

**NYC RESTAURANT WEEK SUMMER 2010 – LUNCH MENU**

**Tomato Coconut Cold Soup**

*Or*

**Chowpatti Salad**

*black gram, garbanzo and sprouted mung tossed with tomato, onion and lemon juice*

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*Choice of one*

**Beet Root Cutlet**

*served with mint and tamarind chutney*

**Alu Paneer Tikki Chat**

*cottage cheese, potato, yogurt, mint tamarind chutney*

**Chicken Kandhari Kabab**

*saffron, pomegranate, hung yogurt marinated*

**Lamb Avadhi Kabab**

*griddle fried patties infused with roasted spices*

**Shrimp Mango Stir Fry**

*fresh mango chunks sautéed with shrimp, Indo-Chinese sauce*

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*Choice of one*

**Butter Chicken**

*boneless chicken tikka in tomato cream sauce*

**Stuffed Chicken Breast**

*minced chicken fenugreek stuffing with cashew sauce*

**Lamb Passanda**

*apricot stuff lamb fillet, almond sauce*

**Tandoori Grilled Cod Fillet**

*sizzling mustard seeds and curry leaf coconut sauce*

**Bharwan Paneer Pudina**

*gulkand (rose petals)stuffed, mint sauce*

**Aloo Kathal Ki Subzi**

*jackfruit and potatoes in mild yogurt tomato sauce*

*Served with Garlic Cauliflower, Naan & Peas Pulao*

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**DESSERTS**

*Choice of one*

**Trio of Kulfi**

**Mango Cheese Cake**

**Gulab Jamun**

*Prix Fixe Luncheon - \$24.07*

*Wine Flight - \$25.00*