

# Orissa



## Menu

### Salads

Baby Greens - 7

Seasonal greens, sprouts, crisp vegetables with house made ginger black pepper dressing

Tandoori Spiced Chicken Salad - 10

Avocado chili salsa, sliced almonds, lime and crisp papadum

Carrot & Cucumber with Spiced Mustard Dressing- 8

Slaw of English cucumber, carrots, mangoes, radish, with mint and mustard

Orissa Entree Tandoori Salad

Tandoori chicken - 14 or shrimp -17

Served over arugola with house ginger black pepper dressing

### Soup

Fresh Tomato Soup with Cilantro Cream - 8

Organic tomatoes, fennel, cumin, mild chilies, and herbs

## Appetizers

Tamarind Shrimps - 10

Pan Fried Shrimps, tamarind, dried red chilies

Steamed Calamari - 9

Roasted garlic, red chili, lemon

Samosa Trio - 8

Potato and peas, Seasonal Vegetables, Mixed Lentil

Tandoori Sampler - 16

Malai Basil Tikka, Lamb Seek Kebab, Tandoori Shrimp

Special Appetizer

Please ask your server for the appetizer selection of the day

## Chutneys & Sauces

Mango Chutney - 3

Green Chili Chutney - 3

Cucumber Raita - 3

Avacado Raita – 3

Beet and Pineapple Raita - 3

Plum Tomato and Mustard - 3

Chutney Sampler - 10 (choice of 4 with naan)

## Entrée

### Traditional Curry

Slow braised home-style curry – Chicken -15/Fish-16/Lamb -17/Shrimp -20

### Vindaloo

Traditional goan hot & sour stew with red chilies – Chicken -15/Lamb -17/Shrimp -20

### Chicken Tikka Masala - 15

Tandoori grilled chicken simmered in a tomato cream reduction

### Lamb Korma - 17

Slow braised lamb in a mild cashew cream sauce and stewed apricots

### Orissa Bison Burger - 15

Tender bison patty with green chili chutney and baby greens

### Tandoori Chicken - 16 or Salmon - 20

Tandoori roasted half chicken with chutney or Salmon with basmati rice

### Malai Basil Chicken - 19

Tandoori style tender herb roasted chicken breast and tomato chutney

### Spice Crusted Scallops - 24

Coconut green chili reduction, roasted red pepper coulis

### NY Strip Steak - 24

Indian spice rub, garlic spinach, cauliflower mash

### Sea Bass - 26

Pan seared fillet with a mango coconut reduction and herbed rice

### Fennel Infused Lamb Chops - 26

Grilled tender lamb, Indian spice rub, tomato chutney



## Orissa Signature Paella

Our version of the Valencian dish with an Indian touch

Basmati rice, saffron, chicken, mussels, shrimp & calamari

(Please allow twenty minutes for preparation)

For Two - 30      For Four - 52

## Vegetarian selections

### Spiced Grilled Vegetables - 15

Tandoori style roasted seasonal vegetables with mint

### Saag Paneer - 15

Traditional creamed spinach, Indian cottage cheese and aromatic spices

### Baingan Bharta - 16

Smoked fire roasted eggplant with curried cous cous

### Nargisi Dumplings - 16

Indian cheese dumplings with saffron cream sauce

### Chana Saag - 14

Tender chick peas sauteed with traditional creamed spinach

### Gobhi Matar - 14

Cauliflower slow cooked with English Peas with cumin and garlic

**An 18% gratuity will be automatically added to parties of 6 or more.**

## Breads & Rice

Naan - 3

Garlic Naan with Herbs – 4

Mint Paratha – 4

Spiced Basmati Rice - 6

Whole Wheat Roti - 4

Vegetable Pulao Rice - 6



## Kids Menu

Grilled Chicken Kebabs - 9

Tender chicken skewers served with rice

Signature Pizza - 9

Our signature naan pizza (choice of plain or chicken)

Orissa Bison Burger - 10

Tender bison patty on toasted roll

(American or cheddar cheese)

**Please inform the server, manager, or owner if you have any food allergies.**



