

tabla lunch

SMALL PLATES

VEGGIE SAMOSA \$12 pastry stuffed with potatoes, peas, fennel	TANDOORI PANEER \$15 TIKKA indian cheese cooked in the tandoor	AJWANI TANDOORI \$17 SHRIMP marinated with cheese flavored with carom seed
LASOONI \$14 CAULIFLOWER- VE crispy cauliflower tossed with garlic	PALAK PATTA CHATT \$15 spinach fritters topped with chutney, onions, & yogurt	LAMB CHOPS \$28
KURKURI BHINDI- VE \$14 hand sliced crispy okra	CHICKEN ACHARI \$16 chicken thigh marinated in pickles & spices blend	LAMB SHEEKH GILAFI \$19 KEBAB ground lamb, mace, bellpepper, garlic
DAHI PURI \$13 Crispy puff stuffed with potato, black channa, chutney & dragon fruit.	CHICKEN TIKKA \$16 chicken marinated in tikka spices	TANDOORI OCTOPUS \$17 octopus marinated in yogurt and spices
JODHPURI MIRCHI \$13 PAKORA- VE hot pepper stuffed with potato mash & spices	CHICKEN MALAI \$16 chicken in creamy textures of cheese	TUFFLE PARMESAN \$7 NAAN
CORN RIBS- VE \$13 Corn topped with house butter & spices	PANEER DIP \$12 a savory dip of fresh paneer, feta, & spices	CHUR CHUR NAAN \$7 AMUL CHEESE & \$8 JALAPENO NAAN
STUFFED MUSHROOM \$15 stuffed with spinach, cheese & truffle oil		

VEGGIES

BHINDI HARIPYAZZ \$17 okra sauteed with spring onion	BHARWA EGGPLANT \$17 eggplant stuffed with fresh coconut cooked in spicy masala
ALOO GOBI \$17 potato & cauliflower tossed in Punjabi masala	DAL BUKHARA \$17 black lentils cooked with ginger and garlic
CHANNA PINDI \$17 chickpeas cooked with potatoes	VEGETABLE \$17 KOLHAPURI mixed vegetables in a thick spiced gravy
DAL TADKA \$17 yellow lentils cooked with garlic	

WRAP OR SALAD

PANEER TIKKA \$16 Cheese marinated in mint, ginger, garlic, spices	CHICKEN ACHARI \$17 chicken marinated in pickles and spices
CHICKEN MALAI \$17 Chicken marinated in sour cream, cream cheese, pepper	LAMB SHEEK KEBAB \$18 ground lamb ted in garlic, mace, clove

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CHEF SIGNATURES

TABLA KOFTA- N \$25 potato & paneer dumplings in a cream sauce	KALI MIRCH CHICKEN \$24 bone in chicken cooked in a spicy pepper onion sauce	RAAN-E-TABLA \$150 young goat leg cooked with Indian spices finished in tandoor
PANEER LABABDAR- N \$25 spicy cashew tomato paste cooked in onion gravy	LAMB ROGAN JOSH \$26 combination of aromatic spices & lamb cooked in a tomato & onion curry	LAMB SHANK LAL MASS \$28 red chili-based curry from Rajasthan
BUTTER CHICKEN \$25 chicken leg cooked in mild tomato sauce	HANDI GOSHT \$26 goat braised with onions, peppers, ginger & garlic in a thick sauce	SALMON \$28 roasted fish in the tandoor served in lemon butter garlic sauce
TANDOORI CHICKEN \$26 half chicken cooked in the tandoor		

THALI

THALI INCLUDES A VEGETABLE, DAL, NAAN, RICE & DESSERT (A LA CARTE OPTIONS AVAILABLE)
CHICKEN 17 / LAMB 18 / PANEER 17 / SHRIMP 18

MOILEE curry with coconut & curry leaves	KORMA thick curry made of almonds, cream	KARAH curry of sautéed onions, tomatoes
SAAG a thick curry made of pureed spinach	VINDALOO spicy whole red chili curry	LAMB ROGAN JOSH Lamb sautéed in ghee and spices
	TIKKA MASALA curry of tomatoes, onion & fenugreek	

PARDA BIRYANI

VEGETABLE 25
CHICKEN 25
LAMB 26
aromatic steamed rice cooked with spices, saffron & rose water

SIDES

RAITA (4)
PAPADDAM (4)
BASMATI RICE (3)
TANDOORI
VEGGIES (6)
AACHARI ALOO (8)
DESI SALAD (6)

BREADS

NAAN	PARATHA
Plain (6)	Lacha Paratha (7)
Garlic (7)	Pudina Paratha (7)
Chili (7)	
KULCHA	WHOLE WHEAT
Onion (6)	ROTI (6)
Kashmiri (7)	ROOMALI ROTI (10)

N- CONTAINS NUTS, VE- VEGAN

GRATUITY OF 20% WILL BE ADDED TO TABLE OF 5 AND MORE.