

LUNCH MENU. Available Tues thru Fri. 11:30 am until 2:30 pm

STARTERS

PAPODUMS lentil crackers served with coriander chutney 1.50

SAMOSA flour pastry turnover stuffed with spiced potatoes 1.95 **each**.

BHEL PURI mélange of puffed rice, Indian savories, chopped onion, cilantro and diced boiled potatoes mixed with our sweet & spicy chutneys, share with a friend. 5.00

TANDOORI CHICKEN WINGS marinated in fresh ginger, garlic & spices. Tandoor broiled. Allow 15-18 minutes. 7.95

CHAT PAPRI flour crisps with chickpeas, diced potato, yogurt, tamarind chutney 5.00

ONION BHAJI spicy onion & potato dumplings. Gram flour batter, deep-fried 3.95

DAHI BHALLA lentil dumplings in chilled yogurt with tamarind chutney 2.95

SHAMMI KABAB pan grilled very fine ground beef & lentil patties 5.95

KACHUMBAR diced cucumber, tomato, onion with cilantro, lemon juice, spices 3.95

CURRIES

Contrary to popular belief, curries are not just one flavor. Unless stated otherwise, you will find ours well seasoned but not overwhelmingly hot. At lunchtime we serve them over a bed of steamed Indian basmati rice with salad greens on the side. (If you prefer your curry on the side kindly tell your server.)

BUTTER CHICKEN marinated 'tandoor broiled' chicken breast simmered in a curried creamy tomato sauce 7.95

CHICKEN CURRY stewed with onion, tomato, yogurt, ginger, garlic, spices 7.50

PALAK curried spinach, ginger, dried fenugreek leaves **Chicken** 7.95. **Lamb** 8.95

CHICKEN KADAI thick tomato sauce, crushed cilantro seeds, hot red pepper 7.95

VINDALOO with potatoes hot spicy sauce spiked with vinegar **Chicken** 7.95. **Lamb** 8.95

KORMA curried creamy sauce with ground cashew & coconut. **Chicken** 7.95. **Lamb** 8.95

HYDRABADI KEEMA curried ground beef and potatoes, comfort food 7.50

ROGAN JOSH traditional lamb curry from Northern India 8.95

FISH CURRY cod loin, coconut curried cream sauce, mustard seeds, curry leaf 10.95

SANDWICHES / WRAPS

CHICKEN TIKKA SANDWICH marinated tandoor-broiled chicken breast wrapped in fresh baked Nan with salad greens and yogurt sauce 6.95

SEEKH KABAB SANDWICH as above but with tandoor grilled spiced ground beef 6.95

GRILLED AND TANDOORI

Served with fresh baked Nan and salad greens

HARA KABAB broiled chicken cubes marinated in yogurt, fresh cilantro, ground jalapenos, ginger, garlic 7.95

TANDOORI CHICKEN. Moist and juicy! Half chicken marinated in yogurt, spices, ginger, garlic. broiled in clay pit oven the tandoor. Allow 15-18 minutes. 9.95

SEEKH KABAB spiced ground beef, broiled in the tandoor 7.95

PATHAR KABAB marinated lamb scaloppini flash grilled on a griddle. 8.95

VEGETARIAN

SAAG PANEER curried spinach with cubes of Indian cottage cheese 7.95

KADAI CHOLE hot & spicy chickpeas in a tomato sauce 6.95

BHARTA pureed tandoor roasted eggplant sautéed with onion, tomato 7.95

DAL CHAWAL black lentils simmered with herbs and spices 6.50

VEGETABLE CURRY assorted vegetables in a curried sauce 6.95

PANEER MAKHANI cottage cheese in a curried creamy tomato sauce 7.95

BREADS

NAAN leavened white flour bread baked fresh in the tandoor. 1.95

GARLIC NAAN studded with chopped garlic and cilantro 2.50

ONION KULCHA stuffed with spiced onion 2.50

ROTI stone ground whole-wheat flat bread 1.95

PARATHA multi layered whole wheat done in tandoor 2.25

SIDES ETC.

DAL MAKHANI velvety curried black lentils 3.75

JEERA ALOO diced potatoes with broiled cumin 2.95

CUCUMBER RAITA cooling yogurt and cucumber dip 2.95

KACHUMBAR diced cucumber, tomato & onion with cilantro, lemon juice, spices 3.95

MANGO CHUTNEY sweet mango relish 1.75

PICKLES (ACHAR) a serving of 'PATHAKS' hot mango relish. 1.25

BEVERAGES / DESSERTS

We carry a range of Indian beverages, Beers, etc

Kindly see list

All Desserts are special priced \$ 3.50 ea