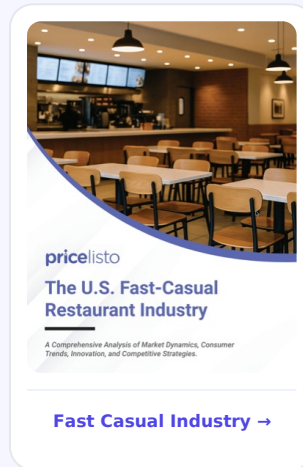


# Tamara Modern Indian Cuisine

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Indo-Chinese

| ITEM                 | PRICE   |
|----------------------|---------|
| Chicken Fried Rice   | \$17.60 |
| Chicken Noodles      | \$17.60 |
| Veg Noodles          | \$15.40 |
| Egg Hakka Noodles    | \$16.50 |
| Garlic Chili Chicken | \$24.20 |
| Garlic Shrimp        | \$24.20 |
| Veg Fried Rice       | \$15.40 |
| Veg Manchurian       | \$20.90 |

Desserts

| ITEM                     | PRICE   |
|--------------------------|---------|
| Gajrela                  | \$7.70  |
| Gulab Jamun              | \$7.70  |
| Ras Malai                | \$7.70  |
| Tamara's Special Dessert | \$11.00 |

Sides

| ITEM               | PRICE   |
|--------------------|---------|
| Curry Sauce        | \$11.00 |
| Mango Chutney      | \$5.50  |
| Papadum            | \$4.40  |
| Plain Yogurt       | \$4.40  |
| Raita              | \$4.40  |
| White Basmati Rice | \$4.40  |
| Onion Lemon Chili  | \$3.29  |

Breads

| ITEM                 | PRICE  |
|----------------------|--------|
| Butter Naan          | \$5.50 |
| Garlic Naan          | \$6.60 |
| Aloo Paratha         | \$7.70 |
| Bullet Naan          | \$6.60 |
| Butter Tandoori Roti | \$6.60 |
| Cheese Naan          | \$7.70 |

| ITEM                  | PRICE  |
|-----------------------|--------|
| Kashmiri Naan         | \$7.70 |
| Mushroom Truffle Naan | \$8.80 |
| Onion Kulcha          | \$6.60 |
| Pesto Parm Naan       | \$9.90 |
| Plain Naan            | \$5.50 |
| Rosemary Naan         | \$7.70 |
| Tandoori Roti         | \$6.60 |
| Biryanis              |        |

| ITEM                                                                                                  | PRICE   |
|-------------------------------------------------------------------------------------------------------|---------|
| Chicken Biryani                                                                                       | \$24.20 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |
| Goat Biryani                                                                                          | \$26.40 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |
| Lamb Biryani                                                                                          | \$26.40 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |
| Shrimp Biryani                                                                                        | \$26.40 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |
| Special Mixed Biryani                                                                                 | \$27.50 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |
| Veg Biryani                                                                                           | \$22.00 |
| Cooked with aromatic basmati rice, fragrant spices, and a hint of saffron, served with cooling raita. |         |

| Beverages                 |        |
|---------------------------|--------|
| ITEM                      | PRICE  |
| Coca-Cola Can             | \$5.00 |
| Mango Lassi (Beverages)   | \$7.70 |
| Coke Zero Can             | \$5.00 |
| Sweet Lassi (Beverages)   | \$7.70 |
| Diet Coke Can             | \$5.00 |
| Salted Lassi (Beverages)  | \$7.70 |
| Limca Can                 | \$5.00 |
| Coca-Cola Can (Beverages) | \$5.50 |
| Mango Lassi               | \$7.00 |
| Diet Coke Can (Beverages) | \$5.50 |
| Masala Tea                | \$5.00 |
| Sprite Can (Beverages)    | \$5.50 |
| Orange Juice              | \$5.00 |
| Thums Up Can (Beverages)  | \$7.70 |

| ITEM                                   | PRICE   |
|----------------------------------------|---------|
| Redbull Can                            | \$7.00  |
| Limca Can (Beverages)                  | \$7.70  |
| Salted Lassi                           | \$7.00  |
| Saratoga Still (Large) (Beverages)     | \$11.00 |
| Saratoga Sparkling (Large)             | \$10.00 |
| Saratoga Sparkling (Large) (Beverages) | \$11.00 |
| Saratoga Sparkling (Small)             | \$5.00  |
| Saratoga Still (Large)                 | \$10.00 |
| Saratoga Still (Small)                 | \$5.00  |
| Sprite Can                             | \$5.00  |
| Sweet Lassi                            | \$7.00  |
| Thums Up Can                           | \$5.00  |

### Seafood Entrées

| ITEM                                                                                                     | PRICE   |
|----------------------------------------------------------------------------------------------------------|---------|
| <b>Goan Fish Curry</b><br>Goan fish cooked in delicious spiced curry sauce.                              | \$26.40 |
| <b>Goan Shrimp Curry</b><br>Goan Shrimp cooked in delicious spiced curry sauce.                          | \$26.40 |
| <b>Kadhai Shrimp</b><br>Succulent shrimp cooked with tomatoes, onions, green peppers, ginger and garlic. | \$26.40 |
| <b>Shrimp Tikka Masala</b><br>Marinated grilled shrimp cooked in onion and tomato curry sauce.           | \$26.40 |
| <b>Shrimp Vindaloo</b><br>Shrimp & potatoes cooked in a spicy tangy sauce.                               | \$26.40 |

### Goat Entrées

| ITEM                                                                                      | PRICE   |
|-------------------------------------------------------------------------------------------|---------|
| <b>Goat Ghee Roast</b><br>Bone-in goat tempered in clarified butter and whole spices.     | \$26.40 |
| <b>Goat Saag</b><br>Tender goat meat simmered in a rich, spiced spinach sauce.            | \$26.40 |
| <b>Tamara's Special Goat Curry</b><br>Bone-in goat cooked in Chef's special spiced sauce. | \$26.40 |

### Lamb Entrées

| ITEM                                                                                 | PRICE   |
|--------------------------------------------------------------------------------------|---------|
| <b>Lamb Keema</b><br>Minced lamb cooked with chunky onions, tomatoes and green peas. | \$26.40 |
| <b>Lamb Korma</b><br>Boneless lamb spiced and cooked with creamy onion sauce.        | \$26.40 |

| ITEM                                                                                               | PRICE   |
|----------------------------------------------------------------------------------------------------|---------|
| <b>Lamb Rogan</b><br>Boneless lamb cooked with spices herbs and yogurt.                            | \$28.60 |
| <b>Lamb Saag</b><br>Succulent lamb cooked in a vibrant, spiced spinach gravy.                      | \$26.40 |
| <b>Lamb Vindaloo</b><br>Tender lamb simmered in a spicy, tangy sauce with a rich blend of flavors. | \$26.40 |
| <b>Tamara's Special Lamb Curry</b><br>Lamb cooked delicately with spiced curry sauce.              | \$26.40 |

### Chicken Entrees

| ITEM                                                                                                                           | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Butter Chicken</b><br>Julienned chicken simmered in creamy tomato sauce with butter & spices.                               | \$24.20 |
| <b>Chicken Lajawab</b><br>Smokey chicken finished with 3 types of peppers in onion gravy.                                      | \$24.20 |
| <b>Chicken Tikka Masala</b><br>Marinated chicken pieces cooked in tandoor finished with a flavorful gravy.                     | \$24.20 |
| <b>Chicken Vindaloo</b><br>Tender chicken and potatoes simmered in gravy for a zesty kick.                                     | \$24.20 |
| <b>Ghar Ki Murgi Daal Barabar</b><br>A hearty blend of tender chicken and spiced lentils simmered together.                    | \$28.60 |
| <b>Madras Chicken Curry</b><br>Chicken cooked in a savory and exotic coconut based sauce.                                      | \$24.20 |
| <b>Pandara Chicken</b><br>Bone-in chicken in a rich blend of yogurt & spices, inspired by the flavors of Delhi's Pandara Road. | \$26.40 |
| <b>Saag Chicken</b><br>Juicy chicken pieces cooked in a flavorful spinach sauce, spiced to perfection.                         | \$24.20 |
| <b>Tamara's Special Chicken Curry</b><br>Special marinated chicken finished with onion and tomato sauce.                       | \$24.20 |

### Veggies Entrées

| ITEM                                                                                                          | PRICE   |
|---------------------------------------------------------------------------------------------------------------|---------|
| <b>Daal Bhukara</b><br>Black lentils boiled overnight and tempered with butter and finished with fresh cream. | \$20.90 |
| <b>Daal Tadka</b><br>Yellow lentils simmered & tempered with garlic and aromatic spices.                      | \$19.80 |
| <b>Malai Kofta</b><br>Potato & cheese balls with creamy cashew & onion sauce.                                 | \$20.90 |
| <b>Palak Paneer</b><br>Cottage cheese cubes cooked in flavorful spinach gravy.                                | \$20.90 |
| <b>Aloo Gobi</b><br>Tender potatoes and cauliflower star in a spicy and comforting dish.                      | \$20.90 |
| <b>Baingan Bharata</b><br>Chunky eggplant roasted in clay oven tempered with Indian spices.                   | \$20.90 |
| <b>Bhindi Masala</b><br>Fresh okra stir-fried with a blend of spices in a rich tomato and onion sauce.        | \$20.90 |

| ITEM                                                                                                                                                      | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Channa Masala</b></div> <div>Hearty chickpeas simmered in a robust tomato and spice blend.</div>                                                  | \$20.90 |
| <div><b>Deewani Handi</b></div> <div>Mix vegetables in caramelized onions and tomato gravy.</div>                                                         | \$20.90 |
| <div><b>Egg Bhurji</b></div> <div>Spiced scrambled eggs cooked with onions, tomatoes, and chilies, finished with fresh herbs for a flavorful twist.</div> | \$20.90 |
| <div><b>Jeera Aloo</b></div> <div>Tender potatoes sautéed with seeds and spices, offering a savory and slightly tangy flavor.</div>                       | \$20.90 |
| <div><b>Kaju Methi Malai</b></div> <div>Creamy cashew and fenugreek curry, rich with a blend of Indian spices.</div>                                      | \$20.90 |
| <div><b>Mutter Paneer</b></div> <div>Peas and cottage cheese cozy up in creamy comfort.</div>                                                             | \$20.90 |
| <div><b>Paneer Khurchan</b></div> <div>Sautéed paneer cubes with onions, bell peppers, and aromatic spices.</div>                                         | \$20.90 |
| <div><b>Paneer Makhani</b></div> <div>Cottage cheese marinated and cooked in tandoor and finished in a flavorful gravy.</div>                             | \$20.90 |
| <div><b>Paneer Methi Toast</b></div> <div>A savory blend of paneer and aromatic fenugreek leaves sandwich.</div>                                          | \$20.90 |
| <div><b>Punjabi Kadi</b></div> <div>A tangy, spiced yogurt curry with crispy gram flour fritters.</div>                                                   | \$20.90 |
| <div><b>Rasila Baingan</b></div> <div>Juicy baby eggplants cooked in hand-picked dry spices.</div>                                                        | \$20.90 |
| <div><b>Shaam Savera</b></div> <div>Spinach &amp; cottage cheese balls in rich tomato sauce.</div>                                                        | \$20.90 |
| <div><b>Vegetable Korma</b></div> <div>Medley of fresh vegetables simmered in a creamy and aromatic curry sauce.</div>                                    | \$20.90 |

## Tandoori

| ITEM                                                                                                                                   | PRICE   |
|----------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Tandoori Chicken</b></div> <div>Chicken leg-quarters marinated with house-blended spices cooked and finished in tandoor.</div> | \$22.00 |
| <div><b>Achari Paneer</b></div> <div>Tender paneer in a tangy, spiced blend and grilled to perfection in tandoor.</div>                | \$19.80 |
| <div><b>Chicken Malai Kabab</b></div> <div>Chicken breast marinated in hand selected aromatic spices.</div>                            | \$22.00 |
| <div><b>Chicken Tikka</b></div> <div>Chicken breast marinated in Indian spices served with side of spring mix.</div>                   | \$22.00 |
| <div><b>Hariyali Chicken</b></div> <div>Chicken breast marinated in fresh green herbs and Indian spices.</div>                         | \$22.00 |
| <div><b>Paneer Tikka</b></div> <div>Cottage cheese marinated in Indian spices and cooked in tandoor.</div>                             | \$19.80 |
| <div><b>Tandoori Fish</b></div> <div>Fish fillets marinated in a blend of spices and grilled to perfection.</div>                      | \$27.50 |
| <div><b>Tandoori Lamb Chops</b></div> <div>Lamb chops marinated in roasted Indian spices and finished in tandoor.</div>                | \$38.50 |
| <div><b>Tandoori Shrimp</b></div> <div>Shrimp marinated in house-blended spices finished in tandoor.</div>                             | \$25.30 |

| ITEM                                                                                                                                                                                            | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div><div>Tandoori Soya Chaap</div><div>Soya chunks marinated in a mixture of yogurt and tandoori spices.</div></div></div> <div></div> <div></div>                                        | \$22.00 |
| Non-Veg-Appetizers                                                                                                                                                                              |         |
| ITEM                                                                                                                                                                                            | PRICE   |
| <div><div><div>Amritsari Fish Pakoda</div><div>Tender fish fillets, dipped in a crispy batter and fried to golden perfection.</div></div></div> <div></div> <div></div>                         | \$17.60 |
| <div><div><div>Chicken Angara</div><div>Battered chicken tossed in spiced sour cream sauce.</div></div></div> <div></div> <div></div>                                                           | \$15.40 |
| <div><div><div>Chicken Majestic</div><div>Tender tawa chicken cubes cooked with flavorful Indian spices.</div></div></div> <div></div> <div></div>                                              | \$15.40 |
| <div><div><div>Chili Chicken</div><div>Batter-fried chicken tossed in tangy sauce with peppers &amp; onions.</div></div></div> <div></div> <div></div>                                          | \$15.40 |
| <div><div><div>Garlic Pepper Shrimp</div><div>Succulent shrimp marinated in a flavorful mixture of garlic, cracked black pepper, and aromatic spices.</div></div></div> <div></div> <div></div> | \$17.60 |
| <div><div><div>Masala Shrimp</div><div>Juicy tawa shrimp marinated in a blend of aromatic Indian spices and cooked to perfection.</div></div></div> <div></div> <div></div>                     | \$17.60 |
| <div><div><div>Tawa Mutton</div><div>Tender goat cubes tempered with whole Indian spices.</div></div></div> <div></div> <div></div>                                                             | \$17.60 |
| Veg-Appetizers                                                                                                                                                                                  |         |
| ITEM                                                                                                                                                                                            | PRICE   |
| <div><div><div>Assorted Tikki Platter</div><div>A delightful assortment of crispy, flavorful tikkis.</div></div></div> <div></div> <div></div>                                                  | \$13.20 |
| <div><div><div>Chilli Paneer</div><div>Paneer and peppers engage in a spicy tango.</div></div></div> <div></div> <div></div>                                                                    | \$15.40 |
| <div><div><div>Chinese Bhel</div><div>Crispy noodles, sautéed onions, crunchy cabbage, savory peppers, and a variety of delicious chutneys.</div></div></div> <div></div> <div></div>           | \$13.20 |
| <div><div><div>Gobi Manchurian</div><div>Crispy cauliflower tossed in a tangy, spicy sauce with a hint of sweetness mischief.</div></div></div> <div></div> <div></div>                         | \$13.20 |
| <div><div><div>Onion Bhaji</div><div>Crispy onion fritters bathed in chickpea batter.</div></div></div> <div></div> <div></div>                                                                 | \$11.00 |
| <div><div><div>Papdi Chaat</div><div>Papdis playfully mingle with tangy chutneys and savory toppings.</div></div></div> <div></div> <div></div>                                                 | \$11.00 |
| <div><div><div>Samosa</div><div>Crispy pastry filled with spiced potatoes, served with tangy chutney.</div></div></div> <div></div> <div></div>                                                 | \$7.70  |
| <div><div><div>Dahi Bhalla</div><div>Lentil dumplings soaked in creamy yogurt and topped with sweet and spicy tamarind chutney.</div></div></div> <div></div> <div></div>                       | \$13.20 |
| <div><div><div>Gobi Angara</div><div>Battered cauliflower tossed in spiced sour cream sauce.</div></div></div> <div></div> <div></div>                                                          | \$13.20 |
| <div><div><div>Lotus Root Chili</div><div>A blend of crispy lotus root slices stir-fried with aromatic spices and fiery red chilies.</div></div></div> <div></div> <div></div>                  | \$15.40 |
| <div><div><div>Samosa Chaat</div><div>Golden samosas served with aromatic chana masala and tantalizing chutneys.</div></div></div> <div></div> <div></div>                                      | \$13.20 |

Soup

| ITEM                                                                           | PRICE         |
|--------------------------------------------------------------------------------|---------------|
| <b>Lentil Soup</b><br>Earthy Lentils simmered in a hearty aromatic warm broth. | <b>\$7.70</b> |
| <b>Manchow Soup</b><br>Veggies and noodles dance in a savory broth.            | <b>\$7.70</b> |
| <b>Chef's Special Soup of the Day</b>                                          | <b>\$8.80</b> |

Lamb Lunch

| ITEM                                                                                                                                                                   | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Lamb Keema Lunch</b><br>Minced lamb cooked with chunky onions, tomatoes and green peas. Served with one Samosa appetizer, your choice of Butter/...                 | <b>\$24.00</b> |
| <b>Lamb Korma Lunch</b><br>Boneless lamb spiced and cooked with creamy onion sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic...                 | <b>\$24.00</b> |
| <b>Lamb Rogan Lunch</b><br>Boneless lamb cooked with spices herbs and yogurt. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan...                  | <b>\$24.00</b> |
| <b>Lamb Saag Lunch</b><br>Succulent lamb cooked in a vibrant, spiced spinach gravy. Served with one Samosa appetizer, your choice of Butter/ Garli...                  | <b>\$24.00</b> |
| <b>Lamb Vindaloo Lunch</b><br>Tender lamb simmered in a spicy, tangy sauce with a rich blend of flavors. Served with one Samosa appetizer, your choice...              | <b>\$24.00</b> |
| <b>Tamara's Special Lamb Curry Lunch</b><br>Lamb cooked delicately with spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or... | <b>\$24.00</b> |

Goat Lunch

| ITEM                                                                                                                                                                   | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Goat Ghee Roast Lunch</b><br>Bone-in goat tempered in clarified butter and whole spices. Served with one Samosa appetizer, your choice of Butter/ Gar...            | <b>\$24.00</b> |
| <b>Goat Saag Lunch</b><br>Tender goat meat simmered in a rich, spiced spinach sauce. Served with one Samosa appetizer, your choice of Butter/ Garl...                  | <b>\$24.00</b> |
| <b>Tamara's Special Goat Curry Lunch</b><br>Lamb cooked delicately with spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or... | <b>\$24.00</b> |

Seafood Lunch

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Goan Fish Curry Lunch</b><br>Goan fish cooked in delicious spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan o...     | <b>\$24.00</b> |
| <b>Goan Shrimp Curry Lunch</b><br>Goan Shrimp cooked in delicious spiced curry sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan...   | <b>\$24.00</b> |
| <b>Kadhai Shrimp Lunch</b><br>Succulent shrimp cooked with tomatoes, onions, green peppers, ginger and garlic. Served with one Samosa appetizer, your...        | <b>\$24.00</b> |
| <b>Shrimp Tikka Masala Lunch</b><br>Marinated grilled shrimp cooked in onion and tomato curry sauce. Served with one Samosa appetizer, your choice of Butter... | <b>\$24.00</b> |
| <b>Shrimp Vindaloo Lucnh</b><br>Shrimp & potatoes cooked in a spicy tangy sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan or...     | <b>\$24.00</b> |



Chicken Lunch

| ITEM                                                                                                                                                                       | PRICE   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Butter Chicken</b><br>Julienned chicken simmered in creamy tomato sauce with butter & spices. Served with one Samosa appetizer, your choice of...                       | \$22.00 |
| <b>Chicken Lajawab Lunch</b><br>Smokey chicken finished with 3 types of peppers in onion gravy. Served with one Samosa appetizer, your choice of Butter/...                | \$22.00 |
| <b>Chicken Tikka Masala</b><br>Marinated chicken pieces cooked in tandoor finished with a flavorful gravy. Served with one Samosa appetizer, your choic...                 | \$22.00 |
| <b>Chicken Vindaloo Lunch</b><br>Tender chicken and potatoes simmered in gravy for a zesty kick. Served with one Samosa appetizer, your choice of Butter/...               | \$22.00 |
| <b>Ghar Ki Murgi Daal Barabar Lunch</b><br>A hearty blend of tender chicken and spiced lentils simmered together. Served with one Samosa appetizer, your choice of...      | \$22.00 |
| <b>Madras Chicken Curry Lunch</b><br>Chicken cooked in a savory and exotic coconut based sauce. Served with one Samosa appetizer, your choice of Butter/ Garl...           | \$22.00 |
| <b>Saag Chicken Lunch</b><br>Juicy chicken pieces cooked in a flavorful spinach sauce, spiced to perfection. Served with one Samosa appetizer, your c...                   | \$22.00 |
| <b>Tamara's Special Chicken Curry Lunch</b><br>Special marinated chicken finished with onion and tomato sauce. Served with one Samosa appetizer, your choice of Butter/... | \$22.00 |

Veggie Lunch

| ITEM                                                                                                                                                        | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Aloo Gobi Lunch</b><br>Tender potatoes and cauliflower star in a spicy and comforting dish. Served with one Samosa appetizer, your choice of Bu...       | \$20.00 |
| <b>Baingan Bharata Lunch</b><br>Chunky eggplant roasted in clay oven tempered with Indian spices. Served with one Samosa appetizer, your choice of Butte... | \$20.00 |
| <b>Bhindi Masala Lunch</b><br>Fresh okra stir-fried with a blend of spices in a rich tomato and onion sauce. Served with one Samosa appetizer, your ch...   | \$20.00 |
| <b>Channa Masala Lunch</b><br>Hearty chickpeas simmered in a robust tomato and spice blend. Served with one Samosa appetizer, your choice of Butter/ G...   | \$20.00 |
| <b>Daal Bhukara Lunch</b><br>Black lentils boiled overnight and tempered with butter and finished with fresh cream. Served with one Samosa appetizer,...    | \$20.00 |
| <b>Daal Tadka Lunch</b><br>Yellow lentils simmered & tempered with garlic and aromatic spices. Served with one Samosa appetizer, your choice of But...      | \$20.00 |
| <b>Deewani Handi Lunch</b><br>Mix vegetables in caramelized onions and tomato gravy. Served with one Samosa appetizer, your choice of Butter/ Garlic N...   | \$20.00 |
| <b>Egg Bhurji Lunch</b><br>Spiced scrambled eggs cooked with onions, tomatoes, and chilies, finished with fresh herbs for a flavorful twist. Served...      | \$20.00 |
| <b>Jeera Aloo Lunch</b><br>Tender potatoes sautéed with seeds and spices, offering a savory and slightly tangy flavor. Served with one Samosa appet...      | \$20.00 |
| <b>Kaju Methi Malai Lunch</b><br>Creamy cashew and fenugreek curry, rich with a blend of Indian spices. Served with one Samosa appetizer, your choice of... | \$20.00 |
| <b>Malai Kofta Lunch</b><br>Potato & cheese balls with creamy cashew & onion sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic...      | \$20.00 |
| <b>Mutter Paneer Lunch</b><br>Peas and cottage cheese cozy up in creamy comfort. Served with one Samosa appetizer, your choice of Butter/ Garlic Naan...    | \$20.00 |

| ITEM                                                                                                                                                        | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Palak Paneer Lunch</b><br>Cottage cheese cubes cooked in flavorful spinach gravy. Served with one Samosa appetizer, your choice of Butter/ Garlic...     | <b>\$20.00</b> |
| <b>Paneer Khurchan Lunch</b><br>Sautéed paneer cubes with onions, bell peppers, and aromatic spices. Served with one Samosa appetizer, your choice of Bu... | <b>\$20.00</b> |
| <b>Paneer Makhani Lunch</b><br>Cottage cheese marinated and cooked in tandoor and finished in a flavorful gravy. Served with one Samosa appetizer, your...  | <b>\$20.00</b> |
| <b>Punjabi Kadi Lunch</b><br>A tangy, spiced yogurt curry with crispy gram flour fritters. Served with one Samosa appetizer, your choice of Butter/ G...    | <b>\$20.00</b> |
| <b>Rasila Baingan Lunch</b><br>Juicy baby eggplants cooked in hand-picked dry spices. Served with one Samosa appetizer, your choice of Butter/ Garlic N...  | <b>\$20.00</b> |
| <b>Shaam Savera Lunch</b><br>Spinach & cottage cheese balls in rich tomato sauce. Served with one Samosa appetizer, your choice of Butter/ Garlic Naa...    | <b>\$20.00</b> |
| <b>Vegetable Korma Lunch</b><br>Medley of fresh vegetables simmered in a creamy and aromatic curry sauce. Served with one Samosa appetizer, your choice...  | <b>\$20.00</b> |