

EXPRESS LUNCH MENU Available Friday (Served within 30 min)

Available Friday (Served within 30 min) From 12 Noon to 3:00 PM \$39 - 2 Course \$45 - 3 Course

Please note this is a sample menu, dishes may change

entrée (choose one)

PANEER GHEE ROAST from the coastal city of Mangalore Tandoori paneer, curry leaves, cococnut, tomtoes, whole spices

TABAK MAAZA royal delicasy from the lush valleys of KashmirMilk braised NZ Lamb ribs, Kashmiri spices, yogurt, pickled onion, mint chutney

LUCKNOWI KEBAB A royal heritage of awadhi cuisine from Utar Pradesh Lake Ohau Wagyu beef, Awadhi Spices, Halo Bukhara, Green Chutney

DILLI CHAT signature street food from the heart of Delhi Agria potatoes, green peas, paneer, papdi, sev, yogurt, mint, chat spice

main course (choose one)

SALI BOTI A cherished Parsi delicacy Goat meat on bone, cinnamon, cardamom, jaggery, potato crisp

PANEER PYAAZ KI SABJI A hearty homage to the vibrant roadside dhabas of India Tandoori paneer, baby onions, green chillies, makhni gravy, Dhaba style

DAL MAKHNI A quintessential dish from Punjabi cuisine India's favorite lentil delicasy, black creamy lentils, fenugreek, tomatoes, butter

MURG E MUSSALAM A regal dish from Mughlai cuisine Slow cooked chiken, black pepper, Kasuri cashew creme, fried onion, Mughlai gravy

All mains are served with garlic naan & rice for the table

dessert

THANDAI TRES LECHES

add ons

Circa Onion	6	Chilli & Garlic Ki Sabji	12
Desi Salad	12	Seasonal Veg	16

We strive to provide a great dining experience, but our kitchen handles dairy, nuts, and other allergens. While we take precautions, cross-contamination is possible. Please inform us of any allergies or dietary needs we're happy to help!