

REDCHILLIES  
— R O Y A L E —

# Bites to Begin Your Adventure

<b>Oysters on the half shell (GF)</b>	<b>20</b>
Freshly shucked Atlantic oysters served with a cucumber gin mignonette, hot sauce.	
<b>Seafood Chowder</b>	<b>16</b>
Seafood velouté with smoked haddock, scallop and shrimp, mussels' celery and potato, buttermilk biscuit.	
<b>Garlic Parmesan Mussels (GF)</b>	<b>17</b>
1lb fresh pei mussels, shallots and leeks, roasted garlic, white wine and parmesan cream sauce.	
<b>Gobi's Secret 65 (V,VG,GFO)</b>	<b>15</b>
Batter Fried crispy cauliflower florets, ginger-garlic-chili marinade, crispy curry leaves, sweet chilli Sauce.	
<b>Tandoori Fire Bites (GF)</b>	<b>17</b>
Tandoori spiced yogurt marinated chicken, green chutney, cucumber mint raita.	
<b>God's Own Chilli Pork (GF)</b>	<b>16</b>
Stir-fried pork, green chilies, curry leaves, and a blend of aromatic Kerala spices.	
<b>Crab Croquette</b>	<b>18</b>
Jonah Crab and potato croquettes, red curry aioli, basil, crispy potato straws.	
<b>Golden crisp samosa (VG)</b>	<b>12/14</b>
Crispy pockets filled with seasonal vegetables, aromatic herb and served with sweet tamarind chutney.	
<b>Options (Vegetable/Chicken)</b>	
<b>Miso Poached Shrimp Cocktail (GF)</b>	<b>18</b>
Miso and mirin poached shrimp, umami cocktail sauce, nori crackers.	
<b>Seared Scallops (GF)</b>	<b>20</b>
Seared Digby scallops, melted bonito butter, mushrooms, sugar snap peas.	
<b>Kochi Crunch Beef BDF (GF)</b>	<b>16</b>
Pan-fried beef with onions, curry leaves, and a robust mix of Kerala spices.	



## Salad

<b>Mediterranean Salad (V, VG,GF)</b>	<b>16</b>
Cucumber, tomato, feta, red onion, mixed bell pepper, romaine, kalamata olives, lemon zaatar dressing.	
<b>Caesar Salad (V, VG, GFO)</b>	<b>14</b>
Romaine, bacon, seasoned croutons & parmesan with our signature creamy dressing.	
<b>Teriyaki Salmon Salad (GF)</b>	<b>21</b>
Grilled salmon, teriyaki glaze, romaine, tomato, cucumber, broccoli, mushroom, pea shoots, Asian Sesame dressing.	

## Red Chillies Signature Specialties

Our most beloved and expertly curated Indian dishes, each crafted with authentic flavors and time-honored recipes. These selections represent the heart of our culinary passion and are consistently favored by our guest.

### From the Tandoor (Clay Oven)

<b>Tandoori Chicken (GF, GFO)</b>	
<b>Full</b>	<b>26</b>
<b>Half</b>	<b>18</b>
Chicken marinated in yogurt and a vibrant blend of tandoori spices, then roasted in the tandoor for a smoky and succulent finish. Served with rice, salad and naan.	
<b>Soy Chaap Tikka (VG,V,GFO)</b>	<b>20</b>
Marinated soy chaap skewers grilled in the tandoor until lightly charred and flavorful. A protein-rich vegetarian option.	
<b>Royal Tandoori Sampler (GF,GFO)</b>	<b>28</b>
Grilled chicken tikka, succulent shrimp and tandoori chicken, marinated in spicy and tangy tandoori sauce skewered and grilled in our traditional clay oven.	
<b>Vegetarian Tandoori Platter (VG,GFO)</b>	<b>24</b>
Tender broccoli florets, earthy mushrooms, succulent paneer (Indian cheese), and seasoned potatoes all marinated in our spicy and tangy tandoori sauce. Skewered and roasted to smoky perfection.	
<b>Paneer Tikka (VG,GFO)</b>	<b>22</b>
Delicious cubes of Indian cheese marinated in yogurt and aromatic spices. Grilled to a smoky perfection. Served with a refreshing mint chutney.	



## Mains

<b>Truffle Chicken (GFO)</b>	<b>26</b>
Dredged and pan seared chicken breast, creamy mushroom, spinach, white truffle sauce, chef's vegetables, whipped potatoes.	
<b>Pan Fried Haddock (GFO)</b>	<b>24</b>
Dredged and pan seared Atlantic haddock, lemon caper butter, chef's vegetables, whipped potatoes.	
<b>Seared Salmon (GF)</b>	<b>28</b>
Wild rice pilaf, Maple balsamic brussels sprouts, Beurre blanc, chives.	
<b>Ribs (GF)</b>	<b>27</b>
A full rack of "fall off the bone" back ribs basted in a smoky BBQ sauce. Served with fries and coleslaw.	
<b>BBQ Ribs &amp; Wings</b>	<b>30</b>
½ rack of ribs & one pound of plump wings. Served with fries and coleslaw.	
<b>Steak Frites (GF)</b>	<b>32</b>
Grilled 10oz NY striploin, truffle fries, roasted garlic and tarragon aioli.	
<b>New York Steak 10oz (GF)</b>	<b>33</b>
Garlic herbed compound butter, Seasonal vegetables, Tuscan Potato or Mashed Potato.	
<b>Add Shrimp \$</b>	<b>9</b>
<b>Royale burger (GFO)</b>	<b>22</b>
AAA prime beef patty, Truffle and garlic mayo, Bacon onion stout jam, lettuce, pickles, fries.	
<b>Beer Battered Fish and Chips</b>	<b>21</b>
2 pc beer battered haddock, Coleslaw, Fries, Lemon Wedge.	
<b>Seafood rose fettucine (GFO)</b>	<b>24</b>
Garlic confit, white onions, shrimp, scallops and mussels with spinach and a creamy rose sauce.	
<b>Seared Scallops and Succotash (GF)</b>	<b>28</b>
Seared Atlantic scallops, chorizo succotash, curried almonds.	
<b>Garden Fresh Pasta (VG,GF,GFO)</b>	<b>20</b>
Basil pesto, onions, confit garlic, cherry tomato, spinach, mushrooms, goat cheese.	

## Shareables

<b>Truffle Fries (VG, GFO)</b>	<b>13</b>
Crispy fries tossed in white truffle oil, parsley, grana padano served with roasted garlic and tarragon aioli.	
<b>Baked Brie (VG, GFO)</b>	<b>18</b>
Baked double cream brie, toasted pistachios, stout jam, grilled garlic sourdough.	
<b>Jonah Crab Dip</b>	<b>21</b>
NS Jonah crab and spinach dip served with crispy flat bread or corn tortilla chips.	
<b>Nachos (GFO)</b>	<b>20</b>
Crispy corn chips, 3 cheese blend, bell peppers, pickled jalapenos, red onion, black olives scallion, Thai curry aioli, sour cream, salsa.	
<b>Wings with a spicy twist!</b>	<b>19</b>
Dry roasted Indian spices, green chillies, curry leaves, lemon or customize your flavor with a choice of hot, mild, medium, BBQ, honey garlic, or honey mustard dipping sauces.	

## Classic curry combo served with Naan, Rice, and Salad.

<b>Butter Chicken (GF, GFO)</b>	<b>22</b>
Tender pieces of tandoor-cooked chicken simmered in a rich, creamy tomato-based gravy, infused with aromatic spices and a touch of butter. A North Indian classic.	
<b>Lamb Curry (GF, GFO)</b>	<b>24</b>
Tender pieces of lamb simmered in a rich and fragrant curry sauce, infused with traditional Indian spices.	
<b>Prawn Coconut Curry (GF, GFO)</b>	<b>26</b>
Tender prawns simmered in a rich and creamy coconut milk gravy, infused with aromatic South Indian spices and fresh curry leaves. A flavorful and fragrant coastal delight.	
<b>Dal Makhani (VG, GF, GFO)</b>	<b>19</b>
Slow-cooked black lentils simmered overnight with butter, cream, and aromatic spices, resulting in a rich, velvety, and deeply satisfying classic. A quintessential North Indian indulgence.	
<b>Paneer Makhani (VG,GF,GFO)</b>	<b>20</b>
Velvety and rich tomato-based curry with soft, homemade Indian cheese (paneer). Creamy, subtly sweet, and infused with aromatic spices.	



## Biryani - Aromatic Rice Symphony

A classic Indian delicacy where tender pieces of protein are cooked in fragrant basmati rice layered with a vibrant blend of aromatic spices, caramelized onions, fresh herbs, and a hint of saffron.

Cooked in a sealed pot to capture all the delicious flavors. Served with raita.

Chicken	(GF)	21
Beef	(GF)	23
Lamb	(GF)	24
Vegetarian	(VG, GF)	20

## Bread and Rice

Naan (Vegetarian) soft and pillowy leavened flatbread baked in the tandoor.

Plain Naan	(VG)	4
Garlic Naan	(VG)	5
Butter Naan	(VG)	6
Tandoori Roti	(VG)	4

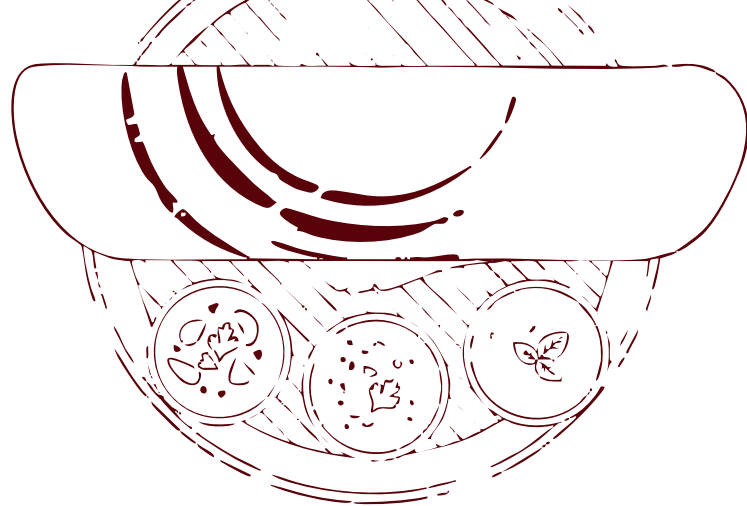
Whole wheat flatbread baked in the intense heat of the tandoor, offering a rustic and slightly smoky flavor.

Kerala Parotta	(VG)	4
----------------	------	---

Flaky, multi-layered flatbread from the Malabar coast, complements rich curries.

Basmati	(V, VG, GF)	5
---------	-------------	---

Fragrant and long-grained white rice



## Dosa - South Indian Crepes

A quintessential South Indian delight. Served hot with fragrant sambar and fresh coconut chutney.

Plain Dosa	(VG,GF)	12
------------	---------	----

Savoury crepe in South Indian cuisine made from a fermented rice & lentil batter.

Ghee Roast	(VG,GF)	14
------------	---------	----

Our classic plain dosa taken to the next level. Generously brushed with pure ghee and roasted to a beautiful golden-brown crisp.

Masala Dosa	(VG,GF)	16
-------------	---------	----

Our crisp plain dosa filled with a flavorful and mildly spiced mixture of potatoes and onions

## Desserts

Blueberry Streusel Cheesecake with candied berries and whipped cream	11
Warm Pecan Tart with Vanilla Ice Cream and Caramel	10
Sticky Toffee Pudding Cake with chocolate shavings	12
Gulab Jamun	5
Kulfi	7
Carrot Halwa	8
Add Vanilla Ice Cream	3

## Kids Menu

Junior Cheeseburger and Fries	13
Chicken Finger and Fries	12
Grilled Cheese and Fries	9
Fettucine with tomato sauce or cream sauce	12