

LUNCH SPECIAL

(Served Steamed Basmati Rice or Brown Rice / Roti or Naan / Daal of the Day)

VEGAN

SUBZ PANCHMAEL <i>Vegetable jalfrezi melange, garlic, onion, tomato masala</i>	18.95
ACHARI ALOO <i>Pickled baby potatoes, onion masala</i>	18.95
BAIGAN PATIALA <i>Stir fried egg plant, onion, ginger masala</i>	18.95
BAIGAN KA BHARTA <i>Tandoor smoked eggplant, garden herbs</i>	18.95
CHANA MASALA <i>Chickpeas, tangy tomato gravy</i>	18.95
ALOO GOBI <i>Cauliflower, baby potatoes, hearty tomato sauce</i>	18.95
ALOO SAAG <i>Spiced potatoes & pureed spinach</i>	18.95
ALOO MATTAR <i>Spiced potato & green peas, ginger</i>	18.95
BHUNI GOBI MATTAR <i>Cauliflower & green peas, ginger</i>	18.95
BHINDI MASALA <i>Wok tossed okra, onion & bell pepper</i>	18.95
DAAL TADKA <i>Yellow lentils, cumin tempering</i>	18.95
RAJMA <i>Curried kidney beans, garden herbs</i>	18.95
SABJI SAAG <i>Spinach, vegetables, garden herbs</i>	18.95
TOFU SAAG <i>Spinach, tofu, garden herbs</i>	18.95
CHANA SAAG <i>Spinach, Chickpeas, Garden Herbs</i>	16.95
KADHAI TOFU <i>Tofu, Bell Pepper, Onion Gravy</i>	17.95

VEGETARIAN

SAAG PANEER <i>Cream spinach & cottage cheese , garden herbs</i>	19.95
BROCCOLI KURMA <i>Slow cooked broccoli, saffron flavour cream</i>	19.95
PANEER MAKHANI <i>Cottage cheese, traditional tomato gravy</i>	19.95
MALAI KOFTA <i>Vegetable croquettes, creamy onion ,tomato gravy</i>	19.95
MATTAR PANEER <i>Paneer cheese, green peas, crazy tomato gravy</i>	19.95
DAAL MAKHANI <i>Black lentils, home churned butter</i>	19.95
TOFU MAKHANI <i>Tofu traditional tomato gravy</i>	19.95
SARSON KA SAAG <i>Spinach & mustard greens, ghee, green Chillies</i>	19.95
PANEER BHURJI <i>Creamy grated cheese, onions, bell pepper</i>	19.95
PUNJABI KADHI <i>Tangy yogurt preparation, onion fritters</i>	19.95
NAVARATAN CHETTINAD 🌶️ <i>Vegetable & paneer cheese & coconut pepper souce</i>	19.95
KADHAI PANEER <i>cottage cheese & bell pepper, onion gravy</i>	19.95

🌶️ Spicy & Hot

CHICKEN

CHICKEN TIKKA MASALA <i>Chicken tikka cooked, original creamy tomato sauce</i>	20.95
MURGH KURMA <i>Slow cooked chicken, saffron flavour, creamy gravy</i>	20.95
KADHAI MURGH <i>Chicken, bell peppers, onion gravy</i>	20.95
MURGH SAAG <i>Chicken, creamy spinach</i>	20.95
CHICKEN VINDALOO 🌶️ <i>A chicken in a tangy, fiery sauce</i>	20.95
CHICKEN CHUTNEYWALA <i>Chicken cooked with creamy mint chutnie & mango flavour</i>	20.95
CHICKEN CHETTINAD 🌶️ <i>Chicken cooked with Black Pepper, Coconut Gray, Curry Leaves</i>	20.95

LAMB

ROGANJOSH <i>Kashmiri style lamb curry, yogurt, fresh coriander</i>	21.95
LAMB MADRAS 🌶️ <i>Curry with coconut, dry red chillies, curry leaves</i>	21.95
LAMB SAAG <i>Lamb creamy spinach</i>	21.95
LAMB VINDALOO <i>Lamb in a tangy, fiery sauce</i>	21.95
LAMB MAKHANI <i>Lamb cooked, original creamy makhani gravy</i>	21.95
LAMB KURMA <i>Slow cooked lamb, saffron flavour, creamy gravy</i>	21.95
PATIALA LAMB CURRY <i>Lamb meat, mince cooked , Patiala signature</i>	21.95
KEEMA MATTAR <i>Spiced minced lamb, Green peas, Fresh Mint Leaves</i>	19.95

GOAT

PATIALA GOAT CURRY <i>A homestyle bone-in goat curry</i>	22.95
GOAT VINDALOO <i>Goat bone-in , in a tangy, fiery sauce</i>	22.95
GOAT MAKHANI <i>Goat bone-in cooked, original creamy makhani gravy</i>	22.95
MUTTON CHETTINAD <i>Goat meat, tempered, curry w. coconut, dry red chillies, curry leaves</i>	22.95

SEAFOOD

MEEN MOILEY <i>Fish, coastal moiley gravy</i>	23.95
PATIALA FISH CURRY <i>A homestyle fish curry</i>	23.95
SHRIMP CURRY <i>Onion, tomato gravy, garden herbs</i>	23.95
SHRIMP MAKHANI <i>Shrimp cooked, original creamy makhani gravy</i>	23.95
SHRIMP VINDALOO <i>Shrimp, In A Tangy, Fiery Sauce</i>	22.95
SHRIMP SAAG <i>Shrimp Creamy Spinach</i>	22.95
SHRIMP CHETTINAD <i>Shrimp, Black Pepper, Coconut Gravy, Dry Red Chillies, Curry Leaves</i>	22.95