 (New)

Tamarind, Tomato, Pepper, Cumin, Cilantro & Garlic.

Royal Dinner for two

Served w/ Onion Pakora, Yellow lentil soup, Garlic Naan, Raita, Rice and Dessert

Meat Classic \$75

Chicken Tikka Masala, Lamb Korma, Tandoori Chicken, Chicken Saag & Shrimp Vindaloo

Vegetable classic \$75

Paneer Tikka Masala, Channa Saag, Veg Vindaloo, Malai Kofta & Punjabi Dal

Main Entrees

(Select a Sauce + Select a Protein + Add - Paneer or Mixed Vegetables for \$ 4)

Sauces:-

Tikka masala GF

Tomato and cream sauce with fenugreek and spices

Butter Masala GF

Tomato sauce w/butter, fenugreek and spices

Curry GF

Onion, Ginger garlic, tomato cilantro & spices

Vindaloo GF

Slow simmered curry w/ tomato, vinegar & potatoes

Kadai GF

Pan fried w/onion, pepper, cumin seeds spices

Korma GF

Cream based sauce with cashews, almonds

Saag GF

Blended Spinach & Broccoli in butter, garlic w/light cream

Coconut Masala (Varuval) GF

Pan fried w/coconut onion, ginger, tomato, cilantro

Rogan Josh GF

Onion, ginger & garlic yogurt and spices

Malabar GF

Onion & ginger garlic coconut sauce w/tomatoes

Proteins:-

Chicken \$18

Lamb or Beef \$20

Tilapia Fish \$18

Shrimp \$21

Salmon \$20

Paneer \$18

Goat Bone-in \$22

Dum Biryanis GF

(Basmati Rice cooked with choice of vegetables or meat and spices - served w/Raita)

Chicken Biryani \$18

Lamb Biryani \$20

Shrimp Biryani \$24

Vegetable Biryani \$18

Paneer Biryani \$18

Goat Bone-in Biryani \$20

Chicken & Lamb Biryani \$23

From Tandoor Open clay oven **GF**

Tandoori chicken \$20 Chicken Tikka boneless \$20 Tandoori Shrimp \$22
Mixed Grill \$24

Vegetarian Entrees

Paneer Tikka Masala **GF** \$18

Tomato and cream sauce with fenugreek and spices

Mattar Paneer **GF** \$18

Paneer & Peas w/ginger garlic sauce w/touch of cream

Vegetable Korma \$18 **GF**

Cream based sauce with cashews, almonds and raisins

Eggplant Peanut Curry **GF** **V** \$17

Eggplant w/peanut, sesame seed, coconut, spices

Aloo Gobi **GF** **V** \$17

Potatoes, Cauliflower w/onions, tomatoes & spices

Palak Paneer (Saag Paneer) **GF** \$18

Paneer in Spinach sauce w/ touch of cream

Channa Saag **GF** \$17

Garbanzo bean in Spinach sauce w/ touch of cream

Channa Masala \$17 **GF** **V**

Garbanzo bean cooked w/onions, tomato and spices

Punjabi Tadka Dal **GF** \$17

Slow simmered yellow lentil w/garlic & tomato

Shahi Paneer **GF** \$18

Cheese cooked in herbs & spices w/touch of cream

Malai Kofta **GF** \$17

Vegetable dumplings in herbs & spices w/touch of cream

Paneer Korma **GF** \$18

Cream based sauce with cashews, almonds and raisins

Baingan Bharta **GF** **V** \$17

Baked eggplant sautéed w/onions, garlic, ginger & spices

Aloo Mattar **GF** **V** \$17

Potatoes, Peas w/onions, tomatoes & spices.

Aloo Palak **GF** \$17

Potato in Spinach sauce w/ touch of cream

Gobi Manchurian **V** \$17

Battered cauliflower w/ onion, pepper soy sauce

Bhindi Masala **GF** **V** \$17

Fresh okra cooked w/onions, tomato and spices

Dal Makhani **GF** \$17

Slow simmered black lentil w/garlic & tomato

Add: Garbanzo for \$3 Veg or Paneer for \$4 Chicken for \$5 Lamb for \$6

Breads

Plain Naan \$2.5	Garlic Naan \$3.5	Bread Basket \$10	Spinach Naan \$3.5
Piswari Naan \$4.5	Onion Kulcha \$3.5	Chili Naan \$3.5	Paneer Kulcha \$3.5
Chapatti V \$2.5	Butter Naan \$3		

Sides and drinks

Mango lassi \$4	Masala Chai \$2.5	Sliced Onion Chili Lemon \$2.5
Peas Pilaf \$6	Mango chutney \$2.5	Raita \$2.5
Mix pickle \$2.5	Papadam \$2.5	Extra Rice \$2
Water Bottle \$1.5	Sparkling Water \$2.5	Coke Product \$2.5

(Coke, Diet Coke, Sprite, Dr Pepper, Ice Tea)

Desserts

Rice Kheer \$5 **Gulab jamun** \$5

- * Shivas reserves the right to serve.
- * Shivas reserves the right to refuse any alcoholic drinks to any person who appears intoxicated.
- * Shivas will not be responsible for any kind of liability claim due to negligence or people under influence of alcohol.
- * **Parents must at all the time restrain kids to their seats.**
- * **18% Gratuity will be added on all parties of 5 or more**