



THE MAURYAS

Appetizers

Fried Calamari 18.00

Peri Peri Dust, Fresh Basil, Marinara

Moules Frites 19

Mussels, Basil Tomatoes, Garlic, White Wine Sauce or Red Sauce

Crab Cakes 22 NV

Appled and Red Fingerling Potatoes, Salad, Spinach and Pesto Sauce

Salmon Tartare 18 NV

Avacado Puree, Capers, Shallots, Lime Creme Fraiche, Parmesan Touille

EggPlant Rolatini 16

Stuffed with Ricota Cheese and topped with Mozarella. Served with Marianara Sauce

Bang Bang Cauliflower 18

Crispy Cauliflower Florets tossed in Sweet and Sour Spicy Sauce

Chicken Wings 15

Fried Chicken wings with an option of sauces -Buffalo or BBQ or Plain

Entree

Prime Filet Mignon 59.00

House Potatoes, Broccoli Rabe, Béarnaise Sauce

NewYork Strip Steak 49.00

Steak with Julienne mix Vegetables and Mashed Potatoes, Mushroom Marsala Sauce

Day Boat Scallops 44.00

Lemon Garlic, English Pea Puree, Orange Beurre Blanc

Rosemary Chicken 30.00

Sauteed Chicken Breast with Mushrooms in marsala sauce

Branzino 34.00

Pan Seared, Sauted Spinach and Mashed Potatoes and Lemon Sauce

Salmon 36.00

Maitake, parsnip Puree, Tomato Confit, Beurre Noisette

Chicken Fransece 29.00

Chicken Broth and egg batter sauted in a white wine sauce

Pasta

Penne Arrabbiata **Chicken 28.00 Shrimp 30.00** vegetarian 25.00
San Marzano tomatoes, extra virgin olive oil and garlic, tossed together and hot chilli

Rigatoni Alla Vodka **Chicken 28.00 Shrimp 30.00** Vegeterian 25.00
Rigatoni, cream, tomatoes, shallots, basil and vodka sauce

Truffled Ravioli **29.00**
Ricotta, Truffles, Asparagus, Mushroom,, Sherry Sauce

Gnocchi Pesto **29.00**
Miniature pasta dumplings, potatoes, pesto cream sauce with Mushrooms and Cherry Tomatoes

Seafood Linguine **34.00**
Mussels, Scallops, Baby Shrimps and Chopped Clams with red sauce

Fettuccine Mixed vegetable Pasta **26.00**
Sauted Mixed Vegetables and Garlic with White Wine Sauce

Shell Pasta **28.00**
sauted Chicken Cubes, Fresh Asparagus and Balsamic Cream Sauce

Sides

Truffle Fries 14.00

Twice Fried French Fries, Truffle Oil, Parmesan Cheese, Fresh herbs

Asparagus Tips 9.00

Béarnaise Sauce, Shard Marcona Almonds

Fingerling Potatoes 9.00

Fresh Fine Herbs, Shallots, Garlic, Butter

Hot Baby Carrots 9.00

Butter Sauted, Hot Honey

Sauteed Broccoli Rabe 10.00

Sauteed Broccoli Rabe, Garlic, White Wine Sauce

Salads

Caesar Salad 14.00

Romaine Lettuce, parmesan & croutons.

Caprese Salad 16.00

Fresh Mozzarella roasted with peppers, basil, balsamic glaze and Olive Oil

Spinach Salad 16.00

Fresh Fruits Walnuts, Mozzarella Cheese in raspberry dressing.

Oragic Salad 16.00

Gorgonzola Cheese, Grape Tomatoes and balsamic dressing

Greek Salad 18.00

Sliced Cucumbers, Tomatoes, Green Bell pappers, Red Onions, Black Olives and Feta Cheese

Desserts

Lemon Grass Crème Brûlée 12.00

Creamy French vanilla Lemongrass custard topped with Burnt sugar.

Mango Ginger Sorbet 12.00

Silky Smooth Fresh mango and Ginger, Yuzu, Lime, Truffled Balsamic Glaze.

cheesecake 15.00

Tiramisu 15.00

Soup French Onion Soup

Please advise your server of any food allergies.
According to the FDA, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be assessed to all parties.



Indian Appetizers

Crispy Sisho Leaves	16.00		
Fried Sisho Leaves , Yogurt Sauce , Sweet & Spicy Chutnet			
Dahi Ke Kebab	19.00		
Griddle Cooked Yogurt Patty , raw Mango			
Beetroot Galotti	19.00		
Lucknow Style Beetroot Tikki			
Cilantro Paneer Tikka	19.00		
Cottage Cheese Grilled in Clay Oven, Cilantro Pesto			
Delhi Ka Chaat	16.00		
Lentils Stuffed Crispy Potato Patti with Spicy Chickpeas			
Mirch ke Pakode	19.00		
Crispy Panko Stuffed Chilli with Sweet Potatoes Fillings			
Mushroom Tunde Kebab	15.00		
Mushroom tunde kebab is the traditional Kebab, a delicacy from Lucknow's Awadhi cuisine. mushroom minced flavored with Indian spices and cooked to perfection			
Avacado Chat	16.00		
Vibrant fusion of creamy avocado, tangy chutneys, and crunchy sev, tossed with Indian spice.			
Habanero Chicken Tikka (NV)	22.00		
Marinated Breast / Thigh , Yogurt, habanero Pesto			
		Ghee Roast Lamb (NV)	22.00
		Cubes of Lamb cooked in clarified butter with masala and coarsley grinded corriander seeds.	
		Chicken sukka (NV)	21.00
		Semi dry, flavorful South Indian dish made with chicken pieces roasted in a blend of aromatic spices.	
		Truffle Malai Chicken (NV)	22.00
		Young Garlic Tiger Shrimp (NV)	26.00
		Garlic Chilli and Yogurt Sauce.	
		Kafir Salmon (NV)	26.00
		Salmon cooked in Clay Oven with Kaffir Lime and lemon Grass Flavor	
		Lamb Chops (NV)	49.00
		Ginger, Mint, Rosemary, Pickled Apricots, Fingerlings	

Elevated Indian Entrees

Dal Fry	20.00	Chicken Vindaloo	25.00
Mixed lentils cooked in slow heat with fresh spices and tempered with garlic and hing tadka		Simmered drumstick cooked in authentic Goan Vindaloo Sauce with Garlic Flavoured Sauteed Tri-Color Potatoes	
Dal Makhani	22.00	Kalunji Chicken	28.00
Overnight cooked black Lentils, Tomatoes, Butter Cream		Stuffed Chicken Roulade, Onion Sauce	
Green Sprouts Risotto	24.00	Butter Chicken	28.00
		Cubed Chicken Breast /Thigh , Creamy and Rich Makhni sauce	
Palak Paneer	24.00	Thai Style Shrimp Curry	28.00
Indian Style Palak gravy and Paneer with touch of Indian Spices		Shrimp Cooked in Thai Style Coconut Curry with Kaffir Lime and Lemon Grass	
Marinated Stuffed Egg Plant	25.00	Mauryas Special Pomfret Curry	30.00
baby eggplants stuffed with mix nuts, coconut, peanuts presented in coconut cream sauce		Tandoor Red Snapper	38.00
Paneer Tikka Masala	26.00	Fennel & Nigella Lobster	45.00
Cubed Indian Cheese with Creamy Makhni Sauce		Fennel, Mustard and Curry Leaves marinated lobster cooked in Goan sauce	
Muttar Paneer Masala	28.00	Lamb Shank Nihari	35.00
Cottage Cheese Stuffed with farm fresh peas seasoned with dry herbs in yellow gravy		Seared Lamb Shank, Slow Cooked Stew	
Asian Vegetable Curry	26.00	Lamb Roghan Josh	35.00
Asian Vegetables cooked in a spicy coconut sauce infused with lemongrass and kaffir lime leaves for enhanced flavor		Kashmiri Style slow cooked Lamb Roghan Josh served with Lamb Chops and boneless Lamb	
Stuffed Okra	28.00	Palak Burrata	35.00
Pan seared peanut coconut filled okra in yogurt sauce		Indian Style Palak Gravy with Burrata Cheese with a touch of Indian Spices	
Gucchi Mushroom Pasanda	35.00		
Creamy North Indian dish featuring mushrooms cooked in a flavorful, mildly spiced gravy made from cream, nuts, and aromatic spices			

Elevated Indian Bread and Rice

Rosemary Garlic Naan 7.00	Roti 7.00	Garlic Naan 7.00
Chili Garlic Naan 7.00	Plain Naan 6.00	Basmati Rice 6.00
Mint Paratha 9.00	Butter Naan 7.00	Pistachio Rice 7.00

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