

Appetizers

Vegetable Sampler Vegetable Samosa, Paneer Pakora, Hara Bhara Kebab, and Vegetable Pakora	7
Vegetable Pakora Vegetables in Lightly Seasoned Lentil Floured Batter and Deep Fried	4 V
Hara Bhara Kebab Delicately Spiced Potatoes and Spinach Patties	4 V
Vegetable Somosa Spiced Potatoes and Petite Pea Turnover	4 V
Lasooni Gobhi Crispy Cauliflower Florets in a Zesty Garlic-Tomato Glaze	5
Chichen 65 Spiced Chicken Sautéed with Southern Indian Spice Mix and Yogurt, Served with Radish Salad	6
Bhel Poori Chaat Bombay Mix, Onions, Potatoes and Tomatoes Tossed In Chutneys	4
Paneer Pakora Paneer Fritters on a Bed of Greens with Date-Tamarind Chutney	6
Chilli Paneer Homemade Paneer Cubes Sautéed with Sliced Onion & Green Pepper and Glazed in a Tangy Sauce	7
Shrimp Koliwada Jumbo Shrimp in a Konkan Style Spiced Batter	8
Gobi Manchurian Cauliflower Prepared with Crispy Coating, Tossed with a Mouth-watering Spicy Sauce.	5

Traditional Specialties

Lunch Entrées are served with Choice of Soup or Salad,
Chef's Special Side Dish of the Day with Naan and Basmati Rice

Korma Aromatic Cashew-Almond Sauce with Hint of Saffron and Cardamom	GF
Chettinadu Style Curry A Traditional Southern Indian Style Spicy Curry	V GF
Sabjiwala Fresh Mixed Vegetables Prepared in a Garlic Ginger Sauce	V GF
Kadhawala Tomato Cumin Masala with Ginger, Garlic and Coriander Seeds	V GF
Patia Tangy Curry with Mango, Ginger and Scallions	V GF
Saag Creamy Spinach, Slow Simmered and Fragrant	GF
Vin d' Alho Goan Style Curry with Chiles, Vinegar and Garlic, Spicy Hot	V GF
Tikka Masala Creamy Aromatic Makhni Sauce	GF
Biryani Aromatic Basmati Rice with Touch of Saffron, Iris and Toasted Spices	GF

Vegetarian 9.5 | Paneer 10.5 | Chicken 10.5 | Lamb 11.5 | Goat 11.5 | Seafood 11.5



Upon request a majority of our meals may be prepared vegan or gluten free.
If you wish either of these options, please advise your server at the time you order.

V = Vegan | GF = Gluten Free

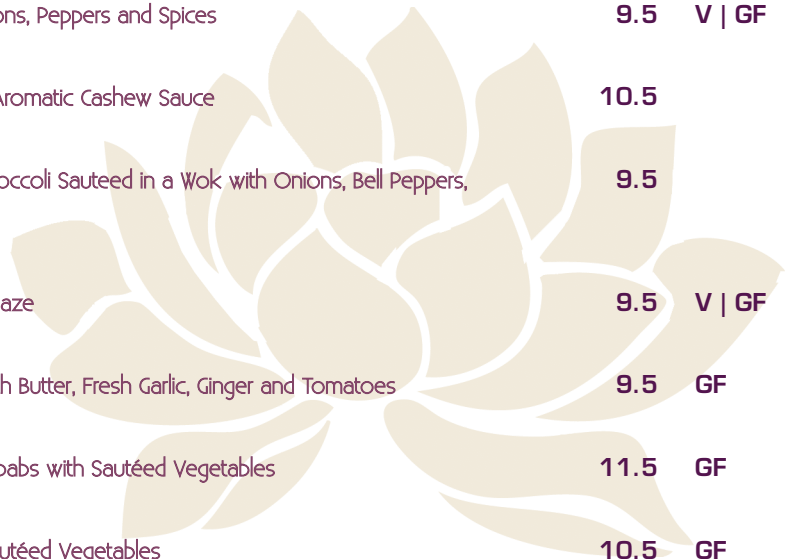
* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



Lunch Entrées

Lunch Entrées are served with Choice of Soup or Salad,
Chef's Special Side Dish of the Day with Naan and Basmati Rice

Shahi Paneer Homemade Cheese with Onions, Pepper, Tomatoes in a Spiced Cream Sauce	10.5	GF
Channa Masala Chickpeas and Diced Potatoes Cooked in a Delectable Punjabi Sauce	9.5	V GF
Mattar Paneer Peas and Homemade Cheese Cubes in a Traditional Onion, Ginger and Garlic Sauce	10.5	GF
Aloo Ghobi Potatoes and Cauliflower Florets Sautéed with Tomatoes, Ginger and Garlic	9.5	V GF
Bhindi Masala Baby Okra Sautéed with Tomatoes, Onions, Peppers and Spices	9.5	V GF
Malai Kofta Paneer Dumplings Stuffed with Raisins in an Aromatic Cashew Sauce	10.5	
Mushroom Broccoli Krahi Fresh Mushrooms and Broccoli Sautéed in a Wok with Onions, Bell Peppers, Tomatoes, Ginger, Garlic and Herbs	9.5	
Baingan Bahaar Eggplant Cooked in a Zesty Tomato Glaze	9.5	V GF
Dal Makhani or Dal Tarka Slow simmered Lentils with Butter, Fresh Garlic, Ginger and Tomatoes	9.5	GF
Tandoori Platter Tandoori Shrimp and Chicken Malai Kebabs with Sautéed Vegetables	11.5	GF
Chicken Tikka Platter Tandoori Chicken Tikka with Sautéed Vegetables	10.5	GF
Chicken Saffron Tandoori Chicken Breast in a Delicately Spiced Saffron Sauce	10.5	GF
Chili Chicken Tender Chicken Sautéed with Sliced Onion, Green Pepper and Glazed in a Tangy Sauce	10.5	
Seafood Goan Curry Choice of Salmon, Shrimp or Scallops in a Spiced Coconut Sauce	11.5	GF
Coastal Shrimp Curry A Shrimp Coconut Curry inspired by Coastal Region of Western India	11.5	GF
Lamb Rogan Josh Tender Lamb Morsels in a Traditional Kashmiri Curry Sauce	11.5	GF
Lamb Jalfrazie Lamb Juliennes Stir-Fried with Fresh Vegetables in a Zesty Glaze and Ginger	11.5	GF
Goat Curry Goat Meat on the Bone Braised in a Hearty Traditional Curry Sauce	11.5	GF



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