



-Lunch specials thali -

What is Thali ?

Thali is an Indian word for "plate" — a classic Indian platter of different dishes to create a perfectly balanced meal.

What you Get

Each Entree Accompanied by Dal, Rice, Naan, mix pickle, salad, raita and dessert.

Vegan Thali **V**

Vegan Entree Accompanied by yellow lentil, Rice, wheat bread, mix pickle, salad and papadum.

VEGETARIAN CURRY THALI

ALOO GOBI GF V	15
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, and cilantro.	
BHINDI MASALA GF V	14.5
Crispy fresh fried cut okra, onion, tomatoes, lime, and mango powder.	
MUSHROOM MASALA GF V	15.5
Slices Button mushroom, cumin, garlic, tomato, onion, and blend of spice	
CHANA MASALA GF V	14.5
Garbanzo beans cooked with onion and tomatoes.	
VEGETABLE COCONUT CURRY GF V	16
Seasonal mixed vegetable sauteed with curry leaf, mustard, seed spices, and coconut milk	
BAIGAN KA SALAN GF V	16
Indian eggplant, roasted peanut, poppy seed, mustard see, coconut milk, and curry leaves.	
SAAG PANEER GF	16
Watsonville spinach cooked with cottage cheese, garlic, and cream.	
PANEER TIKKA MASALA GF	16
Home made cottage cheese slowly simmered in onion, tomato cream sauce.	
MALAI KOFTA GF	15
Homemade cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.	
SHAHI PANEER GF	16.5
Homemade cottage cheese simmered in special cashew and onion tomato sauce.	

TANDOORI THALI

TANDOORI CHICKEN GF	18
Chicken leg on bone in a traditional classic tandoor marinade skewered in clay oven.	
MALAI CHICKEN GF	18
Chicken breast marinated in hung yogurt and home made garam masala skewered in clay oven.	
SEEKH KABAB GF	18
Kebab Ground lamb, ginger, mint, and spices skewered in clay oven.	
RACK OF LAMB GF	21
Australian lamb rack, marinated in hung yogurt and exotic spices skewered in clay oven	
TANDOORI SALMON GF	21
Grilled salmon fillet flavored with herbs and spices skewered in clay oven.	
TANDOORI SEABASS GF	23
Lime juice, garlic, and cumin marinated in hung yogurt and spices skewered in clay	
TANDOORI SHRIMP GF	21
Tiger prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.	
PANEER TIKKA	18
Cottage cheese marinated in hung yogurt and spices skewered in clay oven.	

Spicy level can be adjusted upon request: mild | medium | spicy

* Gluten-free & Vegan Friendly Items

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



chicken | Lamb | seafood curry thali

CHICKEN TIKKA MASALA GF	17
Roasted chicken breast, slowly simmered in tomato cream sauce.	
BUTTER CHICKEN GF	17
Shredded tandoori chicken, slowly simmered in tomato cream sauce.	
CHICKEN CURRY GF	17
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato, and cilantro.	
CHICKEN VINDALOO GF	17
Boneless chicken, redskin potato cooked in chili and vinegar sauce	
CHICKEN MALABAR GF	17.5
Chicken cooked with garlic, mustard seed, curry leaf and coconut cream sauce.	
CHICKEN KORMA GF	17.95
Boneless chicken cooked in tomato, onion, cashew cream sauce.	
LAMB ROGAN JOSH GF	18.5
Stewed Colorado lamb chunks, blend of spices, brown onion, and tomatoes	
LAMB VINDALOO GF	18.5
Cube lamb and potato cooked in chili and vinegar sauce.	
LAMB KORMA GF	19
Lamb chunks cooked with blend of spices onion, tomato and cashew cream sauce	
LAMB MALABAR GF	19
Boneless lamb cube, curry leaf, mustard seed, garlic and coconut milk	
SALMON CURRY GF	19.5
Salmon cube cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices	
SHRIMP CURRY GF	20
Shrimp sautéed with roasted coconut, curry leaf, mustard seeds cooked goan style.	
SEABASS CURRY GF	21
Seabass cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices	



MONDAY-FRIDAY
11:30AM-2:30PM

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