About Monsoon

Monsoon is a modern Indian restaurant which takes its inspiration from an age old approach to dining. This approach allows you to choose a variety of appetizers and entrées to share with your dining companions. Each dish on our extensive menu is prepared to order using only the freshest and highest quality of ingredients. We bring you a blend of traditional methods and modern techniques to serve you the finest authentic Indian cuisine. Our chefs are committed to make the food enjoyable with the right blend of spices & herbs to each & every delicacies. The world has over thousands of spices that are ground, powdered, dried or used as is, in creating some of the most special and beloved delicacies of all time. Each region in every country adds a sprinkling of their secret spice mix to their cooking pots to wow the diners. All dishes are made per your order choice of spice level, to let you really enjoy your food. Mild, medium, medium hot, hot or Indian hot.

Is all Indian food hot & spicy?

Many people believe that Indian food is very spicy, but the reality is that Indian food is cooked with different types of spices which gives flavor & aroma to the food but does not make it hot & spicy, rather make it more delicious.

Indian cuisine is significant for usage of spices, such as cumin, mustard seeds, turmeric, saffron, fenugreek, coriander, red chili powder, asafetida, anise seed, bay leafs, green cardamom, whole black cardamom, cloves, cinnamon etc.

◊ Express Lunch ◊

Served As a Two Course Meal, Choose One of Each from First Course & Main Course Along With Naan & Aged Basmati Rice.

First Course

Soup of the Day: Freshly Made Soup of the Day
Salad Of The Day: Chef's Daily Selection of Salad

Main Course

(Choose Your Choice of Curry & A Protein or Vegetables)

Tikka Masala: Tomatoes/ Onions/ Cream/ Fenugreek/ Spices
Curry: Tomatoes/ Onions/ Special Blend Of Spices
Palak: Spinach/ Cream/ Herbs & Spices
Korma: Rich Sauce of Cashews & Almonds/ Onions/ Cream/ Raisins/ Cranberries
Indaloo: Goan Curry/ Potatoes/ Tangy Spicy Sauce

Organic Mixed Vegetables $12.5 **Paneer** $13.5 **Chicken** $14.5
Lamb $14.99 **salmon** $15.5 **Shrimp** $15.99

◊ Special Lunch Entrées ◊

Served As a Two Course Meal, Choose One of Each from First Course & Special Lunch Entrée Along With Naan & Aged Basmati Rice.

Dal Makhani $12.99
Black Lentils/ Tomatoes/ Cream/ Ginger/ Garlic

Baingan Bhartha (V) $12.99
Roasted Eggplants/ Green Peas/ Onions/ Tomatoes/ Ginger/ Spices

Chana Masala (V) $12.99
Chick Peas/ Potatoes/ Onions/ Tomatoes/ Spices

Black Pepper Tikka $14.5
Chicken Breast/ Crushed Black Pepper/ Spices/ Cheese Cream/ Almonds Cashew Paste

Chicken Seekh Kebab $13.99
Minced Chicken/ Blend of Spices/ Skewered Rolls/ Broiled In Tandoor

Lamb Seekh Kebab $14.5
Minced Lamb/ Blend of Spices/ Skewered Rolls/ Broiled In Tandoor

Lunch Hours

Monday-Friday: 11am - 2.30 PM
Saturday-Sunday: 12 pm - 3 PM
An 18% Gratuity Will Be Applied To the Group of 6 or More.

Appetizers

Lasooni Gobi (V) $10.99
Crispy Cauliflower Florets/ Chili Flakes/ Garlic- Tomato Chutney

Soups & Salads

Monsoon Seafood Soup $13.99
Salmon/ Shrimp/ Scallops/ Blue Crab Meat/ Special Blend Of Spices

Mulligatawny Soup (V)(GF) $6.5

Assorted Veg. Bites (V) $9.99
Assortment Of Veg. Samosa/ Aloo Tikki/
Veg. Pakora

Aloo Tikki (V) $5.99
Two Spiced Potato Patty/ Special Dipping Sauce

Crispy Samosa (V) $5.99
A Duet Of Potatoes/ Green Peas/ Spices

Tikki Chole $7.99
Spiced Potato Patty/ Chickpeas/ Onions/ Tomatoes/ Date-Tamarind & Mint Chutney/
Tangy Spices/ Sweet Yoghurt

Crispy Samosa Chat $7.99
Crispy Samosa/ Chickpeas/ Onions/ Tomatoes/ Date-Tamarind & Mint Chutney/
Tangy Spices/ Sweet Yoghurt

Paneer Chili (V)(GF) $12.99
Homemade Cheese/ Onions/ Bell Peppers/ Mushrooms/ Broccoli/
Tomatoes/ Spices

Chili Chicken (GF) $13.99
Boneless Chicken/ Bell Peppers/ Onions/ Mushrooms/ Broccoli/ Tomatoes/ Spices

Tandoori Wings (V)(GF) $11.99
Tandoori Chicken Wings/ Freshly Ground Spices

Kebab Specials (V)(GF) $12.99
Chicken & Lamb Seekh Kebabs/ Bell Peppers/
Onions/ Spices

Meat Samosa (V) $7.99
Two Triangle Pies/ Stuffed Minced Lamb/ Spices

Koliwada Scallops (V)(GF) $13.99
A Recipe From A Fishing Village Near Mumbai/ Jumbo Scallops/ Garlic
Ginger/ Onions/ Mint Chutney

Pakora (V)(GF)

Vegetable $5.5 Paneer $6.5 Chicken $6.5

Fish $7.5 Shrimp $9.99

Traditional South Asian Fritters/ lightly seasoned Lentil batter/Spices

Traditional Indian Soup Made From Lentils/ Vegetable/ Spices

Chicken Soup $6.99
chicken Soup/ Spices/ Herbs

Tomato Soup $5.99
Garlic/ Tomato Soup/ Cream/ Spices

Cauliflower & Ginger Soup (V) $5.99
Cauliflower/ Ginger/ Spices

House Salad (V)(GF) $5.5
Assorted Greens/ Tomatoes/ Onions/ Carrots/ Bell Peppers/ Choice Of
Dressing

Cucumber Salad (V)(GF) $5.5
Cucumbers/ Tomatoes/ Onions/ Tangy/ Spices

Chutney's & Raita's

Assorted Chutney's (GF) $7.99
Assortment Of Chutney's & Raita

Cucumber Raita (GF) $3.5
Yoghurt/ Cucumbers/ Tomatoes/
Roasted Cumin/ Herbs

Mint Raita (GF) $3.5
Yoghurt/ Fresh Spearmint/Onion/ Spices

Roasted Papad (V)(GF) $2.5
Thin & Crispy Lentil Wafers

Mango Chutney (V)(GF) $2.99
Mango Chunks/ Sweet/ Mild Spices

Achar (V)(GF) $2.99
Mixed Vegetables Pickles/ Hot & Spices

Tamarind Chutney (V)(GF) $2.99
Tamarind/ Jaggery/ Dates/ Spices

Mint Chutney (V)(GF) $2.99
Fresh Spearmint/ Cilantro/ Onions/ Green Bell Peppers/ Spices

Onion Chutney (V)(GF) $3.5
Diced Onions/ Amchur/ Vinegar/ Spices

An 18% Gratuity Will Be Applied To The Group Of 6 Or More.

Tandoori Breads

An Indian Meal Isn't Complete Without Bread!
All Our Breads Are Freshly Baked Per Order In Our Clay Oven.

Naan $3.5
Traditional Soft White Bread

From The Tandoor Oven

It's A Clay Oven. All Meats, Poultry & Seafood Stay Immersed In Special Marinades Overnight. Then Are Skewered And Broiled In The Tandoor. The

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Garlic Naan $3.99
Fresh Garlic/ Cilantro/ Herbs

Chili Garlic Naan $4.5
Fresh Garlic/ Green Chilies/ Cilantro/ Herbs

Roti (V) $3.5
Whole Wheat Bread

Aloo Paratha $4.99
Whole Wheat Flour Stuffed With Potatoes & Spices

Bread Basket $10.99
An Assortment Of Naan/ Garlic Naan/ Aloo Naan

Mint Naan $4.5
Fresh Spearmint/ Herbs/ Spices

Palak Kulcha $4.99
Stuffed With Lightly Spiced Spinach & Herbs

Peshawari Naan $5.5
Stuffed Bread With Sweet Coconut/ Cherries/ Raisins/ Cashews/ Almonds

Onion & Paneer Kulcha $4.99
Stuffed Bread With Cheese/ Onions/ Spices/ Herbs

Chicken Keema Naan $5.5
Stuffed With Minced Chicken & Herbs

Poultry

Chicken Tikka Masala (GF) $17.5
Chunks Of Chicken Tikka/ Tomatoes/ Onions/ Cream/ Fenugreek

Kashmiri Chicken (GF) $17.99
Kashmiri Specialty Chunks Of Malai Kebab Chicken/ Onions/ Cream/ Dry Fruits/ Poppy & Sesame Seeds

Chicken Awadhi Korma (GF) $17.5
Rich Sauce Of Cashew & Almonds/ Onions/ Cream/ Raisins/ Cranberries

Butter Chicken (GF) $17.5
Boneless Chicken/ Butter/ Onions/ Tomatoes/ Cream

Chicken Curry (GF) $16.99
Boneless Chicken/ Onions/ Tomatoes/ Spices

Chicken Palak (GF) $17.5
Boneless Chicken/ Spinach/ Herbs/ Spices

Chicken Mango (GF) $16.99
Boneless Chicken/ Organic Mango Chunks/ Ginger/ Green Onions/ Spices

Chicken Vindaloo (GF) $16.99
Goan Curry/ Chunks Of Chicken/ Potatoes/ Tangy Spice Sauce

Methi Garlic Chicken (GF) $17.5
Boneless Chicken/ Fenugreek/ Garlic/ Onions/ Tomatoes/ Spices

Tandoor Is Also Employed To Turn Out A Most Exciting Variety Of Fresh Homemade Breads. Tandoori Specialties Are Served As Sizzler On The Bed Of Fresh Vegetable & Spices.

***Masaledar Lamb Chops** (GF)
$27.99
Lamb Racks/ Special Blend Of Herbs & Spices

***Boti Kebab** (GF) $19.99
Boneless Chunks Of Lamb/ Spices/ Sour Cream/ Herb

Seekh Kebab (GF)
Chicken $17.5 Lamb $19.5
Minced Chicken Or Lamb/ Spices/ Herbs/ Garam Masala/ Skewered Rolls

Chef's Garlic Chicken Tikka (GF) $17.99
Chunks Of Chicken Breast/ Yoghurt/ Ginger/ Garlic/ Spices/ Garam Masala

Tandoori Chicken(GF) $17.5
Spring Skinless Chicken/ Ginger/ Garlic/ Yogurt/ Spices

Malai Chicken Tikka (GF) $17.99
Chunks Of Tender Chicken Breast/ Cream Cheese/ Almonds Cashew Paste

Black Pepper Tikka (GF) $18.5 Chicken Breast/ Crushed Black Pepper/ Spices/ Cream Cheese/ Almonds Cashew Paste

Shrimp & Kalmi Chicken (GF) $ 20.99
Jumbo Shrimp/ Chunks Of Tender Chicken Breast/ Cream Cheese/ Herbs/ Freshly Ground Spices

Mixed Grill (GF) $24.99
Assortments Of Chicken Kebabs/ Boti Kebab/ Tandoori Shrimp/ Fish Tikka

Tandoori Shrimp (GF) $21.5
Jumbo Shrimp/ Herbs/ Freshly Ground Spices

Fish Tikka (GF) $20.99
Chunks Of North Atlantic Salmon/ Ginger/ Garlic/ Cream/ Herbs/ Spices

Tandoori Garlic Paneer Tikka (GF) $16.99
Homemade Cheese/ Yoghurt/ Garlic/ Ginger/ Blend Of Spices

Menu Soon

Entrées Served With Steamed Aged White Basmati Rice

Meat

Vegetarian

Lamb Tikka Masala (GF) $19.99
Chunks Of Lamb/ Fenugreek/ Tomatoes/ Onions/ Cream

Lamb Rogan Josh (GF) $19.99
Chunks Of Lamb/ Sour Cream/ Tomatoes/ Onions

Lamb Korma (GF) $19.99
Rich Sauce Of Cashews & Almonds/ Onions/
Cream/ Raisins/ Cranberries

Curry (GF)

Lamb $19.99 Goat(Bone-In) $19.5
Chunks of Lamb or Goat/ Onions/ Tomatoes/ Spices

Palak (GF)

Lamb $19.99 Goat(Bone-In) $19.5
Spinach/ Cream/ Herbs & Spices

Mango (GF)

Lamb $19.99 Goat(Bone-In) $19.5
Organic Mango Chunks/ Ginger/ Green Onions/ Spices

Vindaloo (GF)

Lamb $19.99 Goat(Bone-In) $19.5
Goan Curry/ Potatoes/ Tangy Spice Sauce

Patiala Shahi Goat (GF) (Bone-In) $19.5
Slow Cooked Goat/ onion Sauce/ Cream/
Dry Fruit/ Special Blend Of Spices & Herb

Seafood

Choose Your Choice Of Curry & Seafood

Tikka Masala (GF)
Tomatoes/ Onions/ Cream/ Fenugreek/ Spices

Curry (GF)
Onions/ Tomatoes/ Blend Of Spices

Coconut Curry
Coconut Cream/ Herbs/ Spices

Korma (GF)
Rich Sauce Of Cashews & Almonds/ Onions/
Cream/ Raisins/ Cranberries

Saag (GF)
Spinach/ Cream/ Herbs & Spices

Mango Tango (GF)
Organic Mango Chunks/ Ginger/ Green Onions/ Spices

Vindaloo (GF)
Goan Curry/ Potatoes/ Tangy Spice Sauce

Jumbo Shrimp $21.5

Jumbo Scallops $21.99

North Atlantic Salmon $20.99

Blue Crab Meat $21.99

Dal Makhani (GF) $14.99
Black Lentils/ Tomatoes/ Cream/ Ginger/ Garlic/ Spices

Garlic Paneer Tikka Masala (GF) $16.99
Garlic/ Homemade Cheese/ Tomatoes/ Onions/
Cream/ Fenugreek

Navratan Korma (GF) $15.5
Organic Mixed Vegetables/ Onions/ Cream/
Almonds & Cashew Paste

Mix Vegetable Masala (GF) $14.99
Organic Mixed Vegetables/ Onions/ Tomatoes/
Bell Peppers/ Cream

Malai Kofta $15.99
Cheese, Potatoes & Vegetable Dumplings/ Onions/ Cream/ Almonds & Cashew Paste/
Nuts & Raisins

Paneer Makhani (GF) $15.99
Homemade Cheese/ Onions/ Bell Peppers/ Tomatoes/ Cream/ Herbs

Shahi Paneer (GF) $16.5
Cubes & Grated Cheese/ Onions/ Bell Peppers/
Cream/ Dry Fruits

Laziz Kofta $15.99
Cheese, Potatoes & Vegetable Dumplings/ Tomatoes/ Onions/ Cream/ Almonds &
Cashew Paste/ Nuts & Raisins

Matar Paneer (GF) $15.99
Homemade Cheese/ Green Peas/ Tomatoes/ Onions/ Cream/ Spices

Palak Paneer (GF) $15.99
Spinach/ Cheese/ Onions/ Tomatoes/ Cream/ Spices

Matar Mushroom (GF) $15.5
Green Peas/ Mushrooms/ Tomatoes/ Onions/
Cream/ Spices

Dal Tarka (V)(GF) $14.99
Yellow Lentils/ Cumin/ Tomatoes/ Garlic/ Spices

Chana Masala (V)(GF) $14.99
Chick Peas/ Potatoes/ Onions/ Tomatoes/ Spices

Vegetable Vindaloo (V)(GF) $14.99
Organic Mixed Vegetable/ Potatoes/ Tangy Spicy Sauce

Mix Veg Mango (V)(GF) $14.99
Organic Mango Chunks & Mixed Vegetable/ Ginger/ Green Onions/ Spices

Baingan Bhartha (V)(GF) $14.99
Roasted Eggplants/ Ginger/ Onions/ Tomatoes/
Green Peas/ Spices

Baingan Aloowala (V)(GF) $15.5
Eggplants/ Potatoes/ Tomatoes/ Onions/ Ginger/ Garlic/ Spices

Aloo Gobhi (V)(GF) $15.5
Potatoes/ Cauliflower/ Onions/ Tomatoes/ Green Peas/ Herbs/ Spices

Bhindi Do Piaza (V)(GF) $15.5
Okra/ Ginger/ Onions/ Tomatoes/ Ginger/ Garlic/ Spices

Mushroom & Broccoli Krahi (V)(GF)
$15.5
Mushrooms/ Broccoli/ Ginger/ Tomatoes/
Onions/ Bell Peppers/ Spices

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Entrées Served With Steamed Aged White Basmati Rice

Rice Specialties

Served With Raita

Monsoon Seafood Biryani (GF) $22.99
Aged Steamed White Basmati Rice/ Shrimp/ Scallops/ Salmon/ Blue Crab Meat/ Nuts/ Spices

Shrimp Biryani (GF) $21.5
Aged Steamed White Basmati Rice/ Jumbo Shrimp/ Nuts & Raisins/ Herbs/ Spices

Chicken Biryani (GF) $16.99
Aged Steamed White Basmati Rice/ Boneless Chicken/ Nuts & Raisins/ Spices

Biryani (GF)
Lamb $19.99 Goat(Bone-In) $19.5
Aged Steamed White Basmati Rice/ Nuts & Raisins/ Spices/ Herbs

Navratan Biryani (GF) $15.99
Aged Steamed White Basmati Rice/ Organic Mixed Vegetables/ Nuts & Raisins/ Spices

Desserts

kheer (GF) $4.5
traditional Indian Rice Pudding/ Cardamoms/ Nuts

Rasmalai (GF) $4.99
Flattened Balls Of Cheese/ Milk/ Cardamoms

Gulab Jamun $4.5
Fried Milk Pastry Balls In Honey Syrup/ Served Hot

Gajar Halwa (GF) $4.5
Shredded Carrots / Milk/ Cardamoms/ Nuts/ Served Hot

Pistachio Kulfi (GF) $5.5
Homemade Ice Cream With Pistachios

Mango Kulfi (GF) $4.99
Homemade Ice Cream With Mango Pulp & Organic Mango Chunks

Children's Menu

Chicken Nuggets $7.5
Tender Chicken Nuggets

Tandoori Kids $9.99
Mild Chicken Tikka & Malai Kebab

Fries $4

Beverages

Dhaba Chai $3.99
Traditional Indian Tea/ Milk/ Spices/

Indian Hot Tea $3.5 (Refills)
Black Tea/ Spices

Coffee $3.5 (Refills)
Colombian Coffee

Mango Lassi $4.5
A Delicious Soothing Mango Yogurt Shaken Drink

Sweet Lassi $4.5
A Delicious Soothing Yogurt Shaken Drink With Sugar & Rose Syrup

Salted Lassi $4.5
A Delicious Soothing Yogurt Shaken Drink With Salt/ Roasted Cumin/ Spices/ Herbs

Frozen Drinks $5.5
(Non Alcoholic)

Pina Colada Mango Colada
Strawberry Daiquiri

Juices $4.5
Apple Pineapple mango
Orange Cranberry

Soft Drinks $2.75 (Refills)
Pepsi diet Pepsi Mtn. Dew
Ginger Ale Lemonade Dr.Pepper
Mist TWST Lemon Lime
Unsweet Iced Tea Sweetened Iced Tea

Perrier Water $3.5

Bottled Water $2

Upsoon

Give The Best Gift Ever..... Give The Gift Card Of Monsoon

We Do Cater

We Make Your Special Events Even More Special!!!

Stay Connected – Join Our Email List To Receive Exclusive Savings!!!

Some Items May Contain Tree Nuts And Peanuts. Please Ask Your Server.

*The Lamb On Our Menu under tandoor oven May Be Cooked To Customer Specification. Consuming Raw Or Undercook Meat May Pose An Increased Risk Of Food Borne Illness.

An 18% Gratuity Will Be Applied To The Group Of 6 Or More.

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