

## SEVA (say-va)

For us this means "to serve" - combining the dignity of hard work and nourishment. We are pleased to serve you. Help yourself to the complimentary Chai tea.

- ◆ Please let us know if you have any dietary preference
- ◆ Vegan and gluten-free variations are available
- ◆ Specify your spice preference: **mild** | **medium** | **spicy**



## Starters



**Veggie Pakora** Traditionally spiced, onion, spinach, and bell pepper fritters (6pc) | 6.75



**Fish Pakora** Fish (swai) fritters served with our house sauce | 8.90

**Golgappa** | One of the most popular food snacks in India. Puffed crispy wheat shells filled with our house sauce | 6.75

**Mirchi Pakora** | Bell pepper or jalapeno fritters | 6.75

**Paneer Pakora** | Traditional soft Indian cheese fritters | 8.90

**Chili Paneer** | Sizzling paneer sautéed with onion-chili mix | 19

**Chicken Mango Bites** | Tandoor roasted chicken breast strips with a flavorful mild mango-coconut glaze | 8.90

**Coconut Soup** | A creamy sweet milky coconut soup | 4.90

**Dal Soup** | Traditionally spiced lentils and veggie soup | 6.50

**Seva Garden Salad** | Must Enjoy | a colorful mix | 6.50  
| **Vegan** house dressing available



Golgappa



## Side Orders

**Chana Salad** | Refreshing and flavorful garbanzo bean salad | 4.5

**Desi Salad** | Sliced red onions, chilies, lemon with chaat masala | 2.90

**Raita** | Cooling and refreshing, yogurt-cucumber herb sauce | 2.75

**Papadum** | Light crispy lentil-cumin wafer (3 pc) with chutneys | 2.75

**Traditional Pickle** | Pickled lemon, garlic, ginger and jalapenos | 2.75



## Seva Family Dinners

**Dinner for Kid** | Chicken Mango Bites OR Chicken Wings OR Fish Pakora  
Mixed Fruit | Fried Potatoes | Mango Lassi | 13

**Dinner for two** | Veggie Pakora (6pc) | Chicken Tikka Masala and Fish Tandoori, Raita,  
Garlic Nan and Onion Nan | Mango Lassi or Kheer or Gulab Jamun | 58

**Dinner for three** | Veggie Pakora (9pc) | Chicken Tikka Masala, Fish Tandoori and Lamb Kadahi  
| Raita | Nan, Garlic Nan and Onion Nan | Mango Lassi or Kheer or Gulab Jamun | 87

**Dinner for four** | Veggie Pakora (12pc) | Chicken Tikka Masala, Fish Tandoori, Lamb Kadahi  
and Veggie Korma | Raita | Bread Basket | Mango Lassi or Kheer or Gulab Jamun | 115

**Veggie Dinner for two** | Veggie Pakora (6pc) | Veggie Masala and Kadahi Paneer, Raita,  
Roti and Onion Roti | Mango Lassi or Kheer or Gulab Jamun | 56



Dinner for two

## Dietitian Approved Meals

### Lean and Light Seva Squash | 20

Fresh Butternut Squash, along with bell peppers, garbanzo beans, almonds, cashews, and raisins simmered in our house sauce, spiced to order, served with fresh fruit and traditional lentil daal

**Vegetarian | Gluten-free | Low Calorie | Fiber Rich**

**Calories** 548  
**Fat** 28 g  
**Saturated Fat** 15 g  
**Cholesterol** 85 mg  
**Total Carbohydrates** 67g  
**Sugar** 12g  
**Fiber** 13  
**Protein** 12g



### Lean and Light Chicken Tandoori | 20

Chicken breast marinated in live yogurt cultures along with spices. It is broiled to perfection in our clay oven (Tandoor) and spiced to your order. Served with fresh fruit and traditional lentil daal

**Low-fat | Gluten-free | Low-carb | Low Calorie**

**Calories** 455  
**Total Fat** 11g  
**Saturated Fat** 1.6g  
**Total Carbohydrates** 26g  
**Fiber** 5g  
**Sugar** 12g  
**Protein** 60g



Gluten-free options may have traces of gluten since everything is prepared in the same kitchen. A 15% gratuity may be added to the bills exceeding \$100. We reserve the right to refuse service to anyone without explanation.

## Tandoori Entrees

Marinated in live yogurt culture along with herbs. Cooked and spiced to order. Garnished with sautéed veggies and served on a sizzling platter.



**Fish Tandoori**  
Swai fillets | 14oz | 20



**Chicken Tikka** - chicken breast (12oz) | 19  
**Chicken Tandoori** - drumsticks (16oz) | 18

## Fish Entrees

Swai | mild, white fish | 19.50

**Fish Masala** | Simmered in a mild aromatic tomato based sauce with herbs and spices. May request adding veggies

**Butter Fish** | Simmered in a coconut-tomato based creamy sauce with herbs and spices

**Fish Bombay** | Simmered in a sweet chili sauce of onion, garlic, ginger and spices

**Fish Rogan Josh** | Simmered in a flavorful curried sauce of yogurt and herbs

### Chicken

white meat | halal | 19

### Lamb

halal | 21.50

### Paneer Home made traditional soft cheese | 19



**Masala** | "The Leader" | Simmered in a mild aromatic tomato-based sauce with herbs and spices. Sauce only available. May request adding veggies. See on left!

**Rogan Josh** | chef's favorite | Flavorful curried sauce of yogurt and herbs

**Butter Style** | Simmered in a coconut-tomato based creamy sauce with herbs and spices

**Bombay** | Sweet chili sauce of onion, garlic, ginger, and spices

**Korma** | Simmered in a mildly seasoned sauce with almonds, cashews, raisins and herbs

**Saag** | Cooked with steamed spinach & mustard greens in a delicious creamy sauce

**Kadahi** | Sautéed with onion, bell peppers, garlic, ginger, spices and herbs with a touch of soy sauce

**Vindaloo** | A tangy, spicy dish with diced potatoes and herbs

**Curry** | An exotic curry sauce of onion, ginger, garlic, spices and herbs

## Mango Lassi

| most popular |



Mango-yogurt cold drink

| 3.75 |

## Cold beer - frozen mugs



**Taj Mahal** | Pale Lager | 4.5% ABV | 10

**Flying Horse** | American Lager | 4.7% ABV | 10

**Maharaja** | Indian Pilsner | 5% ABV | 7

**Michelob Ultra** | Light Lager | 4.2% ABV | 5

## Vegetarian Entrees | 18.50

**Veggie Masala** | Most popular | Veggie mix in an aromatic tomato-based sauce with herbs and spices - request adding paneer.

**Squash Masala** | Most popular | Cubes of butternut squash simmered in an aromatic tomato-based sauce with herbs and spices.

**Veggie Korma** | Veggie mix and paneer simmered in a mildly spiced house sauce with almonds, cashews, raisins, and herbs.

**Malai Kofta** | Veggie balls in a creamy aromatic tomato-onion nutty sauce with herbs.

**Matar Paneer** | Fresh green peas prepared in a classic Punjabi curry style. Request adding potato or paneer.

**Chana Masala** | Chickpeas prepared in a classic Punjabi curry style. Request adding potato or paneer. Served with Raita.

**Gobi Manchurian** | Cauliflower fritters delicately tossed in a tangy sauce with garlic, herbs and spices. Request adding potato, paneer or chickpeas.

**Saag Paneer** | Steamed spinach and mustard greens in a mild creamy house sauce. Request adding chickpeas or paneer. Served with Raita.

**Daal** | Steamed and garnished lentil. Choose whole (black) or split (yellow) lentils. Served with Raita.

**Squash Korma** | Mildly spiced butternut squash, simmered in our house sauce along with some chopped veggies, almonds, cashews and raisins.



**Pulao** is a uniquely spiced preparation of basmati rice with sautéed onions, bell peppers and ginger. Garnished with nuts, raisins and pineapple. Spiced to taste. Served with Raita.

**Chicken Pulao** | 21

**Lamb Pulao** | 23

**Veggie Pulao** | 20

| Vegan optional |



## Desserts

**Gulab Jaman** | Spongy, milky balls soaked in rose syrup (2pc) | 3

**Kheer** | Saffron flavored rice pudding, garnished with coconut powder | 3

**Mango Lassi** | A refreshing cold mango-yogurt drink | 3.75

## Red Wine

**Josh Cellars Cabernet Sauvignon** | 9.5

**Estancia Merlot** | 8.5

**Oyster Bay Pinot Noir** | 9

## White Wine

**Kendal Jackson Chardonnay** | 9.5

**Kim Crawford Sauvignon Blanc** | 9.5

**Chateau Ste. Michelle Riesling** | 8.5

**Cupcake Moscato** | 7

## Hard Liquor

**Tito's Vodka** | 7

**Crown Royal Whisky** | 8

**Chivas Regal Scotch** | 10

**Captain Morgan Rum** | 7



## Soda | cans | 2.5

