

Appetizers

Vegetable Sampler | Vegetable Samosa, Paneer Pakora, Hara Bhara Kebab, and Vegetable Pakora

Vegetable Pakora | Vegetables in Lightly Seasoned Lentil Floured Batter and Deep Fried **V**

Hara Bhara Kebab | Delicately Spiced Potatoes and Spinach Patties **V**

Vegetable Somosa | Spiced Potatoes and Petite Pea Turnover **V**

Lasooni Gobhi | Crispy Cauliflower Florets in a Zesty Garlic-Tomato Glaze

Chicken 65 | Spiced Chicken Sautéed with Southern Indian Spice Mix and Yogurt, Served with Radish Salad

Bhel Poori Chaat | Bombay Mix, Onions, Potatoes and Tomatoes Tossed In Chutneys

Paneer Pakora | Paneer Fritters on a Bed of Greens with Date-Tamarind Chutney

Chilli Paneer | Homemade Paneer Cubes Sautéed with Sliced Onion & Green Pepper and Glazed in a Tangy Sauce

Shrimp Koliwada | Jumbo Shrimp in a Konkani Style Spiced Batter

Gobi Manchurian | Cauliflower Prepared with Crispy Coating, Tossed with a Mouth-watering Spicy Sauce.

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**

Kadhaiwala | 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 | **Paneer** | **Chicken** | **Lamb** | **Goat** | **Seafood**



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



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