

Lunch Menu

CCD RESTAURANT WEEK

..... Jan. 19—Feb. 1, 2025

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

Specialty Cocktails: \$12

Black Manhattan

Jim Beam Black 7-Year, Sweet Vermouth, Angostura Aromatic Bitters, Dirty Cherry, Orange Peel

Paradise Tonic

Roku Japanese Gin, Triple Sec, Cranberry Juice, Fresh Lime Juice, Splash of Tonic Water

◇◇ Course One ◇◇

Veda Vegetable Soup (V, GF)

A nutritious soup made with fresh vegetables, simmered to bring out natural flavors

Kashmiri Lamb Yakhani Shorba (Hearty Lamb soup) (V, GF)

Lamb soup slow-cooked with a mix of Kashmiri spices, offering a warm and flavorful experience

Aloo Tikki Chaat from old Dilli (GF)

Crispy curried Potato patties served on a bed of curried Chickpeas, topped with chopped Onion, Tomato, Tamarind chutney, and Cilantro

Amritsari Fish (GF)

Battered fish fillets fried crisp with bold spices, served with Mint & Tamarind Chutney

◇◇ Course Two ◇◇

All entrée are served with Basmati Rice (V, GF) & Naan

Kerala Fish Moilee (GF)

Kerala-style curry with White Bass cooked in Coconut gravy, and tempered with fresh Curry leaves & Mustard seeds

Methi Chicken Curry (GF)

Aromatic curry made with tender chicken cooked in a spiced fenugreek leaves and creamy tomato-based sauce

Paneer Lababdar (GF)

Paneer (Cottage Cheese) cubes in a rich caramelized onion, tomato, and ginger sauce, garnished with fresh cilantro

*** Baingan Ka Salan (V, GF)**

Rich and tangy curry with baby eggplants simmered in a tamarind and peanut-based sauce, spiced with roasted sesame and coconut

Old Dilli Thali

A traditional Indian platter featuring

Vegetarian Sindhi Subzi Kadi (V, GF),

Paneer Lababdar (GF),

Butternut Squash Bharta (V, GF),

Bhindi do pyaza (V, GF),

Dal Banjara (GF)

*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Our kitchen prepares the food with a mild spice level. 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.