

LUNCH MENU

Served Monday - Friday 11:30 AM - 2:30 PM



First Course Selections

Chaat Du Jour: Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		7
Pav Bhaji Spiced Samosa: Spiced Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	5
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V)(GF)	8
Fire Cracker Chicken Tikka: Ghost Chili Marinade, Pickled Cucumber Ribbon, Mango-Kewra Paint	(GF)	9
Kerala Roasted Chicken: Chicken Breast, Coastal Indian Spice Blend	(GF)	9
Fisherman's Prawns: Sautéed Prawns, Curryleaf-Mustard Tadka, Podi Dusted Rice Crackers	(GF)	10
Lamb Galauti Kebab: Pan-Seared, Roasted Red Pepper Chutney, Masala Daikons	(GF)	10

All Entrees Served with a Side of Naan, Basmati Rice, and Choice of House Salad or Soup of the Day

THE CLASSICS: Please choose your choice of protein and sauce

Korma: Mughlai Style Cashew Curry	(GF)	
Tikka Masala: Creamed Tomato-Fenugreek Sauce	(GF)	
Punjabi Curry: Traditional Curry Sauce Flavored with House Ground Spice Mix	(GF)	
Kozhambu: Southern Indian Spiced Curry With Black Peppercorn And Coconut Milk	(V)(GF)	
Vin D' Alho: Spicy Garlic-Vinegar Flavored Sauce	(V)(GF)	

Market Vegetables 10 / Paneer 11 / Chicken 12 / Lamb or Goat 14 / Fish or Shrimp 14 / Combination 15

REGIONAL CLASSICS

Dal Makhni / Dal Tadka / Dal Lehja: Regional Stewed Lentils of Your Choice	(GF)	12
Kofta Chaman Dilkhush: Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		12
Portabella Tofu Kadahi: Sautéed With Ginger, Coriander Seeds, Onions And Bell Peppers	(V)(GF)	12
Saag Paneer: Creamed Style Spinach, house-made Paneer and Spices Slow Simmered	(GF)	12
Seafood Kerala Curry: Salmon, Prawns, Coconut, Mustard, Chilies, Curry Leaves	(GF)	15
Chicken Makhni: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	13
Biryani: Delicately Seasoned Basmati Rice	(GF)	
Vegetable 11 // Chicken 12 // Lamb Or Goat (On Bone) 14		

LEHJA'S SPECIALTIES

Stuffed Paneer Tikka: Tandoor-Grilled, Veg Pulao, Makhni Sauce	(GF)	14
Chicken Tikka Kali Mirch: Roasted Chicken Breast, Methiwaali Taari, Vegetable Sauté	(GF)	13
Tandoori Lamb Tikka: Lamb Chunks, Kerala Style Curry Sauce, Lemon Scented Vegetable Pulao	(GF)	16
Tandoori Salmon: Tandoor-Roasted Wild Salmon, Cumin-Saffron Rub, Beetroot Puree	(GF)	15
Shrimp-Chicken Zafrani: Hung Yogurt-Saffron Marinade, Tandoor Grilled, Local Sauté Greens	(GF)	19
Panch Poran Spiced Cod: Alaskan Cod, Bengali Style Five Spice Blend, Sauté Corn-Pepper Tarkari	(GF)	16
Surf & Turf Curry: Grassfed Domestic Lamb, Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	19
Crab-Scallop Kozhambu: Jumbo Lump Crab, Sea Scallops, Mustard-Curry Leaf-Coconut Sauce	(GF)	19
Duck à la Pondicherry: Pulled Duck, Pondicherry Inspired Spices, Seared Portobella, Yukon Salli	(GF)	18

SPECIALTY BREADS

Garlic Naan		2
Amritsari Kulcha // Kashmiri Kulcha // Tulsi Malai Kulcha		5

BEVERAGES

Mango Lassi / Chai / Coffee / Mighty Leaf Teas		
Lychee-Ginger Bliss / Desi Style "Shikanjvi Soda"		3
Italian Sodas: Choice of Coconut, Lime, Pomegranate, Cherry, Blackberry		5
		4

T: (804) 364-1111

V - Vegan, GF - Gluten-Free

www.lehja.com

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