



LUNCH MENU (DINE-IN ONLY)

MON - FRI: 11AM-2:30PM [Excludes holidays]

VEGETARIAN ENTRÉES (GF)

SERVED WITH SIDE OF ROYAL BASMATI RICE

YELLOW DAL TADKA (V) <i>Yellow lentil sautéed with onions, tomatoes and Indian spices</i>	\$ 10.99	PANEER KARAHI <i>Cubes of cottage cheese cooked with green peppers, tomatoes and fresh ground spices</i>	\$ 11.99
DAL MAKHANI <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</i>	\$ 10.99	VEGETABLE VINDALO (V) <i>Hot and spicy curry cooked with mixed vegetables, garlic, potatoes and touch of vinegar</i>	\$ 10.99
CHANA MASALA (V) <i>Chickpeas cooked with Indian herbs</i>	\$ 10.99	ALOO GOBI (V) <i>Cauliflower and potato cooked with tomato, herbs and spices</i>	\$ 10.99
NAVARATNA KORMA (N) <i>Mixed vegetables and paneer cheese cooked in rich creamy nuts, coconut and raisins</i>	\$ 10.99	VEGETABLE CURRY (V) <i>Mixed vegetables, onion and pepper tossed in cinnamon powder, herbs and spices</i>	\$ 10.99
BAIGAN BHARTHA <i>Roasted eggplant, mashed, and cooked with onion ginger, garlic and spices</i>	\$ 10.99	VEGETABLE KARAHI (V) <i>Mixed vegetables, Jalapeños, green peppers, tomatoes, ginger, garlic and herbs and spices</i>	\$ 10.99
ALOO PALAK <i>Potatoes cooked with chopped spinach with onions, fresh tomatoes and spices and touch of cream</i>	\$ 10.99	MUTTER PANEER <i>Cottage cheese and peas cooked in mild savory creamy sauce</i>	\$ 11.99
MALAI KOFTA (N) <i>Fried balls of potatoes, paneer cheese and freshly minced mixed vegetables simmered in a light creamy sauce with cashews and nuts</i>	\$ 10.99	BHINDI MASALA (V) <i>Freshly cut okra sautéed and cooked with onions, ginger, tomatoes, herbs and spices</i>	\$ 10.99
SHAI PANEER <i>Chunks of cottage cheese sautéed with ginger, garlic and bell peppers and cooked in a tomato based spiced up creamy sauce</i>	\$ 11.99	PALAK PANEER <i>Cottage cheese cooked with spinach, onions, fresh tomato paste and touch of cream</i>	\$ 11.99
PANEER TIKKA MASALA <i>Marinated cubes of homemade cheese cooked in a creamy tomato sauce with herbs and spices</i>	\$ 11.99	CHANA SAAG <i>chopped spinach sauteed with chickpeas, onion, fresh tomato paste and touch of cream</i>	\$ 10.99

NON-VEGETARIAN ENTRÉES (GF)

SERVED WITH SIDE OF ROYAL BASMATI RICE

TIKKA MASALA <i>Choice of marinated boneless meat cooked in creamy tomato, onion sauce with herbs and spices</i>	KORMA (N) <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 - \$12.99 SHRIMP TIKKA MASALA - \$13.99	CHICKEN KORMA - \$12.99 LAMB KORMA - \$13.99
LAMB TIKKA MASALA - \$13.99 BUTTER CHICKEN (DARK MEAT)- \$12.99	PISTACHIO CHICKEN KORMA - \$12.99 SHRIMP KORMA - \$13.99
CHILLI KARAHI <i>Karahi is cooked with fresh chopped onions, tomatoes, green chillies and spices</i>	VINDALOO <i>A hot dish cooked with potatoes, tomatoes & sautéed with onions and a touch of vinegar. A specialty dish from Goa region of India</i>
CHICKEN KARAHI - \$12.99 LAMB KARAHI- \$13.99	CHICKEN VINDALOO - \$12.99 LAMB VINDALOO - \$13.99
SHRIMP KARAHI - \$13.99	SHRIMP VINDALOO - \$13.99
CURRY <i>Curry entrees are gently simmered in onion, garlic, ginger and tomato sauce and a blend of Indian spices</i>	BALTI <i>Cooked with colorful combination of bell peppers, onions and cinnamon</i>
CHICKEN CURRY - \$12.99 LAMB CURRY- \$13.99	CHICKEN BALTI - \$12.99 LAMB BALTI - \$13.99
SHRIMP CURRY - \$13.99	SHRIMP BALTI - \$13.99
MANGO JALFREZIE <i>Jalfrezie is a colorful combination of mixed vegetables sautéed with freshly ground spices, herbs and mango</i>	SAAG <i>Boneless tender meat pieces cooked with chopped onion, spinach, ginger, garlic and spices with a touch of cream</i>
CHICKEN MANGO JALFREZIE - \$12.99 LAMB MANGO JALFREZIE- \$13.99 SHRIMP MANGO JALFREZIE - \$13.99	CHICKEN SAAG - \$12.99 LAMB SAAG- \$13.99
	SHRIMP SAAG - \$13.99

ALL DINNER MENU ITEMS ARE AVAILABLE DURING LUNCH HOURS.

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