

LUNCH MENU

Rutba Indian Kitchen

Lunch Sips

Light, refreshing cocktails perfect for lunch

Mimosa (Guava/ Lychee/ Orange)

Fruit · Sparkling · Light & Bubbly 10

Tamarind Margarita

Blanco Tequila · Citrus · Tangy 10

Make it:

Smoky (Mezcal) +2

Spicy (Jalapeno) +1

Coco Loco

Tequila · Pineapple · Coconut · Smooth & tropical 10

Butterfly Pea Mojito

White Rum · Citrus · Mint · Refreshing 10

Bombay Bloody Mary

Vodka · spicy mary mix · Bold & Savory 10

House Refreshers

House-made, light and refreshing

Add Gin or Vodka for +4

Citrus Bloom

citrus spice blend · Soda · Crisp & refreshing 8

Spice Garden

masala spice blend · Soda · Aromatic & smooth 8

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

Non Alcoholic, 12 oz 6

Draft Beer

Ask your server for our Craft Selection

Zero Proof (0.0%)

All the flavor, none of the alcohol

Golden Rickshaw

Spiced Tumeric · Ginger · Citrus · Saffron Soda 8

Goa Garden Fizz

Guava · Citrus · Mint · Soda 8

Lychee Please

Lychee · Rose · Citrus · Soda 8

Classic Beverages

Mango Lassi / Sweet Lassi / Salted Lassi 5

Soda / Iced Tea / Coffee 3

Chai (Milk Based) 3

Indian Spice Tea (Black Tea) / Herbal Tea 3

Sparkling Water 4/6

Juice (Orange, Pineapple & Mango) 4



Wine by Glass/Bottle

Sparkling + Rosé

Vinicola de Nulles Cava

Brut Nature "Adernats" NV · Crisp, refreshing 12/42

Rosemont

Extra Brut, Virginia, 2023 · Light 12/42

Zardetto

Prosecco Rosé, Extra Dry, Italy, 2020 · Crisp & Bubbly 12/40

J Mourat Fiefs Vendéens Mareuil

Rosé, France, 2023 · Light, fresh 12/42

San Venanzio Prosecco - Extra Dry

Prosecco Di Treviso, Italy, 2023 · Bubbly 12/42

Laurent-Perrier La Cuvée

Champagne, France - 375 ml · Crisp 45

White

Vigneti Del Sole

Pinot Grigio, Italy, 2024 · Light, crisp 12/39

Sula

Cenin Blanc, India, 2024 · Fruity 12/39

Catherine & Michel Langlois

Sauvignon Blanc, France, 2022 · Fresh, citrus 12/42

Weingut Von Winning

Riesling, SW Germany Pfalz Dry "winnings", 2020 · Light, lightly sweet 13/46

Barboursville

Chardonnay, Virginia, 2023 · Smooth 12/39

Red

Pullus

Pinot Noir, Stajerska, Slovenia, 2022 · Light 12/42

Blenheim

Merlot, Virginia, 2023 · Smooth 13/45

J Mourat "Collection" Rouge

Cabernet Franc & Gamay, Fiefs Vendéens Mareuil, France, 2022 · Fruity 12/44

Kloof Street Red

Syrah & Grenache, Swartland, South Africa, 2021 · Bold 13/46

Sula

Shiraz, India, 2020 · Bold, smooth 12/39

Sean Minor

Cabernet Sauvignon, Sonoma 2023 · Bold 12/39

Catena

Malbec, Mendoza Argentina, 2022 · Rich, smooth 12/39

STARTERS

Lobster + Shrimp Bisque 🌾
creamy lobster and shrimp bisque with coconut, ginger and curry leaves 8

Rutba Kebab Sampler
sour pandan cream marinade chicken, cardamom-mint spices 11

Palak Patta Chat 🌾
crispy spinach, green chutney, tangy Tamarind chutney and onions, yogurt 10

Khati Roll (Chicken / Paneer)
tomato, onion, bell peppers and cilantro served in a warm wrap 10

Paneer Pakora/ Onion Pakora 🌾
Soft paneer cubes coated in a spiced chickpea batter and fried until golden and crisp 7

Rechado Prawns 🌶️ 🌾
chili, coconut, sugarcane vinegar, tamarind, garlic 9

Chicken 65 🌶️ 🌾
spiced chicken, southern spice mix 9

Chili Milli Gobi 🌶️ 🌿
zesty cauliflower florets, soy chili glaze, scallions 9

Gobi Manchurian 🌶️ 🌿
crispy battered florets in a spicy tangy sauce 9

Chili Paneer 🌶️ 🌾
soy ginger glaze, chili garlic sauce, onions, peppers, scallion 8

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

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 🌾
creamy tomato-fenugreek sauce 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

Choose Your Style + Vegetables or Protein

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, coriander

Biryani 🌾
aromatic basmati Rice with a touch of Saffron, and toasted spices

House Curry 🌾
onions, tomatoes, ginger garlic paste, house blend spices

**Mix Vegetables 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

Papadam / Masala Papadam
thin, crisp, lentil flatbread 3/5

Spicy Vindaloo Sauce 3

Makhani Sauce 4

Onion Lachha Salad
onion, thai chili, lemon, herbs 2

BREADS

Gluten Free Naan 🌾
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 🌶️
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



Nuts