



LUNCH SPECIALS MENU

Our lunch menu thali style serving your choice of one item that comes with rice, naan, lentil, salad and dessert.

VEGETARIAN CURRY

ALOO GOBI V GF 12.50
Curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and cilantro

CHANA MASALA V GF 11.95
Chickpeas slow cooked with onion, ginger, fresh tomatoes, cilantro and spices

MALAI KOFTA GF 12.95
mix vegetable Dumpling, Onion, Cumin, Tomato & cashew sauce

MATAR MUSHROOM MASALA V GF 11.95
Fresh green peas, mushroom cooked in onion, tomato and blend of spice.

SAAG PANEER GF 12.95
Spinach cooked with cottage cheese, garlic and cream mildly spice

BHINDI MASALA V GF 11.50
Stir-fried fresh lady fingers with an herbal infusion of ginger

VEGETABLE COCONUT CURRY V GF 12.95
Mixed vegetables cooked with coconut milk and flavored with spices.

SAHI PANEER GF 13.50
Homemade cheese cooked in cashew nut cream sauce
Add entrée only 5

PANEER TIKKA MASALA GF 13.50
cottage cheese marinated in hung yogurt and spices skewered in clay oven

EGGPLANT SALAN V GF 12.5
Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves

NON-VEGETARIAN CURRY

CHICKEN TIKKA MASALA GF 13.95
Roasted chicken breast, slowly simmered in tomato cream sauce.

BUTTER CHICKEN GF 13
Shredded tandoori chicken, slowly simmered in tomato cream sauce.

CHICKEN CURRY GF 14
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.

CHICKEN SAAG GF 14.5
Chicken cooked in spinach with garlic, cumin and a touch of cream

CHICKEN VINDALOO GF 14.5
Chicken made with vinegar and medium spicy tangy sauce

LAMB KORMA GF 15.5
Boneless lamb cube in creamy cashew sauce and a blend of spice.

LAMB VINDALOO GF 14.95
Lamb cube in medium spicy vinegar and tangy sauce

LAMB SAAG GF 13.95
Lamb cube cooked in spinach with garlic, cumin and a touch of cream.

FISH OR SHRIMP CURRY GF 16.95
Choice of shrimp or fish of the day cooked with onion, tomato, curry leaf and coconut milk

LAMB ROGAN GF 14.5
Cube of lamb cooked with onion, tomatoes, ginger, garlic and spices

TUE-FRI 11:30AM-2:30PM
CLOSED ON MONDAY



TANDOORI- LUNCH SPECIAL

Our lunch menu thali style serving your choice of one tandoor item that comes with rice, naan, lentil, salad and dessert.

LAMB SEEKH KABOBS (GF)	Ground lamb infused with herbs and spices	14.5
LAMB RACK (GF)	Australian lamb rack marinated in yogurt and chef 's special spices	18.5
TANDOORI CHICKEN (GF)	Roasted chicken on bone with special blend of spices	15.5
MALAI CHICKEN (GF)	Chicken breast marinated with yogurt, cheese, herbs, and mildly spiced.	15.5
SALMON TIKKA (GF)	Wild Salmon marinated in yogurt, ginger, garlic, mint, pesto and mildly spice skewered in a clay oven	18
TANDOOR SEA BASS (GF)	Sea Bass, Kashmiri chili, turmeric. Flash grilled in Tandoor	21
TANDOOR PRAWN (GF)	Tiger Prawns marinated in hung yogurt and spices	18
METHI PANEER TIKKA (GF)	Cottage cheese marinated in hung yogurt and spices skewered in clay oven	15
TANDOOR VEGETABLE (GF)	Seasonal mix veggies marinated in blend of spices cooked in clay oven	13.5

SIDES

VEGETABLE SAMOSA \$6.5

Crispy patties stuffed with spiced potatoes & peas.

COULIFLOUR MANCHURIAN \$6.5

Crisped cauliflower, onion, tomato, bell pepper tossed in soy, garlic and cumin

CHEESE STUFF LAMB KABOB \$8.95

Goat cheese stuffed in ground lamb skewered in a Clay Oven

LIME GINGER CHICKEN 8.5

Chicken breast marinated in ginger and fresh lime juice.

PAPADUM 3.5

Crisp cracker made with lentil

RAITA 4

Yogurt with cucumber, mint & toasted cumin seed

VEG PULAU 4

Basmati rice tossed with cumin seed, turmeric and mix vegetable.

BROWN RICE 3.5

*Our regular menu also available during lunch hour.

* Spicy level can be adjusted upon request: MILD | MEDIUM | HOT

*ALLERGIES: THERE IS A SMALL POSSIBILITY THAT PEANUT TRACES MAY BE FOUND IN ANY MENU ITEMS.