



# Lunch Menu

Monday – Friday 11:30 AM – 2:30 PM

## Savory Bites

<b>Chicken Tikka with Fertility Fruit</b>		8
Avocado with Chicken Tikka and Chef's Masala Twist		
<b>Florets Medley Manchurian</b>		7
Broccoli and Cauliflower tossed in Sweet and Tangy Sauce		
<b>Lat-Mai Khumb &amp; Vegan Cheese</b>		7
Lightly Sautéed Tofu and Farm Fresh Mushrooms in Hot and Sour Sauce		
<b>Cajun Jhinga Galouti</b>		9
Traditional Lucknow Galouti of Shrimp with Cajun Spices		
<b>Bamboo Hogget Seekh</b>		9
Indian Style Prime Lamb Skewers with Bamboo Shoots		

## Express Lunch

### Select Protein –

Vegetarian 9 / Paneer (Indian Homemade Cheese) 10 / Chicken 11 / Lamb or Goat 12 / Seafood 13

### Select Flavors Profile -

#### Palak (Saag)

Pureed Spinach with Fenugreek

#### Tikka Masala

Slow Cooked Creamy Tomato Sauce with Chef's Secret Ingredients

#### Mirch Masala

Tomato Sauce with Chunky Onions and Peppers

#### Vin-D'ahlo

Goan Aromatic Curry Flavored with Vinegar and Garlic

#### Mughlai

Combination of Cooking Style and Recipes Developed in Medieval India with Rich Flavor of Nuts







*Express Lunch served with side of Naan, Basmati Rice, and choice of House Salad or Soup*

## Beverages

Lassi – Mango / Sweet / Salty / Strawberry	4
Punjabi Chai / Coffee	2
Soft Drinks	2
Ice Tea	2



## Entrees

<b>Navratan Korma</b> Blend of Vegetables in a Creamy Cashew Sauce		11
<b>Bharwan Eggplant</b> Slow Cooked Stuffed Baby Eggplant		11
<b>Kasoori Bhatti Aloo</b> Small Yokun Golds sautéed with Fenugreek		10
<b>Dal Makhani</b> Traditional Punjabi Lentils slow cooked overnight		11
<b>Mango Dal Tadka (seasonal)</b> Blend of Two Lentils flavored with Raw Mango		11
<b>Shahi Paneer Malai</b> Indian non-melting Cheese in velvety House Special Sauce with Nuts		12
<b>Butter Chicken</b> Reinventing authentic taste with traditional flavor from Punjabi		12
<b>Murgh Methi</b> Tender Chicken in Spiced Fenugreek Sauce		12
<b>Signature Chicken Kababs</b> Cooked in a Tandoor (Clay Oven) – <b>Tandoori / Tikka / Malai</b>		13
<b>Salmon Anant</b> Hawaiian Salmon marinated in Signature Sauce and Cooked in Clay Oven		14
<b>Seafood Cafreal</b> Tangy Goan Tavern Herb Sauce with Seafood		14
<b>Biryani</b> Aromatic Spicy Rice – <b>Vegetable \$10 / Chicken \$11/ Goat \$13 / Shrimp \$14 / Egg \$11 / Lamb \$13</b>		
<i>Entrees served with Basmati Rice</i>		

## Specialty Breads

<b>Garlic Naan</b>	3
<b>Naan – Coconut Cherry / Gorgonzola and Truffle / EVOO</b>	4
<b>Vegan Tandoori Roti</b>	2
<b>Stuffed Kulcha – Onion/Potato</b>	3



Vegetarian



Vegan



Gluten Free