

## DRINKS

**MANGO LASSI** (Low-fat yogurt smoothie) \$3.95

**MILKSHAKES** \$4.95

(Mango/Vanilla)

**APPLE LEMON MINT COOLER** \$3.95

**JUICE** \$3.95

(Apple/Cranberry/Lemon/Orange)

**SODA** \$1.95

(Coke/Diet Coke/Ginger Ale/Sprite/Club Soda)

**MASALA CHAI** \$3.00

**MADRAS COFFEE** \$3.00

**BOTTLE WATER** \$1.50

## SOUPS & SALADS

**CREAM OF RIPENED TOMATO** \$4.99

Garlic herbs croutons

**MULLIGATAWNY SOUP (Vegan)** \$4.99

Lentils veg cream of coconut

**CHICKEN CORIANDER SOUP** \$4.99

Chicken, ginger, cilantro, scallion

## LOTUS HOUSE SALAD 7

Fried lotus stems, apple, kale, quinoa, arugula, chick peas in a mango peanut dressing or lemon vinaigrette dressing

ADD ON: CHICKEN +6 TILAPIA +6 SALMON +13

## VEGETARIAN STARTERS

**VEGETABLE SAMOSA (2PCS)** \$4.99

Crispy fried turnovers stuffed with spiced potatoes and peas

**ONION PAKODA (Vegan)** \$5.99

Crunchy onion fritters fried in chick pea batter

**HARA BHARA KABAB** \$5.99

Cottage cheese & green vegetable croquettes

**MIX VEG (Vegan)/PANEER PAKODAS** \$6.99

Onion, potato, peppers, eggplant, cauliflower or paneer crispy fried in a chickpea batter

**VEG SAMPLER** \$9.99

Samosa, Mix Pakoda, Onion Pakoda, Hara Bhara Kebab and Bhel Poori

## CHAAT SPECIALS

**BHEL POORI** \$6.99

Puffed Rice, onion, tomatoes, cilantro tossed in tamarind and mint sauce

**DAHI PURI** \$6.99

Wheat shells stuffed with potato, chickpea onion tomato tamarind and yoghurt

**TAMARIND EGGPLANT** \$6.99

Fried baby Eggplant topped with chickpeas and yoghurt tamarind sauce

**SAMOSA CHAAT** \$6.99

Crushed samosa with chickpeas topped with yoghurt mint and tamarind sauce

## NON - VEG STARTERS

**SAMOSA (LAMB / CHICKEN)** \$5.99

Stuffed fried turnovers

**CALAMARI COCHIN** \$8.99 

Spicy breaded calamari with cilantro aioli

**FISH APPOLO** \$8.99 

Chili hot, stir-fried tangy tilapia

**KABAB SAMPLER TRIO** \$8.99

Chicken Tikka, Malai Kabab, Chicken Haryali

**CHICKEN 65** \$8.99 

Rice Flour Battered Chicken, Curry Leaves, Red Chili

**TANDOORI WINGS** \$8.99

Roasted spicy wings

**LAMB CHOPS** (3 Pcs) \$13.99

Tender Lamb Chops marinated in Mint Cilantro Yogurt Tandoor Roasted.

## SOUTH INDIAN SPECIALS

(Wednesday and Thursday nights only)

**IDLY / VADA (Vegan)** \$6.99

Rice cakes / Lentil donut served with lentil sambar, coconut and tomato chutney

**UTTAPPAM [ONION CHILLY/ TOMATO/MASALA] (Vegan)** \$8.99

Rice pancakes served with lentil sambar, coconut and tomato chutney

**DOSA (Vegan)** \$8.99

Rice crepes stuffed with potato bhaji served with lentil sambar, coconut and tomato chutney

**(MYSORE MASALA/SPRING /SHRIMP /LAMB /CHICKEN)**-\$10.99

## ACROSS THE WALL (INDO CHINESE)

**CHILLY** (dry/gravy) 

Batter Fried & Tossed with Red chilli garlic soy sauce

**PANEER** \$13.99 **CHICKEN** \$13.99 **FISH** \$14.99

**MANCHURIAN**(dry/gravy)

Cooked in a Classic Hot and Tangy Soy, Chili Sauce with onions

**CAULIFLOWER** \$13.99 **CHICKEN** \$13.99

**HAKKA NOODLES**

Noodles tossed with vegetables in a light soy sauce

**VEG** 12.99 **EGG** 12.99 **CHICKEN** 13.99 **SHRIMP** 14.99

**FRIED RICE**

Wok fried rice in light soy with vegetables

**VEG** 11.99 **EGG** 12.99 **SHRIMP** 13.99 **CHICKEN** 12.99 **MIXED** 14.99

## SPECIALS

(Served with Salad, Saffron Rice & Garlic Naan)

### PANEER SASHLIK \$16.99

Cottage cheese streaks, onions, peppers, chili hot yogurt, tandoori roasted

### TANDOORI CORNISH HEN \$16.99

Whole Cornish hen, marinated and cooked in tandoor & simmer in creamy tomato sauce

### MINT RARA LAMB CHOPS \$24.99

Tender lamb rack marinated in Mint Cilantro Yoghurt, roasted in a tandoor

### FISH IN BANANA LEAVES (PATHRANI MACHLI) \$19.99

Fresh Tilapia Mint, cilantro, fresh coconut wrapped in Banana Leaves braised and steamed

### LAMB SHANK DALCHA \$19.99

Braised lamb shank simmered in a lentil gravy

## TANDOORI SPECIALS

(Clay oven roasted)

### HARIYALI PANEER TIKKA \$12.99

Home-made cottage cheese steaks marinated in a mint, cilantro with onions & pepper roasted in a tandoor

### MALAI GOBI (CAULIFLOWER) \$11.99

Cauliflower marinated in low fat yogurt with onions, peppers and tomatoes, & olive oil roasted in tandoor

### CHICKEN TIKKA \$12.99

Succulent chicken breast, red chilly yogurt marinade

### MALAI TIKKA ZAFFRANI \$12.99

Succulent chicken breast, saffron, olive oil, low fat yogurt, marinade

### HARIYALI CHICKEN TIKKA \$12.99

Succulent chicken Thighs marinated in green chili herb yogurt and roasted

### TANDOORI ROAST CHICKEN

Half \$12.99 / Full \$17.99 

Slow roasted bone in chicken.

### LAMB SEEKH KABAB \$16.99

Fine Ground Lamb skewered and roasted

### TANDOORI PREMIUM

### ATLANTIC SALMON \$18.99

Honey ginger yogurt marinade

### LAMB BOTI KABAB \$16.99

Tender boneless lamb cubes marinated in all spice and roasted in Tandoori

### JUMBO SHRIMP MULTANI \$19.99

Tiger prawns marinated in saffron yogurt and fresh coconut

### TANDOORI MEDLEY \$25.99

A Mélange of Our Favorite Kebabs [Chicken trio, Jumbo shrimp, Lamb seekh kebab, Lamb boti kebab, Fish]

## BIRIYANI

(Vegetables/meats cooked with rice & special blend of spices served with low fat raita and curry sauce)

**VEG** 11.99

**PANEER** 12.99

**CHICKEN** 12.99

**LAMB** 14.99

**GOAT** 14.99

**SHRIMP** 15.99

**FISH** 14.99

## VEGETARIAN & VEGAN

(Kindly specify server for vegan , No yogurt, cream or animal stock used)

### ALOO

[FRESH POTATOES COOKED YOUR CHOICE] \$11.99

ALOO JEERA [CUMIN] (Vegan)

ALOO MEETHI [FENUGREEK] (Vegan)

ALOO GOBI [ CAULIFLOWER, ONIONS AND TOMATOES] (Vegan)

ALOO MUTTER [ GREEN PEAS, TOMATO CURRY] (Vegan)

**BHINDI MASALA** (Vegan) \$12.99

Baby okra cooked in abundance of onions and tomatoes

**BAGHARE BAINGAN**(Vegan) \$12.99

Baby Eggplant, Coconut, Sesame, Peanut and Tamarind

**CHANNA MASALA**(Vegan)/ **SAAG CHOLE** \$11.99

Chickpeas simmered in onions, tomatoes or spinach puree

**MALAI KOFTA** \$12.99

Cheese and Vegetable Dumplings in a Mild Almond and Cashew Sauce

**NAVRATTAN KORMA** \$12.99

Paneer and fresh vegetables in a creamy yogurt gravy

**PORIYAL** [cabbage, carrot, peas] (Vegan) \$12.99

Fresh vegetable of the day sautéed in onions and fresh coconut

**PANEER** [Homemade cheese specialties] \$12.99

**TIKKA MASALA**

Roast paneer in a creamy tomato sauce with onions and peppers

**PASANDA/ KHORMA**

Paneer simmered in a cashew yogurt curry

**SAAG**

Paneer simmered in pureed spinach

**KADAI** 🌶️

Semi dry with abundance of onions and peppers

**VEGETABLES** \$12.99

**MAKHANWALA** [Mixed vegetables in a creamy tomato sauce]

**CHETTINAD**(Vegan)[Mixed vegetables in South Indian roasted coconut chili sauce] 🌶️

**VINDALOO** (Vegan) 🌶️🌶️

Mixed vegetables simmered in Goan chilli hot tomato curry

**KOLHAPURI** 🌶️

Mixed vegetables in thick spiced gravy

**DAL** [lentils and Beans] \$10.99

**DAL TADKA** [ PALAK/LEMON] (Vegan)

Yellow Split Peas Slow Cooked in onions, tomatoes spices and Herbs.

**BALTI DAL**(Vegan)

Yellow blended lentil beans with onions and peppers

**DAL MAKHINI** - \$11.99

Black & red beans Cooked in Aromatic Herbs and Spices

## CHICKEN ENTREES

**CHICKEN TIKKA MASALA** \$13.99

Roasted chicken breast simmered in creamy tomato Sauce with onion& peppers

**BUTTER CHICKEN** \$13.99

Shredded roast chicken breast simmered in creamy tomato sauce

**CHICKEN TIKKA SAGWALA/ CHICKEN SAAGWALA** \$13.99

Tender chicken cooked in a Mild Spinach Sauce

**CHICKEN KHORMA** \$13.99

Tender Chicken Cooked in a Cashew Cream Sauce

**CHICKEN CHUTNEYWALA (MANGO)** 13.99

Tender chicken cooked in Mango Curry

**CHICKEN VINDALOO** \$13.99 🌶️🌶️

Spicy hot chicken cooked with crushed red Chillies, vinegar and all spices

**CHICKEN CHETTINAD** \$13.99 🌶️🌶️

South Indian Specialty, chicken with Black Pepper and Roasted Coconut Sauce

**CHICKEN MADRAS** \$13.99

Coconut cream and Dry Red Chillies, Tempered with Curry Leaves and Mustard Seeds

**CHICKEN KADAI/BHUNA** \$13.99 🌶️

Semi dry gravy with abundance of onions & peppers

**CHICKEN KOLHAPURI** \$13.99 🌶️🌶️

Spicy Bombay chicken curry

## LAMB and GOAT (HALAL)

(Premium New Zealand Lamb/Australian Goat)

**LAMB TIKKA MASALA** \$14.99

Roasted Lamb breast simmered in creamy tomato Sauce with onion& peppers

**LAMB / GOAT ROGAN JOSH** \$14.99 🌶️

The Traditional Lamb Curry, onion, tomatoes, Kashmiri chilly

**LAMB / GOAT VINDALOO** \$14.99 🌶️🌶️

Goan spicy chili hot, malt vinegar tomato curry

**LAMB / GOAT MIRCHIWALA** \$14.99 🌶️

A Popular Anglo-Indian Spicy Dish with Green Chillies, Ginger and Coriander

**LAMB / GOAT KORMA** \$14.99

Lamb cooked in Creamy Cashew sauce

**LAMB/ GOAT SAGWALA** \$14.99

Lamb Cooked in Delicately Spiced Spinach Gravy

**LAMB CHETTINAD** \$14.99 🌶️

South Indian Lamb curry with Black Pepper and Roasted Coconut Sauce

## FISH & SEAFOOD

**SHRIMP MAKHANI** 15.99

Grilled shrimps cooked in a creamy Tomato Sauce

**SHRIMP VINDALOO** 15.99 🌶️

Shrimp in a Very Hot & Tangy tomato sauce with Potatoes

**SHRIMP CHUTNEYWALA (MANGO)** 15.99

Shrimp simmered in Mango Curry

**BHUNA SHRIMP VARUVAL** 15.99 🌶️

Shrimp cooked with onions, tomatoes & finished with coconut

**LOTUS FISH CURRY** 16.99

Wild caught Kingfish/Premium Atlantic salmon cooked in cream of Coconut with Curry Leaves

**MASALA FRIED FISH** 12.99

spicy Tilapia fish

**MADRAS FISH CURRY** 16.99 🌶️

Wild caught kingfish/Premium Atlantic salmon cooked in a chilly Hot Tamarind Curry

Grilled

## BREADS

NAAN (Leavened White Bread) 2.99  
BUTTER 2.99      GARLIC 3.99      CHILLY 3.99      ONION 3.99      SESAME 3.99  
CHEESE (cheddar) 3.99      CHICKEN 4.99  
PESHAWARI (Nuts and Raisins) 4.99      PANEER (Cottage Cheese) 4.99  
ROTI (unleavened whole wheat bread) (Vegan) 2.99  
ROMALI ROTI [Paper thin grilled whole wheat bread] 3.99  
TAWA ROTI 4.99  
CHAPATI [Grilled whole wheat bread] 3.99 (2Pcs)  
PARATHAS (flaky Layers of Wheat Bread available in choice of) (Vegan)  
LACCHA PARATHA 3.99      ALOO PARATHA (Stuffed Potato) 3.49  
GOBI PARATHA (Stuffed Cauliflower) 3.99  
KERALA PARATHA (Flaky grilled) 2.99 (2Pcs)

## KIDS MENU

CHICKEN NUGGETS & FRIES 6.99  
MAC & CHEESE 6.99  
CHEESE NAAN 3.99

## SIDES

PAPPAD 2.99  
MANGO CHUTNEY 3.99  
KACCHUMBER SALAD 3.99  
MIXED PICKLE 2.99  
RAITHA 2.99

## DESSERTS

RABRI NUT GULAB JAMUN 3.99  
Fried cheese dumplings in saffron condensed milk  
MANGO RASMALAI 3.99  
Cheese soaked in mango cream and pistachio  
MADRAS COFFEE MOUSSE 4.99  
Light & creamy coffee chocolate mousse  
HOME-MADE ICE CREAM 3.99  
(Coconut/Cashew, Raisin/Mango)