



STARTERS

CHICKEN WINGS | 14
Bone-in or Boneless wings tossed in choice of sauce:
TAMARIND BARBECUE
BUFFALO MANCHURIAN
GARLIC WHITE SAUCE
Served with Fiji ranch.

CHEESY GARLIC NAAN | 6
Unleavened white bread stuffed with cheese, garlic and cilantro, topped with butter.

HONEY GARLIC CAULIFLOWER | 14
Crispy battered cauliflower florets tossed in a honey-garlic glaze infused with Indian spices, green pepper, and onions.

SAMOSA | 6
Pastries filled with spiced potatoes and peas. Served with tamarind and cilantro sauce.

FISH TACOS | 12
Choice of corn or flour tortillas filled with fish coated in chickpea flour and fried, then topped with yogurt tandoori sauce.

PAKORA
Protein coated in chickpea flour and deep-fried. Served with tamarind and cilantro chutney.
VEGETABLE | 10
PANEER | 12 | **FISH** 14

CHICKEN MALAI TIKKA | 14
Chicken marinated in a spiced yogurt blend and skewered in a clay pot.

GUACAMOLE CHAAT | 14
Classic guacamole topped with sev (*chickpea noodles*), chopped onions, tomatoes, cilantro, and a splash of tamarind and mint chutney.

CHICKEN NAAN NACHOS | 16
Fresh baked naan pita chips topped with queso, chicken, pico de gallo, guacamole, and sour cream.

NACHOS | 14
Tortilla chips topped with cheese, pickled jalapeños, guacamole, sour cream, and salsa.
ADD CHICKEN +2

SOUPS AND SALAD

Ask your server for today's available soups.

TOMATO BISQUE | 6 • **CHICKEN DUMPLING** | 7

CREAM OF BROCCOLI | 7 • **CLAM CHOWDER** (*Fridays Only*) | 7

HOUSE SALAD | 8
Romaine lettuce, tomatoes, cucumbers, cheese, served with croutons and a choice of dressing: **Ranch**, **Fiji Ranch**, **Thousand Island**, **Italian Vinaigrette**, or **French**

CAESAR SALAD | 10
Romaine tossed in Caesar dressing with Parmesan and croutons.

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VEGETARIAN VEGAN DAIRY FREE GLUTEN FREE

FUSION PIZZA

12 inches / 16 inches

BUTTER CHICKEN PIZZA | 20 / 26
Made with special homemade sauce, chicken, and cheese on thin or naan bread crust.

PANEER TIKKA PIZZA | 18 / 24
Made with special homemade sauce, cottage cheese, onion, green pepper, and roasted red pepper on thin or naan bread crust.

ELOTE PIZZA | 20 / 26
Made with pesto sauce, Mexican street-style corn, cheese, green pepper, and roasted red pepper with balsamic glaze on thin or naan bread crust.

LEMON ZEST SHRIMP PIZZA | 22 / 28
Made with marinara sauce, shrimp, roasted onions and bell peppers on choice of thin or naan bread crust.

LAMB PIZZA | 22 / 28
Made with lamb, marinara, onion, cheese, and mint on thin or naan bread crust.

BUILD YOUR OWN PIZZA | 12 / 15
Choice of Thin, Naan Bread (+3), or 12" Gluten Free Crust (+3).

ADD TOPPINGS +2 each
PEPPERONI • SAUSAGE • MUSHROOM • ONION
GREEN PEPPER • TOMATOES • BLACK OLIVES
JALAPEÑO • GIARDINIERA • ROASTED RED PEPPER

AVAILABLE 11AM TO 3PM
ALL YOU CAN EAT
**LUNCH
SPECIAL**

UNLIMITED SOUP,
HOUSE SALAD
AND NAAN BREAD | 15

KIDS' MENU

For kids 10 years and younger. No substitutions.

CHEESE QUESADILLA | 8
Served with fries.

CHEESY LOADED FRIES | 9

CHICKEN NUGGETS | 9
Served with fries.

KID'S TACO | 10
Two chicken and cheese tacos served with fries.

MAINS

TIKKA TACOS | 18

Choice of **PANEER** (V), **CHICKEN**, **LAMB**, or **BEEF BIRRIA** with naan or corn tortillas, filled with cheese, onion, and cilantro. Served with tikka sauce and Mexican Biryani rice.

TAMALES (GF) | 18

Homemade and steamed, served with sour cream, red guajillo sauce, and Biryani Mexican rice.

CHOOSE: Pork • Beef • Chicken

FALAFEL BURRITO (V) | 18

Falafel, cheese, guacamole, lettuce, cucumber, and tzatziki sauce wrapped in a flour tortilla. Served with fries.

COCONUT KORMA ENCHILADAS | 20

Choice of **VEGETABLE** (V), **CHICKEN**, **BEEF BIRRIA**, or **LAMB** in flour tortillas, topped with korma sauce and cheese. Served with Mexican Biryani rice.

TIKKA BURRITO | 18

Choice of **PANEER** (V) or **CHICKEN**, cheese, fajita veggies, house cilantro sauce, and wrapped in a flour tortilla. Served with fries.

VEGETARIAN BOWL (V) (GF) | 20

Choice of: **PANEER TIKKA MASALA** (cottage cheese), **CHANA MASALA** (garbanzo beans), **SAAG PANEER** (spinach), or **DAL MAKHANI** (lentil). Served with basmati rice, and butter naan or garlic naan bread.

BUTTER CHICKEN BOWL (GF) | 21

Chicken cooked in tandoor and cream sauce with ginger, garlic, onion, seasonings, and tomatoes. Served with basmati rice, and butter naan or garlic naan bread.

CURRY BOWL (V) (GF) | 20

Choice of **CHICKEN**, **LAMB**, **GOAT**, or **FISH** cooked in tomato and onion based curry with seasoning. Served with basmati rice, and butter naan or garlic naan bread.

TIKKA MASALA BOWL (GF) | 21

Choice of **CHICKEN**, **LAMB**, **GOAT**, **FISH** or **SHRIMP** in creamy tomato sauce with seasonings. Served with basmati rice, and butter naan or garlic naan bread.

COCONUT KORMA BOWL (V) (GF) | 21

Choice of **VEGETABLE** (V), **CHICKEN**, **LAMB**, **GOAT** or **FISH** cooked in a coconut milk with seasoning. Served with basmati rice, and butter naan or garlic naan bread.

LAMB BIRRIA BIRYANI (GF) | 21

A fusion of Mexican and Indian flavors with lamb and birria cooked with rice, fresh jalapeños, black beans, corn and green peas.

BIRYANI RICE BOWL (GF) | 18

Your choice of **VEGETABLE** (V), **CHICKEN**, **LAMB**, **GOAT** or **SHRIMP**, served with yogurt sauce.

FUSION PASTA | 14

Choice of Tikka Masala Penne or Spinach Alfredo Penne
ADD CHICKEN OR LAMB +4

NAAN BREAD (GF)

Fresh baked in clay tandoor with choice of Butter, Garlic, or Chili | 5

SPECIALTY NAAN:
IVR STYLE, PANEER, CHEESE, CASHEW,
OR DEEP FRIED "BHATURE" +1

FRIDAY FISH FRY

— Served Friday Only —

Beer battered and deep fried cod served with winder fries, coleslaw, tartar sauce, and rye bread | 20

ADD CLAM CHOWDER +7

DESSERTS

TIRAMISU | 8 • TRES LECHES CAKE | 8 • VANILLA OR MANGO ICE CREAM | 6

RAS MALAI Cheese sponge balls dipped in pistachio milk | 7

GULAB JAMUN Dry milk powder balls soaked in sugar syrup | 5

BEVERAGES



MANGO LASSI | 6 • COFFEE | 3

We thank all guests in advance for pre-authorizing and closing any tabs opened at the bar. For tabs left open and parties of 6 persons or more, a 20% gratuity will automatically be added onto the final bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

While our commitment to serving safe and delicious food and drink is unwavering, we cannot guarantee the absence of any or all major allergens within our kitchen and bar. NOTIFY SERVER/TENDER OF ANY FOOD ALLERGY WHEN SEATED.

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGAN