

Lunch specials

For Dine in only-Monday to Friday 11.30 am to 2.30 pm. Not valid on Holidays

THREE COURSE LUNCH SPECIAL 21.95

Pick a starter and a main course from the list below

Main course will be served with papadum, cucumber raita, nan bread, basmati and rice pudding. There will be an additional charge for any substitutions

Starter

POTATO SAMOSA

Savory turnovers, potato and peas stuffing

AVACADO PAAPDI CHAAT

a combination of crisps, savory yogurt, potato chickpeas and tangy chutneys

ONION BHAJJIA

chickpea flour dusted onion fritters

HARA BHARA KEBAB

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

PULI RASAM

Piquant tamarind tomato soup

BOMBAY BHEL

Puffed rice combination salad

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 CETTINAD

spicy chicken curry with peppercorns, fennel powder and curry leaves

LAMB VNDALLO

spicy lamb curry with malt vinegar, whole spices and potatoes

GOAN FISH CURRY

Mahi mahi in a tangy coconut curry

LUNCH SPECIAL PLATTERS

Combination Platters Served with onion fritters, sag paneer, lentils, basmati rice, cucumber raita, rice pudding, pappadum and nan bread. There will be an additional charge for any substitutions

VEGETARIAN	16.95
WHOLE FOOD PLANT BASED THALI	17.95
CHICKEN TIKKA MASALA	18.95
LAMB VINDALOO	19.95
HOME STYLE FISH CURRY	19.95
GOAN SHRIMP CURRY	20.95

If you have a food allergy, please speak to the owner, manager, chef or server

For your convenience 20% gratuity will be automatically added to parties of 8 or more