

Lunch Menu

Savouries

Small Plates to Begin With

Vegetable Samosas - potatoes and pea turnovers, sweet tomato chutney	6
Shrimp Samosas - shrimp, potatoes and mango pickle turnovers, the unusual samosas!	7
Sev Puri - potatoes, onions and contrasting chutneys on a crispy wheat cracker, a perfect bite!	5
Karari Bhindi - crispy fried okra, highly addictive!	9
Unday Ki Chutney - "deviled eggs", yogurt, mustard seeds, chilis, kari leaves, amazing!	5
Bhajjias - chickpea flour and mixed vegetable fritters, tamarind chutney	6
Rassols - curried lamb and potato croquettes, pumpkin-tomato chutney	6
Kathi Rolls - tandoori chicken tikka, mint chutney, marinated onions	8
Aloo Mattar Naan - potatoes and pea stuffed naan, mint chutney, raita	10
Lamb Kabab Sliders - sweet tomato chutney, arugula, crisp spicy potatoes	12

Savoury Samplers

Vegetarian Sampler - vegetable samosas, bhajjias, sev puri, karari bhindi	16
Non-Vegetarian Sampler - unday ki chutney, kathi rolls, rassols, shrimp samosas	19

Salads

Neela's Tossed Green Salad - cilantro-cumin dressing	5
Beet-Mint Salad - beets, red onions, mint, cumin, goat cheese	7
California Tandoori Salad - romaine, chicken tikka, paneer, cilantro-cumin dressing	15

LUNCH THALI

India's traditional Thali uses a stainless steel platter with "katoris", small bowls, to serve an all-inclusive meal offering a variety of flavors.

Shakhari - chef's selection of vegetable	12
Tandoori Chicken - marinated in yogurt and garam masala (allow 20 minutes)	14
Makhni Tikka - tandoor cooked chicken tikka in a tomato-cream sauce	15
Seekh Kabab - ground lamb flavored with onion, ginger and spices	16
Lamb Vindaloo - Goan style boneless lamb curry with tamarind and black pepper	18
Meen Moili - Kerala style coconut fish curry, kari leaves, onions, chilis; <i>try it with shrimp</i>	17

Thali includes: dal, basmati rice, naan, kachumber and bhajjia, vegetable fritter

Lunch Plate

A smaller version of the Thali, includes rice, naan and tossed green salad

Lamb Curry - braised boneless lamb curry of the day	14
Chicken Curry - boneless chicken curry of the day	12
Shakhari - chef's selection of vegetable	10

Our curry recipes change often and are available as a lunch thali

We are able to provide both gluten free and vegan dishes, please check with your server

Corkage: no fee for the first bottle with purchase of one bottle; \$15 fee for each additional bottle. 18% gratuity on parties of 6 or more. Menu items and prices are subject to change. We reserve the right to refuse service to anyone