



-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	16
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, and cilantro.	
BHINDI MASALA GF V	15
Crispy fresh fried cut okra, onion, tomatoes, lime, and mango powder.	
MUSHROOM MASALA GF V	16
Slices Button mushroom, cumin, garlic, tomato, onion, and blend of spice	
CHANA MASALA GF V	15
Garbanzo beans cooked with onion and tomatoes.	
VEGETABLE COCONUT CURRY GF V	16.5
Seasonal mixed vegetable sauteed with curry leaf, mustard, seed spices, and coconut milk	
BAIGAN KA SALAN GF V	17
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.	
MALAI KOFTA GF	15.5
Homemade cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.	
SHAHI PANEER GF	17
Homemade cottage cheese simmered in special cashew and onion tomato sauce.	

TANDOORI THALI

TANDOORI CHICKEN GF	21.5
Chicken leg on bone in a traditional classic tandoor marinade skewered in clay oven.	
MALAI CHICKEN GF	22
Chicken breast marinated in hung yogurt and home made garam masala skewered in clay oven.	
SEEKH KABAB GF	20.5
Kebab Ground lamb, ginger, mint, and spices skewered in clay oven.	
RACK OF LAMB GF	26.5
Australian lamb rack, marinated in hung yogurt and exotic spices skewered in clay oven	
TANDOORI SALMON GF	25.95
Grilled salmon fillet flavored with herbs and spices skewered in clay oven.	
TANDOORI SEABASS GF	28.5
Lime juice, garlic, and cumin marinated in hung yogurt and spices skewered in clay	
TANDOORI SHRIMP GF	23
Tiger prawns marinated in yogurt and spices, skewered in clay oven served with chutneys.	
PANEER TIKKA	20
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	19
Roasted chicken breast, slowly simmered in tomato cream sauce.	
BUTTER CHICKEN GF	19
Shredded tandoori chicken, slowly simmered in tomato cream sauce.	
CHICKEN CURRY GF	18.5
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato, and cilantro.	
CHICKEN VINDALOO GF	18.5
Boneless chicken. redskin potato cooked in chili and vinegar sauce	
CHICKEN MALABAR GF	18.95
Chicken cooked with garlic, mustard seed, curry leaf and coconut cream sauce.	
CHICKEN KORMA GF	19
Boneless chicken cooked in tomato, onion, cashew cream sauce.	
GOAT CURRY	19.5
Braised slow cooked deep flavored brown rich mutton gravy delights	
LAMB ROGAN JOSH GF	19.5
Stewed Colorado lamb chunks, blend of spices, brown onion, and tomatoes	
LAMB VINDALOO GF	19.5
Cube lamb and potato cooked in chili and vinegar sauce.	
LAMB KORMA GF	19.95
Lamb chunks cooked with blend of spices onion, tomato and cashew cream sauce	
LAMB MALABAR GF	19.95
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	20.95
Shrimp sautéed with roasted coconut, curry leaf, mustard seeds cooked goan style.	
SEABASS CURRY GF	22
Seabass cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices	



**TUE-FRIDAY
11:30AM-2:30PM**

Chef's Request - Please no substitute or modifications on Thali
Full menu available upon request