

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 Searred Scallops, Masala Dusted Leeks, Spiced Coconut Curry	(GF)	14
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)	12
Lamb Galauti Kabab: Pan-Seared, Goat Cheese Stuffing, Roasted Red Pepper Chutney, Pickled Veg	(GF)	13

Soups & Salads

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

Tandoori Paneer Tikka: Tandoor Grilled Paneer-Vegetables, Yogurt Marinade, Hara Masala Sauce	(GF)	16
Wild Salmon Tikka: Salmon Filets, Tandoori Roasted, Cumin-Saffron Rub, Sautéed Asparagus	(GF)	24
Shrimp-Chicken Zafrani: Hung Yogurt-Saffron Marinade, Tandoor Grilled, Local Sauté Greens	(GF)	23
Deconstructed Butter Chicken: Roasted Free Range Chicken Breast, Makhni Sauce, Sauté Greens	(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)	30
Duck à la Pondicherry: Pulled Duck, Pondicherry Inspired Spices, Searred Portobella, Plantain Crisps	(GF)	31
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)	27

Biryani: Delicately Seasoned Basmati Rice, Braised Protein of Your Choice, Side of Raita

Chicken 17 // Lamb 20 // Goat 20 // Vegetarian 16

Lehja's Specialties: All Entrees Are Served With Basmati 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)	15
Banarsi Vegetables: Market Fresh Vegetables, Coriander-Cumin-Cloves Scented Banarsi Style Sauce	(GF)	15
Kofta Chaman Dilkhus: Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		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

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 "MelJol" Searred Scallops and Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	27
Chicken Tikka Masala Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	(GF)	19
Murg Methi Lazeez: Fenugreek Chicken Breast Chunks, Mughlai Style Cashew Korma Curry	(GF)	19
Dehli Ishtyle Chicken Curry: Traditional Chicken Curry from Old Delhi	(GF)	19
Andhra Style Chicken Curry: Aromatic Chicken From Andhra Pradesh, Chilies, Curry Leaves, Tamarind	(GF)	18
Chicken & Vegetable Chettinadu: Chicken, Vegetables, Coconut, Roasted Coriander, Star Anise, Chilies	(GF)	19
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	20
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
Malvani Rassa Goat: Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	(GF)	20
Surf & Turf Curry Grassfed Domestic Lamb, Tandoori Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	29

Breads & Sides

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

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