

LUNCH SPECIAL

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

VEGAN

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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 |