

Lunch Menu

CCD RESTAURANT WEEK

— Jan. 19 — Feb. 1, 2025 —

2-Course Prix-Fixe Meal: **\$20 per person**

Specialty Cocktails

Whiskey Date \$15

Jim Beam Black Bourbon | Date Syrup | Grand Marnier | Lime Juice

Desi Gimlet \$15

Roku Gin | Garam Masala Simple | Fresh Lime Juice | Cointrue | Aqua Fava

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 Makhani (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, or Sesame. Our kitchen prepares items with Dairy, Gluten, Nuts, Shellfish, and Soy. Please inform us of any food allergies. (V: Vegan, GF: Gluten-Free). Let us know your preferred spice level when ordering. A 21% gratuity applies to parties of 5 or more.