

First Course Selections

Chaat Du Jour: Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		10
Pav Bhaji Spiced Samosa: Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	6
Kala Chana-Goat Cheese Tikki: Patties w/Bengali Grams, Red Pepper Chutney, Mango		8
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V, GF)	10
Fisherman's Prawns: Sautéed Prawns, Curryleaf-Mustard Tadka, Podi Dusted Rice Crackers	(GF)	15
Coconut Curry Scallops: Seared Scallops, Masala Dusted Apple Sticks, Spiced Coconut Curry	(GF)	16
Blue Crab Taka-Tak: Blue Crab, Scallions, Ginger, Asparagus, Tandoori Naan Wedges		17
Firecracker Chicken Tikka: Ghost Chili Marinade, Pickled Cucumber Ribbon, Mango-Kewra Paint	(GF)	11
Tawa Chicken: Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Masala Onions	(GF)	13
Lamb Galauti Kabab: Pan-Seared, Goat Cheese Stuffing, Red Pepper Chutney, Pickled Veg	(GF)	14

Soups & Salads

Tomato Coconut Soup: Tomatoes, Coconut, Southern Indian Spices	(V, GF)	7
Signature Salad: Seasonal Greens, Beets, Apples, Pecans, Goat Cheese, House-Vinaigrette	(GF)	9

Lehja's Contemporary Selection

Tandoori Paneer Tikka: Tandoor Grilled Paneer & Vegetables, Hara Masala Sauce	(GF)	17
Wild Salmon Tikka: Salmon Filets, Tandoori Roasted, Cumin-Saffron Rub, Sautéed Asparagus	(GF)	26
Shrimp-Chicken Zafrani: Hung Yogurt-Saffron Marinade, Tandoor Grilled, Local Sauté Greens	(GF)	26
Tandoori Chicken Tikka: An All-Time Punjabi Classic, Market Fresh Vegetables	(GF)	20
Deconstructed Butter Chicken: Roasted Free Range Chicken Breast, Makhni Sauce, Greens	(GF)	22
Duck Salli Boti: Parsi Style, Duck Leg Confit, Ginger - Fennel, Duck Fat Potato Crisps	(GF)	32
Duck à la Pondicherry: Pulled Duck, Pondicherry Spices, Portobellos, Duck Fat Yukon Salli	(GF)	34
Tandoori Lamb Chops: Lehja's Signature Rub, Organic Collards Saag, Jeera Aloo	(GF)	26
House Kabab Medley: Tandoor Grilled Shrimp, Salmon, Chicken, Lamb Kababs, Lasooni Khumbl	(GF)	29

Biryanis

Long Grain Basmati Rice Seasoned With Saffron, Iris Water & Delicate Spices; Served With Raita

Vegetable Biryani	(GF)	17	Lamb Biryani	(GF)	23
Mushroom & Kala Chana Biryani	(GF)	18	Goat Biryani (On The Bone)	(GF)	23
Chicken Biryani	(GF)	19	Pulled Duck & Mushroom Biryani	(GF)	29

Sides

Cucumber Raita: Yogurt, Grated Cucumber & Tomatoes, Roasted Cumin	(GF)	5
Mango Chutney: Preserved Mangoes, Light Spice	(V, GF)	4
Papad Basket & Chutneys: Roasted Lentil & Rice Flour Wafers; House Chutneys	(V, GF)	9
Cauliflower Rice	(V, GF)	10
Grilled Vegetables	(V, GF)	10
Bombay Aloo	(V, GF)	12

Vegetarian

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	15
Dal Tadka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	15
Dal Lehja: Slow Simmered Blend of Five Lentils, Classic Indian Roadside Diner Specialty	(GF)	15
Amritsari Chole: Kabuli Chickpeas, Clove-Tomato-Ginger Sauce, Regional Delicacy	(V, GF)	15
Banarsi Vegetables: Market Vegetables, Coriander-Cumin-Cloves Scented Banarsi Style Sauce	(GF)	16
Brussels Sprouts-Tofu Foogath: Mustard Seeds, Curry Leaves, Dessicated Coconut	(V, GF)	17
Pahadi Baingan: Baby Eggplants, Kale, Tomatoes, Fennel & Spices	(V, GF)	17
Malai Methi Ki Makai: Fresh Corn Kernels, Creamy Aromatic Curry Sauce, Fenugreek	(GF)	17
Portabello-Tofu Kozhambhu: Portobello Mushroom, Tofu, Curry Leaves, Coconut, Mustard Seeds	(V, GF)	17
Kofta Chaman Dilkhush: Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		17
Paneer Makhni: Homemade Indian Cheese, Creamed Tomato Sauce, Punjabi Classic	(GF)	17
Paneer-Asparagus Lazzatdar: Paneer, Awadhi Style Garlic-Tomato-Cilantro Sauce, Asparagus	(GF)	17
Saag Paneer: Creamed Style Spinach, Paneer Chunks and Spices, Slow Simmered	(GF)	17

Seafood // Poultry // Meat

Tandoori Seabass Kadhai: Tandoor Grilled Seabass, Fennel-Tomato Sauce, Asparagus	(GF)	36
Shahi Prawn Korma: Jumbo Prawns, Cashew Crème-Garlic Tempering, Tomatoes, Asparagus	(GF)	26
Seafood Kerala Curry: Sea Bass, Prawns, Scallops, Coconut, Mustard, Chillies, Curry Leaves	(GF)	29
Crab-Scallop "MeJol": Seared Scallops and Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	36
Andhra Style Chicken Curry: Andhra Pradesh Style Chicken, Chillies, Curry Leaves, Tamarind	(GF)	20
Delhi Ishtyle Chicken Curry: Traditional Chicken Curry from Old Delhi, Ginger-Garlic Tadka	(GF)	20
Chicken & Vegetable Chettinadu: Chicken, Vegetables, Coconut, Coriander, Star Anise, Chillies	(GF)	20
Murg Methi Lazeez: Fenugreek Chicken Breast Chunks, Mughlai Style Cashew Korma Curry	(GF)	21
Chicken Tikka Masala: Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	(GF)	21
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	21
Goan Lamb Vin d'Alho: Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce, Goan Style	(GF)	23
Patiala Shahi Lamb Haandi: Slow Cooked Leg of Lamb, Cumin-Ginger-Coriander Sauce	(GF)	23
Kashmiri Lamb Rogan Josh: Braised Lamb Chunks, Anise-Cloves-Mace Scented Kashmiri Curry	(GF)	23
Lamb Malai Marke: Lamb Morsels, Creamy Mughlai Cashew Sauce, Punjabi Tadka	(GF)	24
Malvani Rassa Goat: Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	(GF)	23
Surf & Turf Curry: Grassfed Lamb, Tandoori Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	34

Breads

Naan: India's Traditional White Flour Bread		3
Roti: Unleavened Whole Wheat Bread	(V)	3
Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Herbs		4
Achari Warqi Paratha: Layered Buttery Whole Wheat Bread, Indian Pickling Spices		4
Chili Garlic Naan // Onion Kulcha		5
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		6
Kashmiri Kulcha: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		7
Tulsi Malai Kulcha: Stuffed Naan, Basil, Ginger, Goat Cheese		7
Mushroom-Chèvre Kulcha: Stuffed Naan, Portobello Mushroom, Goat Cheese, Grapeseed Oil		9
Assorted Breads: Naan, Garlic Naan & Aloo Kulcha		11