

Weekend Brunch Thali (11-3pm) \$15.99

Our Thali Feast is unlike anything else, offering you ample choices to mix and match to satisfy every palate.

All Thali Feasts are served with:

Pappadum crispy lentil wafers flavored with cumin. (GF) (V)

Kale Cucumber Salad fresh kale, cucumbers, chopped red onions, chickpeas, cranberries & fresh cilantro, tossed with chat masala (tangy spices) in a cucumber wasabi dressing. (GF) (V)

Tamatar Ka Shorba ripened plum tomatoes, fresh ginger, star anise and coconut milk. (GF) (V)

Basmati Rice Pulao long grained, lightly seasoned. (GF) (V)

Fresh Baked Garlic Naan (V)

Shahi Kheer cardamom flavored rice pudding with cashews, almonds and raisins. (GF)



Please pick any THREE of the following:

	Add
Gobhi Aloo curried cauliflower & potatoes sautéed with ginger, cumin, tomatoes and cilantro. (GF) (V)	\$0
Saag Paneer cubes of Indian farmer's cheese cooked in a spinach-based curry. (GF)	\$0
Channa Masala chickpeas slow-cooked ginger, with onion, fresh tomatoes, cilantro and spices. (GF) (V)	\$0
Chicken Tikka Masala boneless chicken tenders cooked in our most popular tomato-based curry sauce. (GF)	\$0
Lamb Vindaloo tender chunks of imported spring lamb cooked in our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander and cinnamon, with cayenne peppers. (GF) 🌶️🌶️🌶️	\$1.00
Paneer Sheesh Kabobs Indian farmers' cheese, marinated and grilled, served on skewers with veggies. (GF)	\$1.00
Chicken Sheesh Kabobs marinated boneless tenderloins, lightly spiced and grilled, served on skewers with veggies. (GF)	\$1.00
Shrimp Sheesh Kabobs masala-marinated and grilled jumbo black tiger shrimp, served on skewers with veggies. (GF)	\$1.99
Sirloin Sheesh Kabobs tender sirloin steak tips grilled on skewers with veggies. (GF)	\$1.99
Lamb Chop Kabobs the most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg and lemon (GF)	\$1.99

Chef's Request - Please no modifications to Thali. Not available for take-out

House Special Tandoori Chicken (GF) 🌶️

• Free Range • All Natural • 100% GMO/Antibiotics Free

Half chicken marinated over 48 hours and broiled to perfection
served with Zesty Potatoes and Kale Salad. 20.99

(No artificial red color added)

Rice Specialties

Biryani a fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables with raisins, almonds, cashews and aromatic spices, served with mint raita. (GF)

- Veggie & Paneer 15.99
- Veggie & Tofu (V) 15.99
- Chicken 17.99
- Lamb 18.99
- Shrimp 18.99
- Goat on the bone 19.99
- India's Biryani paneer, mushrooms, chicken, lamb and shrimp. 20.99

Kale Khicheri - India's Super Food

kale, fresh tomatoes, peppers, peas and mushrooms, added to our Basic Khicheri made with wild rice, quinoa and lentils, flavored with turmeric and fresh ginger. \$15.99 (GF) (V)

Chef's Special Curries

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice \$1.99

Karahi Gosht traditional goat curry slowly cooked on the bone, adding flavor, taste and richness to the sauce. Served with Basmati rice. 19.99 (GF) 🌶️

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 Basmati rice. 21.99 (GF) 🌶️

Peppered Tamarind Duck grilled tenderloins of duck simmered in a tangy, sweet and spicy based curry with figs and hazelnuts. Served with Kale Cucumber Salad and Basmati Rice. 21.99 (GF) 🌶️🌶️

Seafood Mango tiger shrimp, swordfish and mussels prepared in a sweet, sour and spicy mango curry with cashews and pineapple. Served over Basmati rice. 21.99 (GF)

Full menu available upon request