

## First Course Selections

<b>Chaat Du Jour:</b> Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		11
<b>Pav Bhaji Spiced Samosa:</b> Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	7
<b>Kala Chana-Goat Cheese Tikki:</b> Patties w/Bengali Grams, Red Pepper Chutney, Mango		9
<b>Gobhi Manchurian:</b> Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V, GF)	11
<b>Fisherman's Prawns:</b> Sautéed Prawns, Curryleaf-Mustard Tadka, Podi Dusted Rice Crackers	(GF)	16
<b>Coconut Curry Scallops:</b> Seared Scallops, Masala Dusted Apple Sticks, Spiced Coconut Curry	(GF)	18
<b>Blue Crab Taka-Tak:</b> Blue Crab, Scallions, Ginger, Asparagus, Tandoori Naan Wedges		18
<b>Firecracker Chicken Tikka:</b> Ghost Chili Marinade, Pickled Cucumber Ribbon, Mango-Kewra Paint	(GF)	13
<b>Tawa Chicken:</b> Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Masala Onions	(GF)	15
<b>Lamb Galauti Kabab:</b> Pan-Seared, Goat Cheese Stuffing, Red Pepper Chutney, Pickled Veg	(GF)	16

## Soups & Salads

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

## Lehja's Contemporary Selection

<b>Tandoori Paneer Tikka:</b> Tandoor Grilled Paneer & Vegetables, Hara Masala Sauce	(GF)	22
<b>Wild Salmon Tikka:</b> Salmon Filets, Tandoori Roasted, Cumin-Saffron Rub, Sautéed Asparagus	(GF)	28
<b>Shrimp-Chicken Zafrani:</b> Hung Yogurt-Saffron Marinade, Tandoor Grilled, Local Sauté Greens	(GF)	28
<b>Tandoori Chicken Tikka:</b> An All-Time Punjabi Classic, Market Fresh Vegetables	(GF)	22
<b>Deconstructed Butter Chicken:</b> Roasted Chicken Breast, Makhni Sauce, Sautéed Greens	(GF)	24
<b>Duck Salli Boti:</b> Parsi Style, Duck Leg Confit, Ginger - Fennel, Duck Fat Potato Crisps	(GF)	35
<b>Duck à la Pondicherry:</b> Pulled Duck, Pondicherry Spices, Portobellos, Duck Fat Yukon Salli	(GF)	37
<b>Tandoori Lamb Chops:</b> Lehja's Signature Rub, Organic Collards Saag, Jeera Aloo	(GF)	28
<b>House Kabab Medley:</b> Tandoor Grilled Shrimp, Salmon, Chicken, Lamb Kababs, Lasooni Khumbli	(GF)	31

## Biryanis

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

<b>Vegetable Biryani</b>	(GF)	19	<b>Lamb Biryani</b>	(GF)	25
<b>Mushroom &amp; Kala Chana Biryani</b>	(GF)	21	<b>Goat Biryani (On The Bone)</b>	(GF)	25
<b>Chicken Biryani</b>	(GF)	23	<b>Pulled Duck &amp; Mushroom Biryani</b>	(GF)	33

## Sides

<b>Cucumber Raita:</b> Yogurt, Grated Cucumber & Tomatoes, Roasted Cumin	(GF)	5
<b>Mango Chutney:</b> Preserved Mangoes, Light Spice	(V, GF)	4
<b>Papad Basket &amp; Chutneys:</b> Roasted Lentil & Rice Flour Wafers; House Chutneys	(V, GF)	9
<b>Cauliflower Rice</b>	(V, GF)	10
<b>Grilled Vegetables</b>	(V, GF)	10
<b>Bombay Aloo</b>	(V, GF)	13

## Vegetarian

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	18
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	18
<b>Dal Lehja:</b> Slow Simmered Blend of Five Lentils, Classic Indian Roadside Diner Specialty	(GF)	18
<b>Amritsari Chole:</b> Kabuli Chickpeas, Clove-Tomato-Ginger Sauce, Regional Delicacy	(V, GF)	18
<b>Banarsi Vegetables:</b> Market Vegetables, Coriander-Cumin-Cloves Scented Banarsi Style Sauce	(GF)	18
<b>Brussels Sprouts-Tofu Foogath:</b> Mustard Seeds, Curry Leaves, Dessicated Coconut	(V, GF)	19
<b>Pahadi Baingan:</b> Baby Eggplants, Kale, Tomatoes, Fennel & Spices	(V, GF)	18
<b>Malai Methi Ki Makai:</b> Fresh Corn Kernels, Creamy Aromatic Curry Sauce, Fenugreek	(GF)	19
<b>Portabello-Tofu Kozhambhu:</b> Portobello Mushroom, Tofu, Curry Leaves, Coconut, Mustard Seeds	(V, GF)	19
<b>Kofta Chaman Dilkhush:</b> Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		19
<b>Paneer Makhni:</b> Homemade Indian Cheese, Creamed Tomato Sauce, Punjabi Classic	(GF)	19
<b>Paneer-Asparagus Lazzatdar:</b> Paneer, Awadhi Style Garlic-Tomato-Cilantro Sauce, Asparagus	(GF)	19
<b>Saag Paneer:</b> Creamed Style Spinach, Paneer Chunks and Spices, Slow Simmered	(GF)	19

## Seafood // Poultry // Meat

<b>Tandoori Seabass Kadhai:</b> Tandoor Grilled Seabass, Fennel-Tomato Sauce, Asparagus	(GF)	36
<b>Shahi Prawn Korma:</b> Jumbo Prawns, Cashew Crème-Garlic Tempering, Tomatoes, Asparagus	(GF)	29
<b>Seafood Kerala Curry:</b> Sea Bass, Prawns, Scallops, Coconut, Mustard, Chilies, Curry Leaves	(GF)	32
<b>Crab-Scallop "MeiJoi":</b> Seared Scallops and Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	37
<b>Andhra Style Chicken Curry:</b> Andhra Pradesh Style Chicken, Chilies, Curry Leaves, Tamarind	(GF)	23
<b>Delhi Ishtyle Chicken Curry:</b> Traditional Chicken Curry from Old Delhi, Ginger-Garlic Tadka	(GF)	23
<b>Chicken &amp; Vegetable Chettinadu:</b> Chicken, Vegetables, Coconut, Coriander, Star Anise, Chilies	(GF)	22
<b>Murg Methi Lazeez:</b> Fenugreek Chicken Breast Chunks, Mughlai Style Cashew Korma Curry	(GF)	23
<b>Chicken Tikka Masala:</b> Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	(GF)	23
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	23
<b>Goan Lamb Vin d'Alho:</b> Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce, Goan Style	(GF)	25
<b>Patiala Shahi Lamb Haandi:</b> Slow Cooked Leg of Lamb, Cumin-Ginger-Coriander Sauce	(GF)	25
<b>Kashmiri Lamb Rogan Josh:</b> Braised Lamb Chunks, Anise-Cloves-Mace Scented Kashmiri Curry	(GF)	25
<b>Lamb Malai Marke:</b> Lamb Morsels, Creamy Mughlai Cashew Sauce, Punjabi Tadka	(GF)	26
<b>Malvani Rassa Goat:</b> Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	(GF)	25
<b>Surf &amp; Turf Curry:</b> Grassfed Lamb, Tandoori Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	37

## Breads

<b>Naan:</b> India's Traditional White Flour Bread		4
<b>Roti:</b> Unleavened Whole Wheat Bread	(V)	3
<b>Garlic Naan:</b> Naan Bread Topped With Pressed Garlic & Fresh Herbs		5
<b>Achari Warqi Paratha:</b> Layered Buttery Whole Wheat Bread, Indian Pickling Spices		4
<b>Chili Garlic Naan // Onion Kulcha</b>		6
<b>Amritsari Kulcha:</b> Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		7
<b>Kashmiri Kulcha:</b> Stuffed Naan, Coconut, Cashew, Maraschino Cherries		8
<b>Tulsi Malai Kulcha:</b> Stuffed Naan, Basil, Ginger, Goat Cheese		8
<b>Mushroom-Chèvre Kulcha:</b> Stuffed Naan, Portobello Mushroom, Goat Cheese, Grapeseed Oil		9
<b>Assorted Breads:</b> Naan, Garlic Naan & Aloo Kulcha		13

V - Vegan, GF - Gluten-Free • 18% Service Charge Will Be Added To Parties Of 6 Or More