

Taste of India Lunch Menu

STARTERS

Chana Batura: Chickpeas cooked in hearty onion-ginger sauce served with deep fried bread	12
Vegetable Samosa: Turnovers stuffed with lightly spiced potatoes and peas (2 Pcs.)	6
Paneer Pakora: Homemade cheese battered in chickpea flour and lightly fried	7
Gobhi Manchurian: Cauliflower florets in a soy ginger glaze	8
Chicken Tikka Naan: Fresh baked naan stuffed with minced chicken	6

**ALL ENTRÉES SERVED WITH BASMATI RICE, NAAN AND VEG PAKORA
ADD SOUP TO ANY ENTRÉE FOR \$2**

CREATE YOUR OWN ENTRÉE

STEP TWO: SELECT A BASE

STEP ONE: SELECT ONE

VEGGIES 12

TOFU 12

PANEER 13

CHICKEN 13

LAMB 14

GOAT 14

Tikka Masala

*Delicate tomato
creamy sauce finished
with spices*

Korma

*Rich and creamy
sauce with a dash of
cardamoms and nuts*

Saag

*Finely chopped spinach
cooked with fresh herbs*

Mango

*Pureed mango sauce
with ginger and scallions*

Curry

*Traditional curry sauce
flavored with house ground
spice mix*

**IF YOU WOULD LIKE YOUR ENTRÉES SPICED A CERTAIN WAY, PLEASE LET US KNOW,
OTHERWISE THE ENTRÉES WILL BE SPICED AS PER THE CHEF'S RECOMMENDATION**

VEGAN MENU AVAILABLE UPON REQUEST

FOOD ALLERGY NOTICE PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS/ TREE NUTS, FISH AND SHELLFISH. WE TAKE PRIDE IN SERVING OUR GUEST SAFELY AND IN ACCORDANCE WITH THE NEEDS OF EACH INDIVIDUAL. PLEASE NOTIFY YOUR SERVER OF ANY FOOD RELATED ALLERGIES TO HELP US BETTER SERVE YOU.

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SPECIALTY ENTRÉES

Dal Selection: A daily selection of slow simmered lentil dish of the day	12
Bhindi Amchoor: Mango powder dusted medley of okra, onions, and bell peppers	13
Chicken Krahi: Chicken sauteed with onions and peppers	15
Tandoori Chicken: Marinated overnight in yogurt and ground spices, cooked in the clay oven	15
Shrimp Bhuna: Cooked with your choice of mushroom or broccoli, in a creamy ginger sauce	17
Fish Koliwada: Salmon Sautéed with fresh herbs, sliced onions, and bell pepper	17

SIDES

Garlic OR Garlic Chili Naan: Flat bread topped with garlic then baked in the tandoor	4
Roti: Whole wheat, flat bread baked in the clay oven	3
Poori: Whole-wheat, deep-fried bread	3
Raita: Yogurt, cucumber sauce with cumin seeds	3
Pappad: Crispy lentil wafers served with mint and onion chutney	3
Chutney Assortment (Tamarind, Mint, Onion, Mango, Achar)	5

DESSERTS

Kheer	4
Gulab Jamun	4
Ras Malai	5
Gajar Halwa	5
Featured Dessert	5

BEVERAGES

Soda, Iced Tea, Lemonade	3
Lassi	5
Chai	4
Cardamom Black Tea	4
Fruit Juice	4

(Mango, Lychee, Cranberry, Pineapple)

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