

LUNCH MENU



Rutba Spirited Libations

- Clovesome Old Fashioned**
Whiskey, Cardamom, Clove, Angostura, Orange Bitters, Smoke. **13**
- Pink City**
Altos Plata, Pierre Ferrand, Citrus, Grapefruit. **12**
- Cucumber Royal**
Rangpur Gin, Cucumber, Lime, Rose. **12**
- Golden Hour Elixir**
Turmeric, Ouzo, Ginger, Lime, Genepy, Saline, Herbs. **12**
- Strawberry Nirvana**
Rose & Strawberry Vodka, Belle Isle Blood Orange, Mango. **12**
- Seven Sisters**
Plantation Silver & Dark Rum, All Spice, Citrus Juices. **12**
- The Cumin Club**
Sagamore Rye, Absinthe mist, Ginger, Dry Curaçao, Cumin. **12**

Wine (by the glass/bottle)

Sparkling / Rosé

- Vinicola de Nulles Cava** - brut nature "Adernats" NV. **12/42**
- Rosemont** - extra brut, Virginia, 2023. **12/42**
- Coste Di Benta** - cerasuolo D’abruzzo, Italy, 2021. **11/38**
- J. Mourat Fiefs Vendéens Mareuil** - rosé, France, 2023. **11/38**

White

- Sula** - sauvignon blanc, India, 2023. **11/39**
- Catherine & Michel Langlois** - sauvignon blanc, France, 2022. **12/42**
- Vigneti Del Sole** - pinot grigio, Italy, 2024. **11/35**
- Weingut Von Winning** - riesling, SW Germany pfalz dry “winnings”, 2020. **12/44**

Red

- Pullus** - pinot noir, stajerska, Slovenia, 2022. **11/39**
- Blenheim** - merlot, Virginia, 2023. **13/45**
- J. Mourat "Collection" Rouge** - cabernet franc & gamay, fiefs vendéens mareuil, France, 2022. **12/44**
- Kloof Street Red** - Syrah & Grenache, Swartland, South Africa, 2021. **13/45**
- Sula** - shiraz,India, 2020. **11/39**

Indian Beer

- Taj Mahal** - Lager, India 12 oz / 22 oz . **6/10**
- Kingfisher** - Lager, India 12 oz. **6**
- Rupee** - Premium Lager, India 16 oz. **8**
- Rupee** - IPA, India 16 oz. **8**

Starters

- Rutba Kebab Sampler**
sour pandan cream marinade chicken, cardamom-mint spices. (GF) (N) **11**
- Khati Roll** (Chicken / Paneer)
tomato, onion, bell peppers and cilantro. served in a warm wrap. **10**
- Rechado Prawns**
chili, coconut, sugarcane vinegar, tamarind, garlic. (GF) **9**
- Chicken 65** (Spicy)
spiced chicken, southern spice mix. (GF) **8**
- Chili Paneer / Chili Chicken**
soy ginger glaze, chili garlic sauce, onions, peppers, scallion. (GF) **8**
- Chili Milli Gobhi**
zesty cauliflower florets, soy chili glaze, scallions. (GF)(V) **8**
- Stuffed Aloo Tikki**
potato patties, toasted spice mix, yogurt, chutneys, bonds. (V) **8**
- Samosa**
spices, potatoes, petite pea turnover. (V) **7**
- Veg Pakora**
chickpea fritters, mix vegetable. (V) (GF) **7**
- Palak Patta Chat**
crispy spinach, green chutney, tangy Tamarind chutney and onions, yogurt. **9**

Soup & Salad

- Soup of The Day**
Chefs choice soup. **5**
- Salad**
fresh greens, english cucumber, carrots with house dressing. (V)(GF) **6**

Draft Beer

Ask your server for our Craft Selection.

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- Green & Spicy**
Cucumber, Ginger, Habanero, Saline, Mint, Lime, Toasted Coconut. **7**
- Tamarind Twist**
Pineapple, Mango, Tamarind, Watermelon. **7**
- Thandai Delight**
Reduced Milk, Cardamom, Saffron, Iris, Black Tea. **7**

Classic

- Mango Lassi / Sweet Lassi / Salted Lassi** - **5**
- Soda / Iced Tea / Coffee** - **3**
- Chai** (Milk Based) - **3**
- Indian Spice Tea / Herbal Tea** - **3**
Black Tea with Herbs.
- Sparkling Water** - **4/6**
- Juice** (Orange, Pineapple & Mango) - **4**

House Dishes

Lunch is served with Soup of the Day or Salad, Basmati Rice and Naan Bread

Shahi Paneer

homemade cheese with onions, pepper, tomatoes in a spiced cream sauce. (GF) **15**

Channa Masala

chickpeas and diced potatoes cooked in a delectable punjabi sauce. (GF) (V) **14**

Aloo Gobi

potatoes and cauliflower florets sautéed with tomatoes, ginger and garlic. (GF) (V) **14**

Bhindi Masala

baby okra sautéed with tomatoes, onions, peppers and spices. (GF) (V) **14**

Mushroom Broccoli Karahi

fresh mushrooms and broccoli sautéed in a wok with onions, bell peppers, tomatoes, ginger, garlic & herbs. (GF) **14**

Dal Makhani / Dal Tadka

slow simmered lentils with butter, fresh garlic, ginger and tomatoes. (GF) **16**

Baingan Bahaar

eggplant cooked in a zesty tomato glaze. (GF) (V) **14**

New Delhi Butter Chicken

tomato-fenugreek sauce, cream, honey. (GF) **19**

Chicken Tikka Platter

tandoori chicken tikka with sautéed vegetables (GF) **14**

Lamb Roganjosh

tender lamb morsels cooked in a kashmiri sauce (GF) **14**

Breads

Paneer Bhatura

puffy cheese stuffed bread, onions, chili, pomegranate seed, nigella. **6**

Gluten Free Bread - 6

Amritsari Kulcha / Paratha

onion, cauliflower, potato, spices, fenugreek, cilantro, flat bread / whole wheat bread. **5**

Flamin Naan (Spicy)

spicy flatbread topped with fenugreek, green chilis, cilantro, spices. **5**

Naan/Garlic Naan

traditional flatbread/flatbread with garlic and cilantro. **3/4**

Roti/Paratha

whole wheat bread/layered whole wheat stuffed with fenugreek butter. **3/4**

Classics

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

Korma

aromatic cashew sauce with hint of saffron and cardamom. (GF)(N)

Sabjiwala

fresh mixed vegetables prepared in a creamy ginger sauce. (GF)

Patia

tangy curry with mango, ginger and scallions. (V)(GF)

Saag

creamy spinach, slow simmered and fragrant. (GF)

Vind’Alho

southern style curry with chiles, vinegar and garlic, spicy hot. (V)(GF)

Tikka Masala

creamed single harvest california tomato sauce with fenugreek and garam masala. (GF)

Kadaiwala

tomatoes, cumin, masala with ginger, garlic & coriander (V)(GF)

Biryani

aromatic basmati Rice with a touch of Saffron, iris and toasted spices. (GF)

Choice of Vegetarian 14, Paneer 15, Chicken 15, Lamb 16, Goat 16, Shrimp 16.

Accompaniments

Sauteed Vegetables - 6

Raita

traditional yogurt with a twist of cucumber. **3**

Achar

spicy pickle **3**

Mango Chutney - 3

Papadum / Masala Papadum

thin, crisp, lentil flatbread. (GF) (V) **3/5**

Spicy Vindaloo Sauce/Makhani Sauce

(GF) (V) **3/4**

Onion Lachha Salad

onion, thai chilly, lemon. **2**