

The Silk

INDIAN CUISINE

Soup

DAL SHORBA \$7.99

A light, protein-rich yellow lentil soup tempered with toasted cumin, garlic, and a hint of fresh lemon for a bright, comforting finish.

HOT AND SOUR TOFU/CHICKEN +\$2 (GF, N) \$7.99

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

Salad

MEDITERRANEAN CAESAR SALAD \$14.99

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

PERSIAN POMEGRANATE SALAD (GF, N) \$15.99

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

Veg Appetizers

THAI SPICED TOFU BAO (DF) \$16.99

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

DECONSTRUCTED SAMOSA CHAAT \$15.99

Crisp samosa pastry shards, spiced potato and pea mash, tamarind glaze, mint sauce, and pomegranate pearls

VEG DUMPLING (DF) \$12.99

Handcrafted dumplings filled with spiced vegetables and pan-fried

SAMOSA \$8.99

A crispy, golden-brown triangular pastry filled with a savory blend of spiced potatoes, green peas, and aromatic herbs.

Veg Appetizers

SESAME CHILLI PANEER (N) \$16.99

Crispy golden paneer served with sesame chilli sauce

FIRECRACKER PANEER \$16.99

Crispy golden paneer bites served with firecracker.

CHILLI GARLIC PANEER \$16.99

Crispy golden paneer served with chilli garlic sauce

PANEER 555 (N) \$16.99

Crispy golden paneer served with Indo-Chinese Sauce

CHILLI PANEER \$16.99

Crispy golden paneer served with Indo-Chinese sauce

SESAME CHILLI CAULIFLOWER (N) \$16.99

Crispy golden cauliflower bites served with sesame chilli sauce

FIRECRACKER CAULIFLOWER \$16.99

Crispy golden cauliflower bites served with firecracker sauce

CHILLI GARLIC CAULIFLOWER \$16.99

Crispy golden cauliflower bites served with chilli garlic sauce

CAULIFLOWER MANCHURIAN \$16.99

Crispy golden cauliflower tossed with Indo-Chinese sauce.

CHILLI CAULIFLOWER \$16.99

Crispy golden cauliflower tossed with Indo-Chinese sauce.

CHILLI GARLIC MUSHROOM (DF) \$16.99

Crispy mushroom tossed in a chilli garlic sauce with peppers and water chestnuts

MUSHROOM MANCHURIAN (DF) \$16.99

Crispy mushroom tossed in a Manchurian sauce.

CHILLI BABY CORN (DF) \$16.99

Crispy golden baby corn tossed with Indo Chinese sauce

BABY CORN MANCHURIAN (DF) \$16.99

Crispy baby corn tossed in a Manchurian sauce

Allergen warning : GF- GLUTEN FREE | DF - DAIRY FREE | N- contains nuts. Our dishes may contain or come into contact with common allergens, including gluten, dairy, nuts, soy, and shellfish. Please inform the server of any allergies before ordering.

Non-Veg Appetizers

TANDOORI CHICKEN BAO	\$17.99
<i>Pulled tandoori chicken with a yogurt-cilantro chutney and grilled peppers, served on steamed bao buns</i>	
CHICKEN DUMPLING (DF)	\$15.99
<i>Handcrafted dumplings filled with spiced Chicken and pan-fried</i>	
CHICKEN 65 (DF)	\$15.99
<i>Crispy-spiced battered fried chicken bites tossed with curry leaves and green chillies</i>	
BONELESS CHICKEN BITES (DF)	\$17.99
<i>Crispy fried boneless chicken tossed in your choice sauce (sesame chilli / firecracker / chilli garlic)</i>	
CHICKEN WINGS	\$17.99
<i>Crispy fried chicken wings served with your choice of sauce (sesame chilli / firecracker / chilli garlic)</i>	
SPICY CHICKEN PEPPER FRY (DF) / (GF)	\$17.99
<i>Tender chicken pieces stir-fried with black pepper, aromatic curry leaves, green chillies, and ginger-garlic paste.</i>	
CHICKEN 555 (N)	\$17.99
<i>Crispy chicken served with Indo spiced yogurt sauce</i>	
CHILLI CHICKEN (DF)	\$17.99
<i>Crispy chicken served with Indo Chinese sauce</i>	
CHICKEN MANCHURIAN (DF)	\$17.99
<i>Crispy chicken tossed with Indo Chinese sauce</i>	
GUNPOWDER CHICKEN (DF)	\$17.99
<i>Fiery, deep-fried chicken tossed & roasted in South Indian spice blend.</i>	
CURRY LEAF CHICKEN (DF)	\$17.99
<i>Fragrant, dry chicken fry seasoned with fresh & roasted curry leaf powder.</i>	
BONELESS GOAT PEPPER FRY (DF) / (GF)	\$18.99
<i>Boneless goat meat (mutton) sautéed with coarsely crushed black pepper, curry leaves, and aromatic spices.</i>	
ANDHRA MASALA FISH FRY (DF)	\$18.99
<i>Fish marinated in spices, soy sauce, and ginger-garlic paste, and deep fried.</i>	
APOLLO FISH	\$18.99
<i>Spiced, deep-fried fish tossed in a tangy yogurt and curry leaf sauce.</i>	
CHILLI FISH (DF)	\$18.99
<i>Crispy fish served with Indo-Chinese sauce</i>	

Flatbreads

SPICY LAMB FLATBREAD	\$18.00
<i>Ground spiced lamb with chilli flakes, roasted red pepper, pomegranate molasses, and parsley.</i>	
GOAT CHEESE AND FIG FLATBREAD	\$18.00
<i>Creamy goat cheese, fresh figs, prosciutto, and balsamic glaze on a crispy base.</i>	
PERI-PERI CHICKEN FLATBREAD	\$18.00
<i>Marinated chicken with a spicy peri-peri sauce, mozzarella, bell peppers, and red onion.</i>	
CHICKEN TIKKA FLATBREAD	\$18.00
<i>Pulled chicken tikka with a buttery tomato sauce, mozzarella, and cilantro, a swirl of spiced cream.</i>	
BASIL PESTO MARGHERITA FLATBREAD	\$17.00
<i>Basil pesto base topped with fresh mozzarella, roasted cherry tomatoes, and a drizzle of balsamic glaze.</i>	
MEDITERRANEAN VEGGIE FLATBREAD	\$16.00
<i>Roasted red peppers, garlic, broccoli, kale, and pomegranate seeds over a roasted shallot sauce.</i>	
SMOKED PANEER & TOMATO FLATBREAD	\$17.00
<i>Chargrilled paneer, roasted cherry tomatoes, and garlic confit with a coriander-yogurt drizzle.</i>	

Breads

PLAIN NAAN	\$4.00
BUTTER NAAN	\$5.00
GARLIC NAAN	\$5.00

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Veg Entrees

SPICY SESAME TOFU AND VEGGIE STIR-FRY \$19.00

Crisp tofu cubes and mixed vegetables in a spicy sesame sauce, served with basmati rice. (DF, can be made gluten-free on request)

ROYALE SAAG PANEER (GF) \$18.99

Fresh paneer simmered in creamy baby spinach sauce, served with basmati rice.

TIKKA MASALA PANEER (GF) \$18.99

Paneer in a spiced tomato-cream sauce, served with steamed rice (GF)

RICH WHITE BUTTER PANEER (GF) / (N) \$18.99

Tender paneer in a luscious buttery creamy cashew sauce with fenugreek leaves served with basmati rice.

MALAI KOFTA (N) \$18.99

Soft Veg dumplings (koftas) are served in a rich, creamy, and mildly spiced tomato-cashew curry.

VEGETABLE KORMA (GF) / (N) \$18.99

Creamy Indian curry made from mixed vegetables, coconut milk, yogurt, and ground cashew nuts.

DAL MAKHANI (GF) \$18.99

Whole black lentils (urad dal) and kidney beans slow-cooked with aromatic spices, butter, and cream.

VEG NOODLES (DF) \$15.99

Stir-fried noodles tossed with mixed vegetables, soy, garlic, cabbage, carrots and green onions.(street style or Schezwan)

VEG FRIED RICE (DF) \$15.99

Stir-fried rice tossed with mixed vegetables, soy sauce, garlic, cabbage, carrots and green onions.(street style/schezuan)

CHANNA MASALA (GF) \$18.99

Tender chickpeas simmered in a savory tomato-onion gravy with aromatic spices.

DAL FRY (GF) \$18.99

Spiced lentils (dal) that are finished with a flavorful tempering (tadka).

VEG KEEMA BIRIYANI (GF) \$15.99

Fragrant basmati rice layered with aromatic spices, fried onions with veg keema.

PANEER BIRIYANI (GF) \$16.99

Fragrant basmati rice layered with aromatic spices, fried onions with Paneer.

Non-Veg Entrees

Chef Special Entrees

TURMERIC TANDOORI SALMON (GF) \$25.00

Salmon marinated in turmeric and grilled, with garlic mashed potatoes and roasted baby carrots.

HERB-CRUSTED LAMB CHOPS (GF) \$28.00

Rack of lamb marinated in rosemary and garlic, parsnip purée, heirloom carrots & pomegranate jus with gluten-free bread crumbs.

ROYALE SAAG CHICKEN (GF) \$19.99

Fresh chicken simmered in creamy baby spinach sauce, served with basmati rice.

TIKKA MASALA CHICKEN (GF) \$19.99

Chicken in a spiced tomato-cream sauce, served with steamed rice. (GF)

RICH WHITE BUTTER CHICKEN (GF) / (N) \$19.99

Tender chicken in a luscious buttery creamy cashew sauce with fenugreek leaves served with basmati rice.

MALABAR COCONUT CHICKEN CURRY (GF)/(N) \$19.99

Tender chicken simmered in a rich, creamy coconut milk sauce, aromatic spices, curry leaves, and toasted coconut.

CHICKEN KHORMA (GF) / (N) \$19.99

Tender chicken braised in a velvety yogurt, cashew, and coconut sauce

CHICKEN CHETTINAD (GF) \$19.99

Chicken simmered in roasted spices, coconut, and curry leaves, strong black pepper kick and Stone Flower (kalpasi)

HYDERABAD CHICKEN CURRY (GF) / (N) \$19.99

Chicken simmered in a yogurt-based gravy, fragrant with mint, coriander, and caramelized onions

CHICKEN VINDALOO (GF) \$19.99

A bold, Goan-style chicken braise featuring tender meat in a sharp, fiery sauce of red chillies, garlic, and tangy vinegar.

MALABAR FISH CURRY (GF) / (N) \$21.99

A fiery South Indian fish curry balanced with creamy coconut, aromatic curry leaves, and green chillies.

GOAN FISH CURRY (GF) / (N) \$21.99

A vibrant, spicy, and tangy coconut-based fish curry infused with the unique flavors of kokum, red chillies, and aromatic spices.

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Non-Veg Entrees

LAMB VINDALOO (GF) \$21.99

A sharp, fiery Goan lamb braise simmered in a pungent vinegar-based sauce with garlic and intense red chillies.

LAMB KHORMA (GF) / (N) \$21.99

A luxurious, mild lamb braise in a velvety yogurt and caramelized onion sauce enriched with toasted nuts and aromatic warm spices.

BIRIYANI (GF) \$15.99

Fragrant basmati rice layered with aromatic spices, fried onions with your choice of protein.

(Egg/ Chicken+\$2/ Goat+\$5 / Shrimp+\$5 / Lamb +\$5 / Goat Keema +\$5)

EGG NOODLES (DF) \$16.99

Stir-fried noodles tossed with mixed vegetables, soy, garlic, cabbage, carrots and green onions.(street style or Schezwan)

CHICKEN NOODLES (DF) \$16.99

Stir-fried noodles tossed with mixed vegetables, soy, garlic, cabbage, carrots and green onions.(street style or Schezwan)

EGG FRIED RICE (DF) / (GF) \$16.99

Stir-fried rice tossed with mixed vegetables, soy sauce, garlic, cabbage, carrots and green onions.(street style/schezuan)

CHICKEN FRIED RICE (DF) \$16.99

Stir-fried rice tossed with mixed vegetables, soy sauce, garlic, cabbage, carrots and green onions.(street style/schezuan)

Soft Drink

MANGO LASSI \$5.99 GINGER ALE \$4.99

COKE \$4.99 DIET COKE \$4.99

FANTA \$4.99 SPRITE \$4.99

ICED TEA \$5.00

Desserts

Chef Special Desserts

MASALA CHAI CRÈME BRÛLÉE (GF, N) \$10.00

Classic crème brûlée infused with masala chai spices, topped with caramelized sugar crust.

SAFFRON PANNA COTTA (GF, N) \$10.00

Infused with saffron threads and topped with pistachio dust

CARDAMOM DARK CHOCOLATE TART (N) \$10.00

A rich chocolate tart flavored with cardamom and served with whipped rose cream

SALTED CARAMEL CHOCOLATE TART (N) \$10.00

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

Kids Menu

CHEESE PIZZA \$11.00

Made on a flatbread crust with tomato sauce and mozzarella cheese.

CHICKEN TENDERS \$10.00

Crispy boneless chicken fingers, breaded and deep-fried.

CURLY FRIES \$10.00

Crispy seasoned French fries cut into a fun spiral shape.

MAC AND CHEESE \$10.00

Pasta cooked to al dente perfection with a mild cheese sauce.

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Private Party & Meeting Hall at The Silk Restaurant

THE SILK RESTAURANT OFFERS A BEAUTIFUL PRIVATE PARTY HALL WITH SEATING FOR 35-40 GUESTS, IDEAL FOR PARTIES, CELEBRATIONS, AND OFFICIAL MEETINGS. THE SPACE IS AVAILABLE WITH A FOOD AND BEVERAGE MINIMUM AND FEATURES A TV PROJECTION SYSTEM, SPEAKER SYSTEM, AND MICROPHONE, MAKING IT PERFECT FOR BOTH SOCIAL EVENTS AND BUSINESS PRESENTATIONS. ENJOY EXCEPTIONAL INDIAN FUSION CUISINE WITH ATTENTIVE SERVICE IN A COMFORTABLE, WELL-EQUIPPED SETTING.

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Cocktails

MANGO DAIQUIRI	\$15.00
<i>A sweet, refreshing drink for mango lovers made with rum, house-made mango simple, and fresh lime juice.</i>	
SPICY GUAVA-RITA	\$15.00
<i>Super spicy and fruity - thai chilli infused tequila, guava simple, fresh lime juice, tajin rim.</i>	
JAMUN JIMLET	\$15.00
<i>Jamun, a tart purple summer fruit with notes of plum meets dry gin homemade simple syrup, finished with fresh lime juice for a vibrant twist on a classic gimlet.</i>	
CHAI-TINI	\$15.00
<i>House-made chai infused vanilla vodka, house-made chai simple, light cream, cinnamon sugar rim. CONTAINS DAIRY.</i>	
OLD FASHIONED MONK	\$15.00
<i>Smooth Old Monk rum, aged twelve years, meets warm spiced cola syrup for a unique take on a classic Old Fashioned.</i>	
SAFFRON VESPER	\$15.00
<i>Shaken, not stirred - made famous by Bond, James Bond. London Dry gin, saffron-infused vodka, Lillet Blanc, saffron garnish.</i>	
FRENCH KISS	\$15.00
<i>A twist on the classic French 75 with rosewater gin, edible pink glitter and a crushed rose petal and sugar rim!</i>	
GREEN MANGO WHITE NEGRONI	\$15.00
<i>Inspired by an Indian summer, tart raw green mango meets botanical gin with Lillet Blanc and Bitter Bianco serving as a backdrop in a modern take on a White Negroni.</i>	
TROPICAL SUMMER SANGRIA	\$15.00
<i>A vibrant sangria featuring fresh mango, mango liqueur, Pinot Grigio, and a sparkling ginger finish.</i>	
ESPRESSO MARTINI	\$15.00
<i>A refined coffee cocktail featuring freshly brewed espresso, espresso liqueur, and vanilla vodka, shaken to a silky finish and topped with a creamy espresso foam.</i>	

Mocktails

POMEGRANATE NO-JITO	\$12.00
<i>All of the flavor of a mojito with none of the alcohol. Pomegranate simple muddled with mint and lime topped with soda water</i>	
MANGO MULE	\$12.00
<i>Think Moscow Mule but mango pulp, lime, botanical liqueur shaken and topped of with ginger beer.</i>	

Mocktails

HUGO SPRITZ	\$12.00
<i>Lyre's NA prosecco, Giffard's NA elderflower liqueur, housemade simple syrup topped with soda water.</i>	
SILKY COLA FLOAT	\$12.00
<i>A dairy-free mocktail where creamy coconut meets sweet cola for a unique take on a classic dirty/spiked soda.</i>	
MASALA SODA	\$8.00
<i>Thums Up (an Indian version of Pepsi) with a spicy kick.</i>	

Bottled Beers & Ciders

KINGFISHER (IND)	\$8.00
TAJ MAHAL (IND)	\$8.00
FLYING HORSE(22.5OZ) (IND)	\$18.00
HAYWARDS 5000 (IND)	\$25.00
DOWNEAST CIDER (MASS)	\$8.00
ATHLETIC (NON ALCOHOLIC) (CT)	\$8.00
HEINEKEN 0.0% (NON ALCOHOLIC) (NED)	\$7.00

Draft Beers

ALLAGASH WHITE	\$9.00
FIDDLEHEAD IPA	\$9.00
JACK'S ABBEY HOUSE LAGER	\$10.00
MAINE LUNCH IPA	\$15.00
VON TRAPP PILSNER	\$11.00

Whiskys & Scotches

ANGEL'S ENVY BOURBON	\$18.00
AMRUT FUSION	\$24.00
RAMPUR SINGLE MALT	\$20.00
BENRIACH THE SMOKY 10 YR	\$24.00
DEWAR'S SCOTCH	\$10.00
OLD FORESTER'S BOURBON	\$8.00
GLENDRONACH 12 YR SHERRY CASK AGED	\$26.00

Reds

	<i>Glass / Bottle</i>
PINOT NOIR SONOMA, CA IMAGERY 2021	\$11 / \$33
MERLOT SONOMA, CA LEESE FITCH 2023	\$8 / \$24
MALBEC MENDOZA, ARG NIETO SENETINER 2024	\$8 / \$24
CABERNET SAUVIGNON CALIFORNIA UNKNOWN AUTHOR 2021	\$8 / \$24
COTES-DU-RHONE RHONE VALLEY, FR MAISON CHAPOUTIER 2023	\$11 / \$33
CHIANTI SIENA, IT RICASOLI 2021	\$15 / \$45
RIOJA ALTO NAJERILLA, SP EL PACTO 2021	\$15 / \$45

Whites

SAUVIGNON BLANC MARLBOROUGH, NZ KIM CRAWFORD 2023	\$12 / \$36
CHENIN BLANC VENTURA, CA BARON HERZOG 2024	\$9 / \$28
PINOT GRIGIO SALORNO, IT TOLLOY 2024	\$14 / \$42
CHARDONNAY PACINES, CA AS ONE CRU 2023	\$15 / \$45
RIESLING COLUMBIA COUNTY, WA KUNG FU GIRL	\$8 / \$24
ALBARIÑO SALNES VALLEY, SP MAR DE FRADES 2024	\$14 / \$42

Rosé & Sparkling

ROSÉ UMBRIA, IT CASTELLO DI TITINGNANO 2023	\$12 / \$36
PROSECCO VENETO, IT MARTINI	\$9 / \$28
CHAMPAGNE CHAMPAGNE, FR TAITTINGER	\$99

Whiskys & Scotches

GLENGLASSAUGH SINGLE MALT	\$25.00
GLENMORANGIE 12 YR	\$21.00
LA PHROAIG 10 YR	\$23.00
MAKER'S MARK BOURBON	\$15.00
WOODFORD'S BOURBON	\$18.00

Rum

BACARDI SILVER	\$6.00
BACARDI SPICED	\$6.00
OLD MONK	\$10.00
OLD MONK SUPREME	\$11.00
OLD MONK LEGEND	\$15.00

Gin

BOMBAY LONDON DRY	\$7.00
BOMBAY SAPPHIRE	\$11.00
HENDRICK'S	\$13.00
TANQUEREY	\$9.00

Vodka

GREY GOOSE	\$9.00
KETEL ONE	\$8.00
SKYY	\$5.00
TITO'S	\$7.00

Tequila

CASAMIGOS SILVER	\$16.00
CASAMIGOS REPOSADO	\$17.00
JIMADOR SILVER	\$6.00
PATRON SILVER	\$13.00
PATRON REPOSADO	\$14.00
PATRON ANEJO	\$15.00