



LUNCH SPECIALS BENTO BOX

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

Vegan Bento Box

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

VEGETARIAN CURRY

ALOO GOBI   14.5
Curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and cilantro

CHANA MASALA   14
Chickpeas slow cooked with onion, ginger, fresh tomatoes, cilantro and spices

MATAR MUSHROOM MASALA   14
Fresh green peas, mushroom cooked in onion, tomato and blend of spice.

BHINDI MASALA   14
Stir-fried fresh lady fingers with an herbal infusion of ginger

VEGETABLE COCONUT CURRY   15
Mixed vegetables cooked with coconut milk and flavored with spices.

EGGPLANT SALAN   15
Indian eggplant, roasted peanut, poppy seed, mustard seed, coconut milk and curry leaves

SAAG PANEER  14.5
Spinach cooked with cottage cheese, garlic and cream mildly spice

MALAI KOFTA  15
Mix vegetable dumpling, onion, cumin, tomato & cashew sauce

SHAHI PANEER  15.00
Homemade cheese cooked in cashew nut cream sauce

PANEER TIKKA MASALA  15.5
Home-made cottage cheese cube slowly simmered in tomato cream sauce.

NON-VEGETARIAN CURRY

CHICKEN TIKKA MASALA  16
Roasted chicken breast, slowly simmered in tomato cream sauce.

BUTTER CHICKEN  16
Shredded tandoori chicken, slowly simmered in tomato cream sauce.

CHICKEN CURRY  16
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato and cilantro.

CHICKEN SAAG  17
Chicken cooked in spinach with garlic, cumin and a touch of cream

CHICKEN VINDALOO  16
Chicken made with vinegar and medium spicy tangy sauce

LAMB KORMA  17
Boneless lamb cube in creamy cashew sauce and a blend of spice.

LAMB VINDALOO  17
Lamb cube in medium spicy vinegar and tangy sauce

LAMB SAAG  17
Lamb cube cooked in spinach with garlic, cumin and a touch of cream.

FISH OR SHRIMP CURRY  19.00
Choice of shrimp or fish of the day cooked with onion, tomato, curry leaf and coconut milk

LAMB ROGAN  17
Cube of lamb cooked with onion, tomatoes, ginger, garlic and spices

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



TANDOORI- LUNCH BENTO BOX

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

LAMB SEEKH KABABS GF

Ground lamb infused with herbs and spices

17.5

LAMB RACK GF

Australian lamb rack marinated in yogurt and chef 's special spices

22.00

TANDOORI CHICKEN GF

Roasted chicken on bone with special blend of spices

17.95

MALAI CHICKEN GF

Chicken breast marinated with yogurt, cheese, herbs, and mildly spiced.

18.00

SALMON TIKKA GF

Wild Salmon marinated in yogurt, ginger, garlic, mint, pesto and mildly spice skewered in a clay oven

22

TANDOOR SEA BASS GF

Sea Bass, Kashmiri chili, turmeric, Flash grilled in Tandoor

26.00

TANDOOR PRAWN GF

Tiger Prawns marinated in hung yogurt and spices

23

METHI PANEER TIKKA GF

Cottage cheese marinated in hung yogurt and spices skewered in clay oven

17.50

**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.*