

# **Restaurant Week Lunch Special \$14.95 (pp)**

## **Our Thali Selection**

*A traditional Indian style copper platter featuring an assortment of appetizer, soup, salad, vegetables or chicken, lentils, chutneys and dessert.*

### **Choice of any one Thali option...**

#### **Vegetarian Thali**

##### ***Pappadum***

*Baked lentil crisps*

##### ***Lentil and Spinach Soup***

*25 years and still going strong on our menu*

##### ***Kale and Cucumber Salad***

*With raisins and cucumber dressing*

##### ***Saag Paneer***

*Our most popular vegetarian entrée consisting of Indian cheese and spinach*

##### ***Aloo Gobhi***

*Curried cauliflower & potatoes with ginger & cumin*

##### ***Mango Chutney***

##### ***Mint and Cucumber Raita***

*Fresh mint and cucumber in homemade yogurt*

##### ***Basmati Rice Pilaf***

##### ***Shahi Kheer***

*House special rice pudding flavored with cardamom and golden raisins*

#### **Non - Vegetarian Thali**

##### ***Pappadum***

*Baked lentil crisps*

##### ***Lentil and Spinach Soup***

*25 years and still going strong on our menu*

##### ***Kale and Cucumber Salad***

*With raisins and cucumber dressing*

##### ***Chicken Tikka Masala***

*An all time favorite...marinated chicken tenders char grilled and then simmered in a tomato based curry sauce with cream and fenugreek herbs.*

##### ***Aloo Gobhi***

*Curried cauliflower & potatoes with ginger & cumin*

##### ***Mango Chutney***

##### ***Mint and Cucumber Raita***

*Fresh mint and cucumber in homemade yogurt*

##### ***Basmati Rice Pilaf***

##### ***Shahi Kheer***

*House special rice pudding flavored with cardamom and golden raisins*

# **Restaurant Week 3 Course Dinner Special \$29.95 (pp)**

## **Choice of any one Appetizer...**

### **Papri Chaat**

*Indian style nachos topped with chick peas, onions, fresh cilantro, yogurt and tamarind chutney*

### **Chicken Kabobs**

*Marinated chicken tender char-grilled served with lemon cilantro chutney.*

### **Samosas**

*Baked stuffed turnover with red bliss potatoes, peas, herbs & spices served With mint & tamarind chutney*

### **Bhel Poori**

*Crispy, crunchy, sweet, salty, tart and spicy snack with rice puffs and flakes, dried green peas, lentils, thin crunchy noodles, peanuts, chickpeas, onions, fresh cilantro, and chutney.*

## **Choice of any one Entrée...**

### **Bengal Fish Curry**

*Fresh salmon simmered in a fragrant sauce consisting of fresh curry leaves, cilantro, tomatoes, ginger, garlic and "panch puran" a blend of cumin, mustard, fenugreek, fennel and nigella seeds. Served over long-grained Basmati rice.*

### **Saag Paneer**

*Indian farmer's cheese cubes cooked in a spinach based mild curry sauce with a dash of cream, flavored with minced onions, ginger and garlic.*

### **Lamb Biryani**

*A fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices, served with fresh mint & cucumber raita on the side.*

### **Chicken Tikka Masala**

*An all time favorite...marinated chicken tenders char grilled and then simmered in a tomato based curry sauce with cream and fenugreek herbs.*

## **Choice of any one Dessert...**

### **Rasmalai**

*Soft cheese dumplings soaked in thickened creamy milk.*

### **Shahi Kheer**

*Cardamom flavored rice pudding with almonds, cashews and golden raisins.*

### **Gulab Jamun**

*A rich doughnut like pastry in rose water and cardamom*

### **Malai Pista Kulfi Ice-cream**

*Homemade pistachio ice-cream*