Kaur's

TURMERIC KITCHEN

MENU

Welcome to Our Table

At Kaur’s Turmeric Kitchen, every meal is an invitation to feel at home. We prepare food with care, welcome you like family, and bring our community together around good food and good company. ♥

Friends · Family · Community

Prices shown are cash prices. Credit Card fees may apply.
18% Gratuity will be added on tables of 6 or more

BEVERAGES

COLD BEVERAGES

Coke	**$4.49**
Diet Coke	**$4.49**
Sprite	**$4.49**
Pibb	**$4.49**
Lemonade	**$4.49**
Iced Tea (Sweet/Unsweet)	**$4.49**

(Free refills: Coke through Iced Tea)

Hibiscus Tea (Sweet / Unsweet)	**$4.49**

JUICES

Orange Juice	**$4.99**
Apple Juice	**$4.99**
Pineapple Juice	**$4.99**

LASSI

Mango Lassi	**$5.99**
Cardamom Lassi	**$5.99**
Punjabi Masala Lassi	**$5.99**

HOT BEVERAGES

Organic Tea	**$4.49**
Turmeric Tonic	**$4.99**
Black Coffee	**$3.99**
House Coffee (with milk)	**$3.99**

HOUSE CHAI

With or without milk

Ginger	**$4.99**
Cardamom	**$4.99**
Masala	**$4.99**

HAPPY HOUR · 2–4 PM · $2 OFF

FULL BAR · BEER · WINE · COCKTAILS

BEERS

INDIAN BEER

Kingfisher	**$8.99**
Taj Mahal (Small)	**$8.99**
Taj Mahal (Big)	**$10.99**
Haywards	**$10.99**

BOTTLED BEER

Coors Light	**$6.99**
Bud Light	**$6.99**
Miller Lite	**$6.99**
Angry Orchard	**$7.99**
Corona	**$7.99**
Heineken	**$7.99**
Heineken Zero	**$7.99**
Guinness	**$8.99**

DRAFT BEER

Bud Light	**$6.99**
Michelob Ultra	**$6.99**
Yuengling	**$6.99**
Stella Artois	**$7.99**
Blue Moon	**$7.99**
Dos Equis	**$7.99**
Mad Manatee IPA	**$7.99**
Jai Alai	**$7.99**
Sweetwater 420 IPA	**$7.99**
Samuel Adams	**$7.99**
Mango Cart	**$7.99**

COCKTAILS / MOCKTAILS

Lavender Lemonade Blueberry — **$11.99**
High Rise Blueberry Syrup, Lemonade, Lemon

Lemon Spritz — **$11.99**
Deep Eddy Lemon, Club Soda, Lime

Green Apple Fizz — **$10.99**
Smirnoff Green Apple, Sprite

Paloma — **$10.99**
Tequila, Grapefruit Juice, Lime

Margarita — **$12.99**
Tequila, Triple Sec, Lime

Old Fashioned — **$12.99**
Bourbon, Bitters, Simple Syrup, Orange

Mango Lassi Margarita — **$12.99**
Tequila, mango lassi, lime

Cuba Libre — **$10.99**
Rum, Coke, Lime

Gin & Tonic — **$11.99**
Gin, Tonic, Lime

Vodka Tonic — **$11.99**
Vodka, Tonic, Lime

Sunrise Cocktail — **$10.99**
Tequila, orange juice, grenadine

Long Island Iced Tea — **$13.99**
Vodka, rum, gin, tequila, triple sec, cola

Moscow Mule — **$11.99**
Vodka, ginger beer, lime

Any Mixed Cocktails — **$12.99**

ALL SHOTS $9.99

Thanks for dining with us

APPETIZERS & SOUPS

VEGETARIAN

Turmeric Hummus (V) — **$12.99**
Smooth chickpea hummus with turmeric, olives, and pistachios, served with naan.

Samosas (2 pcs) (V) (Vegan) — **$8.99**
Crisp pastry stuffed with spiced potatoes and peas.

Samosa Chaat (V) — **$12.99**
Crushed samosas with chickpeas, onions, tomatoes, yogurt, tamarind, and mint sauce.

Aloo Chaat (V) (GF) — **$10.99**
Fried potatoes tossed with spices, tamarind, mint sauce, chaat masala, and cilantro.

Bhalle Papri (V) — **$13.99**
Lentil dumplings and crispy wafers soaked in seasoned yogurt and topped with chutneys.

Veg Pakora (V) (Vegan) (GF) — **$10.99**
Mixed vegetables coated in seasoned chickpea flour and fried golden.

Paneer Pakora (V) (GF) — **$11.99**
Paneer cheese cubes in seasoned chickpea flour and fried perfection.

Baked Gobi (V) (GF) — **$9.99**
Cauliflower florets seasoned with turmeric, baked, and served with the chef's special sauce.

Peanut Salad (V) (Vegan) (GF) — **$8.99**
Crunchy roasted peanuts tossed with onions, herbs, tomato, cucumber, cilantro, and lemon juice.

Chilli Paneer (V) (GF) — **$12.99**
Paneer cubes tossed with peppers and spices in a sweet and spicy sauce.

NON-VEGETARIAN

Calamari — **$14.99**
Crispy calamari tossed with peppers, ginger, and a sweet and spicy sauce.

Imli Wali Machi (GF) — **$10.99**
Tender mahi mahi coated in a tangy tamarind sauce with aromatic Indian spices.

Fish Pakora (GF) — **$13.99**
Mahi mahi pieces dipped in seasoned chickpea flour and fried to perfection.

Shrimp Bhuna Jhinga (GF) — **$10.99**
Shrimp sautéed with peppers, ginger, and garlic in a sweet and spicy sauce.

Chicken Pakora (GF) — **$12.99**
Boneless chicken dipped in seasoned chickpea flour and fried golden.

Haryali Chicken (GF) — **$10.99**
Chicken cubes marinated with mint, cilantro, green chili, garlic, yogurt, and spices.

Chilli Chicken (GF) — **$14.99**
Chicken cubes tossed with peppers and spices in a sweet and spicy sauce.

Chicken 65 (GF) — **$14.99**
Spicy fried chicken pieces marinated in yogurt, garlic, ginger, and Indian herbs.

SOUPS

Yellow Lentil Soup — **$7.99**
(V) (Vegan) (GF)
Yellow lentils and mild spices, garlic, onions, and coconut milk.

Tomato Bisque — **$7.99**
(V) (GF)
Creamy tomato soup with herbs.

Turmeric Chicken Vegetable Soup — **$8.99**
(GF)
Comforting chicken soup with mixed vegetables.

Add Croutons +$1 or Add Pappadum +$2 (One Piece)

(V) Vegetarian (GF) Gluten Free (Vegan) Vegan

KITCHEN SPECIALTIES

SIGNATURE CURRY SAUCES

Served with flavored basmati rice

RICH & CREAMY FAVORITES

Butter (Makhani) GF

Rich tomato butter sauce finished with cream.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Korma GF

Mild, creamy onion-garlic sauce with Indian herbs and nuts.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Green Curry GF

Coconut-based green curry with herbs, garlic, yogurt, cilantro, and mint.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Mango Curry GF

Lightly sweet mango curry with warm spices, onions, mustard seeds, and cinnamon.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

SAVORY HOUSE CLASSICS

Tikka Masala GF

Creamy tomato sauce with traditional spices and peppers.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Karahi GF

Peppers tossed in a flavorful tomato-onion masala.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Saag GF

Spinach curry seasoned with cumin and coriander in a tomato-onion sauce.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Traditional Curry GF

A simmered curry with fresh Indian spices.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

BOLD & SPICY SPECIALTIES

Vindaloo GF Spice level 5 ♦ ♦ ♦ ♦ ♦

Spicy curry with vinegar and potatoes.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

Malabar GF

Coconut curry with tamarind and Indian spices.

Chicken	**$19.99**	**Lamb/Goat**	**$22.99**
Fish	**$23.99**	**Shrimp**	**$19.99**
Salmon	**$24.99**		

FRIED RICE

Basmati rice stir-fried with vegetables, soy sauce, and mild spices.

Vegetable V	**$14.99**	**Egg**	**$14.99**
Chicken	**$17.99**	**Shrimp**	**$16.99**

BIRYANI SPECIALS

Fragrant basmati rice layered with herbs and aromatic biryani spices.

Vegetable (Tofu or Paneer) V	**$19.49**	**Egg**	**$16.99**
Chicken GF	**$20.99**	**Lamb** GF	**$22.49**
Goat GF	**$22.49**	**Shrimp** GF	**$20.99**

V Vegetarian GF Gluten Free Vegan

TANDOOR & VEGETARIAN ENTRÉES

FROM THE TANDOOR

All entrées served with basmati rice, butter sauce, and seasoned vegetables.

Tandoori Chicken (GF) — **$21.99**
Marinated chicken roasted in the clay oven with bold tandoori spices.

Chicken Tikka Tandoori (GF) — **$21.49**
Boneless chicken marinated in yogurt, lemon, herbs, and spices, then grilled.

Tandoori Salmon (GF) — **$27.99**
Salmon fillet marinated with lemon and aromatic spices, grilled to perfection.

Seekh Kebab (GF) — **$22.99**
Ground meat kebabs with spices, herbs, and onions, grilled on skewers.

Paneer Tikka (V) (GF) — **$20.99**
Paneer cubes marinated with spices and herbs, then grilled with bell peppers.

Lamb Chops (GF) — **$27.99**
Marinated lamb chops, juicy and tender with rich smoky flavor.

Mix Grill — **$26.99**
Combination of chicken, lamb, shrimp, and kebab from the Clay oven

VEGETARIAN ENTRÉES

Dal Tadka (V) (GF) — **$16.99**
Yellow lentils tempered with cumin, garlic, tomato, onion, and cilantro.

Matar Mushroom (V) (GF) — **$17.99**
Mushrooms and peas in a flavorful tomato gravy.

Navratan Korma (V) (GF) — **$14.99**
Mixed vegetables in a rich korma sauce.

Dal Saag (V) (GF) — **$17.99**
Lentils simmered with spinach, garlic, tomato, and mild spices.

Saag Paneer (V) (GF) — **$19.49**
Paneer cubes in creamy, spiced, wilted spinach.

Chana Masala (V) (GF) — **$16.99**
Chickpeas cooked in spiced tomato-onion gravy.

Dal Makhani (V) (GF) — **$15.99**
Black lentils slow-cooked with butter and cream.

Paneer Bhurji (V) (GF) — **$17.99**
Spiced scrambled paneer with onion, tomatoes, and green chilies.

Aloo Gobi (V) (GF) — **$16.99**
Potatoes and cauliflower sautéed with cumin, tomatoes, herbs, and spices.

Paneer Makhani (V) (GF) — **$19.49**
Paneer in a rich tomato sauce with aromatic spices.

Malai Kofta (V) (GF) — **$16.99**
Vegetable dumplings in a smooth, creamy cashew sauce.

Aloo Matar (V) (GF) — **$14.99**
Potatoes and peas cooked in a flavorful curry gravy.

Paneer Korma (V) (GF) — **$16.99**
Paneer in a creamy cashew-based korma sauce.

Kofta Curry (V) (GF) — **$19.49**
Mixed vegetable koftas cooked in spiced tomato gravy.

Jeera Aloo (V) (GF) — **$14.99**
Potatoes sautéed with cumin and herbs.

Matar Paneer (V) (GF) — **$17.99**
Paneer and peas in a tomato-onion masala with cumin.

Baingan Bharta (V) (GF) — **$17.99**
Roasted eggplant mash with onions, tomatoes, and spices.

Mix Vegetable Vindaloo (V) (GF) — **$16.99**
Mixed vegetables and potatoes in a tangy, spicy vindaloo sauce.

SALADS

House Salad (V) (GF) — **$14.99**

Crisp greens, sunflower seeds, beetroot, carrots, feta cheese, onions, and mint chutney.

Add Salmon — **$8.99**
Add Chicken — **$6.99**
Add Shrimp — **$7.99**

(V) Vegetarian (GF) Gluten Free Vegan

LUNCH MENU

11 AM–4 PM · Closed Tuesdays

WRAPS & BURGERS

Served with French fries or coleslaw

Paneer Tikka Wrap (V) — **$16.99**
Spiced paneer, lettuce, onions, and mint chutney in a wrap.

Veggie Deluxe Wrap (V) — **$14.99**
Grilled vegetables, peppers, onions, lettuce, and Indian herbs in a wrap.

Chicken Tikka Wrap — **$16.99**
Spiced chicken, lettuce, onions, and mint chutney in a wrap.

Classic Cheese Burger — **$13.99**
Beef patty with melted cheese, lettuce, tomato, and onion.

Swiss Burger — **$15.99**
Juicy beef patty topped with Swiss cheese, lettuce, and onion.

GYROS

Served with French fries or coleslaw

Your choice of paneer, chicken, or lamb wrapped in warm naan with crisp vegetables and house sauce.

Paneer (V) **$12.99** · **Chicken** **$15.99** · **Lamb** **$16.99**

SHAREABLES

Philly Cheesesteak — **$15.99**
Thinly sliced beefsteak, melted cheese, onions, and peppers on a hoagie. Served with French fries or coleslaw.

Naan Pizza
Assorted toppings on a clay oven-baked naan.

Cheese	**$9.99**	**Veggie**	**$12.49**
Chicken	**$11.99**	**Meat Lovers**	**$15.99**

Chicken Wings

Buffalo · Barbecue · Lemon Pepper · Sweet & Tangy

6 pieces	12 pieces	18 pieces
$10.99	**$19.99**	**$28.99**

(V) Vegetarian · (GF) Gluten Free · Vegan

BREADS, SIDES, KIDS & DESSERTS

NAANS & BREADS

All breads contain gluten.

PLAIN BREADS

Naan (V) — $3.99
Soft clay-oven flatbread.

Garlic Naan (V) — $4.99
Naan topped with garlic and herbs.

Chili Garlic Naan (V) — $4.49
Naan topped with garlic and chili.

Onion Kulcha (V) — $4.99
Leavened bread stuffed with seasoned onions.

Roti (V) — $4.49
Traditional whole-wheat flatbread.

Plain Paratha (V) — $4.99
Whole-wheat flatbread.

STUFFED BREADS

Keema Naan — $7.99
Naan stuffed with seasoned ground meat.

Aloo Paratha (V) — $6.99
Flatbread stuffed with spiced potatoes.

Cheese Naan (V) — $5.99
Naan filled with melted cheese.

Gobi Parantha — $6.99
Naan stuffed with cauliflower

Paneer Parantha — $6.99
Naan stuffed with Paneer

SIDES

Raita (V) — $4.49
Yogurt with grated vegetables, cumin, and herbs.

Plain Yogurt (V) — $3.99
Creamy plain yogurt.

Papadum — $3.99
Crisp lentil wafers (2 pieces).

Pickle (V) — $2.99
Traditional Indian pickle.

Onion Salad (V) — $3.49
Onion, green chili, lemon, and herbs.

Mint sauce or tamarind chutney — $1.99

Sauce — $3.99
Makhani butter sauce.

Side Vegetables (V) — $5.99
Seasoned vegetables of the day

KIDS MENU

Kids Nuggets w/ Fries — $9.99
Crispy chicken nuggets served with hot fries.

Kids Butter Chicken — $12.49
Mild, creamy tomato butter chicken served with fluffy rice.

Kids Veg Fried Rice (V) — $12.49
Colorful rice with mild vegetables.

Kids Chicken Fried Rice — $12.49
Savory wok-tossed rice with tender chicken pieces.

Kids Naan Pizza

- **Cheese** (V) — $8.99
- **Veggies** (V) — $8.99
- **Chicken** — $10.49

DESSERTS

Kulfi — $5.99
Traditional Indian ice cream.

Carrot Pudding (V) — $6.99

Rasmalai (V) — $6.99
Soft cheese patties in sweet milk.

Rice Pudding (V) — $6.99

Gulab Jamun — $6.99
Fried milk dumplings in syrup.

Fruit Custard (V) — $6.99
Seasonal fruit in vanilla custard.

Amla Murabba — $6.99
Indian gooseberries in sweet syrup with nuts.

(V) Vegetarian (GF) Gluten Free Vegan

Kaur's

TURMERIC KITCHEN

The Heart of Kaur's Turmeric Kitchen

From the moment you walk through our doors, our family wants you to feel at home—a place where you're warmly welcomed, cared for, and always belong.

We put our hearts into how we run this kitchen: preparing food with pride, treating people with kindness, offering good value, and listening to what matters to you. Your suggestions help us grow, and every return visit means so much to our family and team.

Our hope is that these tables become a familiar gathering place for our community. Somewhere neighbors become friends, families make time for one another, and everyday meals turn into favorite memories.

As The Turmeric Kitchen becomes Kaur's Turmeric Kitchen, thank you for growing with us. Every friend you bring, story you share, and celebration you spend here becomes part of our story. We're grateful to be part of yours.

With love and gratitude,
The Family & Team at Kaur's Turmeric Kitchen



Friends · Family · Community

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