

NYC RESTAURANT WEEK SUMMER 2011

LUNCH MENU

Hare Mattar Ka Shorba

chilled green peas soup

Or

Three Bean Salad

garbanzo, black gram and mung beans, lemon juice, chat masala served in a papadum cone

APPETIZERS – Choice of one

VEGETARIAN

Aloo Bonda Chat

mint, tamarind and tomato chutney

Tofu Chili

sauteed with tomato, red onions and bell pepper

NON-VEGETARIAN

Chicken 65

fiery pepper, onion and curry leaf sautéed with mustard seeds

Achaari Chicken

tandoor-grilled, pickling spices

Narangi Shrimp

tellicherry peppers, hot orange marmalade chutney

Calamari Malabar

crispy fried on a bed of spicy tomato mustard sauce

MAIN COURSE – Choice of one

VEGETARIAN

Saag Makai Dhingri

spinach with mushrooms and corn

Chennai Vegetable

coconut malabar pepper sauce

Baingan Bharta

baked eggplant, mashed then sautéed with flavorful spices

Paneer Gulkand Pasanda

gulkand (rose petals)stuffed, mint sauce

NON-VEGETARIAN

Chicken Tikka Masala

boneless chicken tikka in tomato cream sauce

Chicken Balti Curry

bell pepper, tomato and onion sauce

Tandoori Grilled Stuffed Chicken Breast

paneer, apricot and cranberry topped with cashew almond sauce

Adraki Shrimp Curry

shrimp cooked in tomato ginger sauce

Tandoori Grilled Cod Fillet

sizzling mustard seeds and curry leaf coconut sauce

Laal Mas Lamb

red chili spiced lamb curry

Served with Manchurian Cauliflower, Naan, Raita and Peas Pulao

DESSERT – Choice of one

Kheer / Kulfi

Gulab Jamun / Mango Cheese Cake

Prix Fixe Luncheon - \$24.07

Wine Flight - \$25.00

*We politely request that a maximum of 2 credit cards be used when splitting a check.
20% gratuity will be added to the bill for all parties of 5 or more.*