



The Silk To Go Menu

Appetizers

Calamari with Chili Lime

Dip.....\$15.99

Lightly battered calamari tossed with pickled chilies, lemon zest, and crispy garlic, accompanied by a chili-lime dipping sauce.

Cauliflower

Fritters.....\$12.99

Tempura-fried cauliflower florets tossed in a sweet-and-spicy tamarind glaze, garnished with roasted peanuts and cilantro. Also available tossed in house-made buffalo sauce, finished with a ranch drizzle and scallions.

Chicken Wings.....\$15.99

Fresh chicken wings. Sauces: Zaatar, Firecracker, Sesame Chili, and Buffalo.

- **Zaatar:** Dusted with zaatar spice and roasted to a crisp finish, served with a tangy yogurt dip.
- **Sesame Chili:** Fried and glazed in a sesame-chili sauce with a touch of honey, topped with scallions and toasted sesame seeds.
- **Firecracker:** Seasoned with Chef's signature spice blend, served crispy with sweet chili.

Grilled Salmon

Skewers.....\$19.99

Marinated salmon with an herb-citrus rub, grilled and served with garlic tahini sauce.

Samosa Roulade.....\$7.99

Minced potatoes & peas wrapped in pastry dough & fried.

Deconstructed Samosa

Chaat.....\$13.99

Crisp samosa pastry shards, spiced potato and pea mash, tamarind glaze, mint sauce, and pomegranate pearls, finished with a dusting of chickpea flour.

Crispy Tofu

Skewers.....\$14.99

Tofu cubes marinated in a miso-ginger glaze, grilled on skewers, and garnished with toasted sesame seeds and scallions.

Paneer - Indian Cottage Cheese -

Fritters.....\$14.99

Crispy bites of paneer battered in chickpea flour with green chilies and cumin seeds, served with mint yogurt dip.

Chilli Garlic

Mushroom.....\$12.99

Button mushrooms tossed in a spicy chili garlic sauce with bell peppers and water chestnuts.

Thai Spiced Tofu

Bao.....\$12.99

Tofu marinated in Thai basil, garlic, and bird's eye chili, served on steamed bao buns with pickled daikon and carrot slaw.

Dumplings.....\$12.99

Small, tender parcels of dough filled with a variety of ingredients, such as chicken or vegetables, shaped into crescent form and steamed, boiled, or fried.

Moroccan Falafel

Platter.....\$12.99

Falafel bites served with spicy carrot salad, baba ghanoush, muhammara sauce, house-made hummus, and warm pita.

Tandoori Chicken

Bao.....\$14.99

Pulled tandoori chicken with a yogurt-cilantro chutney and grilled peppers, served on steamed bao buns.

Kebab.....\$15.99

Succulent skewers marinated in aromatic spices and herbs, grilled to smoky perfection over an open flame.

Chicken 65.....\$15.99

Salads

Tandoori Caesar.....\$12.99

Romaine lettuce tossed in a spiced yogurt dressing with your choice of grilled tandoori chicken, shrimp, or vegetables, topped with Parmesan shavings and naan croutons.

Mediterranean Caesar

Salad.....\$14.99

Romaine lettuce with grilled halloumi, sun-dried tomatoes, olives, and herb croutons.

Persian Pomegranate

Salad.....\$15.99

Fresh greens, pomegranate seeds, feta cheese, shaved fennel, walnuts, and a pomegranate molasses vinaigrette.

Soups

Charred Tomato Basil

Bisque.....\$12.99

Smoky tomato bisque with basil and a touch of coconut cream, served with a mini grilled cheese toast on the side.

Hot & Sour Soup.....\$12.99

Chicken or tofu in a clarified hot and sour consommé, finished with mixed vegetables and pickled chili oil.

Flatbreads

Basil-Pesto

Margherita.....\$15.99

Basil pesto base with fresh mozzarella, roasted cherry tomatoes, and a drizzle of balsamic glaze.

Goat Cheese and Fig

Flatbread.....\$18.99

Creamy goat cheese, caramelized onions, fresh figs, and balsamic glaze on a crispy flatbread with prosciutto topping as an optional add-on.

Spicy Lamb

Flatbread.....\$17.99

Ground spiced lamb with chili flakes, roasted red pepper, pomegranate molasses, and parsley.

Harissa Chicken

Flatbread.....\$15.99

Spiced harissa chicken with feta cheese, caramelized onions, and sumac dust.

Mediterranean

Veggie.....\$15.99

Roasted red peppers, garlic, broccoli, kale, and pomegranate seeds with a roasted shallot sauce.

Peri-Peri Chicken

Flatbread.....\$15.99

Marinated chicken with a spicy peri-peri sauce, mozzarella, bell peppers, and red onion.

Smoked Paneer & Tomato

Flatbread.....\$15.99

Chargrilled paneer, roasted cherry tomatoes, and garlic confit with a coriander-yogurt drizzle.

Buffalo Chicken-Blue Cheese

Flatbread.....\$15.99

Buffalo-spiced chicken on a crispy flatbread, topped with blue cheese crema, pickled onions, and micro celery.

Chicken Tikka

Flatbread.....\$15.99

Pulled chicken tikka with a buttery tomato sauce, mozzarella, and cilantro, finished with a swirl of spiced cream.

Entrees

Herb-Crusted

Salmon.....\$24.99
Salmon filet with a crust of dill, parsley, and breadcrumbs, served with a warm fennel-citrus salad.

Herb-Crusted Lamb

Chops.....\$22.99
New Zealand lamb chops marinated in rosemary and garlic, served with parsnip purée, heirloom carrots, and pomegranate jus.

Spaghetti Al

Tartufo.....\$17.99
Freshly made pasta with black truffle shavings, shaved Parmesan, and a creamy white truffle sauce.

Coconut Curry Seafood

Linguine.....\$22.99 Linguine
pasta tossed in a light coconut curry sauce with shrimp, calamari, and mussels, garnished with fresh cilantro, red chili, and a squeeze of lime.

Turmeric Tandoori

Salmon.....\$22.99
Salmon marinated in turmeric and grilled, served with garlic mashed potatoes and roasted baby carrots.

Spicy Sesame Tofu and Veggie

Stir-Fry.....\$17.99
Crisp tofu cubes and mixed vegetables in a spicy sesame sauce, served with jasmine rice and garnished with toasted black and white sesame seeds, and lotus root.

Royale Saag Tikka.....\$14.99
Your choice of protein (chicken or fresh paneer) simmered in a creamy baby spinach sauce, served with house-made basmati rice.

Tikka Masala.....\$14.99
Tender paneer or chicken in a spiced tomato-cream sauce, served with steamed rice.

Rich White Butter

Chicken.....\$16.99
Tender chicken in a luscious, rich, buttery, and creamy cashew sauce with fenugreek leaves, served with basmati rice.

Fried Rice.....\$14.99
Aromatic rice stir-fried over high flame with fresh vegetables, scallions, and a hint of soy. Available in Street Style or Schezwan, with your choice of Veg, Egg, or Chicken.

Noodles.....\$14.99
Wok-tossed noodles cooked to perfection with crisp vegetables, aromatic garlic, and bold spices. Available in Street Style or Schezwan, with your choice of Veg, Egg, or Chicken.

Boneless Chicken

Biryani.....\$16.99
Aromatic boneless chicken biryani.

Gochujang Braised Short

Ribs.....\$24.99
Korean-style short ribs braised with gochujang, served with kimchi fried rice and pickled vegetables.

Short Rib Ragù

Pappardelle.....\$17.99
Slow-braised short rib ragù, simmered in red wine and tomato sauce, served over wide pappardelle noodles with grated Pecorino Romano and crispy fried shallots.

Spicy Goan

Linguine.....\$22.99
Linguine pasta served with jumbo shrimp, chili garlic sauce, and Goan spices, finished with fresh curry leaves, cherry tomatoes, and a splash of coconut cream.

Veg Keema Biryani.....\$15.99
A flavorful medley of finely minced vegetables and plant-based protein simmered in aromatic spices and layered with fragrant basmati rice.

Goat Keema

Biryani.....\$21.99
Goat keema biryani is a delectable and aromatic Indian biryani featuring succulent minced goat layered with fragrant Basmati rice.

Paneer Biryani.....\$15.99
Paneer biryani is a flavorful Indian dish where aromatic basmati rice is layered with spiced and marinated paneer (Indian cottage cheese) and then dum cooked (slow cooked over low heat) with herbs and spices.

Boneless Goat

Biryani.....\$19.99
Boneless goat biryani is a fragrant and flavorful rice dish where tender pieces of boneless goat meat are marinated, cooked, and layered with aromatic basmati rice, often with a blend of spices, herbs, and saffron.

Desserts

Salted Caramel Chocolate

Tart.....\$9.99

Dark chocolate ganache with a layer of salted caramel, served with a scoop of vanilla ice cream.

Saffron Panna

Cotta.....\$9.99

A creamy panna cotta infused with saffron threads and garnished with pistachio brittle.

Masala Chai Creme

Brulee.....\$9.99

Classic creme brulee infused with masala chai spices, topped with a caramelized sugar crust and pistachio dust.

Cardamom Dark Chocolate

Tart.....\$9.99

A rich chocolate tart flavored with cardamom and served with a dollop of whipped rose cream.

Breads and Rice

Plain Naan.....\$3.99

A soft, leavened Indian flatbread, traditionally baked in a tandoor oven.

Butter Naan.....\$4.49

A soft, pillowy Indian flatbread cooked in a clay oven and drizzled with ghee.

Garlic Naan.....\$4.99

Garlic naan is a flavorful variation of naan, a soft, leavened flatbread that originated in India and is popular throughout South Asia, the Middle East, and beyond.

Extra Rice.....\$1.99

Steam cooked Basmati rice is a long-grain aromatic rice, primarily grown in the Himalayan foothills of India and Pakistan.

Kids Menu

Cheese Pizza.....\$10.99

A warm, soft flatbread topped with melted cheese.

Curly Fries.....\$5.99

Twisty, crispy golden curly fries perfectly seasoned and super crunchy.

Soft Drinks

Coke.....\$2.99

Sprite.....\$2.99

Club Soda.....\$2.99

Mango Lassi.....\$5.99

Creamy yogurt based smoothie made with mango, milk, sugar, and a bit of cardamom.