Golden

INDIAN CUISINE & PIZZA

Soups

Creamy Tomato soup 7.95
Fresh tomatoes slowly simmered with aromatic herbs & finished with cream

Golden Lentil Shorba 7.95
Slow-cooked yellow lentils blended with herbs, mild spices & finished with traditional Ghee tempering

Golden wok Manchow soup (Veg/Non veg) 8.95
Hot & spicy Indo-Chinese soup loaded with vegetables, garlic & crispy noodles

Sweet Corn Delight (Veg/Non veg) 8.95
Fresh vegetables & sweet corn simmered in light flavorful broth

Veg Appetizers

Punjabi Samosa 7.95
Crispy Pastry filled with spiced potatoes & green peas, served with Mint Chutney

Mix Veg Pakora Basket 9.95
Mixed vegetable fritters deep fried with gram flour batter & spices

Veg Manchurian Dry 12.95
Crispy Vegetables tossed in Manchurian sauce with onions, green peppers with aromatic spices

Gobi Manchurian Dry 12.95
Crispy Gobi florettes wok tossed in Manchurian sauce with onions, green peppers with aromatic spices

Paneer Manchurian Dry 12.95
Crispy Paneer cubes wok tossed in Manchurian sauce with onions, green peppers with aromatic spices

Chilli Paneer 13.95
Indo Chinese flavored sauce wok tossed with oriental spices and mixed vegetables

Chilli Baby Corn 13.95
Indo Chinese flavored sauce wok tossed with oriental spices and mixed vegetables

Chilli Gobi 13.95
Indo Chinese flavored sauce wok tossed with oriental spices and mixed vegetables

Crispy Tofu Bites 13.95
Tofu cubes marinated in savory seasonings & wok tossed to perfection

Hara Bhara Kabab 13.95
A delicious blend of fresh spinach, green peas & Potatoes seasoned with Indian herbs and spices shaped into crisp golden patties served with refreshing mint chutney

Street Eats

Mumbai Style Vada Pav 10.95
Spiced potato fritter served in a soft bun with garlic chutney & fried green chilies

Chef Special Tawa Pav Bhaji 13.95
Mashed vegetables cooked in butter & tempered with authentic flavored spices served with toasted Bread

Samosa Chaat 12.95
Crispy samosa topped with yogurt, tamarind chutney, mint chutney, onions, Sev & spices

Aloo Tikki Chaat 12.95
Golden potato patties topped with creamy yogurt, tamarind chutney, green chutney
Boiled chickpeas, onions, tomatoes & cilantro

Pani Puri 10.95
Crispy Puris stuffed with potatoes, black chickpeas served with

Dahi Puri 8.95
Crispy puris stuffed with potatoes, yogurt and sweet chutney finished with Sev, masala & Cilantro

Sev Puri 8.95
Crispy Flat puris stuffed with potatoes, mint and sweet chutney finished with Sev, masala & Cilantro

Chef Special Dahi Bhalla 10.95
Pillowy lentil dumplings soaked in creamy yogurt topped with traditional chutneys & masala

Non-Veg Appetizers

Chicken samosa 8.95
Crispy Pastry filled with spices chopped Chicken

Chilli Chicken wings 16.95
Indo Chinese flavored sauce wok tossed with oriental spices and mixed vegetables

Garlic parmesan wings 16.95
Juicy Chicken wings marinated in Garlic Parmesan sauce, coated with butter, and hint of garlic & deep fried to Perfection

Buffalo Wings 16.95
Juicy Chicken wings marinated in Buffalo sauce with bold cayenne heat & deep fried to Perfection

Chicken 65 16.95
Hand cut chicken marinated in cultured yogurt, freshly ground ginger, garlic, kashmiri chillies & tossed with curry leaves, roasted garlic, green chillies

Lemon Pepper Chicken 16.95
Tender chicken tossed with fresh lemon zest, black pepper & aromatic herbs, cooked in a traditional tandoor

Chilli Chicken 15.95
Tender chicken Pieces wok tossed with green peppers, onions & spicy chilly sauce

Chicken Manchurian 15.95
Juicy Chicken balls wok tossed in a spicy savory Manchurian sauce with onions & green peppers

Shrimp Chilli 16.95
Succulent Shrimp Wok tossed with green peppers, onions, garlic & blend of Asian sauces

Garlic Prawns 16.95
Fresh Prawns grilled with garlic butter, herbs & spices

Veg Tandoori Specials

Laal Paneer Tikka 16.95
Tender Paneer cubes marinated in creamy yogurt & traditional tandoori spices, roasted in a tandoor

Pudina Paneer Tikka 16.95
Tender Paneer cubes marinated in a vibrant blend of fresh herbs, mint, yogurt & aromatic spices, grilled to perfection in a tandoor

Achari Paneer Tikka 16.95
Tender Paneer cubes infused with traditional pickling spices and flame grilled for a smoky, tangy & bold flavor

Tandoori Soya Chaap 16.95
Succulent soya chaap marinated in creamy yogurt, ginger, garlic and authentic tandoori spices

Non veg Tandoori specials

Tandoori Chicken 18.95
Bone in chicken leg marinated in authentic tandoori spices overnight & roasted in a tandoor

Malai Chicken kabab 18.95
Creamy Chicken thigh boneless marinated with cheese, mild spices & roasted in tandoor

Kashmiri Chicken 18.95
Chicken thigh marinated with Yogurt, Kashmiri red Chilies, aromatic spices & roasted in a tandoor

Coastal Tandoori Pompano fish 19.95
Whole Pompano fish marinated in coastal spices & roasted in tandoor

Adraki Lamb Chop Supreme 24.95
Tender Lamb chops marinated with freshly crushed ginger, aromatic Indian spices, yogurt & grilled to perfection in a tandoor

Vegetarian Entrees

Paneer Tikka Masala 18.95
Tandoor grilled paneer simmered in tomato-onion gravy finished with cream

Paneer Kurchan 18.95
Shredded Paneer, colorful bell peppers, onions tossed on a hot tawa with signature Indian spices

Paneer Kadai 18.95
Soft paneer cubes simmered in tomato- onion gravy infused with freshly crushed kadai spices for a bold flavor

Methi Mutter Malai 18.95
Fresh fenugreek leaves & green peas simmered in a cashew-cream gravy, delicately spices and sweet

Veg Makhanwala 18.95
Fresh vegetables sauteed in tomato-butter sauce enriched with fresh cream, aromatic spices, finished with Kasuri Methi & butter tempering

Malai Kofta 18.95
Dumplings of paneer, potatoes & nuts gently fried, served in a rich tomato-cashew gravy with mild spices

Baigan bharta 15.95
A rustic north Indian specialty made with fire roasted eggplant, green chilies, garlic infused with a smoky flavor

Aloo Gobi 15.95
Fresh Cauliflower florets & tender potatoes sauteed with caramelized onions, tomatoes, fresh garlic, ginger, turmeric & hand ground Indian spices

Saag 18.95

(Plain, paneer, chana)
Soft paneer cubes/ chickpeas simmered in a blend of fresh spinach and leafy greens seasoned with garlic, ginger & aromatic spices

Navratna Korma 18.95
Mixed vegetables & Nuts cooked in a creamy cashew based saffron gravy

Garlic Methi Paneer 18.95
Paneer cooked with garlic, fenugreek, and aromatic Indian spices in a rich, savory curry.

Bhindi Do pyaza 15.95
Fresh okra sauteed with double cooked onions, tomatoes and classic Indian spices

Amritsari Chole Masala 18.95
Punjabi specialty chickpeas slow cooked in traditional spices with rich & bursting bold gravy served with Bhatura, golden fried fluffy bread

Daal Tadka 16.95
Yellow lentils slow cooked to perfection & finished with a fragrant tempering of cumin, garlic & green chilies

Daal Makhani 16.95

Black lentils slow cooked overnight on charcoal flame with butter, cream & aromatic Indian spices

Non-Veg Entrees

Butter Chicken 19.95

Tender pieces of Chicken simmered in a rich velvety tomato butter gravy, finished with fresh cream & Fragrant spices

Garlic Methi Chicken 19.95

Tender Pieces of Chicken marinated in yogurt & a blend of spices, char-grilled in tandoor served in a rich tomato gravy tempered with fenugreek leaves & Garlic

Chicken Tikka Masala 19.95

Tender Pieces of Chicken marinated in yogurt & a blend of spices, char-grilled in tandoor served in a rich tomato gravy

Chicken Curry 19.95

a rich & aromatic bone in chicken curry made with tender chicken simmered in a flavorful blend of onions, tomatoes, ginger & garlic

Mango Chicken 19.95

Juicy Chicken simmered in a mango infused cream sauce, delicately seasoned with spices for a perfect balance of sweet & savory flavors

Kadai Chicken 19.95

Flavorful North Indian style classic tender chicken cooked in a traditional wok style kadai with freshly ground spices

Shahi Chicken Korma 19.95

Tender Chicken slowly cooked in a cashew-almond gravy enriched with cream, saffron and aromatic spices

Chicken Vindaloo 19.95

A fiery and tangy Goan-inspired curry featuring tender chicken cooked in a blend of vinegar, garlic, red chillies & aromatic spices

Chicken Chettinad 19.95

A fiery south Indian specialty featuring chicken cooked in a rich blend of freshly ground spices, coconut, curry leaves & Black pepper

Saag Chicken 19.95

Tender Chicken simmered in a blend of fresh spinach and leafy greens seasoned with garlic, ginger & aromatic spices

Gongura Chicken 19.95

A bold & tangy Andhra style delicacy featuring tender chicken cooked with Sorrel leaves, onions, chilies and traditional spices

Egg Drop Curry 18.95

Silky tender eggs gently dropped into a fragrant indian curry, simmered with tomatoes, onion, garlic & aromatic spices.

Egg Bhurji 18.95

Fluffy scrambled eggs sauteed with onion, tomatoes, green chillies & aromatic indian spices, finished with fresh ci**lantro**

Lamb Curries

Char-Grilled Lamb Curry 20.95

Succulent tandoor grilled lamb marinated in yogurt & blend of spices simmered in a rich tomato-onion gravy

Flame tossed Lamb Kadai 20.95

Succulent lamb slow- cooked in a traditional kadai with onions, tomatoes, bell peppers & freshly ground spices

Lamb Korma 20.95

Succulent lamb slow-cooked in a rich creamy gravy made with cashews, almonds, yogurt & aromatic spices

Lamb Saag Green Curry 20.95

Succulent Lamb simmered in a blend of fresh spinach and leafy greens seasoned with garlic, ginger & aromatic spices

Spiced Lamb Vindaloo 20.95

A bold & tangy Andhra style delicacy featuring tender Succulent Lamb cooked with Sorrel leaves, onions, chilies and traditional spices

Chettinad Spice Lamb curry 20.95

A fiery south Indian specialty featuring Lamb cooked in a rich blend of freshly ground spices, coconut, curry leaves & Black pepper

Goat Curries

Bone-In Goat Curry 21.95

Tender, slow-braised bone-in goat simmered in a rich onion, tomatoes and aromatic spice gravy, finished with fragrant masala & herbs

Goat Bhuna 21.95

Tender slow-braised goat simmered with caramelized onions, tomatoes, roasted spices & fresh herbs

Goat Do pyaza 21.95

Tender goat sauteed with double cooked onions, tomatoes and classic Indian spices

Goat Tikka Masala 21.95

Yogurt marinated goat, char-grilled for a smoky flavor & finished in a creamy tomato masala

Goat Vindaloo 21.95
A bold & tangy Andhra style delicacy featuring tender Succulent goat cooked with Sorrel leaves, onions, chilies and traditional spices

Goat Saag 21.95
Succulent goat simmered in a blend of fresh spinach and leafy greens seasoned with garlic, ginger & aromatic spices

Rogan josh 21.95
Classic aromatic curry made with lamb or goat slow cooked in a rich sauce of yogurt & aromatic spices

Seafood

Shrimp Tikka masala 20.95
Creamy, mildly spicy curry made with shrimp simmered in a tomato-based gravy flavored with aromatic spices

Fish tikka masala 20.95
Tandoor inspired fish morsels marinated in spiced yogurt & char-grilled to smoky perfection

Goan shrimp curry 20.95
Succulent Shrimp simmered in a traditional Goan style coconut & tamarind curry, balanced with warming spices & fragrant curry leaves

Korma Royale Shrimp 20.95
Succulent shrimp simmered in a rich creamy gravy made with cashews, almonds, yogurt & aromatic spices

Coastal Tilapia Fish Curry 20.95
Fresh tilapia simmered in a traditional coastal style curry cooked with warming spices, turmeric, cumin, cilantro & curry leaves

Biryani/Rice

Veg Dum Biryani 16.95
Aeromatic Basmati rice layered with seasonal vegetables, Caramelized Onions Fresh herbs & Fragrant spices, slow cooked in the traditional gum style

Saffron Paneer Dum Biryani 17.95
Delicately spiced Paneer & fragrant basmati rice layered with saffron, crispy onions & green herbs

Hyderabadi Chicken Dum biryani 18.95
Succulent chicken marinated with royal spices & yogurt layered with saffron scented basmati rice, caramelized onions & fresh mint

Butter chicken biryani 18.95
Tender Tandoori chicken & fragrant basmati rice layered with rich tomato makhani sauce, aromatic spices & fresh herbs

Lamb Dum biryani 20.95
Tender Lamb marinated in aromatic spices & yogurt layered with basmati rice & caramelized onions

Shrimp fry biryani 20.95
Juicy shrimp delicately seasoned & pan fried with signature spices layered with saffron infused basmati rice

Egg biryani 16.95
Perfectly cooked eggs layered with fragrant basmati rice, caramelized onions, fresh herbs & authentic spices

Indo-Chinese specialty

Non-Veg

Chicken Fried Rice 16.95
Fragrant rice stir-fried with tender chicken, soy sauce, garlic & fresh vegetables finished with Indochinese spices for a bold savory flavor

Egg Fried Rice 15.95
Fragrant rice stir-fried with fluffy scrambled eggs, garlic, soy sauce & fresh vegetables finished with aromatic apices

Shrimp Fried Rice 17.95
Juicy Shrimp tossed with Wok-fried aromatic rice, soy sauce, garlic and crisp vegetables delivering a balance of coastal sweetness & savory depth

Veg Fried Rice 16.95
Fragrant rice stir-fried with fresh garden vegetables, Garlic, soy sauce & aromatic spices finished in a hot Wok for a Flavorful Indochinese classic

Paneer fried Rice 16.95
Fragrant rice stir-fried with soft paneer cubes, fresh garden vegetables, Garlic, soy sauce & aromatic spices finished in a hot Wok for a Flavorful Indochinese classic

Noodles

Chicken Noodles 15.95
Wok tossed noodles with tender chicken, crisp vegetables, garlic, soy sauce & Aromatic spices

Egg Noodles 14.95
Wok Tossed noodles with soft scrambled eggs, crisp vegetables, garlic, soy sauce & Aromatic spices

Shrimp Noodles 15.95
Juicy Shrimp and noodles Tossed with crisp vegetables, garlic, Soy sauce & aromatic spices

Veg Hakka Noodles 14.95
Wok Tossed noodles with seasonal crisp vegetables, garlic, soy sauce & Aromatic spices

Breads/Naan

Plain Naan 4.95

Ghee Naan 5.95

Butter Naan 4.95

Garlic Naan 5.95

Chilli Naan 5.95

Chilli Garlic Naan 5.95

Cheese Naan 6.95

Bullett Naan 6.95
Hand Stretched naan baked in tandoor & finished with roasted Garlic, fresh herbs, fiery green chilies & butter

Paneer Kulcha 6.95
Hand Rolled layered Indian bread baked in a tandoor filled with your choice of stuffing & traditional masala

Masala Kulcha 6.95
Hand Rolled layered Indian bread baked in a tandoor filled with your choice of stuffing & traditional masala

Tandoori Roti 4.95

(Plain, Butter, Ghee)

Kids Meal

Fries 5.95
Thin sliced potato strips fried golden & crisp, lightly seasoned served with dipping sauces

Chicken Nuggets 7.95
Tender pieces of chicken coated in a seasoned bread crumb & fried to crispy perfection

Veg Spring Rolls 7.95
Crisp pastry rolls filled with crunchy cabbage; carrots & seasonal vegetables served with a sweet chili dip

Veg Hakka Noodles 11.95
Wok Tossed noodles with seasonal crisp vegetables, garlic, soy sauce & Aromatic spices

Veg fried Rice 11.95
Fragrant rice stir-fried with fresh garden vegetables, Garlic, soy sauce & aromatic spices finished in a hot Wok for a Flavorful Indochinese classic

Chicken Fried Rice 11.95
Fragrant rice stir-fried with chicken fresh garden vegetables, Garlic, soy sauce & aromatic spices finished in a hot Wok for a Flavorful Indochinese classic

Sweet Delights

Saffron Ras Malai 8.95
Pillowy Cheese dumplings soaked in saffron cardamom infused sweet milk

Rice Kheer 6.95
A traditional milk pudding crafted with slow-simmered rice infused with cardamom finished with almons & pistachios

Gulab Jamun 6.95
Soft golden milk dumplings soaked in fragrant rose and cardamom syrup, served warm

Ice cream 6.95

Vanila/ cookies & cream/Strawberry

Butter Scoth/Fresh Mango/kesar Pista

Beverages

Mango Lassi 5
creamy chilled beverage made by blending ripe mangoes with yogurt

Sweet Lassi 4
Classic, chilled yogurt-based drink known for creamy texture & refreshing sweetness

Salted Lassi 4
Classic, chilled yogurt-based drink known for creamy texture & light salty flavor

Masala Chai Tea 4
A traditional Indian tea made by brewing black tea with milk, sugar & a blend of aromatic spices

Soft Drinks Coke Products 3

Artisan coffee collection

Rise & Grind Espresso 5

Artisan Americano 5

The Daily Cappuccino 5

Sunrise Latte 5

Iced Coffee 4

Specialty Pizza

S 10”- $20.95 | L 14”- $22.95 | XL 16”- $24.95

Golden Indian Paneer Tikka Masala Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Tikka Masala sauce base, Mozzarella cheese, **Paneer,** Garlic, Green Onions, Ginger, Cauliflower, Mashed Eggplants, & topped with Cilantro

Golden Indian Veggie Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Spinach curry sauce base, Garlic, Green Onions, Ginger, Cauliflower, Mashed Eggplants, & topped with Cilantro

Golden Indo- Chinese Manchurian Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Schezwan sauce base, Paneer, Garlic, Green Onions, Ginger, Bell Peppers

Golden Indian chicken Tikka Masala pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Tikka Masala sauce base, **Chicken,** Garlic, Green Onions, Ginger, Cauliflower, Mashed Eggplants, & topped with Cilantro

Golden Indian Meat Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Spinach curry sauce base, **Marinated Chicken & Shrimp**, Green Onions, Ginger, Cauliflower, **Paneer,** Mashed Eggplants, & topped with Cilantro

Golden Indian Shrimp Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Shrimp, Garlic, Green Onions, Ginger, Cauliflower, Mashed Eggplants, & topped with Cilantro

Golden Indian Lamb Achari Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Spinach curry sauce base, **marinated Lamb in traditional Indian Pickle sauce**, Mozzarella cheese, Green Onions, Ginger, Cauliflower, Mashed Eggplants, & topped with Cilantro

Golden Indian Vegan Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Spinach curry sauce base, Garlic, Green Onions, Ginger, Cauliflower, Mashed Eggplants Vegan Cheese & topped with Cilantro

Gourmet Pizza

S 10”- $20.95 | L 14”- $22.95 | XL 16”- $24.95

Supreme Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, tomato sauce base, Pepperoni, Sausage, Mushroom, Onions & Green peppers

Meat lovers Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, tomato sauce base, Pepperoni, Sausage, Ham, Bacon & ground beef

Veggie Lovers Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, tomato sauce base, Mushrooms, Black Olives, Baby tomatoes, Bell Peppers, onions & chili Garlic olive oil drizzle

Pesto Veggie Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Pesto sauce base, Mushrooms, Black Olives, Onions, Feta Cheese

Greek Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Olive oil base, Black Olives, Baby tomatoes, Feta cheese & onions

BBQ Chicken Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, BBQ sauce base, Grilled Chicken, Red onions & Bell peppers topped with Cilantro

Margherita Pizza

Classic Pizza Margherita features hand stretched crust topped with vibrant tomato sauce, creamy fresh mozzarella, basil leaves & a drizzle of extra virgin olive oil

Hawaiian Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Tomato sauce base, Ham, Pineapple

Vegan Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, tomato sauce base, Vegan mozzarella cheese, red onions, Bell peppers, Mushrooms & black olives

Indian Grilled Chicken Ranch Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Grilled chicken, Ranch sauce base, red onions & Tomatoes

Indian Buffalo Chicken Pizza

Made fresh in-house daily, our dough is hand stretched & baked in stone-deck oven, Mozzarella cheese, Grilled chicken, Buffalo sauce base

Garlic Cheese Bread 14.95 (12”)

Garlic Bread topped with mozzarella cheese

Garlic Cheese supreme bread 16.95 (12”)

Garlic Bread Pesto sauce base topped with Mozzarella cheese, red onions, bell peppers & corn drizzle with garlic Butter

Paneer Tikka Pasta 15.95

Freshly cooked Penne pasta tossed in red Makhahni sauce crafted with butter, parmesan & aromatic seasonings

Chicken Tikka Pasta 15.95

Freshly cooked Penne pasta tossed in red Makhahni sauce, chicken crafted with butter, parmesan & aromatic seasonings

Vegetable Tikka Pasta 15.95

Freshly cooked Penne pasta tossed in red Makhahni sauce, garden vegetables crafted with butter, parmesan & aromatic seasonings

Sides

Desi salad 5.95

Indian style salad featuring diced cucumbers, carrots, onions, tomatoes seasoned with Lemon, Black salt, roasted cumin & Chaat masala

Classic Raita 4.95

Creamy yogurt mixed with fresh cucumber, cilantro & herbs lightly seasoned with cumin, salt and a hint of green chilli

Papad 2.95

Handcrafted lentil crisp roasted or fried for a perfect crunch, infused with subtle spices

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