

## APPETIZERS

### VEGETABLE SAMOSA

Crispy, fried pastries filled with potatoes and peas. 8

### PAKORA

Spiced fried fritters, lightly battered in chickpea flour.

Vegetable, GF 8 Paneer, GF 15  
Chicken 15 Fish 15 Chilli, GF 8  
Onion, GF 8 Mushroom, GF 10

### CHILLI PANEER

Cubes of paneer marinated in chillis and our spice blend. Sauteéd with peppers, onions, and chilli sauce. 15

### ALOO TIKKI

Potatoes mashed and combined with fennel seeds and peas before being battered and fried. GF. 10

### PANEER TIKKA

Cubes of paneer marinated in spices and yogurt, grilled in the tandoor. Served with chutney. GF. 14

### SAMOSA CHAAT

Fried samosa crumbled and topped with channa, yogurt, red onions, tomatoes, and chutney. 14

### GOBI MANCHURIAN

Indo-Chinese inspired app! Cauliflower tossed and sauteéd with chillis, soy sauce, ginger, garlic, onions, and peppers. 15

### CHICKEN MANCHURIAN

Chicken tossed and sauteéd with chillis, soy sauce, ginger, garlic, onions, and peppers. 16

### CHANNA CHAAT

A zesty chilled salad with chickpeas, potatoes, onions, tomatoes, and chutney. This is our family's tried and true recipe, trust us! 12

### HUMMUS

House made hummus made with garbanzo beans, tahini, olive oil, and herbs. Served with warm pita. GF available. 10  
Add Garlic Naan Instead! + \$4



*Bay Leaf*  
indian &  
mediterranean

### FALAFEL

Deep fried patties made from ground garbanzo beans, herbs, and spices. Served with house made tahini. GF. 9

### DOLMATHES

Grape leaves stuffed with seasoned rices and herbs, Topped with our house made tzatziki. GF. 8

### BABA GHANNOJ

Oven-roasted, smoked eggplant pureéd and combined with herbs and spices. Served with pita. GF available. 10

### MEZZE PLATTER

A platter consisting of our hummus, baba ghannoj, and tahini. Accompanied by dolmathes, falafel, pita, carrots and cucumbers. GF available. 16

## SALADS

### MEDITERRANEAN SALAD

Chopped romaine lettuce, cucumbers, tomatoes, red onions, kalamata olives, feta. Served with Mediterranean dressing. GF 12

Add Gyro Meat + Tzatziki \$4

Add Falafel + Tahini \$3

Add Chicken + Tzatziki \$5

## SOUP

### DAAL

Homemade yellow lentil soup. GF, Vegan. 9

### MUGHLAI TOMATO SOUP

A rich, spiced, and curried tomato soup with a touch of cream. GF 9

# TANDOORI & GRILL SPECIALS

Tandoori cuisine is a method of cooking that goes back centuries. With the use of a clay oven, our meat is prepared to perfection. Each entree is served with a side of Basmati rice, salad, and sautéed vegetables.

## TANDOORI CHICKEN

Bone-in chicken marinated in yogurt and a blend of freshly ground spices and herbs. GF 20

## TIKKA KABABS

Boneless chunks of meat marinated in yogurt and freshly ground spices and herbs. GF

Chicken 23 White Meat Chicken 23

Beef 24 Paneer 24 Lamb 25

## SEEKH KABABS

Ground meat marinated in our signature blend of spices before being grilled on skewers. GF

Chicken 23 Beef 24 Lamb 25

## TANDOORI PRAWNS

Prawns marinated in yogurt and our spice blend. Skewered and grilled. GF 25

## MIXED GRILL

An indian grilled sampler- tandoori chicken, tikka kababs, seekh kababs., and prawns. GF 39

## TANDOORI SALMON

Filet of salmon marinated in yogurt and our special spice blend. Please allow 25 minutes to prepare. GF 29

## LAHORI FISH

Tilapia battered in chickpea flour and a Pakistani spice blend. Deep fried until crispy. 23

## MALAI BOTI PLATTER

Chicken marinated in sour cream, green chillis, garlic ginger paste, oil, and spices. Grilled to perfection. 24

## BBQ SIDES

Two Piece Seekh Kabab 18

Two Piece Tandoori Chicken Legs 16

Chicken Boti Skewer 18

Chicken Malai Boti Skewer 18

## SHISH TAOUK

Pieces of chicken breast meat marinated in our Mediterranean spice mix and lemon juice. Grilled and served with a side of hummus and pita. GF available. 24

## GYRO PLATTER

Slices of gyro meat served with tzatziki and feta over a bed of rice. Served with a side of hummus and pita. GF available. 23

## CHICKEN KABAB PLATTER

Pieces of chicken breast meat marinated in our Mediterranean spice mix. Grilled and served with a side of hummus and pita. GF available. 24

## LAMB KABAB PLATTER

Pieces of lamb marinated in our Mediterranean spice mix. Grilled and served with a side of hummus and pita. GF available. 25

## MIXED KABAB PLATTER

Our Mediterranean sampler platter- Shish Taouk, Chicken Kabab, and Lamb Kabab. Served with hummus, tzatziki, and pita. GF available. 35

## CHICKEN SHAWARMA PLATTER

Chicken marinated in mediterranean spices and grilled with onions and tomatoes. Served with hummus, tzatziki, and pita. 24

## FAMILY BBQ PLATTER

Serves 4-6 people. BBQ Items ONLY.

Three Tandoori Chicken Legs

Two Chicken Seekh Kababs

Two Lamb Seekh Kababs

Two Beef Seekh Kababs

Two Chicken Tikka Skewers

Two Chicken Malai Boti Skewer

100

# MEAT CURRY DELIGHTS

All entrees are served with a side of Basmati Rice. Please specify mild, medium, medium-hot, hot, or extra-hot.

## CURRY

A traditional, brown curry made with tomatoes, onions, and a fresh blend of herbs and spices. GF. Vegan base.

Chicken 20 Lamb or Beef 21 Prawns 22

Bone-in Goat 24

## COCONUT CURRY

A rich, thick curry cooked with coconut milk and ginger.

Simmered with our Indian spice blend. Can be made

vegan. GF

Chicken 20 Lamb or Beef 21 Prawns 22

## BUTTER MASALA

A buttery smooth curry with a heavy cream and tomato

base. A fan favorite! GF

Chicken 20 Lamb or Beef 21 Prawns 22

## SAAG

Creamed spinach simmered with onions and spices. GF

Chicken 20 Lamb or Beef 21 Prawns 22

## CHILLI CHICKEN

An Indo-Chinese dish. Spicy chicken sautéed in a sweet and spicy sauce with bell peppers and onions. 22

## TIKKA MASALA

A creamy, tomato based curry simmered with heavy cream and spices. GF

Chicken 20 Lamb or Beef 21 Prawns 22

## KARAHI

A thicker, Pakistani style curry made with tomatoes, ginger, and spices. Garnished with ginger and cilantro.

GF. Vegan base

Chicken 20 Lamb or Beef 21 Prawns 22

Bone-In Goat 24 Bone-In Chicken 22

## KABAB KARAHI

Our Karahi curry meets seekh kabab! Your choice of Chicken, Beef, or Lamb seekh kabab will be simmered in our beloved karahi. Vegan base. GF 24

## KORMA

A thick curry sauce made with onions tomatoes and yogurt. A creamier brown curry! GF

Chicken 20 Lamb or Beef 21 Prawns 22

Bone-In Goat 24 Bone-In Chicken 22

## BIRYANI

One of our specialties! This rice dish is cooked low and slow, simmered with meat, yogurt, and robust spices.

Served with a side of raita. GF.

Chicken 20 Lamb or Beef 21 Prawns 22

Bone-In Goat 24 Bone-In Chicken 22



## QEEMA

Pakistani-style ground meat with onions, tomatoes, cilantro, and spices. Lamb, chicken, or beef. GF 22

## JALFREZI

A brown curry simmered with our vegetable mix in addition to your choice of meat. Robust, hearty, and flavorful! GF. Vegan base.

Chicken 20 Lamb or Beef 21 Prawns 22

## VINDALOO

A tangy, tomato based curry with potatoes simmered with ginger, garlic, and a touch of vinegar. GF.

Chicken 20 Lamb or Beef 21 Prawns 22

## NIHARI

Beef shank stew cooked and simmered low and slow. Served with a plain naan. 22

## BUTTER CHICKEN FETTUCCINE

Exactly what it sounds like! Our beloved butter chicken tossed with fettuccine noodles and topped with parmesan. 20

## CHICKEN FRIED RICE

Indian style fried rice. Chicken tossed with bell peppers, peas, onions, red pepper flakes, and soy sauce. 22

## CHICKEN STIR FRIED NOODLES

Indo-Chinese stir fried noodles with bell peppers and onions tossed with a garlic chilli paste. 22

## FRESH BAKED TANDOORI BREADS

Plain Naan	4
Garlic Naan	5
Spinach Naan	8
Paneer Naan	7
Aloo Naan	7
Kashmiri Naan	8
Kulcha Naan	5
Onion Kulcha	7
Chilli Kulcha	6
Tandoor Roti	4
Papadum	4
Chicken Naan	8



# VEGETARIAN CURRY DELIGHTS

## DAAL MAHARANI

Brown lentils simmered in spices. Vegan base. GF 18

## OKRA MASALA

Okra fried and sautéed with tomatoes, onions, and spices. Vegan base. GF 18

## CURRY

A traditional, brown curry made with tomatoes, onions, and a fresh blend of herbs and spices. GF. Vegan base.

Veggie, Aloo, or Aloo & Egg 18

## SAAG

Creamed spinach simmered with onions and spices. GF

Paneer, Aloo, or Veggie 18

## CHANNA MASALA

Garbanzo beans cooked with onions, tomatoes and our signature spice blend. Vegan base. GF 18

## VEGGIE KORMA

Our traditional korma curry simmered with our vegetable blend. GF 18

## EGGPLANT BHARTHA

Roasted eggplant pureed and sautéed onions and tomatoes. Vegan base. GF 18

## BUTTER MASALA

A buttery smooth curry with a heavy cream and tomato base. A fan favorite! GF

Paneer, Veggie, or Mushroom 18

## ALOO GOBI

Potatoes and cauliflower simmered and sautéed in spices and herbs. Vegan base. GF 18

## KARAHI

A thicker, Pakistani style curry made with tomatoes, ginger, and spices. Garnished with ginger and cilantro. GF. Vegan base

Paneer, Veggie, Egg, or Mushroom 18

## MUTTER PANEER

Green peas and chunks of paneer simmered in a golden, tomato based curry. GF 18

## BIRYANI

One of our specialties! This rice dish is cooked low and slow, simmered with meat, yogurt, and robust spices. Served with a side of raita. GF.

Paneer, Veggie, or Egg 20

## STIR FRIED NOODLES

Indo-Chinese stir fried noodles with bell peppers and onions tossed with a garlic chilli paste. 22

Paneer, Veggie, or Egg

## FRIED RICE

Indian style fried rice with bell peppers, peas, onions, red pepper flakes, and soy sauce. 20

Paneer or Egg

## KID'S MENU

CHICKEN STRIPS  
AND FRIES

FISH AND CHIPS

CHICKEN NUGGETS  
AND FRIES

10

## DESSERTS

### KHEER

Homemade rice pudding topped with almonds. 8

### GULAB JAMUN

Fried dough balls soaked in a sweet syrup and topped with coconut flakes. 8

### KULFI

Our homemade Indian Ice cream! Topped with crushed pistachios. Take your pick between Cardamom and Mango! 8

### RASMALAI

Soft, spongy cottage cheese rounds soaked in a sweet rosy milk syrup. 8

### GHAJJAR HALWA

A classic Indian dessert made with shredded carrots, almonds, pistachios, ghee and milk. 8

### ICE CREAM

Mango Pistachio, 8

Toasted Coconut, 8

## DRINKS

MANGO LASSI 6

PLAIN LASSI 5

MANGO LEMONADE 5

STRAWBERRY LEMONADE 5

CHAI 4

SODA 4

SAN PELLEGRINO 4