

TRADITIONAL LUNCH PLATTERS



Served with samosa, rice, naan, salad, seasonal vegetarian dish, chutneys, and rice pudding.

Choose your main dish

Starting at 8.95

Curries

Choice of Meat: Chicken, Fish, Lamb, Tofu, or Paneer.
All **GLUTEN FREE**

MASALA
KORMA
SAAG

VINDALOO
NIRVANA
CURRY

Tandoori

CHICKEN TIKKA **GF** LAMB KEBAB **GF**
TANDOORI CHICKEN **GF** FISH TIKKA **GF**

Vegetarian

MALAI KOFTA **GF**
SHAHI PANEER **GF**
DAL OF THE DAY **V GF**
CHANA MASALA **V GF**
BHARTA **V GF**
MIXED VEGETABLES **V GF**
VEGETABLE KORMA **GF**
SAAG ALOO **GF**

Hours of Happiness

3-6 Daily (Except Holidays)
\$2 Mimosas • \$3 Beers • \$4 Cocktails & Wines
1/2 Off Appetizers

DINNER

Soups & Salads

CHICKEN SOUP **GF** 5.95
Prepared with basmati rice and tomatoes. Flavored with onions, ginger, garlic, and spices garnished with cilantro.

KARMA SOUP **GF** 6.95
Lightly spiced coconut flavored soup with lentils and rice.

VEGETARIAN SOUP **V GF** 5.95
Mixed vegetables, lentils, ginger, chili, tomato, and cilantro.

TOSSED GREEN SALAD **V GF** 4.95
Add 3.00 for chicken. Add 5.00 for shrimp.

Fresh Baked Bread & Sides

NAAN 3.50 GARLIC NAAN 4.00
CHEESE NAAN 4.50 ONION NAAN 4.00
ALOO PARATHA **V** . . . 4.00 TANDOORI ROTI **V** . . . 4.00
PESHWARI NAAN . . . 4.50

NAAN BASKET 9.00
No substitutions please. Garlic, cheese, and classic.

RAITA 3.50
Yogurt with grated carrots, cucumber, and spices.

KACHUMBER 3.50
Chopped cucumber, onions, and tomatoes with lime juice.

Biryani

Sautéed basmati rice mixed with nuts and raisins in our homemade onion and tomato-based curry sauce.

LAMB 16.95 CHICKEN 15.95
SHRIMP 17.95 VEGETABLES 13.95

GF - GLUTEN FREE • V - VEGAN

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Appetizers



ALOO TIKKI V 5.95
Potato pancakes with onions, green chili, and tamarind chutney.



NAAN BRUSCHETTA 5.95
Freshly baked naan topped with diced tomatoes, garlic, and finished with olive oil.



CHICKPEA & CHIPS 5.95
Spiced chickpea and potato crisp chips, whipped yogurt, tamarind, and mint chutney.



CHICKEN KEBAB & CHEESE GF . . 7.95
Crispy chicken rolls filled with mozzarella.



SAMOSA V 5.50
Two vegetarian turnovers stuffed with potatoes, peas, spices, and herbs served with chutney.



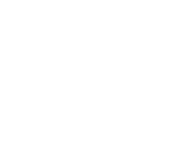
LAMB NAAN 6.95
Stuffed with lamb, onion, and cilantro, baked in the tandoor, served with chutney.



SHRIMP PAKORA GF 6.95
Shrimp marinated with chickpea batter and served with chutney.



CHUTNEY SAMPLER V GF 5.95
Crisp lentil papadam chips with mint, mango, pumpkin, and spicy chutney dipping sauces.



BHEL PURI V 6.95
Puffed rice, chopped potatoes, onions, wafers, and crispy noodles mixed with tamarind and spicy chutney.

VEGETARIAN PAKORA V GF 6.95
Spinach, cauliflower, and potato fritters. Served with chutney.

ONION BHAJI V GF 6.95
Onion fritters seasoned with ginger and spices, served with chutney.

PANEER TIKKA GF 8.95
Sliced paneer (cheese) marinated in spices, baked in tandoor, with bell peppers, onions.

Curries

Delight your senses with our flavorful curries. Have it Mild, Medium, or Spicy!

MASALA (National Dish of England) GF

A flavorful mixture of spices simmered in a rich tomato and onion puree with a touch of cream.

VINDALOO (For Spicy Food Lovers) GF

A zesty curry sauce cooked with tomatoes, onions, and potatoes; infused with paprika, lime juice, and tamarind chutney.

KORMA (A Delight from Ancient India) GF

Sinfully rich, mildly spiced almond and cashew curry sauce.

NIRVANA (A Modern Cosmopolitan Favorite) GF

Curry paste made from a mixture of authentic spices with chopped red onions, bell peppers, and coconut milk.

JALFREZZI (From Medium to Very Spicy) GF

Fresh broccoli, cauliflower, and carrots cooked in a thick and savory yellow curry sauce with coconut milk.

SAAG (Authentic Northern Indian Classic) GF

Puree of fresh spinach cooked with ginger, garlic, and roasted cumin.

CURRY (Classic) GF

Onion and tomato based sauce, with ginger, garlic, chillies, and hints of cumin, cinnamon, cardamom, and spices.

Choice of Meat:

Tofu 14.95 • Chicken or Paneer 15.95
Lamb 16.95 • Shrimp or Fish 17.95
Side of Saffron Rice with Veggies for 2.00

Tandoori

Overnight marinated meats, baked in our clay oven, and served on a hot sizzler. Add masala sauce for 3.00
All items **GLUTEN FREE** except Lamb Kebab.

CHICKEN TIKKA 15.95 **TANDOORI CHICKEN** 15.95
LAMB KEBAB 16.95 **TANDOORI SHRIMP** 17.95
FISH TIKKA 17.95

House Specialties

- TANDOORI PLATTER** 20.95
An assortment of chicken tikka, tandoori chicken, lamb kebab, fish tikka, and tandoori shrimp. Served with naan.
- BUTTER CHICKEN GF** 16.95
Marinated tandoor cooked chicken served in tomato curry saffron sauce.
- SUTRA LAMB GF** 17.95
Boneless pieces of lamb cooked with ginger, onions, garlic, herbs, and yogurt.



Combo Feasts

- CURRY THALI FOR ONE** 21.95
Choice of one: chicken curry, chicken tikka masala, or lamb curry and one vegetarian dish. Served with naan, basmati rice, dal, and spiced yogurt.
- VEGETARIAN THALI FOR ONE** 19.95
Choice of two vegetarian dishes. Served with naan, basmati rice, dal, and spiced yogurt.
- CHICKEN TIKKA COMBO FOR TWO** 54.00
Chicken tikka and chicken masala with choice of two vegetarian dishes. Served with samosas, basmati rice, classic naan, and your choice of dessert.
- MAHARAJA COMBO FOR TWO** 49.00
Choice of tandoori chicken or chicken tikka with choice of two vegetarian dishes. Served with samosas, basmati rice, classic naan, and your choice of dessert.
- VEGETARIAN COMBO FOR TWO** 44.00
Choice of three vegetarian dishes. Served with samosas, basmati rice, classic naan, and your choice of dessert.

Vegetarian

- Side of Saffron Rice with Veggies for 2.00
- MALAI KOFTA GF** 14.95
Mixed vegetable balls cooked in fresh tomato, onion, ginger, garlic, and saffron sauce.
- SAAG PANEER GF** 13.95
Pureed spinach leaves and homemade paneer cheese cooked with onions, green chili, and ginger.
- VEGETABLE KORMA GF** 13.95
Mild creamy dish with cauliflower, carrots, potatoes, green peas, sautéed ginger, onion, and roasted garlic.
- CHANA MASALA V GF** 12.95
Chickpeas (garbanzo beans) prepared in onions, garlic, and tomatoes.
- MIXED VEGETABLES V GF** 13.95
Cauliflower, carrots, potatoes, and green peas sautéed with onions, ginger, and green chili.
- SHAHI PANEER GF** 13.95
Homemade paneer cheese, nuts, and raisins, cooked with tomatoes, onion, ginger, and garlic.
- BHARTHA V GF** 12.95
Pureed tandoor baked eggplant, sautéed onions, tomato, ginger, and green chili.
- VEGETABLE CURRY V GF** 12.95
Mixed vegetables in tomato saffron curry with fenugreek.
- SAAG ALOO GF** 12.95
Pureed spinach leaves and potatoes, sautéed with onions, green chili, and ginger.
- DAL OF THE DAY V GF** 12.95
Indian lentil dish of the day - Chef's Selection.

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