

LUNCH SPECIAL

(SERVED W. RICE/ROTI/NAAN/DAAL OF THE DAY) (11:00AM - 4:00PM)

VEGAN

SUBZ PANCHMAEL <i>Vegetable jalfrezi melange, garlic, onion, tomato masala</i>	12.95
ACHARI ALOO <i>Pickled baby potatoes, onion masala</i>	12.95
BAIGAN PATIALA <i>Stir fried egg plant, onion, ginger masala</i>	12.95
BAIGAN KA BHARTA <i>Tandoor smoked eggplant, garden herbs</i>	12.95
CHANA MASALA <i>Chickpeas, tangy tomato gravy</i>	12.95
ALOO GOBI <i>Cauliflower, baby potatoes, hearty tomato sauce</i>	12.95
ALOO SAAG <i>Spiced potatoes & pureed spinach</i>	12.95
ALOO MUTTER <i>Spiced potato & green peas, ginger</i>	12.95
BHUNI GOBI MATTAR <i>Cauliflower & green peas, ginger</i>	12.95
BHINDI MASALA <i>Wok tossed okra, onion & bell pepper</i>	12.95
DAAL TADKA <i>Yellow lentils, cumin tempering</i>	12.95
RAJMA <i>Curried kidney beans, garden herbs</i>	12.95
SABJI SAAG <i>Spinach, vegetables, garden herbs</i>	12.95
TOFU SAAG <i>Spinach, tofu, garden herbs</i>	12.95

VEGETARIAN

SAAG PANEER <i>Cream spinach & cheese, garden herbs</i>	12.95
BROCCOLI KURMA <i>Slow cooked broccoli, saffron flavour cream</i>	12.95
PANEER MAKHANI <i>Cottage cheese, traditional tomato gravy</i>	12.95
MALAI KOFTA <i>Vegetable croquettes, creamy onion, tomato gravy</i>	12.95
MATTAR PANEER <i>Paneer cheese, green peas, crazy tomato gravy</i>	12.95
DAAL MAKHANI <i>Black lentils, home churned butter</i>	12.95
TOFU MAKHANI <i>Tofu traditional tomato gravy</i>	12.95
SARSON KA SAAG <i>Spinach & mustard greens, ghee, green Chillies</i>	12.95
PANEER BHURJI <i>Creamy grated cheese, onions, bell pepper</i>	12.95
PUNJABI KADHI <i>Tangy yogurt preparation, onion fritters</i>	12.95
NAVARATAN CHETTINAD 🌶️ <i>Vegetable & paneer cheese & coconut pepper sauce</i>	12.95
KADHAI PANEER <i>cottage cheese & bell pepper, onion gravy</i>	12.95

🌶️ Spicy & Hot

CHICKEN

CHICKEN TIKKA MASALA <i>Chicken tikka cooked, original creamy tomato sauce</i>	13.95
MURGH KURMA <i>Slow cooked chicken, saffron flavour, creamy gravy</i>	13.95
KADHAI MURGH <i>Chicken, bell peppers, onion gravy</i>	13.95
MURGH SAAG <i>Chicken, creamy spinach</i>	13.95
CHICKEN VINDALOO 🌶️ <i>A chicken in a tangy, fiery sauce</i>	13.95
CHICKEN CHUTNEYWALA <i>Chicken cooked with creamy mint chutnie & mango flavour</i>	13.95
CHICKEN CHETTINAD 🌶️ <i>Chicken cooked with Black Pepper, Coconut Gray, Curry Leaves</i>	13.95

LAMB

ROGANJOSH <i>Kashmiri style lamb curry, yogurt, fresh coriander</i>	14.95
LAMB MADRAS 🌶️ <i>Curry with coconut, dry red chillies, curry leaves</i>	14.95
LAMB SAAG <i>Lamb creamy spinach</i>	14.95
LAMB VINDALOO <i>Lamb in a tangy, fiery sauce</i>	14.95
LAMB MAKHANI <i>Lamb cooked, original creamy makhani gravy</i>	14.95
LAMB KURMA <i>Slow cooked lamb, saffron flavour, creamy gravy</i>	14.95
PATIALA LAMB CURRY <i>Lamb meat, mince cooked, Patiala signature</i>	14.95

GOAT

PATIALA GOAT CURRY <i>A homestyle bone-in goat curry</i>	15.95
GOAT VINDALOO <i>Goat bone-in, in a tangy, fiery sauce</i>	15.95
GOAT MAKHANI <i>Goat bone-in cooked, original creamy makhani gravy</i>	15.95
MUTTON CHETTINAD <i>Goat meat, tempered, curry w. coconut, dry red chillies, curry leaves</i>	15.95

SEAFOOD

MEEN MOILEY <i>Fish, coastal moiley gravy</i>	16.95
PATIALA FISH CURRY <i>A homestyle fish curry</i>	16.95
SHRIMP CURRY <i>Onion, tomato gravy, garden herbs</i>	16.95
SHRIMP MAKHANI <i>Shrimp cooked, original creamy makhani gravy</i>	16.95