

First Course Selections

Chaat Du Jour: Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		8
Pav Bhaji Spiced Samosa: Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	6
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V, GF)	9
Fisherman's Prawns: Sautéed Prawns, Curryleaf-Mustard Tadka, Podi Dusted Rice Crackers	(GF)	12
Firecracker Chicken Tikka: Ghost Chili Marinade, Pickled Cucumber, Mango-Kewra Paint	(GF)	10
Tawa Chicken: Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Masala Onions	(GF)	11
Lamb Galauti Kebab: Pan-Seared, Goat Cheese Stuffing, Red Pepper Chutney, Pickled Veg	(GF)	12

LUNCHES ~ Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

The Classics

CHOOSE A SAUCE:

Korma: Delicate Mughlai Style Curry, Cashew, Cream, Cardamom	(GF)
Kozhambu: Southern Indian Spiced Curry, Black Peppercorns, Coconut Milk	(V, GF)
Punjabi Curry: Punjabi Style Onion-Tomato Sauce, Ginger, Garlic, Coriander	(V, GF)
Saag: Hearty Spinach & Mustard Greens Base, Ginger-Garlic-Butter Tadka	(GF)
Tikka Masala: Tomato And Cream Sauce, Fenugreek Seasoning	(GF)
Vin d'Alho: Hot And Spicy Garlic-Vinegar Flavored Sauce	(V, GF)

CHOOSE A VEGETABLE OR PROTEIN:

Vegetable 12 // Paneer 13 // Chicken 14 // Lamb 15 // Goat 15 // Fish 16 // Shrimp 16

Regional Classics

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	13
Dal Tadka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	13
Kofta Chaman Dilkhush: Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		13
Pahadi Baingan: Baby Eggplants, Kale, Tomatoes, Fennel & Spices	(V, GF)	14
Portobello Tofu Kadhai: Ginger, Coriander Seeds, Onions, Bell Peppers	(V, GF)	14
Seafood Kerala Curry: Salmon, Prawns, Coconut, Mustard, Chilies, Curry Leaves	(GF)	17
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	14
Biryani: Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	(GF)	
Protein of your choice: Vegetable 13 // Chicken 14 // Lamb 16 // Goat - On Bone 16		

Lehja Specialties

Stuffed Paneer Tikka: Tandoor-Grilled, Veg Pulao, Makhni Sauce	(GF)	15
Panch Poran Spiced Cod: Alaskan Cod, Bengali Style Spice Blend, Corn- Pepper Tarkari	(GF)	17
Wild Salmon Tikka: Salmon Filets, Tandoori Roasted, Cumin-Saffron Rub, Beetroot Puree	(GF)	16
Crab-Scallop "MelJol": Seared Scallops & Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	23
Shrimp-Chicken Zafrani: Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	22
Tandoori Chicken Tikka: Tandoor-Grilled Chicken Breast, Market Fresh Vegetables	(GF)	14
Duck à la Pondicherry: Pulled Duck, Pondicherry Spices, Portobellos, Duck Fat Yukon Salli	(GF)	20
Tandoori Lamb Tikka: Lamb Fillet, Kerala Style Curry Sauce, Sautéed Market Vegetables	(GF)	17
Surf & Turf Curry: Grassfed Lamb, Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	23

Specialty Breads

Roti	(V)	2
Garlic Naan		3
Chili Garlic Naan // Kashmiri Kulcha		5
Amritsari Kulcha // Tulsi Malai Kulcha		6

Beverages

Mango Lassi	4
Masala Chai // Columbian Roast Coffee	4
Mighty Leaf Tea Selection	4
Lychee Ginger Bliss // Desi Style "Shikanjvi Soda"	6
Italian Soda: Choice of: Coconut // Lime // Pomegranate // Cherry // Blackberry	4