

# Lunch Menu

## Vegetable Samosa Chaat

Two turnover pastries filled with potatoes, peas and our freshly ground spices and topped with chole masala, layered with three sauces, yogurt and raita.

10

## Chole Bhatura

A combination of chickpeas in masala curry sauce served with bhatura, a rich, softer and deep-fried bread. This dish makes a meal in itself and can be found at almost every highway cafe all over the subcontinent. It is served with basmati rice and a side of raita.

11

## Naan Up Freshly baked plain Naan rolled up with your choice of:

### Vegetable Medley

(Cauliflower, zucchini, bell peppers, onions and tomatoes)

10

### Chicken Tikka

### Lamb Kabob

Garnished with tomatoes, onions, fresh cilantro and topped with our special recipe of creamy yogurt dressing and served with yogurt raita and mint chutney on the side.

11

12

## Thali Lunch

ALL THALI PLATES ARE COMPRISED OF YOUR CHOICE OF TWO MENU ITEMS PLUS OUR DAL OF THE DAY, BASMATI RICE, NAAN AND CHOICE OF ONE APPETIZER; VEGETABLE PAKORA OR CHICKEN TANDOORI.

## Chicken Selection

12

**Chicken Vindaloo-** Boneless cubes of spring chicken and potatoes cooked in a spicy hot ginger, garlic and onion sauce.

**Chicken Tikka Masala-** Tender boneless chicken pieces barbecued in our tandoor clay oven then delicately blended in an exclusive tangy cream sauce and freshly ground masala.

**Chicken Jalfrazie-** Boneless cubes of spring chicken cooked in tomato, onion sauce with garden fresh red and green bell peppers, flavored with "garam masala" (Combination of 5 spices).

14

Lamb Selection

**Lamb Curry-** Cubes of Tender lamb cooked in an authentic style of red tomato and onion sauce then slightly enhanced with a touch of fresh garlic, herbs and ground spices in a creamy sauce.

**Lamb Vindaloo-** Tender cubes of lamb and potatoes cooked in spicy hot onion, tomato and garlic sauce which enhances the flavor further.

**Lamb Rogan - Josh-** A medium hot dish consisting of lamb cubes with red pepper, onion, tomatoes and thick spicy curry sauce.

12

Vegetarian Selection

**Chola Pindi-** Chickpeas cooked in a mild spiced onion sauce with tomatoes, imported spices and tamarind sauce with a touch of pomegranite powder.

**Saag Paneer-** Garden fresh spinach and mustard greens cooked with homemade cheese paneer in a mildly spiced with mustard, onion and tomato sauce.

**Subzi Masala / Vegetable Masala -** Garden fresh vegetables cooked with onion, tomatoes and freshly ground mild spicy and creamy sauce.

**Navrattan Korma-** Nine different garden fresh vegetables cooked in an onion, tomatoes and creamy cashew sauce.

**Paneer Chilly-** Homemade paneer cheese cooked in a tomato, onion sauce along with garden fresh bell peppers and sweet and sour sauce.

**Jeera Aloo Matar -** Steamed potatoes and green English Peas sautéed with cumin seeds, fresh coriander, tomatoes and herbs.

**Aloo Gobi -** Garden fresh cauliflower and potatoes sautéed with turmeric, cumin, black pepper, onions and ginger, infused with fresh aromatic curry leaves.

**Brinjal Bharta -** Eggplant roasted in our tandoor offers a perfect, smoky flavor. The skinless eggplant is then sautéed with green chilies, onions, tomatoes and chopped garlic. Delicately seasoned by adding pomegranate powder and freshly ground spices then garnished with chopped coriander leaves and tomatoes. A meaty flavored dish with texture that's low in calories.

## Beverages

6

Pellegrino sparkling water (32 oz.)

2.50

Coke, Diet Coke, Sprite

3

Chai - Tea boiled with milk, fresh ginger and cardamom

Garden fresh vegetables cooked with onion, tomatoes and freshly ground mild spice and creamy sauce.

4

Lassi (Yogurt Drink)

A traditional chilled beverage made with yogurt and an assortment of flavorings. It is the most popular drink of the Indian subcontinent.

**SALTED** - Flavored with Salt, pepper and spices

**SWEET** - Flavored with sugar and rosewater

**Mango** - Sweet Lassi infused with mango pulp and rosewater

**Offers a complete Wine and Indian beer selection.**

Please ask us about our Catering services for party platters, special dishes and appetizers. We will gladly work with you to accommodate your needs for a small gathering or larger party as well as for any occasion.