

SOUP & SALAD

Gf Daal 5.95

Traditional soup made by slow cooking a mixture of lentil and urad beans; garnished & stewed with ghee, onion, ginger, garlic, herbs & spices

VEGAN Gf Geda-gudi 6.95

soup made by stewing a mixture of seven beans (black gram, chick pea, yellow & green pea, kidney bean, black eye bean, and pinto bean); garnished with onion, ginger, garlic & spices

Soup of the Day 4.95

Soup from the lunch buffet table

(ask your server about it)

VEGAN Salad 7.95

mixture of freshly cut cucumber, lettuce, broccoli, cauliflower, carrot & tomato.

served with raita (see below) as dressing

Raita (8-oz) / (4-oz) 5.45 / 3.25

House yogurt blended with diced cucumber tomato, herbs, and spices

curry too spicy?? mix some raita!

RICE & BREADS

GF Fried Rice

steamed basmati rice is sautéed in canola oil with a cut mixture of carrot, mushroom, cabbage, onion, green pepper & snow peas; dressed with spices and soy sauce

Veg: 10.45 Chkn: 11.45 Shrimp: 13.45

GF Pulao 11.45

steamed rice is sautéed in ghee with carrot, green peas; topped with cashew & raisins

Gf Brown Rice 3.00

*Steamed California brown rice (if available)
a high fiber substitute for white rice*

Naan 3.25

wheat dough kneaded with milk, water, oil, sugar & egg; roasted in Tandoor oven

garlic-naan: \$4.95 butter-naan: \$4.45

VEGAN Roti 2.95

durum flour (chapati) dough kneaded in water, baking powder, oil; roasted in Tandoor oven

Garlic roti: \$4.25; Butter roti: \$3.95

POORI 2.95

wheat dough rolled and fried in soybean oil

• SPICY HOT CONDIMENTS •

Tomato Achaar

roasted tomato mixed with jalapeno, habanero, onion, garlic, ginger, cilantro & spices

8-oz (5.95) 4-oz (2.95)

Aalu-ko-achaar

potato mixed with banana blossom, jalapeno, habanero, cucumber, cilantro, lime juice & spices

8-oz (5.95) 4-oz (2.95)

20% gratuity added to party of 6 or more