

Lunch Menu Vegetarian

Served with rice and the dish of the day

1. Aloo Palak - Spinach and potato with garlic, ginger, and spices. 6.95
2. Palak Paneer - Homemade cheese and spinach cooked in herbs and spices. 6.95
3. Aloo Mattar - Green peas and potatoes cooked gently with fresh spices. 6.95
4. Mattar Paneer - Garden fresh green peas and cheese cooked gently with spices. 6.95
5. Punjabi Dal - Black lentils and beans cooked in tomatoes, onions, and fresh spices. 6.95
6. Mixed Vegetables - Assorted garden fresh vegetables sautéed in onion sauce. 6.95
7. Chana Aloo - Chickpeas and potatoes in onion gravy. 6.95
8. Kadi Pakora - Vegetable dumpling in mustard sauce, chickpea flour and yogurt. 6.95
9. Baigan Bhartha - Roasted eggplant and green peas with tomatoes and onions. 6.95

Lunch Menu Non-Vegetarian

Served with rice and dish of the day

1. Chicken Curry - Boneless chicken in freshly ground Indian spices. 7.50
2. Chicken Vindaloo - Chunks of chicken in a hot and highly spiced sauce. 7.50
3. Chicken Mango - Chicken cooked with Indian spices and broccoli in a mango sauce. 7.50
4. Chicken Tikka Masala - Chicken tikka in a tomato and butter sauce. 7.50
5. Lamb Curry - Cubes of lamb in onion sauce with herbs and spices. 7.50
6. Lamb Vindaloo - Lamb cooked in a very spicy onion sauce. 7.50
7. Keema Mattar - Minced lamb cooked with green peas. 7.50
8. Prawn Curry - White shrimp cooked in our specially prepared onion sauce. 7.95
9. Prawn Masala - White shrimp cooked in a tomato and butter sauce. 8.50
10. Tandoori Lunch - Tandoori Chicken, dish of the day, rice and naan. 8.95