



F I N E I N D I A N C U I S I N E

APPETIZERS

VEGETABLE PAKORA

Seven crispy spiced pakoras, made with carrot, cabbage, onion, & potato. Great for sharing! \$4

BREAD PAKORA

Crispy bread stuffed with potato, peas, herbs, & spices. Two large pieces. \$5

CHANNA CHAT

Fresh house-prepared chickpeas, sautéed with savory herbs & spices, garnished with diced tomatoes, onions, & cilantro. Served with crispy wheat crackers. \$10

GARLIC CAULIFLOWER

Tender cauliflower tossed in flour batter, lightly fried, and sautéed in our special garlic sauce. \$11

SOUPS & SALADS

soups are available in either a cup or bowl

SOUP OF THE DAY

Our house-made soups are packed with flavor. Ask your server for today's selection! \$4 / \$7

SONA SALAD OF THE DAY

Our salads vary throughout the week. Non-dairy dressings are always available, please inform your server. \$5

SPECIAL VEGETARIAN ENTREES

Basmati rice is available as a side. Most dishes can be made Vegan. Please let your server know.

MOGUL MATAR PANEER

Homemade cheese and green peas cooked in a rich, nutty cream sauce with fenugreek leaves. \$11

ALOO GOBHI

Fried cauliflower simmered with potatoes, fresh herbs, ginger, garlic & spices. \$12

BARTHA

Charcoal-smoked eggplant, cooked with onion, tomato, garlic, ginger & cream. \$13

KURRY WITH PAKORA OR ALOO

Choose either our tasty vegetable pakora or tender potatoes sautéed in a delicious yogurt-based sauce made with chickpea flower, ginger, onion, garlic, coriander seed, fenugreek seed, & cumin seed. \$10

LENTILS OF THE DAY

\$10

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.



FINE INDIAN CUISINE

ENTREES (CONTINUED)

our freshly made basmati rice is available as a side dish
all dishes can be spiced to order on a scale from 1 (no heat) to 10 (very hot)

MAKHANI

A Sona specialty! Creamy tomato sauce flavored with spices and fenugreek leaves.
With Paneer \$12 / Chana \$11 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

TIKKA MASALA

A rich sauce made with tomato, sautéed bell peppers & onions, finished with freshly ground garam masala. With Paneer \$12 / Chana \$11 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

CURRY

This is an Indian culinary cornerstone! Curry leaves and fresh cilantro are cooked into this classic tomato and onion gravy to create a dish that brings India to you. Enjoy!
With Chana \$11 / Aloo \$10 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

GINGER & GARLIC CURRY

Sautéed fresh garlic, ginger, and onions come together to make an exotic & powerful flavor! With Chana \$11 / Aloo \$10 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

VINDALOO

Your choice of meat or vegetable cooked with potatoes in a zesty tamarind-infused hot chili onion sauce with a touch a rice vinegar. With Cauliflower \$12 / Chana \$11 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

SAAG

This traditional dish from Punjab features various fresh greens cooked with green chilies, ginger, onion, corn flour, herbs, and spices. With Aloo \$10 / Paneer \$12 / Chana \$11 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

METHI

A hearty amount of fenugreek stands out, delivering a smooth but rich flavored tomato & onion sauce. With Chana \$11 / Aloo \$10 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

MADRAS

A smoky sauce featuring tomato and onion, sautéed with cumin seed, mustard, seed, red chili, & finished with a special combination of Madras spices. Garnished with shaved coconut. With Cauliflower \$12 / Chana \$11 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

KORMA

A creamy cashew & yogurt sauce made with ginger, garlic, white pepper, green cardamon, mace & herbs. With Vegetable \$12 / Paneer \$12 / Chicken \$15 / Lamb \$16 / Shrimp \$17 / Tilapia \$15 / Pork \$15

Minimum of 2 entrees required for parties of 4+. We reserve the right to add 18% gratuity to parties of 4+
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.



FINE INDIAN CUISINE

TANDOORI DISHES

marinated and cooked traditional clay oven with charcoal flavor to perfection
all dishes can be spiced to order on a scale from 1 (no heat) to 10 (very hot)

TANDOORI CHICKEN WINGS

Marinated with yogurt, ginger, garlic, turmeric, lemon, and herbs & spices and a chickpea flour rub. 6 for \$9 / 12 for \$16 / 18 for \$21 / 24 for \$23

MURGH TIKKA KEBAB

Boneless breast of chicken marinated with yogurt, sour cream, turmeric, ginger, garlic, fenugreek, lemon, red chili, black pepper, and hand-ground spices \$14

MURGH MALAI KEBAB

Boneless breast of chicken marinated with yogurt, ginger, garlic, and delicate spices.
Great choice for kids! \$14

LAMB BOTTI KEBAB

Large pieces of boneless lamb marinated in garlic, ginger, cumin, coriander, lemon, and house-made garam masala \$16

CHICKEN OR PORK CHABBLIE KEBAB

Ground chicken or pork seasoned with minced garlic, ginger, lemon, fenugreek seed, coriander seed, diced onions, cilantro, and garam masala \$14

SWEET AND SPICY CHICKEN THIGH

Skinless chicken thighs marinated in honey and ginger-garlic paste, freshly ground green cardamom, and special herbs. A new Sona favorite! \$14

PORK CHOP

Tender boneless pork chop marinated in yogurt, chickpea flour, ginger-garlic paste, and various spices \$15

SALMON

Salmon rubbed with herbs and spices, seared and cooked to perfection in the charcoal clay oven \$17

NAAN & ROTI

these hot & delicious breads are made to order in our stone tandoor oven
Naan is made from all-purpose flour, Roti is made from whole wheat flour

NAAN OR ROTI -- PLAIN OR SPICY \$2

NAAN OR ROTI -- GARLIC, MASALA, OR ONION \$2.5

SWEET NAAN \$2.5 MINT NAAN \$2.5

KEEMA NAAN \$3 PANEER NAAN \$2.5

ALOO PRATHA OR ROTI \$2.5



FINE INDIAN CUISINE

SIDE DISHES

smaller portions of our delicious main courses!

SAAG, VEGETABLE CURRY, LENTILS, ALOO KURRY
\$6 each

ACCOMPANIMENTS

great accents to any dish!

BASMATI RICE -- SMALL, MEDIUM, OR LARGE

Traditional long-grain rice prepared daily with cumin seed, cinnamon, cloves, bay leaves, and saffron
\$2 / \$4 / \$6

PLAIN YOGURT

House-made with whole milk \$2

RAITA

Our yogurt with cucumber, onion, tomatoes, & enhanced with toasted cumin seeds \$3

AAM KI CHUTNI

Mango jam prepared with spices \$2

CHUTNI PLATTER

Four of our best chutni: mint, cilantro, tomato & ginger, and tamarind \$2

LEMON PICKLE

Whole lemons diced and pickled with savory Punjabi herbs \$2

GREEN CHILI PICKLE

Hot green chili peppers are seasoned & tossed in hot mustard oil. A must for any spice lover! \$2

MIXED VEGETABLE PICKLE

Carrots, turnips, and sometimes cauliflower pickled with mustard seed, fennel seed, a touch of garlic and punjabi herbs \$2

PICKLE PLATTER

Four of our best pickles: ginger, lemon, green chili, and mixed vegetable \$3

DRINKS

MANGO LASSI \$3, LASSI \$2, SALT LASSI \$2, SWEET LASSI \$2.5

Our lassi drinks are house-made with fresh whole milk, a touch of rose water, and garnished with pistachio. Mango lassi is a favorite!

PEPSI PRODUCTS \$2

pepsi, diet pepsi, sierra mist, mountain dew, lemonade, unsweetened iced tea

MASALA CHAI (ALSO SERVED ICED) \$2.5

A Sona favorite! You have to try this!

JUICE -- MANGO, ORANGE, PINEAPPLE, CRANBERRY \$2.5

INDIAN COFFEE \$2

SPECIALTY WINE, BEER, & COCKTAILS

Please ask your server for a list of our specialty drinks, including Indian wine, beer, and house-made cocktails!



F I N E I N D I A N C U I S I N E

DESSERTS

CHAI MASALA PIE

A delicious and unique sour cream pie made with our house-made chai masala and baked in a graham cracker crust \$4

BADAMI KHEER

Traditional rice pudding of broken rice & almonds simmered in a saffron & cardamon infused milk, garnished with almonds & pistachios (served cold or hot) \$4

HALWA

A Sona speciality! Cream of wheat prepared with brown sugar, cashews, cardamon, & rose water \$4

SPECIAL EVENTS

Please join us for our upcoming special events, such as our Chef Dinners, Cooking Classes, and Cultural & Holiday Celebrations! Ask your server for more information!

Minimum of 2 entrees required for parties of 4+. We reserve the right to add 18% gratuity to parties of 4+