

LUNCH

BEVERAGES

MADRAS COFFEE frothed, spiced milk	6
CHAI kiran's blend, milk, brown sugar	6
HOT TEA POT your choice of tea	6
MANGO LASSI house-made yogurt, saffron, mango	7

FRESHLY SQUEEZED

MINT-LIME LEMONADE orange, ginger, black salt	7
THE DAILY orange, carrot, ginger, coriander, black salt	8
GREEN JUICE granny smith apples, spinach, kale, celery, parsley	8
RED JUICE beet, cranberry, orange, washington apples	8

SALADS

GOAT CHEESE & BEET SALAD pistachio-crusted, poached pear, masala cashews, house vinaigrette	14
TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette, balsamic reduction, basil	16
TANDOORI CHICKEN SALAD parmesan, vindaloo croutons	16
CRAB MALABAR jumbo lump crab, fresh coconut, curry leaves, crispy okra	20
TAMARIND-GLAZED SALMON SALAD grilled, with baby greens, celery, apple, walnuts, cranberry chutney	20

HOUSE FAVORITES

ALOO POORI pindi channa, mango chutney, dahi pakodi	20
FISH & CHIPS cod, tamarind tartar sauce, chaat masala fries	22
BISON-MUSHROOM BURGER chaat masala fries	20
PUNJABI THALI chicken tikka masala, lamb rhogan josh, palak paneer, naan	22
VEGETARIAN THALI rajma, besan kadi, paneer karahi, naan	20
MASALA DOSA aloo masala, lentil and rice crepe, sambar, coconut chutney	18

EGGS ANYTIME

three organic eggs, aloo methi

CHEF'S FAVORITE OMELET vegetables, mushrooms, cheddar cheese, whole eggs or egg whites	14
SCOTCH EGGS wrapped in ground lamb, rhogan josh sauce, naan	19
EGG CURRY sugar snap peas, saffron rice pulao	16