

Sharing the love of great food, wine and community.

## First Course Selections

<b>Chat of the Day:</b> A Daily Selection, Inspired by Street Foods of India		8
<b>Rajwadi Samosa:</b> Spiced Potatoes Filled in Crisp Turnovers	(V)	7
<b>Gobhi Manchurian:</b> Cauliflower Florets in a Zesty Soy Tomato Glaze with Garlic	(V) (GF)	10
<b>Ancho Chili Mango Shrimp:</b> Tandoor Grilled Shrimp, Mango, Ginger, Ancho Chili	(GF)	14
<b>Tawa Scallops:</b> Seared Scallops, Roasted Red Pepper Chutney, and Asparagus	(GF)	15
<b>Hariyali Fish Tikka:</b> Tandoor Roasted Salmon, Fresh Green Herb Marinade	(GF)	14
<b>Malai Kabab:</b> Tandoori Chicken Breast Marinated in Hung Yogurt, Saffron and Aromatic Herbs	(GF)	11
<b>Fire Cracker Chicken Wings:</b> Ghost Chili Marinade Chicken Wings, Zesty Soy Masala		12
<b>Lamb Pepper Fry:</b> Lamb Cuts Sautéed with Peppercorns, Bell Peppers, Onions, Spices	(GF)	14
<b>Azitra's Kabab Sampler:</b> Trio of Tandoor Roasted Kababs; Shrimp, Chicken, and Lamb	(GF)	14

## Soups and Salads

<b>Soup of the Day:</b> A Daily Changing Soup Selection	(GF)	7
<b>Dal Murg Soup:</b> A Spicy Favorite of Anglo-Indians. Chicken, Lentils, and Vegetables	(GF)	10
<b>Kachumber:</b> Chopped Tomato, Cucumber and Onion Salad Tossed in Chaat Masala Dressing	(V) (GF)	7
<b>House Salad:</b> Assorted Seasonal Greens, Cucumber, Granny Smith Apples, Pecans, Vinaigrette	(GF)	7

## Azitra's Tandoori Contemporaries

<b>Tandoori Paneer Tikka:</b> Tandoor Grilled Paneer and Fresh Vegetables, Aromatic Herb Marinade	(GF)	18
<b>Basil Salmon Tikka:</b> Salmon Filet, Basil Rub, Spiced Coconut Crème, Sautéed Vegetables	(GF)	24
<b>Kesar-Anardana Jhinga:</b> Jumbo Shrimp, Saffron-Pomegranate Marinade, Spiced Potatoes, Spinach	(GF)	24
<b>Scallop Hariyali Lazatdar:</b> Cilantro Marinated Scallop, Aromatic Cashew Sauce	(GF)	22
<b>Shrimp and Chicken Zafrani:</b> Jumbo Shrimp and Chicken Breast, Saffron-Ginger Marinade	(GF)	24
<b>Tandoori Chicken Tikka:</b> Classic Punjabi Chicken Tikka, Market Vegetables	(GF)	19
<b>Masala Lamb Chops:</b> Lamb Chops, Garlic Rub, Tandoori Masala, Spiced Potatoes, Spinach	(GF)	25
<b>Azitra's Mixed Grill:</b> Assorted Tandoori Kababs, Seasonal Vegetables, Sauce Pairing of the Day	(GF)	26

## Azitra's Biryanis

Basmati Rice, Seasoned with Saffron, Iris Water and Delicate Spices

<b>Vegetable</b>	(GF)	17
<b>Paneer and Mushroom</b>	(GF)	17
<b>Chicken</b>	(GF)	19
<b>Lamb</b>	(GF)	21
<b>Goat (On the Bone)</b>	(GF)	21

## Sides

<b>Onion Chutney // Mango Chutney</b>	(V) (GF)	4
<b>Achar</b>	(V) (GF)	3
<b>Raita</b>	(GF)	5
<b>Yogurt</b>	(GF)	4
<b>Papad and Assorted Condiments</b>	(V) (GF)	9
<b>Grilled Vegetables</b>	(V) (GF)	10
<b>Bombay Aloo</b>	(V) (GF)	12

Vegan (V), Gluten-Free (GF)

20% Service Charge will be Added to Parties of 5 or More  
Other Beverages, Beers, Wine and Full Bar Also Available. Please Ask Your Server

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# Azitra's Specialties: All Served with Basmati Rice

## Vegetarian

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	GF	16
<b>Dal Tadka:</b> Yellow Lentils, Cumin, Ginger, Onion, Tomatoes	V GF	16
<b>Amritsari Chole:</b> Traditional Punjabi Style Chickpeas, Clove-Tomato-Ginger Sauce, Regional Delicacy	V GF	16
<b>Vegetable Korma:</b> Vegetable Medley, Cashew Crème, Mughlai Sauce	GF	16
<b>Goan Vegetable Curry:</b> Vegetables, Mustard Seeds, Light Coconut Curry Sauce	V GF	16
<b>Kashmiri Deghi Subz:</b> Fresh Vegetables, Savory Herbs, Kashmiri Red Chili Masala	V GF	16
<b>Bhindi Amchoor:</b> Mango Powder Dusted Medley of Okra, Onions, Peppers	V GF	16
<b>Eggplant Bhartha:</b> Tandoor Broiled Eggplant, Mashed, Garlic, Tomatoes, Punjabi Tadka	V GF	16
<b>Malai Methi Corn:</b> Creamed Style Spinach, Corn, Smoked Cumin, Ginger	GF	17
<b>Tofu Portobello Kadhai:</b> Portobello Mushrooms, Tofu, Ginger, Coriander Seeds, Onions, Peppers	V GF	16
<b>Kofta Anarkali:</b> Vegetable Croquettes, Spiced Cashew-Garlic-Pomegranate Seed Sauce	GF	16
<b>Paneer Makhni:</b> Homemade Indian Cheese, Creamed Tomato Sauce	GF	16
<b>Palak Paneer:</b> Creamed Style Spinach, Homemade Indian Cheese, Slow Cooked Homestyle Spice	GF	17

## Seafood // Poultry // Meat

<b>Salmon Nigiri:</b> Salmon, Coconut Milk, Cilantro, Curry Leaves	GF	24
<b>Bewali Prawns:</b> Freshwater Prawns, Dried Fruits, Light Cream Sauce	GF	24
<b>Seafood Kerala Curry:</b> Shrimp, Scallops And Fish, Coconut, Mustard, Curry Leaves	GF	25
<b>Crab Masala:</b> Jumbo Lump Crab, Tomato Cream Sauce	GF	29
<b>Lobster-MelJol:</b> Lobster Tail, Jumbo lump Crab, Butter, Garlic, Black Pepper, Tumeric	GF	32
<b>Dhaba Haandi Chicken:</b> Chicken Breast, Punjabi Spice Blend, Ginger, Onions	GF	19
<b>Chicken Madras:</b> Chicken, Madras Curry Powder, Coconut, Ginger, Curry Leaves	GF	19
<b>Chicken Hariyali Lazzatdar:</b> Cilantro Marinated Chicken Morsels, Aromatic Cashew Sauce	GF	20
<b>Chicken Tikka Masala:</b> Roasted Chicken Tikka Breast, Spiced Creamed Tomato Sauce	GF	20
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Tomato-Fenugreek Sauce, Hint of Honey	GF	20
<b>Lamb Kozhambu:</b> Lamb, Tamarind, Coconut, Black Peppercorns, South Indian Curry	GF	21
<b>Lamb Malai Tadka:</b> Tender Lamb, Creamy Mughlai Cashew Sauce, Punjabi Tadka	GF	22
<b>Lamb Vindaloo:</b> Lamb, Garlic-Vinegar Marinade, Chilies, Tomato, Hot and Spicy Sauce	GF	21
<b>Peshwari Lamb Shank:</b> Slow Braised Lamb Shank, A Peshawari Delicacy	GF	27
<b>Goat Curry:</b> Goat Meat On The Bone in A Traditional Punjabi Style Curry	GF	21
<b>Lamb Chops Rogan Josh:</b> Lamb Chops, Anise-Clove-Mace Seasoned Kashmiri Curry	GF	24
<b>Surf and Turf Malabari:</b> Lamb, Tandoori Salmon, Prawns, Tamarind, Coconut, Curry Leaves	GF	32
<b>Short Rib:</b> Slow Cooked Beef Short Ribs, Caramelized Onions and Red Wine Reduction, Garam Masala	GF	37

## Breads

<b>Naan:</b> India's Traditional White Flour Bread		4
<b>Roti:</b> Unleavened Whole Wheat Bread	V	4
<b>Garlic Naan:</b> Naan Bread Topped With Pressed Garlic, and Fresh Herbs		5
<b>Paratha:</b> Layered Buttery Whole Wheat Bread		4
<b>Amritsari Kulcha:</b> Punjabi Style Stuffed Bread, Potatoes, Onions, and Coriander Seeds		6
<b>Chili Garlic Naan:</b> Naan Bread Topped with Pressed Garlic, Green Chili, and Fresh Herbs		5
<b>Peshawari Naan:</b> Stuffed Naan, Coconut, Cashew, and Maraschino Cherries		7
<b>Rosemary Blue Cheese Kulcha:</b> Stuffed Naan, Onions, Rosemary, and Blue Cheese		7
<b>Assorted Breads:</b> Naan, Garlic Naan, Onion Kulcha		12

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