

LET'S DO LUNCH

TWO FOR \$30 (\$15 PER ADDITIONAL PERSON)

Choose from family-style appetizers or dessert and individual entrées

APPETIZERS

DAHI VADA

Soft lentil dumplings in yogurt, topped with tamarind & mint chutneys, and crispy sev.

SPINACH CHAAT

A crunchy mix of crispy spinach, pomegranate, and sweet yogurt, drizzled with tangy chutneys.

VEGETABLE SAMOSAS

Pastry pockets filled with a savory mix of spiced potatoes, peas, and aromatic herbs. Served with mint chutney & tamarind chutney.

ENTRÉE

DAL MAKHANI

Tempered black lentils blended with tomatoes, butter, and cream—creating a silky dish. Served with rice.

KATHI ROLL

Choice of filling : Paneer | Chicken
Wrapped in a flaky paratha with mint chutney and onions.

TIKKA MASALA

Choice of protein : Paneer | Chicken
A rich and creamy tomato-based curry, slow-cooked with aromatics and finished with a touch of cream and butter. Served with rice.

DESSERT

GULAB JAMUN

KHEER