Cocktails
- Pineapple Ginger Mojito
  - Vodka, pineapple, fresh grated ginger, mint leaves  10
- Spicy Mai Tai
  - Sugarcane rum, pineapple & lime with paprika 11
- Moscow Mule
  - Ginger beer, vodka and lime  10
- Chai Martini
  - Vodka, home-made chai tea, cream  11
- Special of the week
  - Ask your server for our newest creative drink!

Chai
- Chai Classic
- Green Cardamom
- Ginger Pepper
- Kashmiri Kahwa  - Black tea, cardamom, saffron, almond slivers, no milk added
- Iced Chai
- Soy Chai  - Black tea with organic soymilk +1

Craft Drinks
- Hot Milk?
  - Delicious creamy milk with almonds & Spanish saffron.
  - Served cold or hot!  5 99
- Cardamom Lemonade
  - Chilled fresh lemonade, infused with green cardamom  4 99
- Lassi
  - Yogurt smoothies, the perfect apéritif  4 99
- Mango Chili, Strawberry Mint,
- Salty Masala, Sweet Rosewater, Oreo

Beer
- Frosty for any occasion
- Tajmahal, Stella Artois  5
- Blue Moon  6
- Mac & Jack experimental IPA, tap  6
- Mac & Jack african amber Ale, tap  6

House Specials
- Elaichi Whiskey
  - Whiskey, infused cardamom, lime  11
- Balle Mary
  - Tomato juice, vodka, notes of ginger, spicy!  12
- Mango #boozylassi
  - Vodka, mango, yogurt, vanilla  10
- Aloha #boozylassi
  - Vodka, coconut rum, yogurt, crushed pineapple  11
- Turmeric Martini
  - Gin, lime juice, ginger and turmeric  11
- Spiced Hot Milk
  - Delicious hot sweet milk with saffron, almonds, and hazelnut liquor  9
- Tamarind Date Margarita
  - Tequila with tangy sweet tamarind and dates spiced with red chili  10
- Flaming B52
  - Shot with coffee liqueur and irish cream  2 for 12

Wines
- Local artisanal keg wines
- Vessel Chardonnay
  - Medium dry, soft finish, tropical fruit, with tart green apples  9
- Vessel Riesling
  - Sweet bright taste of honeysuckle, sun ripened kiwi & starfruit, with a tangy tangerine finish  8
- House Cabernet Sauvignon
  - Full bodied, with aromas of black currant, cocoa, blackberry  8
- Spiced Hot Wine
  - Hot mulled wine with a festive blend of citrus, raw sugar, cinnamon, cloves, ginger & zing  9
DESSERT PARATHA
Grilled paratha with fillings 59
White Chocolate Mocha
English Toffee
Coconut Cardamom
Peanut Butter & Jelly

BELGIAN CHOCOLATE KHEER
Creamy, sweet basmati rice pudding with Belgian chocolate 89 [V*

BLACK CARDAMOM KULFI
Creamy homemade ice cream with smoky black cardamom, Spanish saffron, a hint of black pepper 79 [V

JALEBI AU CHOCOLAT
Chewy chocolate almond glazed funnel cakes, in a vanilla ice cream sandwich 9

MMM...MALPUA
 Delicious pancakes drenched in sugar syrup, served hot, with vanilla ice cream 12

Tikka - hot from the Tandoor
Masala Mint Paneer, cheese with mint chutney 119
Harirali chicken, with mint cilantro chutney 139

Aamchi Mumbai Pav
Mashed potato mini sliders with curry leaves, mustard seeds, turmeric 119

Delhi Beat Fries
Hand cut potato fries, freshly made with a spicy desi seasoning. Fries with attitude! 89 [gf, v]

Rangoli Salad
Seasonal greens, onions, tomatoes, cilantro, homemade lemon-ginger vinaigrette 49 [V, gf]

Samosa Mattar Chaat
Peas ’n’ Potatoes samosa pastry, in a tangy green split peas soup, tamarind and mint chutney 79 [V]

Butter Chicken Chaat
For the classic chicken lover. Creamy tomato butter sauce served chaat style on crispy chips 139

Cheese Sticks
Roasted garlic & thyme battered paneer cheese sticks, spicy Madras Martinara 79

Bacon Bleu Cheese Naan
Stuffed tandoor naan with bacon crumbles, honey, dates & creamy bleu cheese 109

Guppe Shuppe Pani Puri
Petite fried crisps, mashed potatoes & chickpeas, mint-tamarind water to dip. Bataasha! 89 [V]

Talli Walli! zing it with whiskey sour! +6

Amritsari Fish
Wild Alaskan cod fried Punjabi style with chaat masala spices 159

Peri Peri Grill
Organic chicken breast, tandoor grilled with our signature house peri peri sauce 109

Spicy Harissa Fried Rice
Basmati rice in homemade harissa sauce, mint yogurt raita. Chicken or vegetables 14 [gf, v]

Kheema Chicken Eggrolls
delicious chicken rolls with ginger, garlic, garam masala, spices, with tamarind aioli 12

Imli Wings
Spicy, sweet, tart tamarind glazed chicken wings, roasted curry leaves & spices 129 [gf]

Chips & Bhangra
Crispy papad chips, spicy roasted fenugreek & tomato ginger dip, mango mint salsa 79 [gf, v]

Fried Green Banana Chaat
Tangy fried plantain & spinach chaat drizzled in yogurt tamarind sauce 99 [V, gf, v]

Hummus bi tahina
Tasty chickpea tahini dip, served with freshly made spiced tomato paratha bread 109

Hot Mess Vindaloo Sliders
Sautéed lamb in sauce of curried tomatoes, ginger, onions, cilantro, buttered pav bread 149

Spinach & Chana Chaat Salad
Savory spinach and chickpea salad in a tangy tamarind dressing 99 [V]

Hara Bhara Kabob
Grilled kebab of spice mashed potatoes, spinach, and broccoli 129

Mini Lamb Burger
Delicious mildly spiced lamb with fresh mint relish on toasted ciabatta bread 149
Large Plates

**Lamb Trikone**
Paratha pockets stuffed with Tandoor Lamb & caramelized onions, mint gremolata. Served with sriracha Raita 1899

**Seekh Kabob**
Succulent chicken kabobs, with Rangoli Salad, fresh mint onion raita & Rosemary Naan or Lachha Paratha 1899 [*]

**Aloo & Kale Curry**
Rajasthan inspired fried masala Poori bread served with curry sauce of potatoes, tofu, fried kale 1899 [*]

**Paharganj de Chole Bhature Remix**
Mozzarella cheese stuffed fried bread with intensely flavorful dry spiced curried chickpeas 1899

**Palak Kofta Curry**
Vegetable croquettes in a spinach cream curry sauce served with Naan or Lachha Paratha 2099

**Punjabi by Nature**
A seasonal special crafted by our chefs! Ask us for details

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**Rolls & Breads**

**Kathi Rolls** [*may be made gf]*
whole wheat paratha wrap, sautéed onions & peppers 899

**Zesty Aloo** - crunchy fried potatoes 899

**Tandoor Chicken** - spiced tandoor chicken 999

**Paneer** - soft spiced cheese 999

**Jalapeño** [*spicy jalapeños, Paneer or Chicken*] 1099

**Tandoor Lamb** - wrap with lamb 1199

*Spice up any Kathi Roll with jalapeños or bacon!* +1

**Breads**

stuffed paratha or naan bread 699 [*may be made vegan]*

**Aloo Classic Potato** - Potatoes, spices FREE Gluten - Masa corn, ginger, carrots, cilantro [*gf]*

**Hurley Ali Peas** - Green peas, ginger, cumin

**Missi Roti** - paratha with whole wheat, ginger, carrots, spinach, spices

**Grilled Cheese** - whole wheat paratha with classic natural cheddar

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**Extras**

**Pineapple Rasam**
Hot tangy soup with tomato tamarind pineapple broth, black pepper, curry leaves 699 [*gf]*

**Punjabi Dal** - Split chickpea lentils soup 499 [*V, gf]*

**Mint Onion Raita** - cool yogurt sauce with fresh mint and onions [*gf]*

**Butter Naan** | **Garlic Naan** | **Paratha** | **Roti**

Onion Salad | Grilled Jalapeño | Dahi | Raitas

**Vanilla Icecream**

*Note: V – may be made vegan
*gf* – may be made gluten free
* – spicy

Our food is fresh & made to order!
For parties of 5 or more we are unable to accommodate separate checks; automatic gratuity added.
Ask your server for suggestions for ordering for large parties.

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**CATERING & PARTIES**

Ask for details

©

www.theguilttriprestaurant.com 425-608-8788 8440 160th Ave NE, Redmond WA
**Lunch Specials Menu**

**Kheema Chicken Eggrolls**
chicken rolls with ginger, garlic, garam masala, spices, with peanut satay & tamarind aioli 12.99

**Tikka - sizzling hot from the Tandoor**
served with mint cilantro chutney [gf] 🍗

**Hot Mess Vindaloo Sliders**
sautéed lamb with a curried sauce of tomatoes, in buttered pav bread 14.99 🍔

**Imli Wings**
spicy, sweet, and tart tamarind glazed chicken wings with roasted curry leaves & spices 12.99 [gf]

**Eggplant Parmesan Chaat**
savory parmesan crusted eggplant chaat with tamarind basil pesto sauce 10.99

**Delhi Beat Fries**
hand cut potato fries, freshly made with a spicy desi seasoning, fries with attitude! 8.99 [gf, v*]

**Bacon Bleu Cheese Naan**
stuffed tandoor naan with bacon crumbles, honey, dates & creamy bleu cheese 10.99

**Butter Chicken Chaat**
chicken in creamy tomato butter sauce served chaat style on crispy chips 13.99

**Aamchi Mumbai Pav**
masala mozzarella cheese stuffed fried bread with intensely flavorful dry spiced curried chickpeas 18.99 [gf*]

**Guppe Shuppe Pani Puri**
Petite fried crisps, mashed potatoes & chickpeas, mint-tamarind water to dip. bataasha! 8.99

**Rangoli Salad**
seasonal greens, onions, tomatoes, cilantro & squeezed homemade lemon-ginger vinaigrette 4.99 [v, gf]

**Spinach & Chana Chaat Salad**
savory spinach and chickpea salad in a tangy tamarind dressing 9.99 [v, gf*]

**Spicy Harissa Fried Rice**
fragrant basmati rice in homemade harissa sauce, with chicken or vegetables, mint yogurt raita 14.99 [gf, v]

**Kathi Rolls**
whole wheat paratha wrap, sautéed onions & peppers, choose: aloo, paneer, tandoor chicken, or lamb (+2) 9.99 🍔
add bacon or jalapenos +1. add a side rangoli salad +2

**The Guilt Free Burger**
spicy white bean & chargrilled jalapeño burger on toasted ciabatta with delhi beat fries 16.99 [v*]

**Bacon Butter Chicken**
herb spiced creamy sauce simmered with peppered bacon. served with butter naan or lachha paratha 18.99 [gf*]

**Tandoor Chicken Tacos**
tandoor chicken with a cabbage slaw, onions and green chutney on whole wheat tortillas 20.99

**Balle Balle Combo**
punjabi dal chickpea soup, rangoli salad, choice of: misi roti, also classic potato, or peas stuffed paratha 16.99 [v, gf*]

**Aloo & Kale Curry**
rajasthan inspired fried masala poori bread served with curry sauce of potatoes, tofu, fried kale 18.99 [v*]

**Paharganj de Chole Bhature Remix**
mozzarella cheese stuffed fried bread with intensely flavorful dry spiced curried chickpeas 18.99

**Seekh Kabob**
tandoor grilled chicken kebabs, rangoli salad, mint onion raita & rosemary naan or lachha paratha 18.99 [gf*]

**Chicken Kabob Burger | Lamb Burger**
Chicken kebab or Lamb, with mint and spices on toasted brioche bun with delhi beat fries 19.99

**Chocolate rice kheer**
basmati rice pudding with Belgian chocolate 8.99 [gf*]

**Malpua**
delicious pancakes drenched in sugar syrup, served hot with vanilla ice cream 12.99

**Jalebi au chocolat**
chocolate almond glazed funnel cakes, in vanilla ice cream sandwich 8.99

**Black cardamom kulfi**
ice cream with smoky black cardamom, spanish saffron 6.99 [gf]

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Our food is fresh & made to order! Please note for large groups, we can’t split checks, gratuity may be added.