

# 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**