

## First Course Selections

<b>Rajwadi Samosa:</b> Spiced Potatoes, Yellow Lentils And Craisins Filled In Crisp Turnovers	(V)	6
<b>Gobhi Manchurian:</b> Cauliflower Florets, Soy Tomato Glaze, Garlic	(V, GF)	8
<b>Chaat Of The Day:</b> A Daily Changing Offering Of Street Foods Of India		6
<b>Mughlai Shrimp:</b> Seared Jumbo Shrimp, Butter, Garlic, Black Pepper	(GF)	11
<b>Malai Kabab:</b> Tandoor-Roasted Chicken Breast, Cashew-Ginger Marinade	(GF)	9
<b>Lamb Pepper Fry:</b> Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Onions, Spices	(GF)	12

## LUNCHES ~ Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

### Make Your Own Dish

#### CHOOSE A VEGETABLE OR PROTEIN:

**Vegetable 11 // Paneer 11 // Chicken 12 // Lamb 13 // Goat 13 // Fish 14 // Shrimp 15 // Scallop 17**

#### CHOOSE A SAUCE:

<b>Kadhai:</b> Aromatic Curry, Spices, Ginger, Coriander Seeds, Onions & Bell Peppers	(V, GF)	
<b>Korma:</b> Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)	
<b>Kozhambu:</b> Southern Indian Spiced Curry With Black Peppercorns And Coconut Milk	(V, GF)	
<b>Punjabi Curry:</b> Punjabi Style Onion-Tomato Sauce With Spice Blend And Aromatics	(V, GF)	
<b>Saag:</b> Hearty Creamed Spinach Base, Herbs, Ground Spices	(GF)	
<b>Tikka Masala:</b> Tomato And Cream Sauce, Fenugreek Seasoning	(GF)	
<b>Vindaloo:</b> Hot And Spicy Garlic-Vinegar Flavored Sauce	(V, GF)	

### Regional Classics

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	11
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	11
<b>Chilgoza Cauliflower Broccoli Poriyal:</b> Cauliflower, Broccoli, Pine Nuts, Desiccated Coconut	(V, GF)	12
<b>Mushroom-Asparagus Raiszada:</b> Mushrooms, Asparagus, Tomato-Coconut Curry, Iris Essence	(V, GF)	12
<b>Tofu Achari Tadka:</b> Tofu, Pickling Spices, Punjabi Tadka, Roasted Garam Masala	(V, GF)	12
<b>Kofta Anarkali:</b> Vegetable Croquettes, Creamed Cashew Sauce, Pomegranate Seeds		12
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	13
<b>Goan Seafood Curry:</b> Shrimp, Scallop, & Fish; Light Coconut Based Southern Indian Curry	(GF)	15
<b>Biryani:</b> Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	(GF)	
<b>Protein of your choice:</b> Vegetable 11 // Chicken 13 // Lamb 14 // Goat - On Bone 14		

### Amiraj Specialties

<b>Char-Grilled Salmon Tikka:</b> Salmon Fillet, North Indian Style Marinade	(GF)	15
<b>Scallop Lazzatdar:</b> Cilantro Marinated Scallops, Aromatic Cashew Crème	(GF)	18
<b>Crab Masala:</b> Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	(GF)	15
<b>Crab-Scallop Nilgiri:</b> Jumbo Lump Crab, Scallops, Coconut Milk, Cilantro, Curry Leaves	(GF)	19
<b>Octopus Tadka:</b> Charred Octopus Tentacles, Southern Indian Spice Glaze	(GF)	18
<b>Shrimp &amp; Chicken Zafrani:</b> Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	16
<b>Tandoori Chicken Tikka:</b> Classic Chicken Tikka, Seasonal Vegetables	(GF)	13
<b>Peppercorn Mango Lamb:</b> Tandoori Lamb Filet, Mango-Ginger Sauté, Broccoli	(GF)	15
<b>Surf &amp; Turf Madras:</b> Lamb, Salmon, Shrimp, Tamarind, Mustard, Red Chili, Curry Leaves	(GF)	20

### Specialty Breads

Garlic Naan	2
Roti	(V) 2
Onion Kulcha // Amritsari Kulcha	4
Peshawari Naan // Chili Garlic Naan	4

### Beverages

Mango Lassi	4
Masala Chai // Espresso	4
Mighty Leaf Tea Selection // Cardamom Tea	4
Lychee Ginger Bliss // Tamarind Coconut Twist	5
Iced Chai	4