

LUNCH MENU

COURSE ONE

ONION BHAJIA (V, Gf)

Crispy Fritters, Thinly Sliced Onions Coated in Spiced Gram Flour Batter, Deep-Fried.

PANEER TIKKA (Gf)

Grilled Paneer Cubes Marinated in Yogurt and Spices, Served With Mint Chutney.

CHICKEN 65 (Gf)

Crispy Fried Chicken Tossed in Spicy South Indian Seasoning.

TANDOORI CHICKEN WINGS (Gf)

Chicken Wings Marinated with Yogurt, Ginger Garlic & Herbs and Spices.

COURSE TWO

All entrées are served with Basmati Rice.

DAL MAKHINI (V, Gf)

Rich Black Urad Lentils Slowly Simmered in Aromatic Spices and A Touch of Cream.

PANEER SAAG (Gf)

Creamy Spinach Gravy, Ground Coriander, Featuring Tender Cubes of Paneer, Velvety Texture.

BUTTER CHICKEN (Gf)

Boneless Chicken Thighs Overnight Marinated in A Yogurt, Herbs & Spices & Tossed in Tomato Base Creamy Sauce.

***MALAI KOFTA (Gf)**

Indian Croquettes Made of House-Made Paneer and Potato, Simmered in A Spicy Tomato Curry.

CHICKEN CHETTINAD (Gf)

Boneless Chicken, Black Pepper, Ginger, Garlic, Chilis, Curry leaves.

*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include Dairy, Gluten, Nuts, Shellfish and Soy. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Kindly advise the restaurant of your spice level based on your preferences when you order food. 21% gratuity will be added to parties of 5 guests or more.