

Lunch - \$25 (3 COURSES)

Appetizer (Choose one)

VEG SAMOSA ---(v)

Crispy triangular wheat dough pouches filled with potatoes, onion, peas, and spices

PODI IDLY (v, gf)

Idly, onion, red chilli, and curry leaves sautéed in ghee

GOBI MANCHURIAN (v)

Cauliflower florets sautéed in a spicy & tangy sauce, prepared in an Indo-Chinese style

CHICKEN 65

Crisp and spicy chicken fritters toasted with red chili and curry leaves

COUNTRY CHICKEN SOUP (gf)

Thin soup made with intense flavor of organic country chicken with southern spices

BASIL RASAM (v, gf)

Light soup made with tamarind, garlic, pepper red chilies and basil

Main Course (Choose one)

(All Main course served with choice of Garlic/butter/plain Naan or Roti and Basmati Rice)

TIKKA MASALA (gf)

Very tender and slow cooked (Chicken / Shrimp / Lamb / Salmon / Paneer/ Tofu) in a sauce made of tomatoes, onion, red chilies, fenugreek and cream

SAAG/ SPINACH (gf)

Tender (Chicken / Lamb / Paneer/ Tofu) cooked with spinach, onions, green chili paste & garnished with light cream

MUSHROOM MUTTER MASALA (gf)

Mushrooms, Peas in creamy Spiced Tomato sauce and garnished with coriander & five spices

CHICKEN CHETTINAD (gf)

Boneless chicken cooked with aromatic stone grounded spice paste a south Indian favorite

Dessert – Choose One

Gulab Jamun with Ice cream or Rasmali

Dinner - \$40 (4 COURSES)

Soups (Choose one)

Lentils soup (veg)

Indian Lentils cooked with Indian spices

Tomato soup (veg)

Creamy tomato soup

Country Chicken Soup (non veg)

Country Chicken cooked with pepper, turmeric and Indian spices

Appetizers (Choose one)

Kale And Spinach Chat (Veg)

Crispy spinach and kale leaves coated with gram flour batter and deep fried in the oil

Podi Idly (Veg)

Idli, Onion, Red chilli, curry leaves sauteed with Ghee

Chilli Paneer (Veg)

Paneer/Onion/Green Pepper/Soy Cilantro Scallion Sauce

Pudhina Paneer Tikka (Veg)

Soft cottage cheese in mint smeared coat, and other spices. Grilled in tandoor to perfection.

Tandoori Wings (Non veg)

Chicken wings marinated with ginger, garlic, chili, and garam masala paste. Grilled in tandoor oven.

Spiced Crab Naan (Non veg)

Naan bread filled with coriander spiced crab meat.

Prawn Milagu Varuval(Non Veg)

Prawns tempered with black pepper and curry leaves

Apollo Fish (Non Veg)

Battered and Fried fish pieces - ginger, garlic & green chilly, crushed black pepper

Entree Served with choice of bread (Choose one Entree)

Garlic Naan

Butter Naan

Plain Naan

Roti

Anjeer Kofta (Veg)

Indian Cottage cheese and Potatoes mix cooked with rich onion tomato gravy

Kadai Tofu (Veg)

Tofu cubes stir fried with bell peppers in rich tomato gravy.

Paneer Makhni (Veg)

Cottage cheese cubes with reduced creamy gravy of tomatoes and garam masala.

Mushroom Mutter Masala (Veg)

Mushrooms and peas in creamy spiced tomato sauce and garnished with coriander and panch phoron.

Saag Paneer (Veg)

Paneer cooked in spinach based gravy

Tikka Masala - Paneer (Veg)

Indian cottage cheese cooked protein in a sauce made of tomatoes, onion, red chilies, fenugreek, and cream.

Saag Chicken (Non Veg)

Chicken cooked in spinach based gravy

Lamb Vindaloo (Non Veg)

Lamb cooked in a spicy concoction of vinegared red chili paste and baby potatoes.

Thanal Special Goat Curry (Non Veg)

Baby goat cubes simmered with our special mix of poppy seeds and coconut.

Butter Chicken (Non veg)

Smoked chicken in rich buttery tomato sauce.

Tikka Masala - Chicken (Non Veg)

Chicken cooked protein in a sauce made of tomatoes, onion, red chilies, fenugreek, and cream.

Malabar Fish Curry (Non Veg)

Fresh Fish cooked with coconut milk and tamarind sauce in Kerala style

Desserts (Choose one item)

Hot Gulab Jamun w/Cold Ice Cream

Hot Carrot Halwa w/Cold Ice Cream

Chocolate Cake with vanilla ice cream

Tiramisu

Specialty Cocktail (*Not included in the above price)

Madras Mule – Haka Vodka, lime juice, elderflower liqueur and ginger beer

Mughal Mantra- Knob Creek Rye Whiskey, Cherry Liqueur, Agave syrup and bitters