

VEGETARIAN

PANEER MAKHANI -Housemade Indian cheese in a mild spiced Makhani sauce	16
PANEER TIKKA MASALA -Homemade Indian cheese cooked with onions and bell peppers in a creamy, mildly spiced sauce	16
PALAK PANEER -Pureed fresh spinach & Indian cheese combined in a light sauce spiced with herbs	16
PANEER BHURJI - Shredded house made Indian Cheese sautéed w/onions, green peas, & tomatoes	18
SHAHI PANEER - Indian Cheese cooked in our cashew & yogurt based sauce	16
PANEER JALFREZI - Julienned onions, peppers, tomatoes, & assorted vegs. fried with Indian Cheese	16
VEGETABLE JALFREZI -Garlic Marinated Mixed Garden vegs. cooked with Indian herbs & spices	16
KHOYA KAJU - Roasted Cashew nuts cooked in our rich spiced sauce	18
MALAI KOFTA - Golden fried Fresh Vegetable Croquettes simmered in a special sauce	17
NAVARATHAN KORMA - Medley of local vegs. & fresh paneer cooked in our cashew based sauce	16
CHANA SAG - Chickpeas cooked in delectable spinach sauce spiced with herbs	15
VEGETABLE KOLHAPURI -Medley of Local Vegetables cooked with Indian spices, & yogurt	15
PUNJABI KADHI PAKORA - Spiced Yogurt based sauce made with our golden onion fritters	15
BAIGAN BHARTA (EGGPLANT) -Charcoal Smoked pureed Eggplant cooked with fresh tomatoes, onions, and roasted garlic	15
BHINDI MASALA - Crispy Indian Spiced Okra cooked with minced onions & tomatoes	15
ALOO GOBI -Classic Indian dish made with blistered potatoes, herbed cauliflower & spices	14
CHANA MASALA (CHICKPEAS) -Chickpeas cooked with thin shreds of onion & tomato in a mild sauce	14

DALS (LENTILS)

DAL MAKHANI Black lentils and kidney beans cooked with spices for hours garnished with fresh cream	16
PALAK DAL Finely Chopped Spinach slow cooked with yellow lentils and herbs	15
TADKA DAL Yellow lentils cooked to perfection with mild spices	15

SEAFOOD

UT FISH CURRY (SPL) Wild caught Salmon delicately spiced & marinated with Urban's secret roasted spices	21
GOAN FISH/ SHRIMP CURRY Indian Coastal Fish coconut based curry packed with spicy & tangy flavors	19
COCONUT SHRIMP Shrimp curry made with fresh coconut tempered with Southern Indian spices	19

SIDES





PAPAD Thin & Crispy charcoal lentil cracker	3
FRIES Hand cut & fried till crispy	4
RAITA Shredded carrot and cucumber whipped with homemade yogurt	4
ONION SALAD Assortment of onions, green chilies & lemon	3
PICKLED (ACHAR) MANGO Indian condiment made with raw mangoes, spices and chili oil	2
MANGO CHUTNEY Mango Puree, spiced with flavors from India	2

CHICKEN

CHICKEN TIKKA MASALA - Boneless Tender chicken cooked with fresh onions & bell peppers, in a mild spiced sauce	17
BUTTER CHICKEN - Flavorful Chicken cooked with fresh butter and a creamy tomato sauce	17
PALAK CHICKEN - Boneless Chicken Cooked in fresh pureed spinach	17
CHICKEN VINDALOO - Flavorful chicken, golden blistered potatoes spiced with chilies, simmered in our vindaloo base	17
DESI CHICKEN CURRY (BONE-IN) Fresh Desi Chicken cooked with aromatic spices simmered in a coconut cream based sauce	17
CHICKEN CURRY - Boneless Chicken Cooked in old fashion roasted spices	17
CHILI CHICKEN MASALA - Chicken cooked with aromatic spices and dried herbs	17
KADAI CHICKEN - Cast Iron Grilled Boneless Chicken made with tomatoes, onions, & bell peppers	17
CHICKEN JALFREZI - Boneless Chicken tossed with vegetables, simmered in tomato based sauce	17
SHAHI CHICKEN KORMA Boneless Chicken cooked with Roasted Cashews & royal spices simmered in our Shahi base	18
CHETTINAD CHICKEN - Spicy Boneless Chicken cooked in "village-style" from Southern part of India	18
HARA BARA CHICKEN - Boneless chicken marinated overnight with Mint, Cilantro, & spices cooked to perfection	18

All Entrées served with a side of Rice

BREADS & RICE

BUTTER NAAN - Indian flatbread with butter	4
TANDOORI ROTI - Roasted Wheat Flatbread	4.5
GARLIC NAAN - Indian flatbread made with fresh garlic	4.5
CHILI GARLIC / JALAPENO NAAN Naan with minced garlic & chilies or Jalapeños	4.9
LACHHA PARATHA Ghee Laminated Roasted wheat bread	4.9
PANEER NAAN Indian flatbread stuffed with minced Indian cheese and fresh herbs	6
ONION KULCHA - Stuffed flatbread with thin onions and fresh herbs	4.9
KASHMIRI NAAN - Sweet Naan stuffed with Dried Fruits & Roasted Nuts	8
KEEMA NAAN Indian flatbread stuffed with minced spiced lamb	9
UT TOKRI (MIX OF 4) Butter Naan, Garlic Naan, Tandoori roti	14
ALOO / METHI / AJWAIN PARATHA 	6
Naan stuffed with Spiced potato/ Fenugreek leaves or Caraway	6
POORI - Fried & Puffed Whole Wheat bread	6
BHATURA - Fried & Puffed Nan bread	6
PULKA WITH GHEE (2 PCS) Iron Grilled Puffed Whole Wheat flatbread	5
DO PARATH KI ROTI - UT SPECIAL 	6
Two layers of whole wheat bread laminated & pan fried on artisanal cast iron	6
PLAIN RICE 	6
Steamed Basmati rice	6
LEMON RICE - Fresh lemon, roasted peanuts, & curry leaves mixed with spiced rice	9
BISIBELABATH 	11
Cracked Lentil and rice cooked together with vegetables, tamarind and fragrant spices	11
CURD RICE Yogurt rice tempered with fried curry leaves, mustard seeds, and coriander leaves.	9

LAMB / GOAT

URBAN GOAT CURRY - Delicately Flavored Bone-in pieces of Goat, cooked with a selection of UT Herbs and Spices	20
UT LAMB CURRY Boneless Lamb cooked in a curry sauce with herbs & chef's secret spices	20
LAL MAAS Boneless Herbed Yogurt marinated lamb, cooked with Mathania red chilies	18
CHETTINAD GOAT/ LAMB CURRY Spicy Goat/ Lamb cooked "village-style" popular in the Southern region of India.	18
ROGAN GOSH - Fresh lamb cooked with dry roasted spices, herbed yogurt & Kashmiri Chilies	18
LAMB KOLHAPURI - Lean pieces of spicy lamb cooked with a coconut based sauce-made with ginger, garlic & red chilies	18
LAMB VINDALOO - Lean pieces of lamb cooked with blistered potatoes & our vindaloo base	18

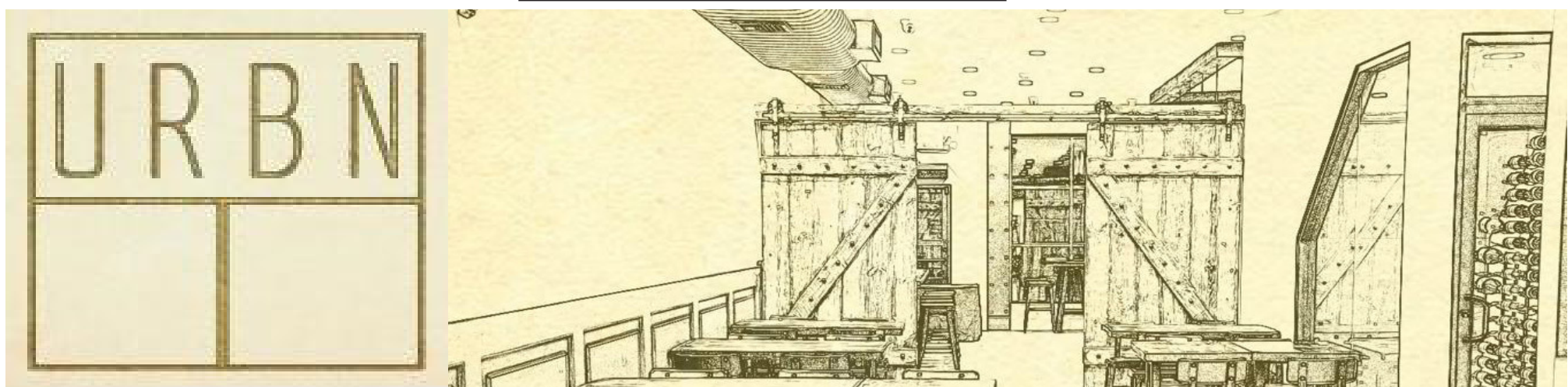
BIRYANIS

Served with Raita

VEG. DUM BIRYANI Basmati Rice cooked with locally grown vegetables marinated in Indian spices and Fresh Yogurt	15
PANEER BIRYANI Basmati Rice cooked with Fresh Paneer, yogurt and special Indian herbs and spices.	17
EGG BIRYANI Basmati Rice cooked with farm fresh eggs layered with special Indian herbs and spices.	15
HYDERABADI CHICKEN DUM BIRYANI Succulent Pieces of Overnight Marinated Chicken layered with Hyderbadi spices & Herbed Basmati rice	17
CHICKEN 65 BIRYANI Basmati rice layered with Crispy Spiced fried chicken marinated in ginger, lemon & fresh spices	19
HYDERABADI GOAT BIRYANI Robust Pieces of bone-in goat marinated overnight with Hyderabadi Herbs & Spices, layered with Saffron Rice, cooked by low flame	19
HYDERABADI KEEMA BIRYANI -Minced Lamb marinated with traditional herbs and spices layered with Saffron Rice & cooked over low flame	20
SHRIMP BIRYANI Fresh Water Shrimp cooked in a blend of Indian herbs & spices over a low flame.	20
UT HARA BHARA CHICKEN BIRYANI Urban Tandoor's Signature Creation, boneless chicken marinated overnight with Mint, Cilantro, & spices, layered then cooked by low flame	20
UT HARA BHARA GOAT BIRYANI (SPL) Urban Tandoor's Signature Creation, Local Goat marinated overnight with Mint, Cilantro, & spices, layered then cooked by low flame	22

DESSERTS

GULAB JAMUN Golden dumplings made of milk soaked in a warm rose-cardamom sweetened syrup	7
RAS MALAI Softened dumplings made from evaporated milk soaked in a sweetened saffron cardamom thickened cream	9
KHEER Cardamom spiced Rice pudding	7
ICE CREAMS Indian Pan (Betel leaves) Vanilla, Chocolate	7



* Please announce your food & Dietary restricted allergies to the server before ordering your food * Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager. ** We serve Halal food - * No outside Beverages & food allowed - * 20% Gratuity will be levied to group of 5 & above  - VEGAN