



Bhansa



Appetizer

Vegetable Samosa VG GF

Crispy fried dumplings stuffed with potatoes and vegetables \$5.95

Pakoras VG GF

Mixed vegetables dipped in spiced chickpea batter and deep-fried or your choice of (Paneer +\$2.00, Chicken +\$3.00, Shrimp +\$5.00, and Salmon +\$7.00). \$5.95

Papadams VG GF

Two spiced chickpea wafers served with our homemade chutneys. \$1.95

Soybean Pickle VG GF

Fresh soybeans, garlic, onions, ginger root, jalapeños, cilantro, and tomatoes pickled in spices. \$6.95

Onion Pakoras VG GF

Thick slices of onions dipped in spiced chickpea batter and deep-fried. \$5.95

Samosa Chat GF

(Contains Gluten) Two vegetable samosas topped with yogurt, tamarind, and mint chutney \$8.95

Papdi Chat

(Contains Gluten) Deep-fried Indian chips drizzled with tamarind, mint chutney, and yogurt served on top of spiced chickpeas. \$7.95

Curry Fries

Masala sauce with Fries. (vegan upon request) \$5.95

French Fries

\$3.95

Bhansa Platter

Samosa, Chicken pakora, shrimp pakora, vegetable pakora. \$11.95



MUST HAVE
menus

Gobi Manchurian VG GF

Cauliflower florets sauteed in a soy-tomato-garlic sauce \$9.95

Mushroom Chilli VG GF

Pan-fried mushroom with capsicum, onion, bell peppers, and chilli sauce. \$7.95

Tandoori Chicken Wings

Marinated Chicken wings with ginger, garlic and yogurt cooked in tandoori oven (6 pc) \$7.95

Pani Puri VG GF

popular Indian and Nepali street food of crispy, fried, hollow dough balls that are stuffed with boiled potatoes, steamed moong sprouts, spicy tangy water and sweet chutney. \$5.95

Chatpati VG GF

The dish consists mainly of potatoes, chickpeas, onions, and is usually topped with additional diced chillies. \$5.95

Main Entrees GF

Dairy free upon request

Masala

A tomato cream sauce spiced with Masala curry. One of our most popular dishes. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$18.95

Makhani

Also known as Butter Chicken. A butter-based tomato cream sauce seasoned with spices. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$16.95

Curry

Classic northern Indian curry sauce made from a combination of spices, bell peppers, onions, and tomatoes. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$16.95

Korma

A coconut milk and cream-based curry sauce with nuts, raisins, and delicate spices. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$16.95

Honey Chicken Curry

Simmered in honey with a blend of curry sauce. \$16.95

Saag

A combination of pureed spinach, cream, and ground spices. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$16.95

Chicken Chilli

Pan-fried chicken with capsicum, onion, bell peppers, and chilli sauce. \$17.95



Biryani

Basmati rice cooked with mixed vegetables, saffron, spices, and topped with dates and nuts. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Combo Biryani (Chicken & Lamb) +\$3.00) \$16.95

Tandoori

Marinated in yogurt, herbs, and spices then roasted in our traditional tandoor clay oven. Served over a sizzling bed of onions, bell peppers, and tomatoes. (Please allow extra time to cook) • Chicken | Lamb +\$3.00 | Shrimp +\$5.00 | Salmon +\$6.00 \$17.95

Bhansa Tandoori Grill

A mixture of lamb tikka, tandoori chicken, shrimp & salmon tandoori. Marinated in yogurt, herbs, and spices, then roasted in our traditional tandoor clay oven. Served over a sizzling bed of onions, bell peppers, and tomatoes. (Please allow extra time to cook) \$24.95

Boneless Chicken Makhamal

Marinated in yogurt, herbs and spices then roasted in our traditional tandoor clay oven. Served over a sizzling bed of onions, bell peppers and tomatoes. (Please allow extra time to cook) \$17.95

Vindaloo

A specialty of Goa, India. Vindaloo is indicative of the strength and heat of the curry, potatoes, onions, tomatoes, and bell peppers cooked in a gravy-style curry sauce. • Chicken | Lamb +\$3.00 | Shrimp +\$4.00 | Salmon +\$5.00 \$16.95

VEGETARIAN ENTREES ^{GF}

All entrees start from a base garlic, onion, and ginger and served with Basmati rice. (Vegan upon request)

Saag Paneer

Not Available Vegan) Homemade cheese cooked in a combination of finely chopped spinach, cream, and ground spices. \$14.95

Vegetable Korma

Mixed vegetables cooked in coconut milk and cream-based curry sauce with nuts, raisins, and delicate spices. \$14.95

Sweet Potato Masala

Sweet potatoes cooked in a tomato cream sauce spiced with Masala curry. \$14.95

Daal Tarka

Mixed lentils cooked with green onions, tomatoes, and spices. \$13.95



SOUPS ^{GF}

A traditional Indian soup flavored with regional spices.

Bhansa Special

Chicken and lentil. \$7.95

Chicken & Vegetable Soup

\$5.95

Daal (Lentil) Soup

Daal (Lentil) Soup \$5.95

Mushrooms

combination of mushrooms with Seasonal vegetables. \$5.95

Baigan Bharta

Mashed eggplant smoked over charcoal, and seasoned with herbs and spices \$14.95

Chana Masala

Gently cooked chickpeas, tomatoes, onions and herbs. \$14.95

Bhindi Masala

Seasoned okra cooked with tomatoes, onions, and spices. \$13.95

Chana Saag

Chickpeas cooked in combination of pureed spinach, cream, and ground spices. \$13.95

Alu Saag

Potatoes cooked in pureed spinach, cream, and ground spices. \$13.95

Alu Gobi

Fresh cauliflower and potatoes cooked with herbs and spices. \$13.95

Alu Matar

Potatoes and green peas cooked in a traditional curry sauce. \$13.95

Vegetable Biryani

Basmati rice cooked in with mixed vegetables, saffron, spices, and topped with dates and nuts. \$13.95

Mixed Vegetable Curry

Mixed vegetables cooked in a classic northern Indian curry sauce made from a combination of spices, bell peppers, onions, and tomatoes. \$13.95

Vegetable Vindaloo

Mix veggies with potatoes, onions, tomatoes, and bell peppers cooked in gravy-style curry sauce. \$13.95

Paneer Masala

(Not Available Vegan) Homemade cheese cooked in a tomato cream sauce spiced with Masala curry. \$14.95

Dal Makhani

(Not Available Vegan) Mixed lentils cooked with green onions, tomatoes, butter, cream, and spices. \$14.95



Chole Bhatura

Chana Masala served with deep-fried naan. \$14.95

Kadai Paneer

(Not Available Vegan) Homemade cheese, tomatoes, and bell peppers cooked in a Kashmiri-style curry. \$14.95

Chili Paneer

(Not Available Vegan) Chickpeas cooked in a combination of pureed spinach, cream, and ground spices. \$14.95

Paneer Masala

(Not Available Vegan) Homemade cheese cooked in a tomato cream sauce spiced with Masala curry. \$14.95

TIBETAN ENTREES

Vegetarian or choice of meat.
(Contains Gluten)

Chicken Momo

Steamed or deep-fried homemade dumplings served with chutney (Made with sesame seeds, cashews and spices) for dipping. (Please allow extra time to cook) \$15.95

Vegetable Momo

Steamed or deep-fried homemade dumplings served with chutney (Made with sesame seeds, cashews and spices) for dipping. \$13.95

Chicken Chili Momo or vegetable

Homemade dumplings pan-fried with onion, bell peppers, and hot chili sauce and not available mild spice. (Please allow extra time to cook) \$16.95

Noodles

Noodles and fresh vegetables wok-fried in our special blend of spices. •
Chicken +\$2.00 | Lamb +\$3.00 | Shrimp +\$4.00 \$14.95

Thukpa

Noodle soup made with fresh vegetables in a savory vegetable broth.
• Chicken +\$2.00 | Lamb +\$3.00 | Shrimp +\$4.00 \$13.95

TANDOORI NAANS

A flat leavened bread of northwest India baked in our tandoor clay oven fired by mesquite charcoal. (Contains Gluten, and Eggs)

Butter Naan

Homemade leavened baked bread with butter (Plain upon request). \$2.95

Garlic Naan

Leavened bread with a touch of garlic and fresh cilantro \$3.95

Cheese Naan

Homemade leavened baked bread. (Stuffed with cheese). \$3.95

Garlic Cheese Naan

Leavened bread stuffed with fresh garlic and cheese. \$4.95

Cheese & Jalapeño Naan

Leavened bread stuffed with fresh jalapeños and cheese. \$4.95



Garlic, Cheese & Jalepeño Naan

Leavened bread stuffed with fresh, garlic, and cheese. \$5.95

Kabuli Naan

leavened baked bread Stuffed with sweet dates. \$4.95

Onion Naan

Freshly baked leavened bread stuffed with seasoned chopped onions and cilantro. \$3.95

Cheese & Onion Naan

Stuffed with cheese, onions, and spices. \$3.95

Bhatura

Deep-fried plain naan. \$3.95

Alu Naan

Leavened bread stuffed with seasoned potatoes \$4.95

WHOLE WHEAT BREADS

Vegan upon request.

Tandoori Roti

Whole wheat tandoori bread \$3.95

Paratha

Whole wheat leavened flatbread cooked in a pan. \$3.95

Alu Paratha

Whole wheat leavened flatbread stuffed with potatoes and spices, and cooked in a pan. \$4.95



DESSERTS

Gulab Jammun

(Contains Gluten) Deep-fried milk balls soaked in a sugary syrup. \$4.95

Kheer (Rice Pudding)

Rice cooked with whole milk, spices, and sugar. \$4.95

Carrot Pudding

Ground carrots cooked with milk and sugar. 8.25

Mango Custard

Fresh sweetened mango pulp cooked with custard and milk. \$4.95

Shikarni (Nepali Dessert)

Homemade yogurt with sugar, bananas, and cinnamon. \$4.95

Banana Pakora

Ripe banana fritters are made with overripe banana grated coconuts, sugar, besan, and spices. (10pc) \$5.95

Kids Menu

Include drink.

Mac & Cheese

\$6.95

Butter Chicken with Rice

\$6.95

Boneless Chicken with Rice

\$6.95

Chicken Wings & Fries (5pc)

\$6.95

DRINKS

Chai Tea (vegan upon request)

(Hot or Ice) Homemade chai spice blend with ginger cooked in whole milk. (Decaf, vegan, vegan decaf) \$3.95

Lassie

Blended homemade yogurt drink, comes in your choice of salty, sweet, rose, strawberry or everyone's favorite mango. \$4.95

Shake

(Mango or Banana) Please allow extra time to prepare. \$4.95

Vanilla Shake

\$5.95

Strawberry Shake

\$4.95

MUST HAVE
menus