

## First Course Selections

<b>Chaat Du Jour:</b> Chef's Daily Selection, Inspired By The Street Foods Stalls Of India		9
<b>Pav Bhaji Spiced Samosa:</b> Turnover, Carrot-Potatoes-Peas Filing, Date-Tamarind Chutney	(V)	6
<b>Gobhi Manchurian:</b> Cauliflower Florets In A Zesty Soy-Tomato-Chili Glaze	(V, GF)	10
<b>Fisherman's Prawns:</b> Sautéed Prawns, Curryleaf-Mustard Tadka, Podi Dusted Rice Crackers	(GF)	13
<b>Firecracker Chicken Tikka:</b> Ghost Chili Marinade, Pickled Cucumber, Mango-Kewra Paint	(GF)	10
<b>Tawa Chicken:</b> Chicken Breast Chunks, Kashmiri Red Chili Spiced Tadka, Masala Onions	(GF)	12
<b>Lamb Galauti Kebab:</b> Pan-Seared, Goat Cheese Stuffing, Red Pepper Chutney, Pickled Veg	(GF)	13

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

### The Classics

#### CHOOSE A SAUCE:

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

#### CHOOSE A VEGETABLE OR PROTEIN:

Vegetable 13 // Paneer 14 // Chicken 15 // Lamb 16 // Goat 16 // Fish 17 // Shrimp 17

### Regional Classics

<b>Dal Makhni:</b> Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	(GF)	13
<b>Dal Tadka:</b> Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	(V, GF)	13
<b>Kofta Chaman Dilkhush:</b> Vegetable Croquettes, Cashew-Tomato Sauce, Fenugreek		14
<b>Pahadi Baingan:</b> Baby Eggplants, Kale, Tomatoes, Fennel & Spices	(V, GF)	15
<b>Portobello Tofu Kadhai:</b> Ginger, Coriander Seeds, Onions, Bell Peppers	(V, GF)	15
<b>Seafood Kerala Curry:</b> Salmon, Prawns, Coconut, Mustard, Chilies, Curry Leaves	(GF)	18
<b>Butter Chicken:</b> Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	(GF)	16
<b>Biryani:</b> Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	(GF)	
<b>Protein of your choice:</b> Vegetable 14 // Chicken 15 // Lamb 17 // Goat - On Bone 17		

### Lehja Specialties

<b>Stuffed Paneer Tikka:</b> Tandoor-Grilled, Veg Pulao, Makhni Sauce	(GF)	16
<b>Panch Poran Spiced Cod:</b> Alaskan Cod, Bengali Style Spice Blend, Corn- Pepper Tarkari	(GF)	18
<b>Wild Salmon Tikka:</b> Salmon Filets, Tandoori Roasted, Cumin-Saffron Rub, Beetroot Puree	(GF)	17
<b>Crab-Scallop "MelJol":</b> Seared Scallops & Jumbo Lump Crab, Nigella-Mace-Tomato Sauce	(GF)	25
<b>Shrimp-Chicken Zafrani:</b> Gulf Shrimp, Chicken Breast, Saffron-Ginger Marinade	(GF)	22
<b>Tandoori Chicken Tikka:</b> Tandoor-Grilled Chicken Breast, Market Fresh Vegetables	(GF)	16
<b>Duck à la Pondicherry:</b> Pulled Duck, Pondicherry Spices, Portobellos, Duck Fat Yukon Salli	(GF)	22
<b>Tandoori Lamb Tikka:</b> Lamb Fillet, Kerala Style Curry Sauce, Sautéed Market Vegetables	(GF)	18
<b>Surf &amp; Turf Curry:</b> Grassfed Lamb, Wild Salmon, Prawns, Tamarind-Garam Masala	(GF)	24

### 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
<b>Italian Soda:</b> Choice of: Coconut // Lime // Pomegranate // Cherry // Blackberry	4