

Lunch Menu

Served Monday – Friday 11:30 AM to 2:30 PM

Appetizers

Chaat Of The Day: A Daily Changing Selection		8
Aloo Tikki: Tantalizing Potato Patty, Yellow Lentils, Ginger, Chutney Pairing	(V, GF)	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)	7
Chili Shrimp: Inspired by Indo-Chinese Style	(GF)	14
Malai Kabab: Chicken Breast Marinated In Cheese Cream, Ginger, Saffron, Royal Cumin	(GF)	12
Nazara's Kabab Medley: Trio Of Tandoori Kababs; Chicken, Lamb & Salmon	(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)
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 14 // 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)	14
Seafood Kozhambu: Shrimp, Salmon, Garlic, Black Pepper, Coconut Milk	(GF)	18
Salmon Tikka: Wild Salmon, Tandoori Spice Blend & Aromatic Herbs	(GF)	17
Chicken Tikka Patia: Hung Yogurt & Saffron Marinade, Mango-Ginger Glaze	(GF)	16
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
Mixed Grill: Assorted Tandoor Roasted Kababs; Chicken, Lamb, & Salmon	(GF)	18
Biryani: Basmati Rice, Seasoned With Saffron, Iris Water & Delicate Spices	(GF)	
Vegetable 14 // Chicken 15 // Lamb 17 // Goat 17		

V - Vegan, GF - Gluten-Free

18% Service Charge Will Be Added To Parties Of 6 Or More

Specialty Breads

Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Cilantro	3
Cheesy Garlic Naan: Naan Stuffed with Cheese & Topped With Garlic & Cilantro	4
Roti: Unleavened Whole Wheat Bread	2 (V)
Laccha Paratha: Layered Buttery Whole Wheat Bread	2
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds	5
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries	5
Rosemary Blue Cheese Kulcha: Stuffed Naan, Onions, Rosemary & Blue Cheese	5
Malai Kulcha: Stuffed Naan, Cheese Cream, Jalapeño, Cilantro, Onions, Bell Peppers	5
Paneer Chili Mango Kulcha: Stuffed Naan, Paneer, Jalapeño, Mango	5

Beverages

Mango Lassi	5	Masala Chai	4
Mango Juice // Lychee Juice	4	Mighty Leaf Tea Selection	4
Guava Juice	4	Coffee: Regular Or Decaffeinated	4
Fever Tree Ginger Beer	5	Espresso: Regular Or Decaffeinated	4
Water – Still Or Sparkling	6	Cappuccino: Regular Or Decaffeinated	5

Mocktails

Desi Shikanjavi Soda: Lemon, Mint, Chaat Masala, Soda	6
Lychee Ginger Bliss: Mint, Lime, Ginger, Lychee Juice	6
Mango Fizz: Mango, Mint, Lime, Fizzy Water	6
Italian Sodas: Choice of Pomegranate, Blackberry, Cherry, Mango, Raspberry	5
Pomegranate Negroni: Negroni Inspired Pomegranate Cocktail, Infused With Rhodiola	9
Dark & Stormy Margarita: A Spicy Pineapple Margarita, Ginger, Damiana	9
Cucumber Collins: Lemon, Cucumber, Alpine Flowers, Herbs And Ashwagandha	9
Coconut Oat Milk Painkiller: Cream of Coconut, Pineapple, Oat Milk, Citrus, Nutmeg	9

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	7
Maharaja, Pilsner	7
Rupee, Basmati Rice Lager 16oz	8
Rupee, IPA 16oz	8
Haywards 5000, Lager 500 ml	9
Old Monk, Lager 500 ml	9
God Father, The Legendry 500 ml	9
Taj Mahal, Lager 22oz	13
Wicked Weed, Pernicious, IPA	7
Red Oak, Amber Lager	7
Trophy Brewing, Cloud Surfer, Hazy IPA	7
Raleigh Brewing Co., First Squeeze, Wheat	7
Appalachian Mountain, Cider	7
Brewery Bhavana, Bloom	7
Dry Cardamom Belgian Triple Ale	
Stella Artois, Lager	6
Stella Artois Liberté, Non-Alcoholic	6