

LUNCH SPECIALS

For Dine-in only-Monday to Friday 12 noon to 3 pm. Not valid on Holidays.

THREE-COURSE LUNCH SPECIAL

19.95

Pick a starter and a main course from the list below. Main course will be served with papadum, cucumber raita, naan bread, basmati and rice pudding.

STARTER

CHUTNEY MASALA SALAD

Greens, red onions, cucumber, tomato-mango cumin dressing.

AVACADO PAAPDI CHAAT

A combination of crisps, savory yogurt, potato chickpeas and tangy chutneys.

ONION BHAJIA

Chickpea flour-dusted onion fritters.

HARA BHARA KEBAB

Pan-fried patties of baby spinach, fenugreek leaves, toasted lentils and homemade cheese.

MAIN COURSE

SAAG PANEER

Fresh homemade cheese, seasoned and tempered pureed spinach.

ALOO GOBHI

Diced cauliflower and potatoes, tomato garlic masala.

CHICKEN TIKKA MASALA

Chicken tikkas braised in a fenugreek scented tomato cream sauce.

CHICKEN CHETTINAD

Spicy chicken curry with peppercorns, fennel powder, and curry leaves.

LAMB VINDALOO

Spicy lamb curry with malt vinegar, whole spices, and potatoes.

HOMESTYLE FISH CURRY

Mahi-Mahi in a classic homestyle sauce.

LUNCH SPECIAL PLATTERS

Combination Platters Served with onion fritters, sag paneer, lentils, basmati rice, cucumber raita, pappadums, and naan bread.

CHICKEN TIKKA MASALA 14.95

LAMB VINDALOO 15.95

HOME STYLE FISH CURRY 16.95

GOAN SHRIMP CURRY 17.95

WHOLE FOOD PLANT BASED THALI 14.95

Basmati, eggplant bharta, yellow lentils, spinach with chickpeas, onion fritters, papadums, mango chutney whole wheat roti and salad