

First Course Selections

Chaat: Chef's Daily Selection, Inspired By The Street Foods Stalls Of India	7
Shiitake-Leek Tikki: Potato Patties with Shiitake, Leeks, Spices, Broiled with A Chipotle-Cheddar Cheese Gratin	7
Paneer "65": Yogurt-Tamarind Marinade, Southern Indian Spice Mix, Bell Peppers & Onions	8
Fisherman Style Prawns: Coastal Onion-Spice, Blend Pineapple-Basil Chutney, Miligai Podi Dusted Rice Crackers	11
Coconut Curry Scallops: Seared Scallops, Masala Dusted Leeks, Spiced Coconut Curry	13
Fire Cracker Chicken Tikka: Ghost Chili Marinade, Roasted In The Tandoor Oven, Pickled Cucumber Ribbon	9
Chili Chicken: Zesty and Tangy Served Over Black Chick Peas- Mung Beans Stew	9
Rasila Mirchi Gosht: Lamb Juliennes In Tomato-Kashmiri Chili Curry With Ginger, Peppers and Coriander	10
Soup of the Day: A Daily Changing Selection	5
Salad: Seasonal Greens, Herbs, Apple, Celery, Craisins, Pistachio, House Made Dressing of the Day	5

Main Course Selections

Lehja Classics

All Classic Dishes Are Served With Basmati Rice Pulao

Vegetarian

Dal of the Day: Regional Stewed Lentil Dish of the Day	14
Market Vegetable Kozhambu: Zesty Vegetable Curry in a Tamil Nadu State Inspired Sauce	14
Fig-Ginger Kofta: Chef's Signature Potato Croquets, Fig-Ginger-Prune Filling, Cashew Tomato Sauce	15
Eggplant Bhartha: Mashed Roasted Eggplant, Tomatoes, Garlic, Onion & Spices	14
Malai Methi ki Makai: Corn Kernels In A Creamy Aromatic Spinach Curry Sauce With Fenugreek	15
Paneer- Asparagus Lababdaar: Coriander Seed-Tomato Sauce, Paneer Chunks, Asparagus, Bell Peppers, Cardamom	16
Saag Paneer: Creamed Style Spinach, Paneer Chunks and Spices Slow Simmered	14

Seafood/ Poultry/ Meat

Bengali Salmon Jhol: Salmon Chunks simmered in Curry Sauce	18
Sea Bass Nilgiri Korma: Sea Bass Morsels Prepared in Herb-Coconut Sauce	24
Shrimp Patio: Jumbo Shrimp in Jaggery-Tamarind Sauce, Parsi Style	19
Crab-Scallop "MelJol": Seared Scallops and Lump Crab Simmered in Nigella-Mace-Tomato Sauce	23
Chicken Tikka Masala: Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	16
Chicken Coconut- Lemongrass Korma: Lemongrass Rubbed Chicken, Cashew Cream Sauce	16
Andhra Style Chicken Curry: Aromatic Chicken Curry from Andhra Pradesh, Chilies, Curry Leaves, Tamarind	16
Tamarind-Curryleaf Chicken: Stir fried Chicken Breast Morsels, Tamarind-Curryleaf Masala, Green Beans	16
Aam-Anardana ka Gosht: Lamb Morsels Sautéed with Pomegranate Seeds, Mango and Scallions with Spices	19
Goan Lamb Vin d' alho: Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce- Goan Style	18
Khoya Malai Lamb: Delicate Lamb Stew, Cashew Cream Sauce, Cardamom-Saffron Vapor	18
Rara Lamb Curry: Hearty Lamb Curry, Fresh Ground Spices, Ginger- Punjabi Style	18
Malvani Rassa Goat: Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	18
Chicken Biryani : Delicately Seasoned Basmati Rice, Braised Chicken, Yogurt-Cucumber Sauce	17

Lehja Contemporaries

Portabellea-Paneer Eggplant "Tournedos", Spice Sesame-Eggplant Puree, Sweet Corn-Carrot Sauté	15
Paneer Shaslik, Seasonal Vegetables, Makhni Sauce	15
Tandoori Prawns, Ajwain-Kokum Marinade, Korma Sauce, Turnip-Spinach Bhaji	20
Miligai Podi Roasted Salmon, Khoya-Chili Crème, Market Vegetables	19
Chai Roasted Chicken, Mushroom-Methi Cream, Herb Scented Vegetables	19
Tandoori Lamb Chops, Chettinadu Sauce, Mushroom-Yukon Gold Potatoes Sauté	24
House Kabab Medley: Assortment of Shrimp, Salmon, Chicken, and Lamb Kababs, Sauce of the Day, Lasooni Khumbh	23

Sides

Naan/ Roti/ Paratha	3
Garlic Naan / Achari Warqi Paratha	4
Tulsi Malai Kulcha/ Kulcha Of The Day	5
Raita/ Kachumber	5
Assorted Papad Basket & Chutneys	9
Vegetable Pulao	8

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE