



\$2.50 Mango Lassi A cold, refreshing, mango-yogurt drink.

Sodas: Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer.	<b>\$2</b>
Drinks for Kids: Mango Lassi, Orange Juice, Milk.	\$1.5
Vegetable Juice (V8)	<b>\$2</b>

# Indian Beer - frozen mugs\*\*

Taj Mahal (India, lager, 22oz, 4.5% Alc./Vol.)	\$6.5
Flying Horse (India, lager, 22oz, 4.7% Alc./Vol.)	\$6.5
Kingfisher (India, lager, 12oz, 5% Alc./Vol.)	\$4.5
Maharaja (India, Pilsner, 12oz, 5% Alc./Vol.)	\$4.5
Bud Light	\$3.5
Blvd. Pale Ale, Blvd. Wheat	\$3.5
Heineken, Corona, Newcastle Brown Ale	\$3.5
Woodchuck hard cider (gluten-free)	\$3.5

# Red Wine\*\* (bottle \$22, glass \$6)

#### Shiraz (Jacob's Creek, Australia)

Full bodied yet soft. Flavors of ripe black fruit with a note of oak. Pairs well with our lamb dishes.

#### Merlot (Blackstone, California)

Pairs well with our Tandoori and Rogan Josh dishes.

### Cabernet Sauvignon (Estancia, California)

Bold & full bodied. Pairs well with lamb & Masala dishes.

#### Pinot Noir (Camelot, California)

Easy to match with most of our dishes.

# White Wine\*\* (bottle \$22, glass \$6)

### Riesling (Chateau ste Michelle, Washington)

Refreshing, off-dry Riesling with a sweet lime and peach character. Easy to match with most of our dishes.

#### Chardonnay (Kendal Jackson, California)

Flavors of pineapple, mango & papaya with citrus notes. Pairs well with our Korma, Masala or Butter dishes.

#### Sauvignon Blanc (Nobilo, New Zealand)

Fresh, crisp and clean, flavored with ripe pineapple and passion fruit. Pairs with Vindaloo, Kadahi and Tandoori dishes.

#### Pulao Gluten-free

Pulao is a preparation of Basmati rice with sautéed veggies, onions, ginger, pineapples, raisins, cashews and herbs. Spiced to your taste and served with Raita.

Vegetable Pulao \$13.50

Chicken Pulao \$14.50

Lamb Pulao \$15.50



# SEVA (SAY-VA)

Seva means "to serve" or "to wait or attend upon" It indicates both the dignity of labor and the importance of meeting a human need. It is our name as well as our purpose i.e. to genuinely serve a fresh, flavorful, wholesome, as well as balanced meal.







Medium

# Starters & Side Orders

Except Aloo Nan and Seva Special Nan, all appetizers are gluten-free.







### Vegetable Pakora

(vegan) \$4 Medium spiced lentil flour fritter of fresh spinach, onion and bell peppers.

# Mirchi Pakora

Medium spiced lentil flour fritter of fresh green bell peppers or jalapenos.

# Chicken Pakora

Lentil flour fritters of tender chicken cubes with our house sauce.

# Chicken Mango Bite \$6

A mild, mango-coconut flavored glaze on chicken breast strips roasted in our tandoor.

#### Paneer Pakora \$6

Lentil flour fritters of traditional Indian soft cheese cubes. Served with our house sauce.

#### Coconut Soup \$3

A rich, creamy, sweet coconut soup.

#### Garden Salad \$3

Fresh spinach, tomatoes, carrots and fruit. Served with our vegan house dressing. Ranch dressing is available.

#### Desi Salad \$2

Sliced red onions, chilies, and lemon, with Chaat Masala.

#### Mixed Pickle \$1

Traditional home made spicy, lemon, ginger and chilly pickle.

# Gluten Free Roti \$4

Unleavened, gluten-free flatbread baked fresh in our clay oven. Served with Raita. Try with onion chutney!

#### Aloo Nan \$5

A nan baked fresh with spiced Potatoes, finely chopped onions and cilantro. Served with Raita.

# Seva Special Nan \$5 (perfect for kids & adults)

A nan baked with roasted chicken, raisins, mint & sesame seed. Served with Raita.

#### Papadum 4nc/\$

Light crispy lentil & cumin wafer.

#### Raita \$1.5

Cooling and refreshing, yogurtcucumber sauce, with herbs.

# Freshly Baked Nan\* (not vegan, contain eggs)

Nan Leavened, white flour flatbread, baked fresh in our clay oven. \$2 Garlic Nan Nan baked with garlic and cilantro on the top. \$2.5 Onion Nan Nan baked with stuffed medium spiced chopped onions. \$2.5 Fresno Nan Nan baked with stuffed nuts and raisins. \$2.5

Spinach-cheese Nan Baked with mozzarella cheese & fresh spinach. \$3.5

## Freshly Baked Gluten-free Roti (vegan optional)

Unleavened, gluten-free, flatbread, baked fresh in our clay oven. \$3

# Freshly Baked Whole Wheat Roti (vegan optional)

**Roti** Whole wheat, unleavened, flatbread baked fresh in our clay oven. \$2 Onion Roti Roti baked with stuffed medium spiced chopped onions. \$2.5

### **Bread Basket**

An assortment basket of freshly baked Garlic Nan, Onion Nan, Fresno Nan & a Spinach-cheese Nan. \$11

small bone fragments.

\*Nan is not a vegan option, it contains eggs.

\*\*Must be 21 years old.

Food which is claimed to be gluten-free is prepared in the same kitchen where gluten containing food is prepared.

We use boneless fish, chicken breast and lamb, however some dishes may contain

We reserve the right to refuse service to anyone without explanation. nay add a 15% gratuity to the bills exceeding net \$100



Fish

Gluten-free \$16

Fish type: SWAI, (pangasius hypothalamus) farm raised, white and a mild fish.



#### Fish Tandoori

Marinated boneless fish, broiled in our clay oven along with onion & bell peppers. Spiced to your

#### Fish Masala

Simmered in an aromatic, tangy tomatoey sauce.

Simmered with a sweet chili sauce of onion, garlic, ginger and spices.

#### **Butter Fish**

Simmered in a coconut-tomato based creamy sauce along with herbs and spices.

# **Tandoor Specialties**

(gluten-free)

A Tandoor is an oven made of clay, traditionally used in India for centuries. Steady live fire and heat seals in the juices and flavor of poultry and fish.

Our tandoor specialties are marinated in live yogurt culture and herbs. Upon your request it is broiled in tandoor. Spiced to your taste, garnished with sautéed veggies, served on a sizzling platter.

Fish Tandoori (Fish Type:Swai) \$16

Chicken Tikka (Chicken Breast) \$14

Chicken Tandoori (Drumsticks) \$13

# Lamb

Gluten-free, Halal, \$15

#### Lamb Curry

Boneless lamb cubes cooked in exotic curry sauce of onion, ginger, garlic, spices & herbs.

### Lamb Vindaloo

Boneless lamb cubes with diced potatoes cooked in a tangy, super spicy HOT sauce.

#### Lamb Korma

Tender lamb cubes simmered in our mild house sauce with almonds, cashews, raisins and herbs.

#### **Butter Lamb**

Lamb cubes simmered in coconut tomato based creamy sauce with herbs and spices.

#### Lamb Saag

Lamb cubes sautéed with spinach and mustard greens in a delicious, medium spiced creamy sauce.

# Lamb Rogan Josh

Flavorful curried lamb morsels in yogurt herb sauce.

#### Lamb Bombay

Lamb cubes cooked with a sweet chili sauce of garlic, ginger and spices.

#### Lamb Kadahi

Lamb morsels sautéed with fresh onion, tomatoes and bell pepper, with touch of soy sauce, along with garlic, ginger, herbs and spices.



# Family Dinners

Dinner for a Kid—Chicken Mango Bites, fruit & Kheer (rice pudding) \$7 Add Mango Lassi, orange Juice or milk for \$1.50

Veggie Dinner for TWO — Veggie Pakora, Veggie Masala, Saag Paneer, Raita, Roti, Onion Roti and Mango Lassi or Kheer or Gulab Jamun. \$37

Seva Dinner for TWO — Veggie Pakora, Chicken Tikka Masala, Fish Tandoori Raita, Garlic Nan, Onion Nan and Mango Lassi or Kheer or Gulab Jamun, \$39

Seva Dinner for THREE —Veggie Pakora, Fish Tandoori, Chicken Tikka Masala, Saag Paneer, Raita, Nan, Garlic Nan, Onion Nan and Mango Lassi or Kheer or Gulab Jamun. \$58

Seva Dinner for FOUR— Veggie Pakora (8pc), Fish Tandoori, Chicken Tikka Masla, Lamb Kadahi, Saag Paneer, Raita, Bread Basket & Mango Lassi or Kheer or Gulab Jamun. \$77

# Chicken

Gluten-free, white meat, Halal. Price: with or without chicken \$14

#### Chicken Tikka Masala (most popular)

Marinated, tandoor roasted chicken cubes, simmered in a mild, aromatic, tomato based sauce with herbs and spices. Add veggies to your dish at no cost.

**Chicken Vindaloo** A tangy, super spicy HOT dish with diced potatoes and herbs.

**Chicken Curry** Chicken cubes cooked in exotic curry sauce of onion, ginger, garlic,

spices and herbs.

**Butter Chicken** Tender chicken cubes simmered in a coconut-tomato based creamy

sauce with herbs and spices.

**Chicken Bombay** Cooked with a sweet chili sauce of onion, garlic, ginger & spices.

Chicken cubes simmered in mildly spiced house sauce with Chicken Korma

almonds, cashews, raisins & herbs.

Chicken Kadahi Chicken cubes sautéed in our house sauce with fresh onion, bell

peppers and tomatoes, along with garlic, ginger, herbs and spices.

Tender chicken cubes cooked with steamed spinach and mustard **Chicken Saag** 

greens in a delicious creamy sauce.

**Chicken Rogan Josh** Flavorful curried chicken cubes in a sauce of yogurt and herbs.

## Vegetable

Gluten-free, \$13.50

Gobi Manchurian (can be vegan, enjoy as appetizer) Cauliflower fritters delicately tossed in a delicious, tangy sauce with garlic, herbs and spices.

#### Vegetable Masala

Mixed veggies simmered in a mild, aromatic, tangy tomato based sauce with herbs and spices.

### Daal Roti (can be vegan)

Steamed whole pulses garnished with stir fried onion, ginger, garlic, tomatoes, spices and herbs. Served with Raita and a roti. A traditional meal.

Saag (can be vegan) Steamed spinach & mustard greens, in a mild creamy sauce. Add chickpeas or paneer at no cost.

# Vegetable Kadahi *(can be vegan)*

Fresh mixed veggies sautéed with onions, tomato and bell peppers, with touch of soy sauce, along with garlic, ginger, herbs and spices.

# Chana Masala (can be vegan)

Chickpeas prepared in a classic Punjabi curry style. Add potatoes or paneer at no additional cost.

#### Vegetable Korma

Mildly spiced fresh veggies and paneer simmered in our house sauce along with almonds, cashew & raisins.

#### Squash (can be vegan)

Mildly spiced butternut squash simmered in our house sauce along with some chopped veggies, almonds, cashew and raisins.

# Paneer Gluten-free

Paneer is a traditional Indian homemade soft cheese. Price: with or without paneer \$13.50 Add veggies at no additional cost

Chicken Tikka Masala

#### Shahi Paneer Korma

Paneer cubes simmered in our mildly spiced house sauce with almonds, cashews, raisins and and herbs.

#### **Butter Paneer Masala**

Paneer cubes simmered in a coconut-tomato based creamy sauce with herbs and spices.

#### Paneer Masala

Medium spiced paneer cubes simmered in a mild, aromatic, tangy tomato based sauce with fresh

### Kadahi Paneer

Paneer cubes sautéed with fresh onions, tomato and bell pepper, with a touch of soy- sauce, along with garlic, ginger, herbs and spices.

#### Desserts



Mango Lassi <u>Gluten-free</u> \$2.50 A cold refreshing mango-yogurt drink.

Kheer <u>Gluten-free</u> \$2 Saffron flavored rice pudding, garnished with coconut powder

Gulab Jaman <u>Contains Gluten \$1/pc</u>
Spongy, milky balls soaked in rose scented syrup.