

# A Creative Blend of Traditional & Contemporary

We wish to thank our customers, employees, vendors and our community for their work and support as we celebrate 20+ years at Hope Street. It has been an interesting and rewarding journey.

After 20 years we present you India with a fresh new look, a creative menu offering a blend of contemporary and traditional favorites, a new kitchen & team elevating our food and service, and elegant lighting transforming the entire restaurant. Enjoy our Garden Bar and Patio in the summer and cozy fireplace seating in the winter.

What is 21st century Indian cuisine?

India represents one of the oldest continuous civilization in human history, dating back 3300 BCE. It is ever-evolving and continues to do so today. It is the largest democracy with over a billion people, numerous religions, languages and subcultures. Indian cuisine is anything but homogenous! Regions and religions make up a large portion of the cultural fabric of the food. The 21st century globalization has made all sorts of ingredients and techniques available to the Chefs in India. Today India produces more culinary graduates than any other country. They are full of creative energy and looking to the rest of the world to spice-up new ingredients to 'Indianize' them ☺ that's where we come...

America is a melting pot like India was over a 1000 years ago. Being in the US offers a chef a lot of exciting possibilities to play with the ingredients that are not commonly found in India. We are availing these opportunities to create an exciting menu that has a blend of traditional favorites like Chicken Tikka Masala and creative dishes like Bengal Fish Curry (made with Salmon that is not usually found in India). The goal is to present a creative, fresh, nutritious, tasty, flavorful and a balanced meal. Like the 21st century India, we are progressive with our cuisine and not bound by the 'same-old' mentality.

~ajay & amar

"Be the change..." MKG

# Signature Cocktails

## Tall, Tasty & Refreshing 9.99

### **Monsoon Mango Lassi**

Absolut Mango, mango purée and home-made yogurt

### **Jumbo Red or White Sangria**

Our signature blend of mango, pineapple juice, triple sec and Burgundy or Chablis, loaded with fresh fruit.

### **East India Iced Tea**

Hard iced tea with white rum, vodka, gin, tequila and triple sec, with our special organic mint & honey iced tea.

### **Bollywood Mojito**

Cucumber Vodka muddled with fresh mint and cane sugar topped with lemon seltzer.

### **Gingered Bloody Mary**

House-infused ginger vodka, cumin, tabasco, tomato and fresh lime juice.

### **Frozen Mango Colada**

White rum blended to perfection with cream of coconut, mango, pineapple juice and crushed ice. Our bestseller!

With rum Glass 9.99 Carafe 18.99

Virgin Glass 5.99 Carafe 12.99

### **Frozen Chocolate Mudslide**

Decadent cocktail with Absolut Vanilla, Kahlua, Bailey's Irish Cream, Ghirardelli chocolate and cream, topped with whipped cream & chocolate wafer.

## Martini 9.99

### **Shakti (Energy)**

Absolut Vanilla masterfully blended with Marie Brizard Crème de Menthe & Crème de Cacao and light cream.

### **Aag (Fire)**

Our house-infused jalapeño pepper tequila, blended with Cointreau and fresh lime.

### **Kaali (The Goddess)**

A shot of espresso with Tito's Vodka, Bailey's Irish Cream and Kahlua.

### **Mango Martini**

Absolut Mango Vodka, mango purée, triple sec and splash of pineapple.

### **Kamasutra**

A luscious blend of cognac, seductive orange and passion fruit liqueur, shaken with pineapple rum, triple sec and fresh lime.

### **Nirvana**

Our house made fresh ginger-infused vodka with a splash of Grand Marnier and lemon juice, served in a cane sugar-rimmed glass garnished with pickled ginger.

# Jumbö Margaritas

Served in a hand crafted glass with sugar/salt rim.



## **Mirchi Margarita - The “Vindaloo” of Margaritas**

House-infused jalapeño pepper tequila, fresh squeezed lime, and Triple Sec, garnished with pickled long hot pepper. *For the daring who crave the burn.* 9.99

### **Choice of Tequila:**

**House** 9.99   **Jose Cuervo** 12.99   **Patron Silver** 15.99

#### **Traditional**

Your choice of tequila with Triple Sec, fresh lime and lemon juice.

#### **Ocean Blue**

Your choice of tequila with Blue Curacao, fresh lime and lemon juice.

#### **Mango**

Your choice of tequila with Triple Sec, mango and pineapple juice.

#### **Pineapple Coconut**

Your choice of tequila with cream of coconut, triple sec and pineapple juice.

#### **Watermelon**

Your choice of tequila with Watermelon Schnapps, fresh lime and lemon juice.

## Signature 3oz. Shots 6.99

#### **Hot Vindaloo**

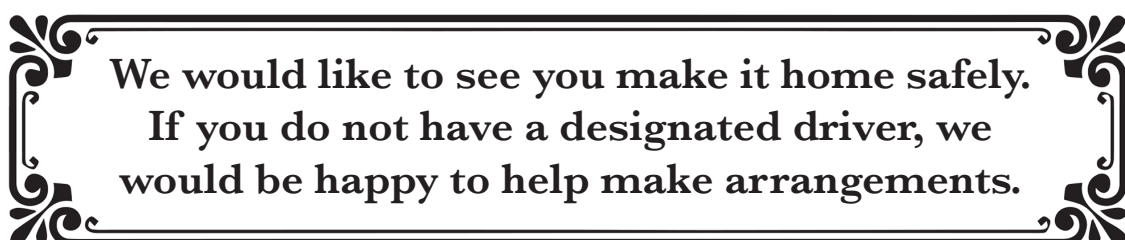
jalapeño tequila, Triple Sec and fresh-squeezed lime juice served with salted rim

#### **Very Mango**

Absolut mango vodka, Triple Sec and mango purée

#### **Chocolate Mint**

Marie Brizard Crème de Menthe, Ghiradelli chocolate and fresh cream



# Champagne Cocktails 7.99

## Indian Summer

Saffron-infused Prosecco

## Pineapple Mimosa

Pineapple rum, pineapple juice,  
Prosecco

## Mango Mimosa

Mango vodka, mango purée, Prosecco

## Chocolate Champagne

Crème De Cacao, Prosecco,  
chocolate rim

## CHAMPAGNE & SPARKLING WINES

glass/bottle

Lunetta Prosecco

8/30

Ruffino Sweet Sparkling Muscato

7/28

Segura Viudas Heredad Brut Reserva

49

# Beers

DRAFTS - Sm 6 / Lg 8

Foolproof Backyahd IPA

Whaler's Rise APA

Narragansett Lager

Samuel Adams Boston Lager

Blue Moon Wheat

## BY THE BOTTLE

Taj Mahal (650ml)	8	King Fisher	6	Harpoon IPA	5.5
Corona Extra	5	Amstel Light	5.5	Sam Adams Light	5.5
Heineken	5.5	Heineken Light	5.5	St. Pauli Girl (Non Alc.)	5

# Wines

WHITES	glass/bottle	REDS	glass/bottle
Ferrari-Carano Pinot Grigio	10/36	J. Lohr Cabernet Sauvignon	10/36
Danzante Pinot Grigio	8/30	Walnut Crest Cabernet Sauvignon	6.5/24
Walnut Crest Pinot Grigio	6.5/24	Woodbridge Pinot Noir	6.5/24
Kendall-Jackson 'VR' Chardonnay	10/36	Mark West Pinot Noir	8/30
Robert Mondavi Chardonnay	8/30	Kendall-Jackson 'VR' Merlot	10/36
Clos du Bois Sauvignon Blanc	10/36	Blackstone Merlot	8/30
Nobilo Sauvignon Blanc	8/30	Tivento Reserve Malbec	8/30
		Ravenswood Shiraz	7.5/28

## BLUSH

Woodbridge White Zinfandel	6.5/24	La Maroutte Grenache Rosé	8/30
----------------------------	--------	---------------------------	------

# Şöüps

**Lentil & Spinach Soup** five different lentils cooked with spinach, fresh ginger, and garam masala. Served in a traditional copper bowl. 5.99 (GF) (V) 🌶️

**Tamatar Ka Shorba** ripened plum tomatoes, fresh ginger, star anise, and coconut milk. 5.99 (GF) (V)

# Appëtizërs

**Spicy Steamed Mussels** two dozen mussels steamed in a spicy broth with garlic, lemon juice and house special spices. 10.99 (GF) 🌶️

**Shrimp Cocktail Kabobs** jumbo shrimp lightly marinated and chargrilled. Served with lemon cilantro chutney. 10.99 (GF)

**Chicken Kabobs** marinated chicken tenders char-grilled, served with lemon and cilantro chutney. 6.99 (GF)

**Bhel Poori** crispy, crunchy, sweet, salty, tart and spicy snack with rice puffs and flakes, dried green peas, lentils, thin crunchy noodles, peanuts, chickpeas, onions, fresh cilantro, and chutney. 6.99 (V)

**Papri Chaat** Indian style “nachos” topped with chickpeas, onions, fresh cilantro, chilled yogurt and tamarind chutney. Our most popular appetizer! 6.99

**Vegetable Samosa** turnovers stuffed with red bliss potatoes, peas, herbs and spices. Baked to order, served with tamarind chutney. 5.99 (V)

**Vegetarian Appetizer Platter** a combination of baked Vegetable Samosas, Papri Chaat and Kale Cucumber Salad. 10.99

**Papadum** a basket of baked crisp lentil wafers, seasoned with cumin seeds. 2.99 (GF) (V)

**Aloo Tikki** pan-seared potato patty topped with our delicious chutneys, chickpeas, chopped onions, cilantro and yogurt. 6.99 (GF)

- **18% gratuity applied to parties of 5 or more**
- **\$2 per guest cake service charge applied**
- **No more than 4 credit cards accepted per table**
- **Limit one promotion per table / customer**
- **Promotions may change at management’s discretion**

# Breads

In Indian cuisine, bread is an integral element of dining.  
Curries are consumed over rice with bread on the side.

**Uttapam** a savory vegan and gluten free pancake/bread made with rice and lentil batter with onions, cilantro and green peas. 4.99 (GF) (V)

**Fresh Baked Naan** a multi-layered round, soft, white, flat bread. 3.50

**Naan With Topping** 3.99

- Fresh Minced Garlic
- Fresh Ginger & Honey
- Hot & Spicy Vindaloo (🌶️🌶️)
- Spicy Chili Cilantro (🌶️)
- Tulsi (Basil Pesto)
- Onion & Cilantro

**Naan Bread Basket** all six assorted naans with toppings. **Half** 8.99 **Full** 15.99

**Coconut Naan** topped with dates, coconut flakes, almonds and honey, flavored with cardamom. 4.99

**Roti** a high-fiber unleavened flat bread made with stone-ground whole wheat flour. 2.99 (V)

# Salads

**Kale & Cucumber** with fresh kale, fresh cucumbers, chickpeas, chopped red onions, grape tomatoes and dried cranberries, tossed with choice of following dressings. (GF) 8.99

- Cucumber-Wasabi (GF)
- Vegan Mango Mint (GF) (V)

**Cabbage & Quinoa** julienne of red and green cabbage, carrots, kale and green beans in a ginger and sesame dressing, sprinkled with red quinoa. (GF) (V) 8.99

The following Char-Grilled Specialties available as add-ons with your salad:

- Grilled Paneer 5.99
- Grilled Tofu 5.99
- Chicken Kabob (2 tenders) 5.99
- Grilled Lamb Chops (2 chops) 9.99
- Grilled Jumbo Shrimps (3) 9.99
- Grilled Atlantic Salmon (8 oz. filet) 10.99

## Our Standard Policy

On tasting any food or beverage item, if you're not satisfied (for any reason) with it or do not find it palatable to you, then we urge you to bring it to our notice. We will gladly exchange it for anything else you desire from the menu of equal or lower price. You may choose to order/exchange with a higher priced item and pay the difference.

*Your satisfaction is our goal.*

# Tandoori-style Specialties

## House Special Tandoori Chicken

• Free Range • All Natural • 100% GMO/Antibiotics Free

Half chicken marinated over 48 hours and broiled to perfection served with Zesty Potatoes and Kale Salad. 18.99

(No artificial red color added)

All of the following entrées are served with Kale Salad, Lemon-Cilantro Chutney and Zesty Potatoes or Basmati rice.

Substitute Wild Rice & Quinoa Khicheri for an additional \$1.99

**Lamb Chop Kabobs** the most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg, lemon and char grilled. 25.99 (GF) *Our best seller!*

**Mix Veggie Grill** paneer, cauliflower, mushroom, broccoli, green peppers, onions, and tomatoes. 16.99 (GF)

**Paneer Sheesh Kabobs** Indian farmers' cheese, marinated and grilled, served on skewers with veggies. 14.99 (GF)

**Tofu Sheesh Kabobs** pressed tofu, marinated and grilled, served on skewers with veggies. 14.99 (GF) (V)

**Chicken Sheesh Kabobs** marinated boneless chicken tenderloins, lightly spiced and grilled, served on skewers with veggies. 15.99 (GF)

**Swordfish Sheesh Kabobs** succulent steaks of swordfish marinated in ginger, lemon juice, cumin, coriander and garlic, served on skewers with veggies. 21.99 (GF)

**Shrimp Sheesh Kabobs** masala-marinated and grilled jumbo black tiger shrimp, served on skewers with veggies. 18.99 (GF)

**Sirloin Sheesh Kabobs** tender chunks of marinated sirloin steak tips grilled on skewers with veggies. 20.99 (GF)

**Mixed Kabob Platter** Chicken, Lamb, Shrimp, Swordfish and Sirloin. *A little bit of everything!* 25.99 (GF)

Vegan (V)

Gluten Free (GF)

Spicy (🔥)

Medium Spicy (🔥🔥)

Extra Spicy (🔥🔥🔥)

# Rice Specialties

**Biryani** a fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices. Served with fresh mint & cucumber raita on the side. (GF)

• **Veggie & Paneer** 14.99

• **Veggie & Tofu** 14.99

• **Chicken** 15.99

• **Lamb** 16.99

• **Shrimp** 16.99

• **Goat** 16.99

slow-cooked on the bone, adding flavor, taste and richness to the dish.

• **India's Biryani** 19.99

paneer, mushrooms, chicken, lamb and shrimp.

**Kale Khicheri - India's Super Food** kale, fresh tomatoes, broccoli and mushrooms in 100% olive oil, added to our Basic Khicheri made with wild rice, quinoa and lentils, flavored with turmeric and fresh ginger. 14.99 (V) (GF)

## 30% off Every Tuesday

Presenting a great opportunity to try new things...

Receive 30% off of all entrées when you dine in!

**Available Tuesdays from 4pm - Close**

Limit one promotion per table/ customer. Promotions may change at management's discretion.

## Sides

**Basmati Rice** 3.50

**Sweet & Sour Mango Chutney** 2.99

**Fresh Mint & Cucumber Raita** 5.99

**Basic Khicheri** a healthier version of traditional Indian comfort food with wild rice, quinoa, and yellow lentils, flavored with fresh ginger, mustard seeds, and turmeric. 4.99 (V) (GF)

*Please advise your server of any allergies to certain food items or any other preferences when you place your order.  
We will gladly adjust most recipes to accommodate the concerns of our diet conscious and spice sensitive patrons.*



# Robust Curries

Curry is an all-encompassing term for a stew-like preparation made with a sauce containing chunks of meat or vegetables and spices. Curries can differ vastly in taste, look, flavor, and can range from mild to fiery hot.

All curries are served on a bed of Indian Basmati rice.

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice \$1.99

## Korma

a cashew and coconut-based curry flavored with cardamom and a hint of sweetness (GF) (V)

**Paneer** 13.99 **Tofu** 13.99 **Chicken** 14.99 **Shrimp** 16.99

## Saag

spinach based mild curry sauce with dash of cream (*optional*), flavored with minced onions, ginger and garlic. (GF)

**Paneer** 13.99 **Tofu** 13.99 **Channa** (chickpeas) 12.99  
**Chicken** 14.99 **Lamb** 15.99 **Shrimp** 16.99 **Sirloin** 17.99

## Mango

sweet, sour, and spicy mango based curry sauce with pineapples and cashews. (GF) (V) 🌶️

**Veggie** 13.99 **Paneer** 13.99 **Tofu** 13.99 **Chicken** 14.99  
**Lamb** 15.99 **Shrimp** 16.99 **Sirloin** 17.99

## Masala

tomato curry sauce with a dash of cream (*optional*) flavored with ground cardamom and fenugreek. (GF) 🌶️

**Veggie** 13.99 **Paneer** 13.99 **Tofu** 13.99 **Chicken Tikka** 14.99  
**Lamb** 15.99 **Shrimp** 16.99 **Sirloin** 17.99 **Salmon** 19.99

## Jalfrezi

fresh chunky vegetables: green peppers, red onions, cherry tomatoes, green peas and mushrooms sautéed in a spicy sauce flavored with cumin. (GF) (V) 🌶️🌶️

**Veggie** 13.99 **Paneer** 13.99 **Tofu** 13.99 **Chicken** 14.99  
**Lamb** 15.99 **Shrimp** 16.99 **Sirloin** 17.99 **Swordfish** 19.99

## Vindaloo

our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander, cardamom and cinnamon, with jalapeño peppers. (GF) (V) 🌶️🌶️🌶️

**Veggie** 13.99 **Paneer** 13.99 **Tofu** 13.99 **Channa** (chickpeas) 12.99  
**Chicken** 14.99 **Lamb** 15.99 **Shrimp** 16.99 **Sirloin** 17.99  
**Swordfish** 19.99

# Chef's Special Curries

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice \$1.99

**Karahi Gosht** traditional goat curry slow-cooked on the bone, adding flavor, taste and richness to the sauce. Served on Basmati rice. 16.99 (GF) 🌶️

**Bengal Fish Curry** fresh salmon simmered in a fragrant sauce consisting of fresh curry leaves, cilantro, tomatoes, ginger, garlic and “panch puran” a blend of cumin, mustard, fenugreek, fennel and nigella seeds. Served over long-grained Basmati rice. 19.99 (GF) 🌶️

**Peppered Tamarind Duck** grilled tenderloins of duck simmered in a tangy, sweet and spicy based curry with figs and hazelnuts. Served with Kale Salad and Basmati rice. 19.99 (GF) 🌶️🌶️

**Seafood Mango** tiger shrimp, swordfish and mussels prepared in a sweet, sour and spicy mango curry with cashews and pineapple. 19.99 (GF) 🌶️

## Shudh Shakahari (Pure Vegetarian)

We offer the following dishes à la carte so you may order them as a SIDE dish, or as a MEAL served on Basmati rice.

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice \$1.99

	SIDE	MEAL
<b>Fresh Vegetable Curry</b> with carrots, green beans, cabbage, green peas and potatoes. Seasoned with roasted cumin seeds and Kashmiri chili. (GF) (V) 🌶️	10.99	13.99
<b>Cholé</b> (Channa Masala) chickpeas slow cooked with onion, ginger, fresh tomatoes, cilantro and spices. (GF) (V) 🌶️	9.99	12.99
<b>Aloo Gobhi</b> curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and cilantro. (GF) (V) 🌶️	10.99	13.99
<b>Bhindi Masala</b> stir-fried okra and fresh tomatoes with hints of Asofatida (Hing) and a blend of seven different spices. (GF) (V) 🌶️	9.99	12.99
<b>Punjabi-style Rajma</b> kidney beans slow cooked with onion, ginger, fresh tomatoes, cilantro and spices. (GF) (V) 🌶️	9.99	12.99
<b>Mutter Paneer</b> chunks of Indian farmers cheese and green peas cooked with fresh tomatoes, ginger and cilantro. (GF) 🌶️	10.99	13.99
<b>Tamarind Tofu &amp; Mushroom</b> chunks of tofu, fresh mushrooms and Turkish figs, cooked in a sweet and spicy tamarind curry. (GF) (V) 🌶️	10.99	13.99
<b>Daal Makhani</b> black lentils slow cooked with ginger, spices and butter. (GF)	8.99	11.99
<b>ChatPatta Aloo</b> warm red bliss potatoes with tangy/zesty spices and fresh lime, topped with sesame seeds (GF) (V)	6.99	

# Desserts

**Warm Carrot & Coconut Halva** this vegan treat is made by stewing grated carrots and coconut in their natural sugars, cooked with almonds, cashews and golden raisins, flavored with cardamom, topped with cashew, almond and coconut butter. 5.99 (GF) (V)

**Rasmalai** soft sweet dumplings made from cottage cheese, soaked in sweetened, creamy milk, flavored with cardamom. Served chilled with crushed pistachios. 5.99 (GF)

**Gulab Jamun** *an Indian Pastry reinvented...* a rich doughnut-like pastry soaked in honey syrup and cardamom, served warm. 5.99

**Shahi Kheer** cardamom flavored rice pudding with almonds and golden raisins. 5.99 (GF)

**Dark Chocolate Cake with Molten Chocolate Center** topped with Malai Pista Kulfi ice cream and crushed pistachios. 8.99

**Mango Banana Split For Two** house special mango ice cream served with fresh bananas topped with mango and chocolate sauces, pineapple chunks, cashews, almonds and golden raisins. 8.99 (GF)

**Malai Pista Kulfi** home-made creamy pistachio ice cream with whole pistachios and almonds, flavored with cardmom 6.99 (GF)

**Home-Made Banana and Walnut Ice Cream** with chocolate chunks and craisins 6.99 (GF)

**Home-Made Mango Ice Cream** 5.99 (GF)

## India's Café

### Authentic Indian Ginger Chai

Each cup of Chai is made to order by first pounding fresh ginger in mortar and pestle, then steeping with potent Assam tea leaves, milk and organic cane sugar. 4.99

**Soothing Teas** 2.99

• Darjeeling (decaf) • Jasmine Green • Herbal Mint • Assam (black tea)

### GOURMET COFFEE BAR *Finest coffee beans ground to order.*

**Americano Coffee** 2.99

**Double Espresso** 2.99

**Chocolate Espresso** with whipped cream and chocolate wafer 4.99

**Decadent Hot Chocolate**

with Ghirardelli dark chocolate, topped with whipped cream 4.99

**Add a 1 oz. shot \$5 additional**

- Grand Marnier
- Sambuca
- Bailey's
- Amaretto
- Drambuie
- Courvoisier

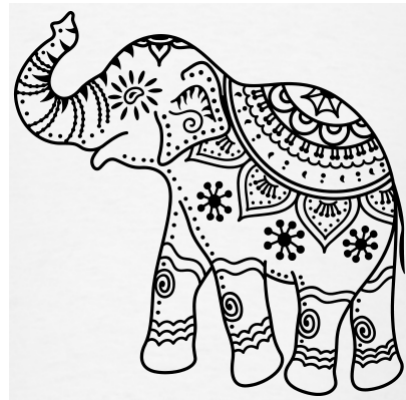
# Recommendations for Kids

**Vegetable Samosas** turnovers stuffed with red bliss potatoes, peas, herbs and spices. Served with tamarind chutney. 5.99

**Naan** Plain, Pesto, or Ginger & Honey 3.99

**Veggie Naan Pizza** fresh naan bread topped with peppers, broccoli, tomatoes and mushrooms in a pizza sauce with mozzarella cheese. 9.99

**Cheese Naan Pizza** fresh naan bread with tomato-based pizza sauce and parmesan cheese. 9.99



**Chicken Kabobs** chicken tenders lightly marinated and grilled, served with pineapples, green peas and basmati rice. 7.99

**Shrimp Kabob** jumbo shrimp lightly seasoned and grilled, served with pineapples, green peas and basmati rice. 9.99

**Homemade ice creams** 5.99

Banana Walnut with chocolate & raisins,  
Malai Pista Kulfi, or Mango

**Shahi Kheer** cardamom flavored rice pudding with almonds and golden raisins. 5.99

## DRINKS

<i>Mango Lassi</i>	3.99
<i>Chocolate Milk</i>	3.99
<i>Pineapple Juice</i>	2.99
<i>Cranberry Juice</i>	2.99
<i>Shirley Temple</i>	2.99
<i>Mint &amp; Honey</i>	2.99
<i>Iced Tea</i>	

## Doggie Menu

Seasonal - Available with outdoor seating only

*Sidewalk seating available for you to dine with your four-legged friends. There's a place to tie the leash and the following items are available with a bowl of water to keep them busy while you dine.*

**Chicken & Rice** basmati rice mixed with chopped, grilled chicken tenders 5.99

**Hamburger & Rice** basmati rice with seasoned hamburger meat 5.99

**Soya & Rice** soy protein and Basmati rice 5.99

**Frozen Yogurt Pops** homemade yogurt and mango frozen yummy treat \$2.99

