

Dinner - \$45 (4 COURSES)

Soups (Choose one)

Basil Rasam(gf, veg)

Tomato, basali, indian pepper corns cooked with fresh indian species

Country Chicken Soup (non veg)

Country Chicken cooked with pepper, turmeric and Indian spices

Mulligatawny soup(v, gf)

Whole Coriander, curry leaves, toor dal, mixed with indian spices

Appetizers (Choose one)

VEG SAMOSA ---(v)

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

Kale And Spinach Chat (Veg)

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

Onion Spinach Pakora (Veg)

Crispy fired Onion and Spinach with gram flour served with Coconut Chutney

PODI IDLY (v, gf)

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

Gobi Manchuraian (Veg)

Battered Cauliflower cooked with indo chinese sauce

CHICKEN 65

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

Cheese Naan (Veg)

Naan bread filled with shredded mozzarella Cheese

Tandoori Paneer (Veg)

Soft cottage cheese cooked grilled in a clay pot oven to perfection.

Lamb Chops (Non veg)

Lamb chops marinated with ginger, garlic, chili, whole coriander, fresh hot peppers.. Cooked in Clay pot oven.

Spiced Crab Naan (Non veg)

Naan bread filled with coriander spiced crab meat.

Shrimp pepper fry (Non Veg)

Shrimp tempered with black pepper and curry leaves

Fish 65 (Non Veg)

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

Entree Served with choice of bread or Rice (Choose one Entree)

Garlic Naan

Butter Naan

Plain Naan

Roti

MUSHROOM MUTTER MASALA (Veg, gf)

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

Anjeer Kofta (Veg)

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

Kadai Paneer/Tofu (Veg)

Paneer/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.

Aloo Mutter Masala (Veg)

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

Saag Channa (Veg)

Chick peas 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 Curry (Non Veg)

Lamb cooked in an Indian spiced curry and masala.

Chettinadu 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.

South Indian Style Fish Curry (Non Veg)

Fresh Fish cooked with Tamarind base, coconut milk and tomato in south indian style

Desserts (Choose one item)

Hot Gulab Jamun w/Cold Ice Cream

Chocolate Cake with vanilla ice cream

Rice Kheer with blueberry compote

Specialty Cocktail (*Not included in the above price)

Bourbon Bloody Mary – Layered with bold flavors, this daytime sipper brings heat, umami, tangy tomato and the sweet, full flavor of Maker's Mark® 46 - \$15

Spicy Margarita - Tres Generaciones Plata, jalapeño pepper - \$15

Lunch - \$20 (3 COURSES)

Appetizer or Soup(Choose one)

VEG SAMOSA ---(v)

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

Kale And Spinach Chat (Veg)

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

PODI IDLY (v, gf)

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

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

Mulligatawny soup(v, gf)

Whole Coriander, curry leaves, toor dal, mixed with indian spices

Main Course (Choose one)

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

TIKKA MASALA (gf)

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

Malabar Fish Curry (gf)

Swai Fish cooked in coconut milk with Indian spices

MUSHROOM MUTTER MASALA (gf)

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

Malai Kofta

Aromatic Indian cheese potato ball cooked in tomato based gravy

Vindaloo (gf)

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

Dessert – Choose One

Gulab Jamun or Rasamalai