

# DESI BRUNCH MENU



3 Course Prix Fixe Menu: \$ 22.00 per person

Served Saturday 11:30 AM - 2:30 PM & Sunday 12:00 PM - 3:00 PM

Drink options of: Glass of Draft Beer / Daily Wine Selection OR  
Mango Lassi / Iced Tea / Coke Products

## **First Course Selections**

- Punjabi Samosa:** Potato & Pea Stuffed North Indian Savory Pastry (V)  
**Banarsi Pakora:** Mixed Vegetable Fritters, Lentil Batter (V) (GF)  
**Bombay Bhel:** Chef's Signature Take on Classic Juhu Beach Staple (V)  
**Kachumber Salad:** Cucumber, Tomatoes, Onion, Spiced Fresh Lemon & Cilantro (V) (GF)  
**Karara Murg:** Pan Roasted Chicken, Kashmiri Red Chili Spiced Tadka (GF)

***All Entrees Served with a Side of Basmati Rice and Naan, OR as Specified***

## **Main Course Selections:**

- Chicken Tikka Masala:** Roasted Chicken Breast, Creamed Tomato Sauce, Fenugreek (GF)  
**Chicken Makhni:** Tandoor-Grilled Pulled Chicken, Butter-Tomato Sauce, Fenugreek (GF)  
**Dhaba Chicken:** Chef's Roadside Diner Style Chicken Curry (GF)  
**Chicken & Waffles:** Cherry-Coconut Stuffed Naan, Pan Fried Crispy Chicken, House Chutney  
**Chef's Signature Sunday Style Biryani** (GF)  
**Shrimp & Grits:** Upma Cake, Tandoor Grilled Shrimps, Red Pepper Chutney  
**Amritsari Chole & Kulcha:** A Punjabi Delicacy, Homestyle Chickpeas & Savory Stuffed Bread  
**Malai Kofta:** Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek  
**Paneer Makhni:** Homemade Indian Cheese, Creamed Tomato Sauce, Punjabi Classic (GF)

## **Dessert Selections:**

- Gulab Jamun:** Indian Donuts, Pastry Dumplings, Served Warm  
**Kheer:** Rice Pudding, Long Grain Basmati Rice Slow Cooked, Cashews & Cardamom (GF)

***For Full Authenticity, Our Chef Does Not Allow Substitutions or Changes to the Brunch Menu***

T: (804) 364-1111

V - Vegan, GF - Gluten-Free

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