



## -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** 17  
Organic red skin potatoes, Watsonville cauliflower, onion, tomato, ginger, and cilantro.
- BHINDI MASALA** **GF** **V** 16  
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** 15.95  
Garbanzo beans cooked with onion and tomatoes.
- VEGETABLE COCONUT CURRY** **GF** **V** 16.95  
Seasonal mixed vegetable sauteed with curry leaf, mustard, seed spices, and coconut milk
- LEMON GRASS MIX VEG CURRY** **GF** **V** 17  
Seasonal mix vegetable cook with chef especial white curry sauce
- BAIGAN KA SALAN** **GF** **V** 17.5  
Indian eggplant, roasted peanut, poppy seed, mustard see, coconut milk, and curry leaves.
- SAAG PANEER** **GF** 16.95  
Watsonville spinach cooked with cottage cheese, garlic, and cream.
- PANEER TIKKA MASALA** **GF** 17  
Home made cottage cheese slowly simmered in onion, tomato cream sauce.
- MALAI KOFTA** **GF** 16  
Homemade cottage cheese and vegetable dumpling cooked in tomato and cashew sauce.
- SHAHI PANEER** **GF** 17.5  
Homemade cottage cheese simmered in special cashew and onion tomato sauce.

## TANDOORI THALI

- TANDOORI CHICKEN** **GF** 20  
Chicken leg on bone in a traditional classic tandoor marinade skewered in clay oven.
- MINT CHICKEN** **GF** 21  
Chicken thigh marinated in green herb and chef especial spices yogurt sauce, roasted in our tandoori oven
- SEEKH KABAB** **GF** 22  
Kebab Ground lamb, ginger, mint, and spices skewered in clay oven.
- RACK OF LAMB** **GF** 25  
Australian lamb rack, marinated in hung yogurt and exotic spices skewered in clay oven
- TANDOORI SALMON** **GF** 24  
Grilled salmon fillet flavored with herbs and spices skewered in clay oven.
- TANDOORI SEABASS** **GF** 28  
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

<b>CHICKEN TIKKA MASALA</b> GF	19
Roasted chicken breast, slowly simmered in tomato cream sauce.	
<b>BUTTER CHICKEN</b> GF	19
Shredded tandoori chicken, slowly simmered in tomato cream sauce.	
<b>CHICKEN CURRY</b> GF	18.5
Boneless chicken cooked with cumin, turmeric, ginger, garlic, onion, tomato, and cilantro.	
<b>CHICKEN VINDALOO</b> GF	18.5
Boneless chicken. redskin potato cooked in chili and vinegar sauce	
<b>CHICKEN MALABAR</b> GF	18.95
Chicken cooked with garlic, mustard seed, curry leaf and coconut cream sauce.	
<b>CHICKEN KORMA</b> GF	19
Boneless chicken cooked in tomato, onion, cashew cream sauce.	
<b>LEMON GRASS CHICKEN CURRY</b> GF	19
Homemade cottage cheese simmered in special cashew and onion tomato sauce.	
<b>LAMB ROGAN JOSH</b> GF	19.5
Stewed Colorado lamb chunks, blend of spices, brown onion, and tomatoes	
<b>LAMB VINDALOO</b> GF	19.5
Cube lamb and potato cooked in chili and vinegar sauce.	
<b>LAMB KORMA</b> GF	19.95
Lamb chunks cooked with blend of spices onion, tomato and cashew cream sauce	
<b>LAMB MALABAR</b> GF	19.95
Boneless lamb cube, curry leaf, mustard seed, garlic and coconut milk	
<b>SALMON CURRY</b> GF	19.5
Salmon cube cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices	
<b>SHRIMP CURRY</b> GF	20.95
Shrimp sautéed with roasted coconut, curry leaf, mustard seeds cooked goan style.	
<b>SEABASS CURRY</b> GF	22
Seabass cooked in tomato, mustard seeds, garlic, curry leaf, coconut milk and spices	

**Chef's Request—please no substitute or modifications on Thali.  
Full menu available upon request.**



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

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