

Lunch Menu

Chota Haazari- *small presentations*

Vegetable Samosas- turnovers filled with potatoes and peas with sweet tomato chutney	5
Shrimp Samosas- turnovers filled with shrimp, potato and mango pickle	6
Sev Puri- wheat crackers, potatoes, onions, contrasting chutneys and a dusting of Sev, crisp chick pea flour noodle	5
Karari Bhindi- crisp okra “strands” seasoned with dried green mango powder	9
Unday ki Chutney- hardboiled eggs with yogurt, mustard seeds, chilis and Kari Leaves	5
Bhajjias- chickpea flour and mixed vegetable fritters with tamarind chutney	6
Rassols- potato croquettes with curried minced lamb and pumpkin-tomato chutney	6
Kathi Rolls- tandoori chicken tikka, mint chutney and marinated onions wrapped in egg-washed “rotis”	8
Beet-Mint Salad- beets, red onions, mint, cumin and goat cheese	7
Tossed Green Salad- romaine, cucumbers, tomatoes and marinated red onions, cilantro-cumin dressing, dusting of Sev, chickpea noodle	5

Madhyam – *medium presentations*

Lamb Kabab Sliders, lamb patties seasoned with cumin, garam masala, onions, ginger, chilis, served with goat cheese, sweet tomato chutney and arugula; green papaya and daikon salad	12
California Tandoori Salad- chicken tikka, paneer, Indian cheese, sauteed mushrooms on romaine, tomatoes and cilantro cumin dressing	15
Vegetarian Sample plate - vegetable samosas, Bhajjias, sev puri and karari bhindi	15
Non-vegetarian Sample plate – unday ki chutney, kathi rolls, rassols, and shrimp samosas	18

Lunch Thalís

India’s traditional Thali uses a stainless steel platter with “katoris”, small bowls, to serve an all-inclusive meal. Your choice of entrée is served with rice, dal, a lentil preparation, naan, cucumber-tomato relish, bhajjia, a vegetable fritter and chutney.

Vegetarian, chef’s selection of vegetable	11
Tandoori Chicken, yogurt and garam masala marinated chicken	14
Makhni Tikka, chicken tikka in a tomato-cream sauce	15
Seekh Kabab, tandoor cooked ground lamb	15
Lamb Vindaloo, Goan lamb curry with tamarind and black pepper	16
Meen Moili, Kerala style Fish Curry	16

Corkage: no fee for the first bottle with purchase of one bottle; \$15 fee for each additional bottle. 18% gratuity on parties of 6 or more. Menu items and prices are subject to change. We reserve the right to refuse service to anyone.

