

At Bluefox we use organic produce from local farms, sustainable seafood, natural /free range poultry and meat whenever possible.

BLUEFOX INDIAN BAR&GRILL

SMALL BITES

- Asparagus Soup** \$6
Roasted, pureed Asparagus, touch of coconut fraiche. "V/GF/NF"
- Samosa** \$5
Indian lentil dough, stuffed with a spiced potato, peas, vegetable, served alongside mint and tamarind chutneys. "V/NF"
- Chutney Sampler** \$5
Sweet onion, roasted chile-garlic, yogurt min & tamarind, great with papadam.
- Rasam** \$5
"Fire Broth" Soup : Spicy broth of tomatoes, tamarind, lentils, black pepper, sipped from the bowl like miso."V/GF/NF"
- VadaPav (vegslider)** \$9
Spiced potato patty, Caramelized onions, Tamarind and Cilantro Chutneys, grounded chilies & lentils "gunpowder"
- Watermelon Salad** \$10
Sprouted Green Mung, Cucumber, Onion, Chiles, Fresh Coconut, watermelon peppercorn dressing. "V/NF/GF"
- NEW idli fries** \$9
Steamed lentil button cake tossed with gun powder.
- Idly Sambar or Wada Sambar** \$9
Steamed rice patties or lentil dumplings, spiced lentil soup.
- Kale Pakora** \$7
Yellow lentil and rice batter fried kale, great with roasted chile garlic and tamarind chutneys. "V/NF"
- Chile Chicken** \$10
Tossed boneless chicken, chilies, garlic and tomato sauce roasted belpoppers & onions.
- Bluefox Chicken** \$9
Organic boneless chicken in a spiced yogurt marinade, served with tangy cumin yogurt dressing
- Chennai Calamari** \$13
Tender calamari, sautéed with mildly-spiced coconut milk, organic mixed greens & mini uttapams.
- Seared Scallop** \$15
Sustainable, roasted pepper chutney, lotus roots, chile relish & cilantro sauce spicy. " GF/NF"
- NEW Beer can fish fry** \$12
Tilapia fish coated with chef special spices and deep fry.
- NEW Popcorn Shrimp** \$12
Ocean fresh baby shrmip battered with chickpea flour and cumin roasted corriander.

CHARCOAL FIRE GRILL KEBOBS

- GF Halibut Moilee** \$28
Sustainably-caught fish cooked in coconut sauce, coriander, cumin, onion, chilies (great w/ coconut rice)
- GF Lamb Chops** \$26
Grilled, yogurt marinade, cardamom, garlic, chiles, mint sauce spices(great w/ Coconut rice)
- NEW GF Fire Garlic Shrimp** \$20
Grilled prawn, marinated in olive oil, chopped garlic, cayenne pepper, lemonjuice and mustard powder, served with bagara rice, tomato reduction and grilled sweet potato.

- GF Grilled Chicken** \$12
 Boneless Chicken with house special spices served with Coconut rice.
- NEW GF Tangdi Kebob** \$12
 Chicken Legs marinated in a blend of Yogurt, Herbs & Spices

CURRIES * BIRYANI'S * FRANKIES

All Curries & Biryani's can make gluten free. Curries served with choice of Bahara Rice or Coconut rice.

- Paneer Tikka masala** \$16
 Home made cheese Cooked in Fresh Tomato and onion sauce with light cream.
- Egg Curry** \$14
 Mild Spiced coconut sauce, boiled egg, red chilli, served with thick wheat bread.
- VEGAN Garden Vegetable curry** \$15
 Carrots, bell peppers, cauliflower, potatoes, peas and basil simmered in tomato onion sauce with a dash of coconut milk. served with rice and bread.
- VEGAN chana masala** \$14
 Chickpea (garbanzo) masala, oversized, soft, puffy wheat bread or vegan poori
- Spinach Paneer** \$15
 Garden Fresh Baby Spinach and Chunks of Homemade Cheese in a Flavorful Curry Sauce. served with rice and bread.
- Chicken Chettinadu** \$16
 Boneless Chicken slow cooked with onion, tomato, coriander, curry leaves, garlic, Chile, served with coconut rice and bread.
- Chicken tika masala** \$16
 Grilled Chicken breast Cooked in Fresh Tomato and onion sauce with light cream.
- Hyderabad Lamb** \$20
 Free-range & natural lamb cooked in onion, tomato, cinnamon, cashew nut, ginger, finished with organic yogurt. Served with Coconut rice and bread.
- Coconut Prawn Masala** \$20
 Coconut milk, red chillies, ginger, red onions, spices Served with Coconut rice and bread.
- Lamb Rogan Josh** \$20
 Lean cubed lamb cooked in a yogurt sauce and special spices and served with rice and bread.
- Paneer Frankie** \$12
 Home made shredded Indian cheese Sautéed green capsicum, onion soices tamarind chutney wrapped in roti with an egg brush served with side house salad.
- Lamb Frankie** \$14
 lamb cubes Sautéed green capsicum, onion soices tamarind chutney wrapped in roti with an egg brush served with side house salad.
- Chicken Frankie** \$13
 Chicken cubes, Sautéed green capsicum, onion soices tamarind chutney wrapped in roti with an egg brush served with side house salad.
- Hyderabad Chicken Biryani** \$13
 A Unique layered Hyderabad Biryani cooked with chicken in traditional nawabi style served with raita and shorba.
- Veg Dum Biryani** \$12
 A Unique layered Hyderabad Biryani cooked with Garden Vegetables in traditional nawabi style served with raita and shorba.
- Lamb Keema Biryani** \$16
 A Unique layered Hyderabad Biryani cooked with Ground Lamb in traditional nawabi style served with raita and shorba.
- Kung Pao Noodle** \$12
 Tossed Egg noodles with fried tofu or chicken , chile sauce, celery, finished with egg

UTTAPAM

Slightly thicker, pancake-style variation of the Dosa, variety of savory toppings described below.
Each Uttapam is also served with fresh coconut & tomato chutneys and sambar.

- Masala Uthappam** \$12
Mild spicy, potato masala, red onion, gunpowder, curry leaf
- Mixed Mushroom & Truffle Oil** \$15
Beech, Maitake, Trumpet mushrooms, cilantro, fresh curry leaves
- Caramelized onion** \$13
Uttapam made with caramelized onions and garnished with cilantro
- Egg Porial** \$13
Spiced scrambled egg, potato masala, tomato, cilantro
- Mixed Chile** \$11
Spicy! Serrano, Jalapeno, habanero and Thai chiles, cilantro
- South Indian Moons** \$15
Chef selection of five different Uthappams.

DOSA

Savory rice and lentil crepe, all served with fresh coconut & tomato chutneys and sambar, a flavorful lentil & vegetable dipping soup, portion size of large plate. All dosas are gluten free and can be made vegan. Masala described below is a traditional filling of spiced mashed potatoes. Tips for first-timers: Dip each dosa or uttapam morsel in the sambar, add chutneys...and yes, feel free to use your fingers.

- Egg Dosa** \$14
Cage-free eggs spread inside the dosa, onions, chilies, mild spices, finish with cheese
- Classic Masala Dosa** \$13
Filled with mild spiced potato, onion, chilies, and cashew nuts
- Roasted Chile & Garlic Masala** \$13
Filled with sweet potato masala with roasted chile garlic chutney
- Lamb Keema** \$15
Plain dosa, with side of ground lamb.
- Paper masala** \$13
Large, thin, pliable, crispy, spiced potato masala, onions & cashew nuts
- Spring Dosa** \$13
Sautéed bellpeppers, cabbage, spring onion with chef special spices.
- Paneer Peas Dosa** \$14
Spiced and shredded farmers' cheese, cubed mango, cilantro
- Sada Paper** \$10
Large crispy paper dosa, served without the filling.
- Spicy Mung Masala** \$14
Mung Lentil batter (pesarattu), green chiles, onions, cilantro, spiced potato masala.
- White Truffle Masala** \$14
Classic Masala dosa, truffle oil from Alba, Italy
- plain uthappam or Dosa side** \$5
Served like bread for entrée
- Potato Masala** \$4
Mashed Potato, onions, curry leaves, cashew nuts

SIDE ENTRÉES

^{VEGAN} Sambar	\$4
Seasonal vegetable lentil soup	
Raita	\$3
Chopped cucumber, onion, carrot in spiced, cool Straus organic yogurt	
^{VEGAN} Rumali Roti	\$4
Hand made Thin flat bread served like folded Hand kerchief.	
Naan	\$2.50
Flat bread made with all purpose flour baked in Indian tawa.	
^{VEGAN} Poori	\$5
Two pluffy round Piece fried bread made from whole grain durum wheat (vegan)	
Plain basmati rice	\$2.50
Coconut basmati rice	\$3
Paratha	\$5
Unleavened flat wheat bread pan fried.	

DESSERTS

Yellow Beet Helado	\$8
Vanila icecream, raisins, sweet reduction beet halwa.	
Vanila Vitrum	\$5
Fresh Blue berry juice poured over vanilla ice cream.	
Rasamalai	\$6
Dumplings made from cottage cheese soaked in sweetened thickened milk.	
Stagione fruit Kheer	\$7
slow cooked rice in saffron milk finish with season fruits.	
Gulab Jamoon & Icecream	\$6
Traditional indian milk balls served with ice cream	

NON ALCOHOLIC BEVERAGES

Coke Products Available

Flavoured Lassi (Mango/ Strawberry)	\$4
A sweet Indian drink made with yogurt .	
South Indian Monsoon	\$6
Muddled citrus , mint & Ginger with pomegranate and mango juice with splash of soda	
Virgin Margarita	\$5

* A service fee of 20% will be added to the parties of five or more

Business Lunch Platter Options Available from Monday through Friday 11am to 2pm.



Bluefox