

# LET'S DO LUNCH

JUNE 24 - AUGUST 14, 2025  
TUESDAYS, WEDNESDAYS AND THURSDAYS

**TWO FOR \$30**  
EXTRA CHARGE FOR ADDITIONAL PERSON

## APPETIZERS

*Comes with a side of Mix Green Salad*

### VEGETABLE SOUP (V, GF)

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

### KALE CHAAT

Crispy batter kale with chutney, yogurt. A sweet tangy crunch

### FISH PAKORA (GF)

Battered fish fillets fried crisp with bold spices for a classic Amritsari street food experience served with Mint & Tamarind Chutney

### GRILLED TANDOORI CHICKEN (GF)

Bone in chicken marinade in yogurt and special blend of spices then grilled in a Tandoori

## ENTREES

*Comes with a side of Rice and Garlic Naan*

### PANEER LABABDAR (GF)

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

### DAL MAKHANI (GF)

A decadent & rich Lentil delicacy seasoned with Onions, Tomatoes, Ginger, Garlic, and Cream

### CHANA MASALA (V, GF)

Curried chickpeas in a tomato-onion gravy, spiced with carom, cumin, pomegranate, and green mango

### \*NAVRATAN KORMA (GF)

Mixed Vegetables, Nuts, Spiced Sauce

### BUTTER CHICKEN (GF)

Boneless chicken in a creamy, buttery tomato-cashew gravy with caramelized ginger, honey, and fenugreek greens

## DESSERTS

### KHEER (GF)

A traditional & royal Indian Rice Pudding flavored with Cardamom

### GULAB JAMUN

A classic Indian sweet made with Khoya, Rose-flavored syrup, Cardamom powder

### MASALA CHAI (HOUSE MADE)

\*This dish contains Nuts / Cashew Nuts / Sesame. (V: Vegan & GF: Gluten Free).

