

LUNCH MENU
Served from 11am-2:30pm

CHAI-KAPPI (chai and coffee)

Espresso and variation
Masala chai
Lassi and variation

MEETA/KARARA NAMKIN (pastries)

Freshly baked in-house sweet and savory pastries

BHANDA HUA' (hot wraps)
All wrapped in a white tortilla

KERALA CHICKEN- 11.95
Curry leaf chicken, dhania potatoes, cucumber relish, and pickle dressing

MADRAS BEEF- 13.95
Braised beef, dhania potatoes, grilled onion, cucumber relish, and pickle dressing

PUDINA LAMB- 13.95
Curried lamb, dhania potatoes, cucumber relish, and mint chutney

PANEER WRAP- 11.95
Grilled paneer cheese, dhania potatoes, cucumber relish, and pickle dressing

BOMBAY CHANA- 11.95
Curried garbanzo, dhania potatoes, cucumber relish, and pickle dressing

DABELI
Hot sandwiches served on ciabatta sandwich bread

MUMBAI DABELI- 11.95
Spiced potato mash spread on ciabatta, air grilled and dressed with dabeli-chutney, chopped tomato, red onion, and cilantro

DELHI DILLY- 11.95
Tandoori chicken, fresh mozzarella, spinach, red onion, and sriracha mayo dressing

NAWABI- 13.95
Lamb kebab, goat cheese spread, and spinach leaves, dressed with mint raita

CHOLE CHICKEN- 11.95
Curried hummus spread, tandoori chicken, spinach, red onion, dressed with cilantro aioli

TADKA ROTI (stone bread pizza)
Stone baked bread topped with in-house-made tomato tadka sauce

CILANTRO MIRCH- 11.95
Fresh mozzarella, cilantro, and serrano over tadka sauce, with coriander drizzle

CHICKEN SHOLAY- 11.95
Tandoori-spiced chicken, grilled onion, smoked pimento, and cheese

LAMB- 13.95
Sliced lamb kebab, goat cheese, red onion, spinach leaves, and mint yogurt drizzle

PINJRE SE (from the case)
Fresh tossed seasonal salads

TANDOORI SALAD- 12.95
Mixed Greens with paneer cheese, spiced chicken, cucumber relish and masala ranch

KEBAB SALAD- 13.95
Mixed greens with sliced lamb kebab, goat cheese crumbles, cucumber-tomato relish, mint ranch dressing, and topped with sliced almonds

TARKARI- 12.95
Mixed greens topped with diced cucumber, tomatoes, Bermuda onion, red pepper, olives, and pepperoncini, with achari vinaigrette

SAFFRON CHICKEN CAESAR- 13.95
Fresh cut romaine with saffron-caesar dressing, tandoori chicken, parmesan, and chickpea thin garnish (GF)

DOSA

Gluten-free rice crepe and variation served with sambar and chutney

GHEE DOSA- 12.95

Buttered crisp rice crepe

MASALA DOSA- 13.95

Rice crepe stuffed with spiced potatoes

MYSORE MASALA DOSA- 14.95

Mysore rice crepe with spiced potatoes

ONION MASALA DOSA- 14.95

Onion crepe stuffed with spiced potatoes

EXTRA SAMBAR- 3.00

LIGHT LUNCH

PAV / Indian bread rolls freshly made in-house daily

PAV BHAJI- 15.95

Grilled and buttered pavs, served with hot vegetable mash, and tomato-onion garnish

VADA PAV- 13.95

Two chickpea batter-fried spiced potato rounds in a pav, with dry garlic chutney

OMELET PAV- 14.95

Deshi omelet made with three eggs, onion, cilantro, tomato and serrano, served with a grilled buttered pav

KHEEMA PAV- 19.95

Dry braised ground lamb with spices, served with a grilled and buttered pav

SAMOSA CHOLE CHAAT- 15.95

Golden fried samosa smothered in garbanzo curry topped with onion and cilantro, dressed with chutney

DHUPER KI BHOJAN (featured curries)

All lunch plates are served with Basmati rice and require at least 20 minutes for preparation

VEGETABLE KHORMA- 15.95

Fresh vegetable in an almond-cashew cream sauce made with onion gravy

CHANA MASALA- 15.95

Garbanzo beans curried with tomato, cilantro, and anardhana

BUTTER CHICKEN- 16.95

Savory yogurt-marinated breast of chicken, baked, and then simmered in a tomato butter sauce, finished with fenugreek leaves

TELLICHERY CHICKEN- 16.95

A signature twist of this spicy black pepper chicken; can only be made in medium to hot spice levels

LAMB COCONUT- 17.95

Coconut cream-onion gravy with curried lamb

BEEF TADKA- 17.95

Braised beef tempered with ginger-garlic, Bermuda onion and tomato finished in a thick onion gravy

FAR EATS BIRYANI- Signature style biryani made with basmati rice, ghee, onion, and pudina, served with cucumber raita, and a pappad

CHICKEN- 19.95

PRAWNS- 21.95

LAMB- 21.95

VEGETABLE- 18.95

MITHAEE (dessert)

MANGO CHEESECAKE- 8.95

An original, made with a touch of ginger

MANGO ICE CREAM- 5.95

A refreshing and sweet ice cream made with Alphonso mango

RAS MALAI- 8.95

Sweet cheese rounds in rose cream