

# LUNCH MENU

Rutbia Indian Kitchen



## Rutba Signature Cocktails

*Light, refreshing cocktails perfect for lunch*

### Lychee Rose Spritz

Lychee | Rose | Sparkling Wine. 10

### Tamarind Margarita ★

Blanco Tequila | Orange Liqueur | Lime | Tamarind.

11

#### Make it:

Smoky (Mezcal) +2

Spicy (Jalapeno) +1

### Butterfly Pea Mojito

White Rum | Butterfly Pea Flower | Citrus | Mint.

10

### Rum Lassi Fizz

White Rum | Mango Lassi | Bubbles 10

## Indian Beer

Taj Mahal Lager, India 22 oz . 10

Kingfisher Lager, India 12 oz. 6

Rupee Premium Lager, India 16 oz. 8

Rupee IPA, India 16 oz. 8

Amstel Light Lager, Netherlands, 12 oz. 6

Bold Rock Hard Apple Cider, Virginia, 12 oz. 7

Non Alcoholic, 12 oz. 6

## Draft Beer

Ask your server for our Craft Selection.

## 0.0% (Non-Alcoholic)

### Golden Rickshaw

Spiced Tumeric | Ginger | Citrus | Saffron Soda 8

### Goa Garden Fizz

Guava | Citrus | Mint | Bubbles 8

### Lychee Please

Lychee | Rose | Citrus | Bubbles 8

## Classic Beverages

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

## Wine by 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

### San Venanzio Prosecco - Extra Dry

Prosecco Di Treviso, Italy, 2023. 42

### Laurent-Perrier La Cuvée

Champagne, France - 375 ml 45

## White

### Vigneti Del Sole

Pinot Grigio, Italy, 2024. 12/39

### Sula

Cenin Blanc, India, 2024. 12/39

### Catherine & Michel Langlois

Sauvignon Blanc, France, 2022. 12/42

### Weingut Von Winning

Riesling, SW Germany Pfalz Dry "winnings", 2020. 12/44

### Barboursville

Chardonnay, Virginia, 2023. 11/35

## Red

### Pullus

Pinot Noir, Stajerska, Slovenia, 2022. 12/39

### 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. 12/39

### Sean Minor

Cabernet Sauvignon, Sonoma California, 2023. 12/36

### Catena

Malbec, Mendoza Argentina, 2022. 12/39

## STARTERS

### Lobster + Shrimp Bisque

creamy lobster and shrimp bisque with coconut, ginger and curry leaves. 8

### Paneer Pakora/ Onion Pakora

Soft paneer cubes coated in a spiced chickpea batter and fried until golden and crisp. 9

### Rutba Kebab Sampler

sour pandan cream marinade chicken, cardamom-mint spices. 12

### Khathi Roll (Chicken / Paneer)

tomato, onion, bell peppers and cilantro. served in a warm wrap. 10

### Rechado Prawns

chili, coconut, sugarcane vinegar, tamarind, garlic. 9

### Chicken 65

spiced chicken, southern spice mix. 9

### Chili Paneer

soy ginger glaze, chili garlic sauce, onions, peppers, scallion. 8

### Chili Milli Gobi / Gobi Manchurian

zesty cauliflower florets, soy chili glaze, scallions. 9

### Stuffed Aloo Tikki

potato patties, toasted spice mix, yogurt, chutneys, bonds. 8

### Samosa

spices, potatoes, petite pea turnover. 7

### Veg Pakora

chickpea fritters, mix vegetable. 7

### Palak Patta Chat

crispy spinach, green chutney, tangy Tamarind chutney and onions, yogurt. 10

## HOUSE DISHES

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

### Shahi Paneer

homemade cheese with onions, pepper, tomatoes in a spiced cream sauce. 16

### Channa Masala

chickpeas and diced potatoes cooked in a delectable punjabi sauce. 15

### Aloo Gobi

potatoes and cauliflower florets sautéed with tomatoes, ginger and garlic. 15

### Bhindi Masala

baby okra sautéed with tomatoes, onions, peppers and spices. 15

### Mushroom Broccoli Karahi

fresh mushrooms and broccoli sautéed in a wok with onions, bell peppers, tomatoes, ginger, garlic & herbs. 15

### Dal Makhani / Dal Tadka

slow simmered lentils with butter, fresh garlic, ginger and tomatoes. 15

### Baingan Bahaar

eggplant cooked in a zesty tomato glaze. 15

### New Delhi Butter Chicken

tomato-fenugreek sauce, cream, honey. 16

### Chicken Tikka Platter

tandoor cooked chicken with sautéed vegetables. 16

### Lamb Rogan Josh

tender lamb morsels cooked in a kashmiri sauce. 16

Please inform your server of any food allergies. Consuming raw or undercooked seafood may increase your risk of foodborne illness.

## CLASSICS

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

### Korma

aromatic cashew sauce with hint of saffron and cardamom.

### Sabjiwala

fresh mixed vegetables prepared in a creamy ginger sauce.

### Patia

tangy curry with mango, ginger and scallions.

### Saag

creamy spinach, slow simmered and fragrant.

### Vind'Alho

southern style curry with chiles, vinegar and garlic, spicy hot.

### Tikka Masala

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

### Khadaiwala

onions, tomatoes, garlic ginger paste, house blend spices.

### Biryani

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

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

## ACCOMPANIMENTS

### Sautéed Vegetables. 6

### Raita

traditional yogurt with a twist of cucumber. 3

### Achar (Spicy Pickle). 3

### Mango Chutney/ Onion Chutney. 3

### Papadum / Masala Papadum

thin, crisp, lentil flatbread. 3/5

### Spicy Vindaloo Sauce 3

### Makhani Sauce 4

### Onion Lachha Salad 2

onion, thai chili, lemon. 2

## BREADS

### Gluten Free Naan 6

Naan made with white rice flour and whole grains. 6

### Paneer Bhatura

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

### Cheese Naan

Naan stuffed with cheese. 6

### Peshwari Naan

flatbread stuffed with a sweet and nutty mixture of coconut, raisins, cranberry, ground almonds/cashews. 6

### Flamin Naan 5

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

For parties of five or more, a 20% gratuity will be added.



Gluten Free



Vegan



Spicy