

APPIES & SHARE PLATES

ROASTED GARLIC BRUSCHETTA

served warm over locally baked garlic seared bread with grana padano & balsamic reduction—14.25

VEGETABLE PAKORAS

veggies battered in spices & served with chutney—13

GINGER MINT PRAWNS

tiger prawns in ginger & mint with mango chutney—17

CHARRED TOMATO MUSSELS

1 lb. cooked in charred tomato chutney, red onion, garlic, & ginger, with fresh garlic seared bread—21

VEGGIE SAMOSA CHAAT

two samosas topped with chana masala, two chutney, whipped yoghurt, onion, cilantro & crisp sev—15

NANDI'S NACHOS

house made tortilla chips, red onion, tomato, corn, fresh cilantro, shredded cheese & feta—23.75
+ADD CHICKEN KEEMA—6 GROUND BEEF—7

MASALA FRIES

crispy fries tossed in a blend of spices & lemon—10

GARLIC FRIES

crispy fries tossed with garlic & herbs—10

MEDITERRANEAN ARTICHOKE DIP

4 cheeses, marinated artichokes, fresh spinach and spices, served with house papdi chips—18.25

PANEER PAKORAS

paneer battered in spices, served with chutney—14.50

FISH PAKORAS

basa battered in spices & served with chutney—17

MASALA CALAMARI

lightly battered hand cut calamari tossed in a special blend of spices and fresh lemon juice with garlic aioli—18

ALOO TIKKI CHAAT

two spiced potato patties topped with chana masala, two chutneys, onion, cilantro & crisp sev—15

FRIED HALLOUMI

lightly battered, fried and dashed with spices, drizzled with spiced mango chutney + garlic aioli—14

CHICKEN WINGS

hot • Indian hot • chili mango • lemon masala—18

FROM THE TANDOOR

CHICKEN TIKKA

marinated in Nandi's special tandoori spices & slowly baked in the clay oven—20

LAMB SHAMI KEBAB

tender lamb kebabs made with fresh spices, onion, ginger & garlic with chutneys—20

TANDOORI CHAAP

soya chaaps baked in Nandi's tandoori spices & tossed in a spiced yoghurt with veggies—18

ACHARI CHAAP

soya chaap marinated in a tangy and spicy marinade and baked in the clay oven—20

TANDOORI PRAWNS

jumbo tiger prawns marinated in Nandi's tandoori spices slow baked in the clay oven—20

ACHARI JINGHA

jumbo tiger prawns baked in a tangy and spicy marinade in our clay oven—20

ACHARI PANEER TIKKA

paneer slow baked in a tangy and slightly spicy marinade with onion & peppers—20

TANDOORI MOMOS

spiced momos marinated in Nandi's tandoori spices baked in the clay oven—Vegetarian 16 • Chicken 17

TANDOORI PIZZA

INDIAN STYLE VEGGIE PIZZA

onion, mushrooms, corn, bell pepper, fresh cilantro, cheese, feta & a spiced tomato sauce—20

BUTTER CHICKEN PIZZA

Nandi's Butter Chicken, red onion, fresh cilantro, ginger, & cheese drizzled with mint chutney—20

NANDI'S TANDOORI PIZZAS ARE BAKED ONTO A HAND-STRETCHED NAAN—PERFECT TO SHARE WITH THE WHOLE GROUP

INDIAN STREET EATS

PAPDI CHAAT

crisp papdi topped with whipped Indian yoghurt, chutneys, potatoes, crisp sev & spices—10.99

BHEL PURI

crisp sev and crisps mixed with chutneys, onion, cucumber, tomato & spices—10.99

DAHI BHALLE

fluffy lentil bhalle soaked in whipped Indian yoghurt, chutneys, sev & chaat toppings—10.99

CHILI MOMOS

momos lightly sautéed in Nandi's Punjabi chili sauce with veggies—Vegetarian 12.99 • Chicken 14.99

CHICKEN 65

South Indian style spiced fried chicken cooked with curry leaves, fresh garlic & chilies—16.99

VADA PAV

spiced potato dumplings mashed between buttery buns with a spiced sesame chutney & sev—11.99

STEAMED MOMOS

steamed to perfection & served with szechuan chutney & house aioli—Veg 12.99 • Chicken 14.99

SZECHUAN NOODLES

Indo-Chinese style noodles tossed in a spicy house szechuan sauce with veggies, garlic, & ginger—15.99
+ADD SPICED CHICKEN—2 PRAWNS—9

PANI PURI SHOTS

India's favourite street snack - puffs stuffed with spiced potatoes and spiced tamarind water—9.75

DAHI GAPPA

puffed crisps stuffed with potato, chickpeas, yoghurt, chutneys, crisp sev & spices—10.99

CHILI PANEER

paneer cooked in Nandi's Punjabi Indian chili sauce with fresh veggies, ginger & cilantro—15.99

CHILI FISH

spiced fried basa & veggies sautéed in Nandi's Punjabi chili sauce with ginger & cilantro—16.99

VEG MANCHURIAN

crispy cabbage & carrot manchurian balls cooked into a tangy and hot house made manchurian sauce—13.99

KEEMA PAV

ground keema cooked with aromatic spices served with masala onions & buttery buns—Lamb 14.99 • Goat 15.99

PAV BHAJI

a rich, spiced vegetable mash curry served with masala onions & buttery buns, and fresh lemon—12.99

AMRITSARI KULCHA

stuffed kulcha topped with spices and seeds, served with chana masala, mint chutney, & masala onions—14.99

SOUPS & SALADS

COCONUT SQUASH SOUP

fall inspired - fresh local squash, garden herbs and coconut milk with garlic baguette—Cup 7 • Bowl 10

HOUSE GREENS

cucumbers, crisp carrots, toasted almonds, radish, & feta with a honey cilantro vinaegrette—14.75
+ADD GINGER TOFU—6 GRILLED CHICKEN—7
CHICKEN TIKKA—9 GARLIC PRAWNS—12

CHEF'S FEATURE SOUP

ask your server for our weekly selection, served with garlic baguette—Cup 7 • Bowl 10

CAESAR SALAD

romaine lettuce, garlic croutons, grano padano, & house creamy caesar dressing—14
+ADD GINGER TOFU—6 GRILLED CHICKEN—7
CHICKEN TIKKA—9 GARLIC PRAWNS—12

SIDES

INDIAN KACHUMBER SALAD

onion, tomato & cucumber in lemon & spices—5

VEGETABLE SAMOSAS—4

MINT + CILANTRO CHUTNEY—1.50

RAITA

a spiced whipped Indian yoghurt—5

INDIAN HOT SAUCE—1.50

SPICED MANGO CHUTNEY—1.50

HANDHELDS

MASALA FISH TACOS

Spiced battered fish, fresh pico, cilantro, crumbled feta & garlic aioli on two flour tortillas—20

TANDOORI FRIED CHICKEN SANDWICH

marinated buttermilk fried tandoori chicken, pink-pickled onion, fennel coleslaw & curry aioli—23.75

BBQ BACON CHEESEBURGER

grass-fed beef, bacon, lettuce, tomato, pickle, aged cheddar, caramelized onion, & house aioli—20

ALOO TIKKI BURGER

street inspired sandwich - crisp aloo tikki with chutneys, onion, & tomato in a soft bun—20

MASALA SLIDERS

Spiced shami kebabs, shredded lettuce, onion, tomato, curry aioli & mint chutney—Lamb • Goat—20

MUSHROOM SWISS BURGER

grass-fed beef, sautéed mushrooms, swiss cheese, lettuce, tomato, pickle, & caramelized onions—23.75

ALL HANDHELDS ARE SERVED WITH FRENCH FRIES — SUBSTITUTIONS:
HOUSE GREENS, CAESAR SALAD, SOUP, GARLIC FRIES, OR MASALA FRIES—2.50
GLUTEN FREE BUN—2 CORN TORTILLA—1.25

PASTAS & ENTRÉES

CHICKEN + MUSHROOM ALFREDO

ginger-fennel mushrooms & herb-seared chicken breast cooked into our house made creamy alfredo, served with garlic seared baguette—25.75

CILANTRO PESTO

spiced cilantro pesto cooked with onion, garlic, tomato, & mushrooms, served with garlic seared baguette—26
CHOICE OF PRAWNS OR PANEER

CHICKEN SCHNITZEL

Hand-pounded crispy chicken schnitzel topped with a creamy mushroom wine sauce with herb roasted vegetables & cumin basmati rice—25

BUTTER ROSÉ PASTA

creamy alfredo cooked into Nandi's butter chicken sauce, served with garlic seared baguette—26.50
CHOICE OF PRAWNS OR PANEER

VEGAN HARVEST BOWL

cumin basmati rice, ginger-fennel mushrooms, crisp tofu, cucumber, crisped carrots, beetroot, pink-pickled onion, seared corn, toasted almonds—24

TANDOORI SALMON

Kuttera salmon marinated and baked in Nandi's Tandoori spices, served with cumin basmati rice, cilantro beurre blanc sauce and herbed veggies—28

DINNER FOR 2

Our "Dinner for Two" Menu offers a thoughtfully curated selection of dishes, showcasing the vibrant flavors of India with a perfect balance of spice and richness. Share an unforgettable meal together, featuring a variety of appetizers, mains, and a dessert designed to delight every palate.

Dinner #1

Pani Puri Shots, Vegetable Pakoras, Butter Chicken, Dal Makhni, Palak Paneer, Rice, 2 Plain Naan, Gulab Jamun—80
UPGRADE TO GARLIC NAAN—2

Dinner #2

Pani Puri Shots, Tandoori Veg. Momos, Karahi Paneer, Chicken Goa Curry, Rice, 2 Plain Naan, Gulab Jamun—70
UPGRADE TO GARLIC NAAN—2

PLEASE LET US KNOW OF ANY DIETARY RESTRICTIONS. PLEASE NOTE: OUR "DINNER FOR TWO" IS A CAREFULLY CRAFTED EXPERIENCE, SHOWCASING BALANCED FLAVORS AND COMPLEMENTARY DISHES. AS SUCH, WE KINDLY ASK THAT NO SUBSTITUTIONS BE MADE TO PRESERVE THE INTENDED TASTE JOURNEY.

VEGETARIAN CLASSICS

DAL TURKA

mixed lentils simmered into a light sauce of fresh tomato, onion, ginger, garlic & spices—19

BHINDI MASALA

fresh okra stir-fried into dry spices with bell peppers, onions, tomato, garlic & ginger—21

SHAHI PANEER

paneer cooked in a creamy and rich red-tomato cashew sauce with coconut & nuts—22

PANEER MAKHNI

paneer cooked into a velvety, rich & creamy tomato sauce with fenugreek dust—21

MALAI KOFTA

crisp potato & paneer koftas cooked into a creamy Mughlai sauce with coconut & nuts—22

MATTAR PANEER

Paneer & peas cooked into a light curry—20

DAL MAKHNI

slow cooked mixed lentils in a rich & buttery sauce with fresh onion, garlic & ginger-19

PALAK PANEER

fresh puréed spinach cooked down with spices, fresh ginger, garlic, onion, paneer, and a hint of cream—21

EGGPLANT BHARTHA

slow roasted eggplant mashed into onion, ginger, garlic, onion, tomato, green peas & spices—22

KARAHI PANEER

paneer cooked into a fiery curry with bell peppers, garlic, tomato, onion, ginger & Kashmiri chilis—22

VEGETABLE KORMA

vegetables cooked into a creamy Mughlai-style sauce with coconut, nuts & spices—22

MAKE IT DAIRY FREE—2

CHANA MASALA

a warm light chickpea curry with onions & tomatoes—19

SIGNATURE CHICKEN CREATIONS

BUTTER CHICKEN

Nandi's famous Butter Chicken—22

PALAK CHICKEN

fresh puréed spinach cooked down with spices, garlic, ginger, tomato, onion & chicken—22

CHICKEN TIKKA MASALA

a fiery and creamy tomato curry with bell pepper, onion, ginger, garlic & Kashmiri chili—23

CHICKEN CURRY

a light & simple curry with house roasted spices—22

MANGO CHICKEN

one of Nandi's oldest classics - chicken simmered in a sweet and rich sauce made with chunks of mango—23

CHICKEN GOA CURRY

a sweet, flavourful coconut curry inspired by the tropical flavours of Goa—23

MAKE IT DAIRY FREE—2

MURG RARA: NANDI'S SPECIALTY

a uniquely spiced curry made with shredded chicken, marinated chicken thigh, finely diced bell peppers, mushrooms & onion, mustard seeds, and a touch of cream—23

LAMB INDULGENCES

LAMB CURRY

a light & simple curry with house roasted spices—23

LAMB VINDALOO

slow roasted house blended vindaloo sauce cooked with potatoes to cut the heat—23

LAMB ROGAN JOSH

a Kashmiri style curry with notes of cardamom + clove made with Nandi's 10-day roasted spice blend—23

LAMB MASALA

a fiery curry with bell pepper, onion, ginger, garlic, tomato, spices & Kashmiri chilies—23

SHAHI RARA: NANDI'S FAVOURITE

made with Turkish and Afghani influence, a spiced ground goat keema is cooked into a creamy Mughlai style sauce with spiced lamb, coconut & nuts—28

COASTAL TREASURES

PRAWN CURRY

tiger prawns simmered in a light flavourful curry —23

PRAWN GOA CURRY

tiger prawns in a sweet, flavourful coconut curry inspired by the tropical flavours of Goa—23

MAKE IT DAIRY FREE—2

PRAWN MASALA

a fiery curry with bell pepper, onion, ginger, garlic, tomato, spices & Kashmiri chilies—23

PRAWN MAKHNI

tiger prawns in a velvety tomato curry—23

FISH CURRY

cod loin simmered in a light flavourful curry—23

FISH KORMA

cod loin cooked into a creamy Mughlai-style sauce with coconut, nuts & spices—23

MAKE IT DAIRY FREE—2

FISH MASALA

cod loin cooked in a fiery curry with bell pepper, onion, ginger, garlic, tomato, spices & Kashmiri chilies—23

FISH MAKHNI

pacific cod cooked into a velvety tomato curry—23

RICE & BIRYANIS

CUMIN BASMATI RICE

long grain basmati rice cooked with cumin seeds—5

CHICKEN BIRYANI

aromatic rice slow-cooked with chicken, herbs, saffron, nuts, and tangy spices, a fragrant, flavorful classic—21

LAMB BIRYANI

aromatic rice slow-cooked with tender lamb, saffron, nuts, and tangy spices, a fragrant, flavorful classic—23

VEGETABLE BIRYANI

rice cooked with spices, vegetables & nuts—21

CHICKEN 65 BIRYANI

South Indian style Biryani cooked with fresh curry leaves and our spiced Chicken 65—23

PRAWN BIRYANI

aromatic rice slow-cooked with tiger prawns, saffron, nuts, and tangy spices, a fragrant, flavorful classic—23

ALL BIRYANIS ARE SERVED WITH RAITA—A DELICATELY SPICED WHIPPED YOGHURT SIDE DISH, THE PERFECT COMPLIMENT TO BALANCE THE BOLD FLAVOURS OF OUR BIRYANIS

NAAN, ROTI & MORE

PLAIN NAAN

Leavened bread baked in the tandoor—3.25

ALOO KULCHA

tandoori naan stuffed with spiced potatoes & onion and topped with seeds and spices—6

COCONUT NAAN

tandoori naan stuffed with a mixture of sweet coconut, butter & warm spices—7

LAACHA NAAN

buttery & flakey leavened bread—3

PAPPADAM

two crisp fire-roasted lentil flour wafers served with mango chutney—4

GARLIC NAAN

garlic naan—3.75

MASALA NAAN

tandoori naan topped with garlic, fresh cilantro, ground spices, chilies & seeds—4

PESHAWARI NAAN

tandoori naan stuffed with an indulgent mixture of coconut, nuts, dried fruits, and warm spices—9

TANDOORI ROTI

a thin whole wheat baked in our clay oven—2.75

NANDI'S CLAY OVEN, "TANDOOR," WAS CUSTOM BUILT IN SURREY AND IS THE HEART OF OUR KITCHEN. TEMPERATURES OF 800-900°F ARE THE KEY TO BAKING THE PERFECT NAAN

SWEET INDULGENCES

WARM CHOCOLATE LAVA CAKE

heavenly molten lava cake with vanilla bean ice cream & a biscotti crumble—11

PISTACHIO GELATO

creamy and decadent gelato encrusted in pistachio crumble with a honey cookie and chocolate—8

GULAB JAMUN CHEESECAKE

creamy layered cheesecake baked around a sweet gulab jamun with pistachios and rose—10

GULAB JAMUN

soft 'donut holes' soaked in a fragrant rose syrup and topped with coconut & almond—6

NANDI'S 4-COURSE TASTING MENU

Indulge in a chef-curated 4-course tasting menu that journeys through the vibrant flavors of India, each dish crafted with modern twists to surprise and delight. Perfect for adventurous food lovers, this unique dining experience highlights seasonal ingredients, time-honored spices, and innovative presentations. We happily accommodate allergies and dietary restrictions with advance notice, ensuring each guest's comfort and enjoyment. Join us for an unforgettable evening that redefines Indian cuisine—80 per person



AVAILABLE BY RESERVATION ONLY, WITH A MINIMUM OF 2 GUESTS AND 24-HOUR NOTICE.
TO ENSURE A SHARED GUEST EXPERIENCE, EVERYONE AT THE TABLE MUST PARTAKE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES & DIETARY RESTRICTIONS PRIOR TO ORDERING
GROUPS OF 6 OR MORE MAY BE SUBJECT TO AN 18% GRATUITY CHARGE