

# Lunch Open Now

Tuesday to Sunday

11:30 To 2:30 PM

## EXCITING MENU FOR OUR LUNCH

### Thalie

Thali (meaning "plate") is a round platter used to serve food in the Indian subcontinent and Southeast Asia. Thali is also used to refer to an Indian-style meal made up of a selection of various dishes which are served on a platter.

#### VEGETABLE KORMA **20.50**

South Indian cuisine includes the cuisines of the five southern states of India-Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana-and the union territories of Lakshadweep, Pondicherry, and the Andaman and Nicobar Islands. There are typically vegetarian and non-vegetarian dishes for all five states.

#### MALABAR COCONUT FISH MASALA **25.50**

An exceptional dish from the Malabar region of north Kerala. What makes this dish special is the spicy gravy made with roasted coconut and various Indian aromatic spices. In areas like Kannur and Thalasseri, the Malabar masala fish curry is generally served with Ghee rice or naan.

#### CHICKEN TIKKA MASALA **20.50**

Mughlai cuisine consists of dishes developed in the medieval Indo-Persian cultural centers of the Mughal Empire. It represents a combination of cuisine of the Indian subcontinent with the cooking styles and recipes of Central Asian and Iranian cuisine

#### GOAT ROGAN JOSH **22.50**

Kashmiri cuisine is the cuisine of the Kashmir Valley in the Indian Subcontinent. Rice is the staple food of Kashmiris and has been so since ancient times. Meat, along with rice, is the most popular food item in Kashmir.

#### GOAN STYLE PRAWN **25.50**

Goan cuisine consists of regional foods popular in Goa, an Indian state located along India's west coast on the shore of the Arabian Sea. Rice, seafood, coconut, vegetables, meat, and local spices are some of the main ingredients in Goan cuisine

#### PANEER BUTTER MASALA **20.50**

North Indian (Punjabi and Mughlai-influenced) cuisine, which makes generous use of dairy products like butter, cream, and paneer.

### All Thalis Are Served With

Curried Potato Fry, Kachumbar Salad, Lentil Tadka, Indian Flat Bread, Saffron Rice  
Chef Special Indian dessert included with every Thali.