

Lunch Menu

Served Monday - Friday 11:30 AM to 2 PM

Appetizers

Chaat Of The Day: A Daily Changing Selection		8
Gobhi Manchurian: Cauliflower Florets, Zesty Soy Glaze	(V, GF)	9
Kurkuri Bhindi: Fried Crispy Okra, Mango Powder Dust	(V, GF)	9
Punjabi Samosa: Crispy Turnovers, Spiced Potatoes, Green Peas		7
Vegetable Pakora: Vegetable Fritters, Tamarind & Mint Chutney	(GF)	8
Chili Shrimp: Inspired by Indo-Chinese Style	(GF)	13
Malai Kabab: Chicken Breast Marinated In Cheese Cream, Ginger, Saffron, Royal Cumin	(GF)	12

All Lunches Served with a Side of Naan, Rice and Choice of House Salad or Soup of the Day

Create Your Own Dish: Please Choose Your Choice Of Sauce & Protein

Vin d'Alho: Hot And Spicy Garlic-Vinegar Flavored Sauce	(V, GF)	
Kozhambu: Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(V, GF)	
Punjabi Curry: Punjabi Style Onion-Tomato Sauce, Ginger, Garlic, Coriander	(V, GF)	
Kadhai: Aromatic Glaze, Whole Roasted Spices, Ginger, Onions & Bell Peppers	(V, GF)	
Korma: Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)	
Saag: Hearty Spinach & Mustard Greens Base, Ginger-Garlic-Butter Tadka	(GF)	
Tikka Masala: Tomato And Cream Sauce, Fenugreek Seasoning	(GF)	

Vegetable 13 // Tofu 13 // Paneer 14 // Salmon 17 // Shrimp 17
Chicken 15 // Lamb 16 // Goat 16

Regional Classics & Specialties

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	13
Dal Tarka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes	(V, GF)	13
Paneer Laziz: Homemade Indian Cheese, Cilantro, Cashew-Almond Crème	(GF)	14
Malai Kofta: Vegetable Dumplings, Spiced Cashew-Pomegranate Sauce	(GF)	14
Corn Malai Methi: Fresh Corn Kernels, Creamy Aromatic Spinach Sauce, Fenugreek	(GF)	13
Lahori Paneer Masala: Paneer, Freshly Pounded Spices, Peppers, Tomato-Onion Masala	(GF)	14
Seafood Kozhambu: Shrimp, Scallop, Salmon, Garlic, Black Pepper, Coconut Milk	(GF)	17
Chicken & Shrimp Tikka: Classic Tandoori Grilled Chicken Breast and Prawns	(GF)	18
Butter Chicken: Pulled Chicken, Buttery Tomato Gravy, Fenugreek	(GF)	15
Kerala Chicken Curry: Season Chicken, Mustard, Dried Red Chilies, Curry Leaves	(GF)	15
Lamb Rogan Josh: Braised Lamb Chunks, Anise-Clove-Mace, Classic Kashmiri Delicacy	(GF)	16
Biryani: Basmati Rice, Seasoned With Saffron, Iris Water & Delicate Spices	(GF)	
Vegetable 13 // Chicken 15 // Lamb 17 // Goat 17		

Specialty Breads

Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Cilantro	5
Cheesy Garlic Naan: Naan Stuffed with Cheese & Topped With Garlic & Cilantro	8
Roti: Unleavened Whole Wheat Bread	(V) 4
Laccha Paratha: Layered Buttery Whole Wheat Bread	5
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds	7
Rosemary Blue Cheese Kulcha: Stuffed Naan, Onions, Rosemary & Blue Cheese	8

Beverages

Mango Lassi	5	Masala Chai // Coffee // Espresso	4
Mango Juice // Lychee Juice	5	Mighty Leaf Tea Selection	4
Guava Juice	5	Cappuccino: Regular or Decaffeinated	5
Italian Soda	5	Desi Shikanjavi Soda	6
Fever Tree Ginger Beer	6	Mango Fizz // Lychee Ginger Bliss	7
Voss Still Water 0.8 L	8		
Voss Sparkling Water 0.8 L	8		

Wines By The Glass

Pinot Noir	11
Merlot	11
Malbec	11
Cabernet Sauvignon	11
Sauvignon Blanc	10
Pinot Grigio	10
Chardonnay	10
Chenin Blanc	10
Rosé	10
Moscato	10
Prosecco	10

Beers

Kingfisher, Lager	8
Maharaja, Pilsner	8
Yuksom Himalayan Snowman, Lager	8
Yuksom Dangberg 16000, Maibock	8
Taj Mahal, Lager 22oz	13
Flying Horse, Lager 22oz	12
Bond Brothers, Cary Gold, Lager	7
Ponysaurus, IPA	7
Red Oak, Amber Lager	7
Trophy Brewing, Hazy IPA	7
Brewery Bhavana, Belgian Triple	7

Desserts

Kulfi: Homemade Ice Cream, Mango Or Pistachio Flavor	6
Ice Cream: Paan Or Falooda Kulfi	7
Rasmalai: Cheesecake Dipped in Mildly Sweetened Milk	6
Gulab Jamun: Milk Doughnut in Cinnamon, Cardamom & Saffron Syrup, Coconut Sprinkled	6
Moong Dal Halwa: Lentil Pudding, Cardamom, Nuts	7
Dark Chocolate Cake	9
Limoncello Mascarpone Cake	9
Nazara's Dessert Sampler: Pistachio Kulfi, Gulab Jamun, Dark Chocolate Cake	16

Other Beverages, Beers, Wines, and full bar also available, please ask your server.