

First Course Selections

Chaat Du Jour: Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		9
Pav Bhaji Spiced Samosa: Spiced Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	6
Kala Chana-Goat Cheese Tikki: Patties w/Bengali Grams, Red Pepper Chutney, Mango Kachumber		6
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V)(GF)	9
Blue Crab Taka-Tak: Blue Crab, Scallions, Ginger, Asparagus, Tandoori Naan Wedges		13
Coconut Curry Scallops: Seared Scallops, Masala Dusted Leeks, Spiced Coconut Curry	(GF)	14
Makhmali Murg Kabab: Tandoor Roasted Chicken Thigh, Pickled Vegetables, Mint Chutney	(GF)	11
Fire Cracker Chicken Tikka: Ghost Chili Marinade, Pickled Cucumber Ribbon, Mango-Kewra Paint	(GF)	10
Tawa Chicken: Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Masala Onions	(GF)	13
Lamb Galauti Kabab: Pan-Seared, Roasted Red Pepper Chutney, Shaved Vegetables	(GF)	11

Soups & Salads

Soup of the Day: A Daily Changing Selection. Please ask your server.		6
Tomato Coconut Soup: Tomatoes, Coconut, Southern Indian Spices		7
Signature Salad: Seasonal Greens, Beets, Apples, Pecans, Local Goat Cheese, House-Vinaigrette	(GF)	9

Lehja's Contemporary Selection

Portabella-Paneer Eggplant "Tornadoes": Spice Sesame-Eggplant Pureé, Sweet Corn-Carrot Sauté	(GF)	18
Tandoori Paneer Tikka: Tandoor Grilled Paneer-Vegetables, Yogurt Marinade, Hara Masala Sauce	(GF)	16
Shrimp-Chicken Zafrani: Hung Yogurt-Saffron Marinade, Tandoor Grilled, Local Sauté Greens	(GF)	23
Chai Roasted Chicken: Free Range Chicken Breast, Makhni Sauce, Herb Scented Vegetables	(GF)	20
Tandoori Chicken Tikka: An All time Punjabi Classic, Market Fresh Vegetables,	(GF)	17
Duck Salli Boti: Parsi Style, Duck Leg Confit, Ginger - Fennel, Duck Fat Potato Crisps	(GF)	25
Duck à la Pondicherry: Pulled Duck, Pondicherry Inspired Spices, Seared Portabella, Plantain Crisps	(GF)	26
Tandoori Lamb Chops: Lehja's Signature Rub, Organic Collards Saag, Jeera Aloo	(GF)	25
House Kabab Medley: Shrimp, Salmon, Chicken, Lamb Kababs, Tikka Masala Sauce, Lasooni Khumbh	(GF)	25

Biryani: Delicately Seasoned Basmati Rice, Braised Protein of Your Choice, Yogurt-Cucumber Sauce
 Chicken 17 // Lamb 20 // Goat 19 // Vegetarian 16

Lehja's Specialties: All Entrees Are Served With Basmathi Rice

Vegetarian

Dal Makhni (GF) / Dal Tadka (V)(GF) / Dal Lehja (GF): Regional Stewed Lentils of Your Choice		15
Amritsari Cholle: Kabuli Chickpeas, Clove-Tomato-Ginger Sauce, Regional Delicacy	(GF)	14
Banarsi Vegetables: Market Fresh Vegetables, Coriander-Cumin-Cloves Scented Banarsi Style Sauce	(GF)	15
Anjeer-Subz Kofta: Signature Vegetable Croquettes, Fig-Chili-Prune Filling, Cashew Tomato Sauce		16
Pahadi Baingan: Baby Eggplants, Kale, Tomatoes, Fennel & Spices	(V)(GF)	16
Portabella-Tofu Kozhambhu: Portabella Mushrooms, Tofu, Curry Leaves, Coconut, Mustard Seeds	(V)(GF)	16
Malai Methi Ki Makai: Fresh Corn Kernels, Creamy Aromatic Curry Sauce, Fenugreek	(GF)	16
Paneer Makhni: Homemade Indian Cheese, Creamed Tomato Sauce, Punjabi Classic	(GF)	16
Paneer-Asparagus Lazzatdar: House Paneer, Awadhi Style Garlic-Tomato-Cilantro Sauce, Asparagus	(GF)	16
Saag Paneer: Creamed Style Spinach, Paneer Chunks and Spices, Slow Simmered	(GF)	16

Seafood // Poultry // Meat

Tandoori Seabass Kadhai: Tandoor Grilled Seabass, Fennel-Tomato Sauce, Local Asparagus	(GF)	28
Seafood Kerala Curry: Sea Bass, Prawns, Scallops, Coconut, Mustard, Chilies, Curry Leaves	(GF)	26
Konkani Prawns: Jumbo Fresh Prawns, Tellicherry Peppercorns-Konkani Masala Sauce	(GF)	23
Crab-Scallop "MeiJoi": Seared Scallops and Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	27
Chicken Tikka Masala: Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	(GF)	19
Chicken & Vegetable Chettinadu: Chicken, Vegetables, Coconut, Roasted Coriander, Star Anise, Chilies	(GF)	18
Murg Methi Lazeez: Fenugreek Chicken Breast Chunks, Mughlai Style Cashew Korma Curry	(GF)	19
Andhra Style Chicken Curry: Aromatic Chicken From Andhra Pradesh, Chilies, Curry Leaves, Tamarind	(GF)	18
Dehli Ishtyle Chicken Curry: Traditional Chicken Curry from Old Delhi	(GF)	18
Kashmiri Lamb Rogan Josh: Braised Lamb Chunks, Anise-Cloves-Mace Scented Kashmiri Curry	(GF)	21
Goan Lamb Vin d' alho: Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce, Goan Style	(GF)	21
Lamb Malai Marke: Lamb Morsels, Creamy Mughlai Cashew Sauce, Punjabi Tadka	(GF)	22
Patiala Shahi Lamb Haandi: Slow Cooked Leg of Lamb, Cumin-Ginger-Coriander Flavored Sauce	(GF)	21
Lahori Lamb Shank: Dum Pukht Style Braised Lamb Shank, An Awadhi Delicacy	(GF)	25
Malvani Rassa Goat: Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	(GF)	19
Surf & Turf Curry: Grassfed Domestic Lamb, Tandoori Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	29

Sides

Naan/ Roti (V) // Paratha		3
Garlic Naan // Achari Warqi Paratha		4
Tulsi Malai Kulcha // Amritsari Kulcha // Kashmiri Kulcha // Raita		6
Assorted Papad Basket & Chutneys // Mushroom Grapeseed Oil Kulcha		9
Bombay Aloo // Grilled Vegetables	(V)(GF)	10

18% Service Charge Will Be Added To Parties Of 6 Or More