

Lunch Menu

Chota Haazari- *small presentations*

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| Vegetable Samosas - turnovers filled with potatoes and peas with sweet tomato chutney | \$4.00 |
| Sev Puri - wheat crackers, potatoes, onions, contrasting chutneys and a dusting of Sev, crisp chick pea flour noodle | \$5.00 |
| Karari Bhindi - crisp okra “strands” seasoned with dried green mango powder | \$6.00 |
| Unday ki Chutney - hardboiled eggs with yogurt, mustard seeds, chilis and Kari Leaves | \$5.00 |
| Bhajjias - chickpea flour and mixed vegetable beignets with tamarind chutney | \$5.00 |
| Rassols - potato croquettes with curried minced turkey and pumpkin-tomato chutney | \$5.00 |
| California Tandoori Salad - sauteed chicken tikka, paneer and mushrooms on romaine, tomatoes and cilantro cumin dressing | \$14.00 |
| Vegetarian Sampler plate - vegetable samosas, bhajjias and sev puri and karari bhindi | \$12.00 |
| Non-vegetarian Sampler plate – unday ki chutney, kathi rolls, rassols, and shrimp samosas | \$16.00 |

Lunch Thalís

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

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| Vegetarian , chef’s selection of vegetable | \$10.00 |
| Tandoori Chicken , yogurt and garam masala marinated chicken | \$12.00 |
| Makhni Tikka , chicken tikka in a tomato-cream sauce | \$14.00 |
| Seekh Kabab , tandoor cooked ground lamb, | \$15.00 |
| Lamb Vindaloo , Goan lamb curry | \$15.00 |
| Meen Moili , Kerala Fish Curry | \$15.00 |

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.