

LUNCH MENU

2-COURSE PRIX-FIXE MEAL: \$20 PER PERSON

SPECIALTY COCKTAILS

Chai Old Fashioned 15

Knob Creek Whiskey, House-made chai spicy syrup, cardamom & angostura bitters

The Mystic Jamun 15

A velvety blend of Hornitos Tequila, exotic Jamun berry, and fresh lime, finished with a subtle pinch of Chaat Masala for a vibrant, tangy profile.

COURSE ONE

Choice of one

Mulligatawny Soup (V, Gf)

Creamy lentil soup blended with freshly ground spices

Vegetable Samosa (V)

Flaky pastry pockets stuffed with spiced potatoes, peas, and herbs. Served with mint and tamarind chutneys

Paneer Tikka

House-made paneer marinated in ginger, garlic and yogurt with a freshly ground spice blend

Chicken 65 (Gf)

Free-range halal chicken marinated in bold spices, yogurt, and curry leaves, fried crisp and served with onions and chillies

ADD ONS: COURSE ONE

Onions & Green Chili 3 | Side Salad 4 | Steamed Seasonal Vegetables 4

COURSE TWO

Choice of one.

All entrées are served with Basmati Rice.

Kathi Roll

(Paneer | Chicken)

Wrapped in a flaky paratha with mint chutney and onions

Dal Makhani (Gf)

(Vegan option available)

Rich lentils slowly cooked with spices and cream

***Malai Kofta (Gf)**

Paneer and potato croquettes simmered in a smooth, spiced tomato-cream curry

Butter Chicken (Gf)

Tandoori free-range halal chicken in a rich tomato, cashew, and cream sauce

Tikka Masala

(Paneer | Chicken)

A rich and aromatic curry simmered in tomato, cream, and freshly roasted spices

Chicken Vindaloo (Gf)

Free-range halal chicken in a fiery Goan chili-vinegar gravy with potatoes and bold spices

ADD ONS: COURSE TWO

Serves 2-piece quarter naan's

Roti 3 | Plain Naan 3 | Garlic Naan 4 | Butter Naan 4 |
Mango Chutney 3 | Raita 3.50