


THE HERITAGE OF INDIA'S FLAVORS



TURMERICA
BY TANVI MODI

Namaste

At Turmerica, we blend the best of Indian culinary heritage with the warm hospitality of America. Our name derives from the fusion of "Turmeric" and "America," symbolizing the meeting point of rich Indian flavors and the welcoming embrace of American hospitality.

Chef Tanvi Modi, the driving force behind Turmerica, is a seasoned culinary expert with a passion for crafting delightful dishes. With years of experience in the art of cooking and an understanding of Indian flavors, she ensures that every meal prepared under her guidance is nothing short of extraordinary. In her inspired kitchen, Chef Tanvi Modi and her skilled team cherish the freedom to explore their creativity, allowing them to craft dishes that truly stand out.

Chef Tanvi Modi's culinary journey at Turmerica is not just a solo endeavor; it's a tale of family support and dedication. Behind the scenes, the hidden secret and pillar of her success are none other than Kaushal Modi and her daughter, AnAyA Modi. Their unwavering support has been instrumental in turning Chef Tanvi's dreams into reality. As she crafts each dish with passion and precision, she's immensely grateful for having them both by her side in this amazing journey called life.

Get ready for a culinary adventure that promises a harmonious blend of tradition and innovation, where each dish is meticulously crafted to tantalize the taste buds and elevate the dining experience to new heights. Tanvi's commitment to excellence ensures that every meal prepared under her guidance is nothing short of extraordinary. With a keen eye for hygiene and a dedication to creating dishes that are not only delicious but also nourishing, Tanvi and her team specialize in serving authentic Indian cuisine that transcends the ordinary.

Prepare to indulge in flavors that transport you to distant lands, where each bite tells a story of culinary mastery and culinary passion. At Turmerica, we invite you to savor the extraordinary, as we redefine the boundaries of taste and quality, offering a dining experience that is as unforgettable as it is exceptional.



Tanvi Modi

Founder and Executive Chef



Soup

Creamy Tomato Bisque **\$6.99**
(Made with ripe tomatoes, garlic, butter, herbs, and a touch of cream)

Hot and Sour Soup **\$6.99**
(Made with mixed fresh vegetables, spices, and chinese sauces)

Classic Sweet corn soup **\$6.99**
(Creamy soup made with fresh sweet corn kernels and flavorful broth)



Appetizer

Aloo Tikki Chole Chaat

Signature Dish

\$11.99

(Potato tikki topped with spicy chickpea gravy with chutney, toppings and garnish with sev and cilantro)

Brussel Sprouts Bhel

\$11.99

(Crispy brussel sprouts tossed with chutney)

Aam Palak Chaat



\$11.99

(Crispy fried baby spinach, chunk mangoes, drizzle with yogurt, green chutney and sweet chutney)

Crispy Lilva Bites



Signature Dish

\$9.99

(Traditional gujarati kachori where stuffing is made from Pigeon peas, green peas, and spices)

Dhokla Duets



Signature Dish

\$9.99

(Two layers of dhokla which is made from gram flour, rice and lentil flour, green chutney layers punched in between dhoklas)

Patra Pleasure



\$8.99

(Stuffed taro leaves using gram flour batter and rolled to pinwheel, tempering with sesame seed and mustard seed)

Bombay Sev Puri



\$9.99

(Savory mumbai street food featuring crispy puris topped with mashed potatoes, sev, tomato, onion, and drizzle with chutneys)

Pani-Puri



\$7.99

(Fried crispy puri filled with potato masala loaded with flavorful water)

Dahi Puri



\$9.99

(Crunchy puri using potato packed layers drizzle with sweet and green chutney garnished with sev)

Hara Bhara Kabab

\$9.99

(Delicate kababs fashioned with spinach, green peas, and Spiced with aromatic spices)

Punjabi Samosa



\$6.99

(Spiced potatoes, peas, and indian spices)

Jodhpur Mirch Pakora

\$9.99

(Long hot paper stuffed with mashed potatoes and spices)

Vegetable Manchurian

\$11.99

(Crispy vegetable balls coated in a tangy manchurian sauce)

Crispy Cauli Marvel

\$12.99

(Fried crispy cauliflower tossed in manchurian sauce)

Chilli Paneer

\$12.99

(Paneer cubes stir-fried with bell pepper, onions and a blend of flavorful sauce)

Hakka Noodles

\$11.99

(Noodles boiled and stir fried with sauces and vegetables)

Chinese Cigar

Signature Dish

\$10.99

(Cigar shaped rolls stuffed with mix vegetables and served with chili garlic dipping sauce)



Without Onion & Garlic option available

Tandoor Se

(Barbecue)

Paneer Shashlik

Signature Dish

\$18.99

(Creamy marinated paneer cubes grilled with bell pepper, onions and served with green chutney)

Pudina Paneer Tikka

\$18.99

(Grilled paneer cubes marinated in a refreshing blend of mint and spices, served with green chutney)

Achari Paneer Tikka

\$18.99

(Grilled paneer cubes marinated in tangy pickling spices, served with green chutney)



Fast Food

Mumbai Magic Pav Bhaji

Signature Dish

\$13.99

(Thick spicy chopped vegetables gravy served with soft dinner rolls)

Chole Puri

\$13.99

(Cooked chole in tomato and onion gravy, served with hot and fluffy poori)

Dabeli Royal

Signature Dish

\$10.99

(Filled potato mixture between buns and garnished with chopped onion, masala peanuts and pomegranate)

Maharaja Vada Pav

Signature Dish


\$10.99

(Stuffed with golden fried spicy batata vada between bun served with chutney)


 Without Onion & Garlic option available

Entree

Paneer Palate Bhurji  **\$15.99**
(Savory scrambled paneer cooked with thick gravy and aromatic spices)

Amul Cheese Paneer Gotalo  **Signature Dish** **\$17.99**
(A tantalizing blend of amul cheese and amul paneer, delicately marinated with aromatic spices, and cook to perfection)


Adraki Dhaniya Paneer **\$15.99**
(Tender paneer cubes infused with the aromatic flavors of coriander and ginger)

Tawa Paneer  **\$15.99**
(Semi-gravy curry with bell pepper, onion, tomatoes and paneer cooked on tawa)

Velvet Green Paneer  **\$15.99**
(Paneer cooked in a pureed spinach gravy flavored with aromatic spices)

Methi Malai Paneer  **\$15.99**
(Creamy tomato gravy cooked with paneer, fresh cashew nuts and fenugreek leaves)


Paneer Pasanda **Signature Dish** **\$17.99**
(Shallow fried stuffed paneer in creamy onion and tomato gravy)

Fry Tindora Treat  **\$15.99**
(Delicious curry made with stir frying and thinly sliced tindora tempered with various seasoning and spices)

Turmerica Kofta Elegance **Signature Dish** **\$17.99**
(Potato and paneer dumplings infused with aromatic spices, served in tomato gravy enriched with cream and cashew nuts)

Raja Shahi Navratan Korma (White Gravy) **\$15.99**
(Mild sweet White gravy curry made with mixed vegetables, fruits & dry fruits)

Mughlai Paneer Korma (White Gravy) **\$15.99**
(Paneer simmered in fragrant and delicious white based korma gravy)

Veg Hariyali Korma  **\$15.99**
(Mixed Vegetables cooked in aromatic tomato, onion thick gravy blend with spinach and spices)


Smoky Baingan Bonfire  **\$15.99**
(Smoky and flavorful roasted eggplant cooked in onions, garlic, tomatoes, and aromatic spices)

Undhiyu Utsav **Signature Dish** **\$17.99**
(A traditional gujarati dish featuring a vibrant mix of seasonal vegetables, spices, and fresh herbs, cooked to perfection for a hearty and flavorful culinary experience)

Indian Okra Masala  **\$15.99**
(Okra cooked in onion-tomato gravy with Indian spices)

 **Without Onion & Garlic option available**

Dal / Lentils

Roadside Dal Tadka 	\$12.99
Gujarati Dal 	\$12.99
Shahi Dal Makhani	\$13.99
Gujarati Kadhi 	\$12.99



Rice

Plain Rice 	\$6.99
Jeera Rice 	\$7.99
Schezwan Fried Rice	\$10.99
Tawa Pulao	\$10.99
Veg Fried Rice	\$10.99



Bread

Butter Naan	\$3.49
Garlic Naan	\$3.99
Bullet Naan	\$4.49
Tandoori Butter Roti	\$3.49
Phulka Butter Roti	\$1.99
Puri	\$1.99
Pav (Set of Two)	\$3.99
Amul Cheese & Jalapeno Naan	\$5.99

 Without Onion & Garlic option available

Accomplishment

Kachumber Chopped Raita	\$3.99
Cucumber Raita	\$3.99
Boondi Raita	\$3.99
Roasted Papad	\$1.99
Masala Papad	\$3.99
Onion Salad	\$3.99
Pickle	\$3.99
Green Chutney	\$1.99
Sweet Chutney	\$1.99



Beverages

Pudina Chaas	Signature Dish	\$5.99
Mango Lassi		\$6.99
Aam panna		\$6.99
Masala Ginger Tea		\$3.99
Coffee		\$3.99
Sugarcane Juice		\$7.99
Mango Falooda		\$8.99

Kids Menu

Hakka Noodles	\$11.99
Maggi	\$7.99
French Fries	\$7.99
Amul Cheese Naan	\$5.99



Dessert

Angoori Basundi

Signature Dish

\$8.99

(Creamy indian dessert made from slow-cooked milk, saffron, and cardamom)

Golden Moong Dal Halwa

\$7.99

(Delicious halwa made by simmering moong dal with milk, sugar, saffron and garnished with nuts)

Jamun Rabdi Carnival

\$6.99

(Syrup Soaked jamun served and drizzled with chilled rabdi and nuts)

Carrot Pudding

Signature Dish

\$6.99

(Made with grated carrots cooked in milk and sugar, laced with cardamom and garnished with roasted nuts)

Ras Malai

\$7.99

(Rich and creamy light spongy balls flavored with saffron and pistachio)

Kesar-Pista Kulfi

\$6.99

(Creamy saffron infused kulfi with chopped pistachios for a rich and indulgent treat)

Paan Kulfi

\$6.99

(A refreshing Indian dessert infused with betel leaves, rose petals, and aromatic spices)

Dry Fruit Shrikhand

Signature Dish

\$7.99

(Indian dessert made from strained yogurt, sweetened and infused with a blend of chopped almonds, cashews, raisin and saffron)



Turmeric Special

Gujarati Thali

Signature Dish

\$24.99

(Comes with 3 appetizers, 3 Sabzis, gujarati kadhi or dal (as per the item available), puri or phulka roti, rice, 2 desserts)

Meetha Paan

\$3

- BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
- ALL INGREDIENTS ARE NOT LISTED. ■ 18% Gratuity added for parties of 5 or more.



**22034 Shaw Road, Unit 103, Sterling Virginia-20164
(571) 833 3331**