

# Lunch Menu



## Kanak's Spirited Libations

<b>Cinnamon Smoked Fashion</b>	<b>13</b>
Bowman Brothers, Brown Sugar, Raw Cinnamon	
<b>Grapefruit Surarita</b>	<b>12</b>
Lunazul, Pierre Ferrand, Citrus, Grapefruit	
<b>Jashn in Jaipur</b>	<b>12</b>
Rangpur Gin, Cucumber, Lime, Rose	
<b>Anjali's Elixir</b>	<b>12</b>
Turmeric/ Ouzo/Ginger/ Lime/ Genepey/ Saline/ Herbs	
<b>Dus Ka Dum</b>	<b>12</b>
Rose & Strawberry Vodka/ Belle Isle Blood Orange/ Mango	
<b>Seven Sisters</b>	<b>12</b>
Plantation Silver & Dark Rum/ All Spice/ Citrus Juices	
<b>Singh Saab in NOLA</b>	<b>12</b>
Rye/ Absinthe Mist/ Ginger Syrup/ Dry Curacao/ Cumin	

## 0.0 %

<b>Green &amp; Spicy</b>	<b>7</b>
Cucumber/ Ginger/ Habanero/ Saline/ Mint/ Lime/ Toasted Coconut	
<b>Imli Tango</b>	<b>7</b>
Pineapple/ Mango/ Tamarind/ Watermelon/ Coconut-Chili Salt	
<b>Cacaowali Thandai</b>	<b>7</b>
Reduced Milk/ Cardamom/ Saffron/ Iris/ Black Tea	

## Classic

<b>Mango Lassi</b>	<b>4</b>
<b>Soda / Iced Tea / Coffee</b>	<b>3</b>
<b>Chai</b> (Milk Based)	<b>3</b>
<b>Indian Spice Tea</b> (Black Tea with Herbs)	<b>3</b>
<b>Sparkling Water</b>	<b>3</b>
<b>Juice</b> (Apple, Cranberry, Orange, Pineapple & Mango)	<b>3</b>

## Indian Beer

<b>Taj Mahal, Lager, India</b> 12 oz	<b>6</b>
<b>Kingfisher, Lager, India</b> 12 oz	<b>6</b>
<b>1947, Premium Lager, India</b> 12 oz	<b>6</b>
<b>Rupree, Premium Lager, India</b> 16 oz	<b>8</b>
<b>Rupree, IPA, India</b> 16 oz	<b>8</b>

## Wines By the Glass/Bottle

<b>Sparkling</b>	
Rosemont, Extra Brut, Virginia	<b>\$12/\$42</b>
<b>Rose</b>	
J. Mourat Fiefs Vendéens Mareuil Rosé France "Collection"	<b>\$11/\$39</b>
<b>Whites</b>	
Sula, Sauvignon Blanc, India	<b>\$11/\$39</b>
Sauvignon Blanc, Catherine & Michel Langlois, France	<b>\$12/\$42</b>
Pinot Grigio, Vigneti Del Sole, Italy	<b>\$11/\$35</b>
Riesling Weingut Von Winning SW Germany Pfalz Dry "Winnings"	<b>\$12/\$44</b>
Chardonnay, Blenheim Vineyards, Virginia	<b>\$13/\$45</b>
<b>Reds</b>	
Pinot Noir, Pullus Stajerska Slovenia	<b>\$11/\$39</b>
Merlot, Blenheim Vineyards, Virginia	<b>\$13/\$45</b>
Cab Franc/Gamay J. Mourat Fiefs Vendéens Mareuil Rouge, France "Collection"	<b>\$12/\$44</b>
Syrah/Grenache Kloof Street Mullineux Swartland South Africa	<b>\$13/\$45</b>
Sula, Shiraz, India	<b>\$11/\$39</b>

## Desserts

<b>Hibiscus Rose Kulfi</b>	<b>6</b>
Traditional Indian Ice Cream, Nuts, Cardamom Cream, Iris Essence (GF)	
<b>Cacao-Walnut Kulfi</b>	<b>6</b>
Cashews, Figs, Iris, Cardamom, Cream (GF)	
<b>Gulab Jamun</b>	<b>5</b>
Cake soaked in cardamom, saffron, caramel flavor	
<b>Kheer</b>	<b>5</b>
Traditional Rice Pudding, cardamom, nuts, rose petals (GF)	
<b>Mango Cake</b>	<b>7</b>
Cheesecake, Fresh flavored Mango, Mango Glaze	

## Draft Beer

Ask your server for our Craft Selection

## Shared Plates

<b>Khati Roll (Chicken / Paneer)</b>	<b>10</b>
Tomato, onion, bell peppers and cilantro served in a warm wrap	
<b>Rechado Prawns</b>	<b>9</b>
Chili, Coconut, Sugarcane Vinegar, Tamarind, Garlic (GF)	
<b>Stuffed Aloo Tikki</b>	<b>8</b>
Potato Patties, Toasted Spice Mix, Yogurt, Chutneys, Bonds	
<b>Chicken 65</b>	<b>8</b>
Spiced chicken, Southern Spice Mix (GF)	
<b>Chili Paneer</b>	<b>8</b>
Soy ginger glaze, chili garlic sauce, onions, peppers, scallions (GF)	
<b>Chili Milli Gobhi</b>	<b>8</b>
Zesty Cauliflower florets, soy chili glaze, scallions (GF)(V)	
<b>Samosa</b>	<b>7</b>
Spices potatoes, petite pea turnover(V)	
<b>Mix Veg Bhajia</b>	<b>6</b>
Chicpea Fritters - Spinach, Potato & Onion (GF)	

## Classic

Lunch is served with choice of Soup or Salad, with Basmati Rice and Naan Bread .

<b>Korma</b>	
Aromatic Cashew Sauce with Hint of Saffron and Cardamom (GF)	
<b>Sabjiwala</b>	
Fresh Mixed Vegetables Prepared in a Creamy Ginger Sauce (GF)	
<b>Patia</b>	
Tangy Curry with Mango, Ginger and Scallions (V)(GF)	
<b>Saag</b>	
Creamy Spinach, Slow Simmered and Fragrant (GF)	
<b>Vin d' Alho</b>	
Southern Style Curry with Chiles, Vinegar and Garlic, Spicy Hot (V)(GF)	
<b>Tikka Masala</b>	
Creamed single harvest California tomato sauce with fenugreek and garam masala (GF)	
<b>House Curry</b>	
Onions, Tomatoes, Garlic Ginger paste, House Blend spices (V)(GF)	
<b>Biryani</b>	
Aromatic Basmati Rice with Touch of Saffron, Iris and Toasted Spices (V)(GF)	
<b>Choice of Vegetarian 14, Paneer 15, Chicken 15 and Lamb 16 Shrimp 16</b>	

## House Dishes

Lunch is served with choice of Soup or Salad, with Basmati Rice and Naan Bread.	
<b>Shahi Paneer</b>	<b>15</b>
Homemade Cheese with Onions, Pepper, Tomatoes in a Spiced Cream Sauce (GF)	
<b>Channa Masala</b>	<b>14</b>
Chickpeas and Diced Potatoes Cooked in a Delectable Punjabi Sauce (GF) (V)	
<b>Aloo Gobi</b>	<b>14</b>
Potatoes and Cauliflower Florets Sautéed with Tomatoes, Ginger and Garlic (GF) (V)	
<b>Bhindi Masala</b>	<b>14</b>
Baby Okra Sautéed with Tomatoes, Onions, Peppers and Spices (GF) (V)	
<b>Mushroom Broccoli Karahi</b>	<b>14</b>
Fresh Mushrooms and Broccoli Sautéed in a Wok with Onions, Bell Peppers, Tomatoes, Ginger, Garlic & Herbs (GF)	
<b>Baingan Bahaar</b>	<b>14</b>
Eggplant Cooked in a Zesty Tomato Glaze (GF) (V)	
<b>Dal Makhani or Dal Tarkha</b>	<b>14</b>
Slow simmered Lentils with Butter, Fresh Garlic, Ginger and Tomatoes (GF)	
<b>Chicken Tikka Platter</b>	<b>15</b>
Tandoori Chicken Tikka with Sautéed Vegetables (GF)	
<b>Lamb Rogan Josh</b>	<b>16</b>
Tender Lamb morsels cooked in a Kashmiri Sauce (GF)	
<b>New Delhi Butter Chicken</b>	<b>15</b>
Tomato-Fenugreek Sauce, Cream, Honey (GF)	

## Accompaniments

<b>Sauteed Vegetables</b>	<b>6</b>
<b>Raita</b> (Traditional yogurt with a twist of Cucumber)	<b>3</b>
<b>Achar</b> (Spicy Pickle)	<b>3</b>
<b>Mango Chutney</b>	<b>3</b>
<b>Papadum</b> (Thin, crisp, Lentil Flatbread) (GF)	<b>3</b>
<b>Spicy Vindaloo Sauce (GF) (V)</b>	<b>3</b>

## Breads

<b>Naan/Garlic Naan</b>	<b>3/4</b>
Traditional Flatbread/Flatbread with Garlic and Cilantro	
<b>Roti/Paratha</b>	<b>3/4</b>
Whole wheat bread/Layered Whole wheat stuffed with fenugreek butter	
<b>Amritsari Kulcha / Paratha</b>	<b>5/6</b>
Onion, Cauliflower, Potato, Spices, Fenugreek, Cilantro, Flatbread / Whole wheat bread	
<b>Paneer Bhatura</b>	<b>6</b>
Puffy Cheese Stuffed bread, Onions, Chili, Pomegranate Seed, Nigella	
<b>Flamin Naan (Spicy)</b>	<b>5</b>
Spicy Flatbread topped with Fenugreek, Green Chili's, Cilantro, Spices	
<b>Gluten free Bread</b>	<b>6</b>