

STARTERS

Vegetable Samosa 5

triangular pastry with mildly spiced potatoes, peas and garam masala (2 per order) (G, VF)

Keema Samosa 6

triangular pastry with mildly spiced minced lamb and garam masala (2 per order) (G)

Vegetable Pakora 5

mildly spiced potato and spinach fritters dipped in batter and deep fried (4 per order) (VF)

Masala Fries 5

thick cut fries cooked with Masala seasoning

NAAN WRAP

Naan wrap with your choice of protein sauteed with thick cut onions and bell peppers served with lettuce, tomatoes, cucumber, raita and masala fries (D, G)

Paneer Wrap	12
Chicken Tikka Wrap	13
Lamb Wrap	15

KEBABS COOKED IN OUR TANDOOR OVEN

(served with rice, salad and raita)
* Takes 20-25 min to prepare

Chicken Tikka Kebab 14

boneless pieces of chicken breast marinated in coriander, cumin and yogurt (D)

Peshawari Kebab 15

boneless pieces of lamb marinated in yogurt, garlic, ginger, chillies and cumin (D)

Tandoori Salmon 17

fillet of salmon marinated in coriander, cumin and yogurt (D)

Lamb Chops 22

lamb chops marinated in yogurt, garlic, ginger, chillies and cumin (D)

MAKE IT A PLATTER

+ 4

add two of the following to your Kebab:

Naan Dal Tarka Chana Masala Saag

TRADITIONAL CURRIES

served family style with rice for the table

Lamb Roganjosh 14 🍷🍷

a classic North Indian dish with lamb sauteed in a cardamom sauce

Dal Tarka 11 🍷

yellow lentils cooked with cumin, ginger, garlic, onions, tomatoes and cilantro (VF)

Madras Chicken Curry 13 🍷🍷

Chicken cooked in a coconut milk and ginger curry

Chana Masala 11 🍷

chickpeas slowly simmered with onions, tomatoes and spices (VF)

Dal Makhni 11 🍷

brown lentils cooked in a sweet buttery curry sauce (D)

Baingan Bhurta 12 🍷

eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices (VF)

SIGNATURE CURRIES

pick a base curry, then choose a protein listed below
served family style with rice for the table

Vindaloo 🍷🍷🍷🍷

fiery red hot and tangy curry sauce, specialty of Goa, India try adding a side of raita, lahssi or Riesling to temper the heat

Biryani 🍷🍷

a one pot dish originally cooked for travelling soldiers the curry and rice are cooked together similar to a fried rice and served with raita

Makhni (Butter)

a sweet tomato butter curry cooked with coriander and spices (D)

Akbarai Korma 🍷🍷

a light and creamy cashew and onion curry (D,N)

Masala 🍷

a classic British dish cooked with onions, green peppers and spices in a turmeric sauce (D)

Saag (Spinach) 🍷

also referred to as "Palak" a creamed spinach with aromatic spices (D)

Vegetables 12

Chicken 13

Salmon 15

Paneer 12

Lamb 14

BREAD

freshly baked to order in our Tandoor oven

Naan 3

fresh Tandoor baked white bread (D, G)

Roti 3

whole wheat flat bread (G, VF)

Garlic Naan 3.5

Naan topped with roasted garlic (D, G)

Kashmir Naan 3.5

Naan filled with almonds, cashews, pistachios, cherries and coconut powder (D, N, G)

SIDE DISHES

Dal Tarka 4

yellow lentils cooked with cumin, ginger, garlic, onions, tomatoes and cilantro (VF)

Saag 4

spinach cooked with ground spices (D)

Chana Masala 4

chickpeas slowly simmered with onions, tomatoes and spices (VF)

Rice 2

long grain Basmati rice (VF)

SAUCES

Tamarind Chutney .50

sweet and tangy sauce made from tamarind (VF)

Mint Chutney .50

spicy sauce made of mint, cilantro and jalapeños (VF)

Vindaloo 1

fiery red hot sauce made of ground red chillies (VF)

Raita 2

yogurt sauce made with cucumber, tomato and mint (D)

Achar 2

spicy, tangy mixture of pickled mango, lemon and chillies (VF)

BEVERAGES

Turmeric & Carrot Ginger Beer 4.5

ginger beer infused with turmeric and carrot

Mango Lahssi 3.5

Indian yogurt shake made with pureed mangoes (D)

Masala Tea 3

Indian style tea made with cardamom and cinnamon

DESSERT

Gulab Jamon 7

warm milk dumplings served with cardamom and coconut ice cream (D)

LIVE *Life* with a LITTLE *Spice*

SPICE LEVELS

- 🔥 Lightly spiced
- 🔥🔥 Moderately spiced
- 🔥🔥🔥 Spicy (upon request)
- 🔥🔥🔥🔥 Hold on for dear life

MENU KEY

D = Contains Dairy VF = Vegan Friendly
N = Contains Nuts G = Contains Gluten

BEFORE PLACING YOUR ORDER, PLEASE
INFORM US IF A PERSON IN YOUR PARTY HAS
ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

HAPPY HOUR 5-7PM Daily

\$5 Draught Beers
\$5 House Wines
\$5 Premium Well Liquors

**Thursdays:
All Night Happy Hour**

1128 H ST NE
Washington, DC 20002

Our products may contain wheat, egg, dairy, soy or fish allergens.
Please be advised consuming raw, cooked to order or undercooked
meat, poultry, seafood, shellfish or eggs may increase your risk of
food borne illnesses, especially if you have certain medical conditions.
Naturally, thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illnesses.

MENU



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