



Richmond Restaurant Week Menu

Please Choose One Selection From Each Course

First Course Selections

Tandoori Gobhi

Yogurt-Shah Jeera Marinade, Cilantro-Lime Chutney

Carrot-Ginger Bisque

Toasted Lentils, Virginia Peanuts, Chili Spiked Yogurt

Corn-Crab-Peanut Chaat

Puffed Rice, Chesapeake Bay Crab, Peanuts, Mango Powder, Lime, Chutneys

Peppercorn-Curryleaf Chicken

Pan Fried Chicken, Pickled Vegetable

Lamb-Jackfruit Pav Bhaji

Mumbai Style Domestic Lamb, Pulled Jackfruit, Garlic Naan Wedges

Main Course Selections (Served with Basmati Rice Pulao)

Lamb "Pind-Wala"

Lamb, Dal-Palak Redux, Ginger, Fresh Tomatoes

Apricot-Chipotle Roasted Chicken

Free Range Chicken, Cashew Cream Sauce, Market Fresh Vegetables

Lehja's Spring Vegetable Medley

Local Fresh Vegetables, Mushrooms, Chef's Signature Sauce

Prawn & Brussels "Foogath"

Shrimp, Brussels Sprouts, Mustard-Curryleaf Tempering, Ginger, Toasted Coconut

Desserts Selections

Coffee Bean Kulfi

Coffee Infused Indian Style Ice Cream, Cocoa Dusting

Alphonso Mango Mousse

Fresh Berries, Toasted Nuts

(Vegan, Vegetarian, Gluten Free Options Available)