



# LUNCH MENU (DINE-IN ONLY)

## MON - FRI 11AM-3PM

### VEGETARIAN ENTRÉE (GF)

SERVED WITH SIDE OF ROYAL BASMATI RICE

<b>YELLOW DAL TADKA (V)</b> <i>Yellow lentil sautéed with onions, tomatoes and Indian spices</i>	\$8.99	<b>PANEER KARAHİ</b> <i>Cubes of cottage cheese cooked with green peppers, tomatoes and fresh ground spices</i>	\$9.99
<b>DAL MAKHANI</b> <i>A popular dish from Punjab region of India. This savory entree is comprised of black lentils simmered with kidney beans, ginger, garlic, tomatoes, herbs and spices with a touch of cream</i>	\$9.99	<b>VEGETABLE VINDALO (V)</b> <i>Hot and spicy curry cooked with mixed vegetables, garlic, potatoes and touch of vinegar</i>	\$9.99
<b>CHANA MASALA (V)</b> <i>Chickpeas cooked in Indian herbs</i>	\$8.99	<b>ALOO GOBI (V)</b> <i>Cauliflower and potato cooked with tomato, herbs and spices</i>	\$9.99
<b>NAVARATNA KORMA (N)</b> <i>Mixed vegetables and paneer cheese cooked in rich creamy nuts, coconut and raisins</i>	\$9.99	<b>VEGETABLE CURRY (V)</b> <i>Mixed vegetables, onion and pepper tossed in cinnamon powder, herbs and spices</i>	\$9.99
<b>BAIGAN BHARTHA</b> <i>Roasted eggplant, mashed, and cooked with onion ginger, garlic and spices</i>	\$9.99	<b>VEGETABLE KARAHİ (V)</b> <i>Mixed vegetables, Jalapeños, green peppers, tomatoes, ginger, garlic and herbs and spices</i>	\$9.99
<b>ALOO PALAK</b> <i>Potatoes cooked with chopped spinach with onions, fresh tomatoes and spices and touch of cream</i>	\$9.99	<b>MUTTER PANEER</b> <i>Cottage cheese and peas cooked in mild savory creamy sauce</i>	\$9.99
<b>MALAI KOFTA (N)</b> <i>Fried balls of potatoes, paneer cheese and freshly minced mixed vegetables simmered in a light creamy sauce with cashews and nuts</i>	\$9.99	<b>BHINDI MASALA (V)</b> <i>Freshly cut okra sautéed and cooked with onions, ginger, tomatoes, herbs and spices</i>	\$9.99
<b>SHAI PANEER</b> <i>Chunks of cottage cheese sautéed with ginger, garlic and bell peppers and cooked in a tomato based spiced up creamy sauce</i>	\$9.99	<b>PALAK PANEER</b> <i>Cottage cheese cooked with spinach, onions, fresh tomato paste and touch of cream</i>	\$9.99
<b>PANEER TIKKA MASALA</b> <i>Marinated cubes of homemade cheese cooked with creamy tomato sauce with herbs and spices</i>	\$9.99	<b>CHANA SAAG</b> <i>chopped spinach sauteed with chickpeas, onion, fresh tomato paste and touch of cream</i>	\$9.99

### NON-VEGETARIAN ENTRÉE (GF)

SERVED WITH SIDE OF ROYAL BASMATI RICE

<b>TIKKA MASALA</b> <i>Choice of marinated boneless meat cooked in creamy tomato, onion sauce with herbs and spices</i>	<b>KORMA (N)</b> <i>Korma is known as a mild dish and is gently simmered in a sauce with nuts, raisins, fresh spices and a touch of saffron</i>
CHICKEN TIKKA MASALA - \$11.99 SHRIMP TIKKA MASALA - \$12.99	LAMB TIKKA MASALA - \$12.99 BUTTER CHICKEN (DARK MEAT) - \$11.99
<b>CHILLI KARAHİ</b> <i>Karahi is cooked with fresh chopped onions, tomatoes, green chillies and spices</i>	<b>VINDALOO</b> <i>A hot dish cooked with potatoes, tomatoes &amp; sautéed with onions and a touch of vinegar. A specialty dish from Goa region of India</i>
CHICKEN KARAHİ - \$11.99 LAMB KARAHİ - \$12.99	SHRIMP KARAHİ - \$12.99
<b>CURRY</b> <i>Curry entrees are gently simmered in onion, garlic, ginger and tomato sauce and a blend of Indian spices</i>	<b>BALTI</b> <i>Cooked with colorful combination of bell peppers, onions and cinnamon</i>
CHICKEN CURRY - \$11.99 LAMB CURRY - \$12.99	SHRIMP CURRY - \$12.99
<b>MANGO JALFREZIE</b> <i>Jalfrezie is a colorful combination of mixed vegetables sautéed with freshly ground spices, herbs and mango</i>	<b>SAAG</b> <i>Boneless tender meat pieces cooked with chopped onion, spinach, ginger, garlic and spices with a touch of cream</i>
CHICKEN MANGO JALFREZIE - \$11.99 LAMB MANGO JALFREZIE - \$12.99 SHRIMP MANGO JALFREZIE - \$12.99	CHICKEN SAAG - \$11.99 LAMB SAAG - \$12.99
	SHRIMP SAAG - \$12.99

ALL DINNER MENU ITEMS ARE AVAILABLE DURING LUNCH HOURS.

(GF) Gluten Free (V) Vegan (N) Contains Nuts