



LUNCH SPECIAL

Available Monday to Friday Until 3:00PM (DINE IN ONLY)

VEGETARIAN ENTRÉE

TADKA DAL (V) \$10.95

Yellow lentils stewed and gently tempered with fresh herbs and seasoning and topped with fresh cilantro.

DAL MAKHANI (V) \$10.95

Black lentils simmered with ginger, garlic, tomatoes, herbs, and spices.

CHANA MASALA (V) \$10.95

Chickpeas cooked with ginger, garlic, tomatoes, onions, spices, and herbs.

NAVRATAN KORMA (V) \$11.95

Assorted nine vegetables and homemade cottage cheese cooked in rich creamy nuts and raisins sauce.

MUTTER PANEER (V) \$11.95

Homemade cottage cheese and peas cooked in mild creamy sauce.

PANEER TIKKA MASLA (V) \$11.95

Marinated cubes of homemade cheese cooked with creamy tomato sauce with herbs and spices.

KADAI PANEER (V) \$11.95

Cubes of homemade cheese cooked with green peppers, tomatoes, and blend of exotic spices.

VEGETABLE VINDALOO (V) \$11.95

Mixed vegetables cooked with exotic blend of herbs & spices to make this dish very hot, very special.

BAINGAN BHARTHA (V) \$11.95

Smoked mashed eggplant cooked with onion, ginger, garlic, and spices.

PALAK PANEER (V) \$11.95

Chopped spinach sauteed with cubes of homemade cheese, onion, Fresh tomato paste and touch of cream.

ALOO PALAK (V) \$11.95

Chopped spinach sauteed with diced potatoes, onion, fresh tomato paste and touch of cream sauce.

CHANA SAAG (V) \$11.95

Chopped spinach sauteed with chickpeas, onion, fresh tomato paste and touch of cream.



NON-VEG ENTRÉE

Served with steamed basmati rice.

TIKKA MASALA (V)

Marinated and baked chicken breast or boneless lamb or shrimp cooked in creamy tomato sauce with herbs and spices

CHICKEN \$12.95

LAMB \$13.95

SHRIMP \$13.95

KORMA (V)

Chicken, Lamb or Shrimp cooked in rich creamy nuts and raisins sauce.

CHICKEN \$12.95

LAMB \$13.95

SHRIMP \$13.95

KADAI (V)

A base of green peppers and tomatoes with coriander and exotic spice.

CHICKEN \$12.95

LAMB or GOAT \$13.95

SHRIMP \$13.95

VINDALOO (V)

An exotic blend of herbs & spices make this dish very hot, very special.

CHICKEN \$12.95

LAMB or GOAT \$13.95

SHRIMP \$13.95



NON-VEG ENTRÉE

Served with steamed basmati rice.

CURRY

A tangy, Chicken, Lamb, Shrimp cooked in curry sauce.

CHICKEN	\$12.95
LAMB	\$13.95
SHRIMP	\$13.95

SAAG

Chopped spinach sauteed with onions, fresh tomato paste and touch of cream with choice of white meat Chicken or Lamb or Shrimp.

CHICKEN	\$12.95
LAMB	\$13.95
SHRIMP	\$13.95

JALFREZIE

Your choice of protein cooked with vegetables in a tangy sauce.

CHICKEN	\$12.95
LAMB	\$13.95
SHRIMP	\$13.95

BALTI

Special herbs & spices make this Afgani influence curry very unique.

CHICKEN	\$12.95
LAMB	\$13.95
SHRIMP	\$13.95

THAI LUNCH

Served with steamed rice and complimentary spring roll.

CHICKEN, VEGETABLE, TOFU	\$11.95
SHRIMP	\$13.95

ROASTED GARLIC & VEGETABLES

With steamed Chinese broccoli.

HAWAIIAN GINGER PINEAPPLE

Stir-fried with onion, pineapple, scallions, and bell peppers.

WOK HOLY BASIL

Stir fried with onion, bell peppers and chili.

PAD THAI

Rice noodles, egg, peanut, bean sprouts and scallions.

DRUNK MAN NOODLES

Broad noodles stir-fried with spicy basil, chili, and egg.

THAI DRAGON NOODLES

Thai stir fried noodles with egg, chinese broccoli and cooked with sweet soy sauce.

KATHMANDU FRIED RICE

Served with your choice of chicken, vegetable, tofu or shrimp.

