



STARTERS

VEGETABLE SAMOSA \$8

Potatoes and peas fried in flaky stuffed pastry.

PANEER SAMOSA \$9

Paneer and peas fried in flaky stuffed pastry.

GOL GAPPA (PANI POORI) \$9

Crispy, hollow balls filled with potatoes and tangy flavors.

VEGETABLE PAKORA \$8

Crispy fritters made from assorted vegetables, coated in chickpea flour batter.

MAWA PANEER PAKORA \$13

flavorful center, perfect as a delightful appetizer

AMRITSARI FISH PAKORA \$13

Fish steaks or pieces coated in a masala and then deep fried.

CLOVE FLATBREAD \$15

Chicken | Paneer

Indian-style flatbread pizza, Naan Bread base. Topped with cheese and vegetables.

CLOVE SLIDERS \$12

Chicken | Paneer

Indian-style mini burgers, choice of chicken or paneer. Served with butter sauce.

CLOVE TACOS \$12

Chicken | Paneer

Hand-sized tortilla filled with meat, vegetables, and condiment.

TIKKA MASALA QUESADILLA \$12

Chicken | Paneer

Indian-style quesadilla with cheese served with sour cream.

CHAT CORNER \$12

Rasgulla Chat
Palak Patta Chat
Street Kachori

MASALA FRIES \$8

Crispy fries made with our homemade masala's.

VEGETABLE CUTLET \$8

Spiced mashed vegetables and paneer coated in breadcrumbs.

MUMBAI VADA PAV \$12

Spicy fried potato fritter in a bun, a beloved, iconic street food of Mumbai.

GARDEN NOODLES \$12

Fresh vegetables cooked with noodles in Chinese-Indian style.

TANDOORI

ACHARI SOYA CHAAP \$19

Marinated soya chaap grilled to perfection, bursting with tangy and achari flavors.

MALAI SOYA CHAAP \$19

Juicy, marinated soya chaap grilled to perfection, infused with rich Malai tandoori spices for a delightful taste.

AJWAINI PANEER TIKKA \$19

Paneer cubes marinated in hung yogurt and spices.

MALAI PANEER TIKKA \$19

Creamy, marinated paneer cubes grilled to perfection, bursting with rich, aromatic flavours.

TANDOORI CHICKEN \$19

Drumstick Chicken pieces marinated in yogurt and fresh ground spices (on the bone).

CHICKEN TANGDI \$19

Chicken drumstick dish marinated in flavorful spice (on the bone).

CHICKEN TIKKA \$19

Boneless chicken breast marinated in yogurt and spices.

CHICKEN MALAI TIKKA \$19

Boneless chicken marinated in yogurt, spices, and cream.

AJWAINI SHRIMP \$24

Shrimp marinated in a special sauce.

SARSO SALMON TIKKA \$25

Salmon marinated in a mustard paste.

TANDOORI LAMB CHOPS \$28

The outs of lamb are made by cutting to an angle perpendicular & cooked on skewers.

RICE SPECIALTIES

VEGETABLE BIRYANI \$19

Fresh Basmati rice cooked with Mored vegetables infused with Biryani. Raita included

CHICKEN BIRYANI \$21

Fresh Basmati rice cooked with chicken thigh, onions and infused with Biryani Spices. Raita included

LAMB BIRYANI \$22

Fresh basmati rice cooked with Lamb, onions and Infused with Biryani Spices. Raita included

GOAT BIRYANI \$23

Fresh basmati rice cooked with Goat, onions and Infused with Biryani Spices. Raita included

BASMATI RICE \$5

Long-grain aromatic rice prized for its fragrance, slender grains, and fluffy texture.

JEERA RICE \$7

Fluffy basmati rice cooked with cumin seeds, a flavorful and aromatic.

 Vegan

 Contains Nuts

GRATUITY OF 15% ON PARTY OF 6 OR MORE | PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
Spice levels range from 1 to 5 for all specialty items.

VEGETABLE SPECIALTIES

CLOVE DAL MAKHNI \$18

New Delhi's favorite black whole Lentils slow cooked with tomatoes.

YELLOW DAL TADKA \$18

Yellow Split lentils cooked with onion and tomatoes.

AMRITSARI CHOLE (CHANA) \$18

Chickpeas cooked in authentic spices in true Punjabi fashion.

BHINDI MASALA \$19

Okra is cooked with tomatoes, and onions.

ALOO GOBHI \$18

Stir-fried potatoes and cauliflower with a flavor of our homemade masala.

BAGARA BAINGAN \$19

coconut, sesame seeds, tamarind, based gravy with baby eggplants

MALAI KOFTA \$19

Sedan cheese, potatoes, cashew, and raisin cooked in creamy sauce.

KARHAI PANEER \$19

Paneer cooked with tomatoes, green peppers & exotic spices.

PANEER TIKKA MASALA \$19

Cooked in a rich tomato gravy with a subtle flavor of our homemade masala.

ZAICA SHAHI PANEER \$19

Cooked in a rich onion and tomato gravy with a subtle flavor of our homemade masala.

BUTTER PANEER \$19

Paneer cooked with rich tomato cream gravy.

SOYA CHAAP MASALA \$19

Soya chaap pieces in a rich, flavorful sauce.

SAAG \$19

Paneer | Plain

Traditional Indian dish made from spinach and mustard greens, cooked with rare spices.

CHICKEN SPECIALTIES

CHICKEN TIKKA MASALA \$20

Chicken breast simmered in a rich tomato gravy with a subtle flavor of our homemade masala.

BUTTER CHICKEN \$20

Boneless chicken thigh cooked with rich tomato cream gravy.

CHICKEN KORMA \$20

Chicken cooked in mild yogurt sauce with dry fruits.

CHICKEN CURRY ROGAN JOSH \$20

Chicken cooked with tomato & onion gravy.

CHICKEN SAAG \$20

Traditional Indian dish made from spinach and mustard greens, cooked with rare spices.

KARHAI CHICKEN \$20

Chicken cooked with tomatoes, green peppers & exotic spices.

CHICKEN MADRAS \$20

Marinated chicken mingled with southern spices infused with coconut milk.

LATPATA CHICKEN \$20

Tender chicken cooked in a rich gravy with aromatic herbs and vibrant Indian spices.

MANGO CHICKEN CURRY \$20

Chicken cooked in onion gravy with fresh ginger & mango chutney.

DESI KUKKAD \$22

Tender, bone-in chicken cooked with rich Indian spices, delivering bold, authentic North Indian flavors.

SEAFOOD SPECIALTIES

SHRIMP TIKKA MASALA \$22

Shrimp simmered in a rich tomato gravy with a subtle flavor of our homemade masala.

BUTTER SHRIMP \$22

Shrimp cooked with rich tomato cream gravy.

SHRIMP KORMA \$22

Shrimp cooked in onion gravy, nuts, and Mughal spices.

SHRIMP MADRAS \$22

Marinated shrimp mingled with southern spices infused with coconut milk.

COCONUT SHRIMP \$22

Velvety river prawns sautéed, curry leaves and coconut milk.

SHRIMP ROGAN JOSH \$22

Shrimp cooked with tomato & onion gravy.

LAMB SPECIALTIES

LAMB TIKKA MASALA \$22

Lamb simmered in a rich tomato gravy with a subtle flavor of our homemade masala.

SHAHI LAMB \$22

Lamb cooked with rich tomato cream gravy.

LAMB ROGAN JOSH \$22

Lamb cooked in traditional Indian-style onion gravy.

BUTTER LAMB \$22

Lamb cooked with rich tomato cream gravy.

LAMB SAAG \$22

Traditional Indian dish made from spinach and mustard greens, cooked with rare spices.

LAMB VINDALOO \$22

Lamb cooked with onions, tomatoes, onions, rare spice blends.

BHUNA LAMB \$22

Lamb cooked with freshly ground spices in thick caramelized onion masala.

LAMB MADRAS \$22

Marinated Lamb mingled with southern spices infused with coconut milk.

LAMB SHANK(NIHARI) \$26

Bone-in Lamb cooked in traditional Indian-style onion yogurt gravy (on the bone).

GOAT SPECIALTIES

SHAHI GOAT \$23

Goat cooked with rich tomato cream gravy.

GOAT CURRY \$23

Goat cooked in traditional Indian-style onion gravy.

DUM KA GOAT \$23

Goat cooked in traditional Indian-style onion tomato gravy.

BREAD BAR

TANDOORI ROTI \$4

Plain | Butter
Leavened wheat bread cooked in clay oven.

NAAN \$4

Plain | Butter
Traditional North Indian bread.

GARLIC NAAN \$5

Soft traditional North Indian bread infused with garlic and butter.

RUMALI ROTI \$5

Extremely thin and limp bread, served folded like a handkerchief.

LACHA PARATHA \$5

Butter, crispy flaky layered whole wheat flatbreads.

BULLET NAAN \$5

Spicy, flavorful naan with a kick of Green Chilis

PANEER KULCHA \$7

Soft, fluffy bread filled with minced paneer.

PESHAWARI NAAN \$7

Special naan stuffed with nuts and raisins.

CHEESE NAAN \$7

Naan stuffed with mozzarella cheese

SIDE ORDERS

RAITA \$4

Indian-style yogurt made with shredded carrots & cucumber.

CHUTNEY \$4

Mango | Tamarind | Mint | Mix Pickle

DESSERTS

GULAB JAMUN \$6

Soft, syrup-soaked dough balls infused with cardamon and rosewater, offering irresistible indulgence in every bite.

RICE PUDDING \$6

Creamy, sweet dessert with tender rice and aromatic flavor.

MANGO KULFI \$6

Velvety mango puree churned into creamy goodness.

ROASTED PAPADUM \$4

Four pieces of crisp Indian wafers.

ONION'S & GREEN CHILI SALAD \$4

INDIAN GREEN SALAD \$5

Sliced cucumber, tomatoes, and red onions.

RAS MALAI \$6

Sweet, creamy dessert with milk-soaked cheese balls.

MALAI KULFI FALOODA \$8

A delightful Indian frozen dessert with noodles, milk, ice cream, and rose syrup.

INDIAN CHEESE CAKE \$10

Cheesecake flavored with Indian Rabri.

BEVERAGES

HOT BEVERAGES

Espresso - \$4.00
Chai Tea- \$4.50
Americano - \$5.00
Cappuccino - \$5.50
Caffe Latte- \$5.50
Cafe Mocha- \$6.00
Hot Chocolate- \$6.00

COLD BEVERAGES \$4.50

Coke / Diet Coke / Sprite / Lemonade /
Ginger Ale / Iced Tea / Root Beer / Sparkling Water /
Milk

One free refill,

MANGO LASSI \$5

Chilled yogurt drink made with fresh mangos.

MOCKTAILS

CLOVE SPECIAL \$7

Pomegranate Syrup, Lemon, Chaat Masala

FRUIT FLAVORED LEMONADE \$7

Strawberry | Guava | Peach | Passionfruit

JALJEERA \$7

A tangy, spiced Indian beverage made from cumin, mint.

VIRGIN MOJITO \$7

Classic | Mango | Strawberry | Blue raspberry
Fresh mint, lime chunks, soda

MANGO BASIL FIZZ \$7

Mango syrup, basil leaves syrup, lime, soda

SHERLEY TEMPLE \$7

Grenadine, Ginger ale, Lime, Soda

BLUSHING BLOSSOM \$7

Strawberry, fee foam, rose water, lime

NOT A COSMO! \$7

Cranberry juice, orange marmalade, lime



Vegan



Contains Nuts

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WHITE WINE BY GLASS

DARK HARVEST

Chardonnay, Washington \$7

SANTA CRISTINA

Pinot grigio, Veneto, Italy \$10

NINE HATS

Riesling, Washington \$13

RED WINES BY GLASS

DARK HARVEST

Cabernet Sauvignon, Washington \$7

SANTA CRISTINA CHIANTI SUPERIORE

Sangiovese, Tuscany, Italy \$10

NINE HATS

Malbec, Washington \$13

WHITE WINES BY BOTTLE

SPARKLING WINE

Freixenet, Spain \$10

13 CELSIUS

Sauvignon Blanc, New Zealand \$30

BROWNE FAMILY VINEYARDS, FOREST PROJECT

White blends, Washington, Usa \$30

KALI HART

Chardonnay, California, USA \$40

RED WINES BY BOTTLE

BAROSSA VALLEY ESTATE

Shiraz, Australia \$30

ALAMOS

Malbec, Mendoza, Argentina \$35

BROWNE FAMILY VINEYARDS, FOREST PROJECT

Red Blends, Washington, Usa \$45

KALI HART

Pinot Noir, California, USA \$45

COCKTAILS

TEQUILA SUNRISE

Tequila, Orange juice, grenadine, lime

\$12

TAMARIND G&T

Premium Gin, Sweet tamarind, lime, tonic

\$15

ESPRESSO MARTINI

Premium vodka, Kahlua, espresso

\$15

TEQUILA SELTZER

Tequila, guava, soda, and lime

\$12

THE CONCUSSION

Premium gin, strawberry syrup, basil, balsamic vinegar, lime juice

\$15

MARTINI'S

Perfect | Vodkatini | Mango | Strawberry

\$15

BLOOD'N BLANCO

Tequila, Triple Sec, mango, blood orange, lime, orange juice

\$15

DAIQUIRI

Premium Rum, lime juice, sugar

\$12

MOSCOW MULE

Premium Vodka, lime, ginger beer
Classic | Mango | Strawberry

\$12

MARGARITA

Traditional | Mango | Strawberry

\$12

MOJITO

Classic | Mango | Strawberry
Premium Rum, fresh mint, lime chunks, soda

\$12

LEMON DROP

Premium Vodka citron, triple sec, lime

\$15

SPICY CLOVE MULE

Clove infused vodka, lime, ginger beer

\$15

CARDAMOM ROSE MARTINI

Premium Gin, rose syrup, cardamom-infused simple syrup, Rose petals for garnish

\$15

LONG ISLAND ICED TEA

Premium Vodka, Gin, Rum, Tequila, Cointreau, cola

\$15

SMOKED NEGRONI

Premium Gin, Campari, Sweet vermouth, on the rocks

\$15

MANHATTAN

Premium Rye whiskey, sweet vermouth, Angostura bitter

\$15

MUDSLIDE

Premium vodka, Baileys, Kahlua

\$15

MASALA CHAI OLD FASHIONED

Jim Beam, masala chai syrup, aromatic bitters, orange twist for garnish

\$15

COSMOPOLITAN

Premium Vodka, triple sec, cranberry juice

\$15

Should you wish for a cocktail that is not on the list, our barperson will be delighted to make one for you