

### First Course Selections

<b>Pav Bhaji Spiced Samosa:</b> Spiced Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney Tempering	6
<b>Chaat Du Jour:</b> Chef's Daily Selection, Inspired By The Street Foods Stalls Of India	7
<b>Kala Chana-Goat Cheese Tikki:</b> Patties w/Bengali Grams, Red Pepper Chutney, Mango-Herbs Kachumber	6
<b>Gobhi Manchurian:</b> Spiced Marinated Cauliflower Florets, Soy-Tomato-Chili Glaze	8
<b>Blue Crab Taka-Tak:</b> Blue Crab, Scallions, Ginger, Asparagus , Tandoori Naan Wedges	11
<b>Coconut Curry Scallops:</b> Seared Scallops, Masala Dusted Leeks, Spiced Coconut Curry	13
<b>Fire Cracker Chicken Tikka:</b> Ghost Chili Marinade, Pickled Cucumber Ribbon, Mango-Kewra Paint	9
<b>Lal Masale Ka Murga:</b> Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Shaved Vegetables	9
<b>Lamb Kabab "Babu Saheb":</b> Tandoori Lamb Chunks, Sanam Chili-Mango Sauce, Chutney Marinated Daikons	9
<b>Soup of the Day:</b> A Daily Changing Selection. Please ask your server.	5
<b>Salad:</b> Seasonal Greens, Herbs, Granny Smith Apple, Pecan, Gorgonzola Cheese, Dill-Vinaigrette Dressing	5

### Main Course Selections

#### Lehja Classics

All Classic Dishes Are Served With Basmati Rice Pulao

#### Vegetarian

<b>Dal Makhni / Dal Tadka / Dal Lehja:</b> Regional Stewed Lentils of Your Choice	13
<b>Amritsari Cholle:</b> Kabuli Chickpeas, Clove-Tomato-Ginger Sauce, Regional Delicacy	13
<b>Banarsi Vegetables:</b> Market Fresh Vegetables, Coriander-Cumin-Cloves Scented Banarsi Style Sauce	14
<b>Anjeer-Subz Kofta:</b> Chef's Signature Vegetable Croquets, Fig-Chili-Prune Filling, Cashew Tomato Sauce	15
<b>Pahadi Baingan:</b> Baby Eggplants, Kale, Tomatoes, Fennel & Spices	14
<b>Portabella -Tofu Kozhambhu:</b> Portabella Mushrooms, Tofu, Curry Leaves, Coconut, Mustard Seeds	14
<b>Malai Methi Ki Makai:</b> Fresh Corn Kernels, Creamy Aromatic Curry Sauce, Fenugreek	15
<b>Paneer Makhni:</b> Homemade Indian Cheese, Creamed Tomato Sauce, Punjabi Classic	15
<b>Paneer- Asparagus Lazzatdar:</b> Paneer Chunks, Awadhi Style Garlic-Tomato-Cilantro Sauce, Asparagus	15
<b>Saag Paneer:</b> Creamed Style Spinach, Paneer Chunks and Spices Slow Simmered	15

#### Seafood/ Poultry/ Meat

<b>Seabass Ambotik:</b> Tandoor Grilled Chilean Seabass, Ginger - Green Mango Sauce, Local Asparagus	23
<b>Seafood Kerala Curry:</b> Sea Bass Morsels, Prawns, Scallops, Coconut, Mustard, Chilies, Curry Leaves	23
<b>Konkani Prawns:</b> Jumbo Fresh Prawns, Tellicherry Peppercorns-Konkani Masala Sauce	19
<b>Crab-Scallop "MelJol":</b> Seared Scallops and Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	23
<b>Chicken Tikka Masala:</b> Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	17
<b>Chicken Chettinadu:</b> Chicken Morsels, Coconut, Roasted Coriander Powder, Star Anise, Chilies	16
<b>Murg Methi Lazeez:</b> Fenugreek Chicken Breast Chunks, Mughlai Style Cashew Korma Curry	17
<b>Andhra Style Chicken Curry:</b> Aromatic Chicken Curry From Andhra Pradesh, Chilies, Curry Leaves, Tamarind	16
<b>Chicken Dalcha:</b> Tender Chicken Morsels, Lentils, Vegetables, Garam Masala	16
<b>Kashmiri Lamb Rogan Josh:</b> Lean Lamb Pieces, Anise-Cloves-Mace Scented Kashmiri Curry	19
<b>Goan Lamb Vin d' alho:</b> Garlic-Vinegar Marinated Lamb, Chili-Tomato Sauce-Goan Style	19
<b>Khoya Malai Lamb:</b> Delicate Lamb Stew, Cashew Cream Sauce, Cardamom-Saffron Vapor	18
<b>Patiala Shahi Lamb Haandi:</b> Slow Cooked Leg of Lamb, Cumin-Ginger-Coriander Flavored Sauce	19
<b>Lahori Lamb Shank:</b> Dum Pukht Style Braised Lamb Shank, An Awadhi Delicacy	24
<b>Malvani Rassa Goat:</b> Goat Meat On The Bone, Malvani Spices, Aromatic Sauce	18

**Biryani:** Delicately Seasoned Basmati Rice, Braised Protein of Your Choice, Yogurt-Cucumber Sauce  
Chicken 16 / Lamb 18 / Goat 17 / Vegetarian 14

#### Lehja's Tandoori Contemporaries

<b>Chaman Hariyali "Gilawat":</b> Paneer/Spinach Kabab, Creamed Tomato Sauce, Garlic Scented Plantain Frites	16
<b>Tandoori Paneer Tikka:</b> Tandoor Grilled Paneer-Vegetables, Yogurt Marinade, Hara Masala Sauce	16
<b>Shrimp / Chicken Zafrani:</b> Hung Yogurt - Saffron Marinade, Tandoor Grilled, Local Sauté Greens	20
<b>Chai Roasted Chicken:</b> Free Range Chicken Breast, Mashed Vegetables Sauce, Herb Scented Vegetables	19
<b>Tandoori Chicken Tikka:</b> An All time Punjabi Classic, Market Fresh Vegetables, Apricot/Chipotle Tari	17
<b>Tandoori Lamb Chops:</b> Chettinadu Sauce, Mushroom-Yukon Gold Potatoes Sauté	25
<b>House Kabab Medley:</b> Shrimp, Salmon, Chicken, and Lamb Kababs, Sauce of The Day, Lasooni Khumbh	24

#### Sides

<b>Naan/ Roti/ Paratha</b>	3
<b>Garlic Naan / Achari Warqi Paratha</b>	4
<b>Tulsi Malai Kulcha / AmritsariKulcha / Kashmiri Kulcha</b>	5
<b>Raita/ Kachumber</b>	5
<b>Assorted Papad Basket &amp; Chutneys</b>	9
<b>Bombay Aloo / Mushroom Grapeseed Oil Kulcha</b>	8

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE