

GUEST DINING GUIDE & SERVICE POLICIES

A NOTE FOR OUR GUESTS:

If you have any food allergies, please ask your server, or whoever took your order. Our menu items explicitly mention those containing:

Dairy products, Vegan products, and Nuts products.

If you still have any kind of specific allergy, including Nuts, Flour, or Gluten, please mention it clearly.

CUSTOM SPICE LEVEL PREFERENCES:

We prepare our dishes fresh to your liking. Please specify your preferred comfort level when ordering:

[MILD] [MEDIUM] [SPICY]

SERVICE ANIMAL POLICY:

We welcome ADA-defined service animals trained to assist individuals with disabilities. Pets and emotional support animals are not permitted inside the dining area.

OUTSIDE FOOD & BEVERAGE POLICY:

CORKAGE FEES: \$25 will apply for outside Wine, Alcohol bottles, or Celebratory Cakes. Please inform your server if you bring any outside items.

MENU

APPETIZERS

- | | |
|---|----------------------------------|
| 1. PAPDAM (2)
Lentil wafers. Choice of fried or baked, spicy or plain. | \$2.99 |
| 2. ALOO TIKKI (3)
Deep-fried crispy potato patties. | \$7.99 |
| 3. MIX VEGGIE PAKORA (8)
Mixed vegetables coated in chickpea flour and fried. | \$7.99 |
| 4. PANEER PAKORA (4)
Homemade cheese coated in chickpea flour and fried. | \$8.99 |
| 5. POTATO SAMOSA (2)
Crispy puffs filled with sautéed potatoes and peas. | \$6.99 |
| 6. MIX VEGGIE SAMOSA (2)
Crispy puffs filled with seven different sautéed vegetables. | \$9.99 |
| 8. LAMB SAMOSA (2)
Crispy puffs filled with sautéed boneless lamb. | \$12.99 |
| 9. CHICKEN PAKORA (6)
Chicken breast coated in chickpea flour and fried. | \$9.99 |
| 10. FISH PAKORA (6)
Mahi-Mahi fish coated in chickpea flour and fried. | \$12.99 |
| 11. SAMOSA OR ALOO TIKKI CHAAT
Choice of Samosa or Aloo Tikki with garbanzo beans and sauces. | \$12.99 |
| 12. LUFT SPECIAL APPETIZER
Veggie Special
Non-Veg Special | \$14.99
\$19.99 |

Thank you for your support!

MENU

TANDOORI DISHES

Cooked in Clay Oven

- | | |
|--|----------------|
| 1. TANDOORI CHICKEN
Chicken legs marinated with spices and yogurt, cooked in clay oven. | \$17.99 |
| 2. CHICKEN TIKKA KABAB
Boneless chicken marinated in spices, grilled in tandoor. | \$17.99 |
| 3. MINT CHICKEN KABAB
Chicken breast marinated with mint paste and spices. | \$17.99 |
| 4. CHICKEN MALAI KABAB
Boneless chicken marinated with yogurt, cream, cashew, almond, pistachio and mild spices. | \$19.99 |
| 5. LAMB BOTI KABAB
Boneless lamb marinated with herbs and spices. | \$22.99 |
| 6. LAMB SHEEKH KABAB
Minced lamb blended with spices, cooked in tandoor. | \$22.99 |
| 7. LAMB CHOPS (SESAME STYLE)
Juicy lamb chops marinated with sesame seed paste and spices. | \$29.99 |
| 8. TANDOORI FISH
Mahi mahi marinated with yogurt and spices, cooked in tandoor. | \$29.99 |
| 9. TANDOORI PRAWNS
Prawns marinated with chef's special spices and grilled. | \$22.99 |
| 10. LUFT SPECIAL MIXED GRILL
One piece each from items 1 through 9. | \$39.99 |

Thank you for your support!

MENU

CHICKEN ENTREES

Served with Basmati Rice

1. CHICKEN CURRY

Boneless chicken breast cooked with Indian spicy onion gravy.

\$17.99

2. MANGO CHICKEN CURRY

Boneless chicken cooked with Indian spices and mango sauce.

\$17.99

3. COCONUT CHICKEN

Boneless chicken cooked with coconut cream, coconut powder and Indian spices.

\$17.99

4. GINGER CHICKEN

Boneless chicken cooked with fresh ginger and ginger masala with gravy.

\$17.99

5. POMEGRANATE CHICKEN CURRY

Boneless chicken cooked with pomegranate juice and pomegranate powder.

\$17.99

6. TAMARIND CHICKEN CURRY

Boneless chicken cooked with fresh tamarind and Indian spices.

\$17.99

7. CHILI CHICKEN CURRY

Boneless chicken cooked with fresh green chili, red chili and bell pepper.

\$17.99

8. CHICKEN VINDALOO CURRY

Boneless chicken cooked with potato and spicy onion gravy.

\$17.99

9. CHICKEN KORMA

7 different kinds of vegetables cooked with boneless chicken, cream and onion gravy.

\$17.99

10. CHICKEN TIKKA MASALA

Boneless grilled chicken cooked with tomato paste and cream.

\$17.99

Thank you for your support!

MENU

LAMB ENTRÉES

Served with Basmati Rice

- | | |
|--|----------------|
| 1. LAMB CURRY
Boneless lamb cooked in a rich onion gravy with traditional Indian spices. | \$19.99 |
| 2. LAMB SAAG
Tender lamb cooked with fresh spinach and onions in a mildly spiced gravy. | \$19.99 |
| 3. LAMB DAAL
Lamb cooked with yellow lentils and a blend of Indian spices. | \$19.99 |
| 4. LAMB VINDALOO
Spicy lamb cooked with potatoes, onions and bold Indian spices. | \$19.99 |
| 5. CHILI LAMB CURRY
Boneless lamb cooked with fiery green chilies and aromatic Indian spices. | \$19.99 |
| 6. LAMB ROGAN JOSH
Lamb cooked with cashew, almond, pistachio, powder and mild spices. | \$19.99 |
| 7. LAMB COCONUT CURRY
Lamb cooked in creamy coconut sauce with coconut powder and mild spices. | \$19.99 |
| 8. LAMB KORMA
Tender lamb cooked in a rich, creamy sauce with nuts and mild spices. | \$19.99 |
| 9. LAMB TIKKA MASALA
Lamb cooked in a creamy tomato sauce with butter and special spices. | \$19.99 |
| 10. LAMB GINGER CURRY
Lamb cooked with fresh ginger, herbs and authentic Indian spices. | \$19.99 |
| 11. GOAT CURRY
Bone-in goat cooked with onions, tomatoes and traditional Indian spices. | \$19.99 |

Thank you for your support!

MENU

SEAFOOD CURRIES

Served with Basmati Rice

1. FISH CURRY (MAHI MAHI) **\$19.99**

Fresh mahi mahi fish cooked in onion gravy with authentic Indian spices.

2. SHRIMP CURRY **\$19.99**

Shrimp cooked in rich onion gravy with traditional spices.

3. FISH KORMA **\$19.99**

Fish cooked with mixed vegetables, cream and flavorful Indian spices.

4. FISH TIKKA MASALA **\$21.99**

Fish cooked in creamy tomato sauce with butter and special spices.

5. SHRIMP KORMA OR SHRIMP TIKKA MASALA **\$21.99**

Shrimp prepared in your choice of creamy or tikka masala sauce.

Thank you for your support!

MENU

VEGGIE ENTREES

Every Veggie Dish comes with Basmati Rice

- | | |
|--|----------------|
| 1. DAAL TARKA
Chickpea lentils cooked with ginger, garlic and spices. | \$14.99 |
| 2. DAAL MAKHANI
Black lentils and kidney beans cooked with spices, cream and butter. | \$15.99 |
| 3. ALOO GOBI
Cauliflower and potato cooked with spices and gravy. | \$15.99 |
| 4. BAINGAN BHARTA
Roasted eggplant mashed and cooked with spices. | \$15.99 |
| 5. CHANA MASALA
Chickpeas cooked with onions, tomatoes and spices. | \$15.99 |
| 6. PALAK PANEER
Homemade cottage cheese cooked with spinach and spices. | \$15.99 |
| 7. MIX VEG MASALA
7 different kinds of vegetables cooked with spices and gravy. | \$15.99 |
| 8. BHINDI MASALA
Okra simmered in spices, onions, tomato and gravy. | \$15.99 |
| 9. ZUCCHINI MASALA
Zucchini and potato cooked with spices and onions. | \$15.99 |
| 10. MATAR PANEER
Green peas with homemade cottage cheese cooked with spices and gravy. | \$15.99 |
| 11. SHAHI PANEER
Grilled paneer cooked with onion creamy gravy. | \$15.99 |
| 12. VEGI KORMA
7 different kinds of vegetables cooked with creamy gravy. | \$15.99 |
| 13. MALAI KOFTA
Veggie dumplings cooked in onion gravy and cream. | \$15.99 |
| 14. VEGI TIKKA MASALA
7 different kinds of vegetables cooked in tomato paste with cream. | \$15.99 |
| 15. PANEER TIKKA MASALA
Homemade cottage cheese with tomato paste and cream. | \$15.99 |

Thank you for your support!

MENU

NAAN, ROTI & PARATHA

- | | |
|---|---------------|
| 1. PLAIN NAAN
<i>Soft traditional Indian bread bread fresh in the clay oven.</i> | \$3.99 |
| 2. GARLIC NAAN
<i>Naan topped with garlic, butter and herbs.</i> | \$4.99 |
| 3. ONION NAAN
<i>Soft naan stuffed with seasoned onions and herbs.</i> | \$4.99 |
| 4. POTATO NAAN
<i>Naan stuffed with spiced mashed potatoes and herbs.</i> | \$4.99 |
| 5. BULLET NAAN
<i>Spicy naan stuffed with green chilies, garlic and spices.</i> | \$4.99 |
| 6. KEEMA NAAN
<i>Naan filled with seasoned minced meat.</i> | \$7.99 |
| 7. CASHEW GOLDEN RAISIN NAAN
<i>Sweet and savory naan stuffed with cashews and raisins.</i> | \$6.99 |
| 8. TANDOORI ROTI (2 PCS)
<i>Whole wheat bread baked in the tandoor.</i> | \$4.99 |
| 9. PLAIN CHAPATI (2 PCS)
<i>Soft thin whole wheat flatbread.</i> | \$3.99 |
| 10. PLAIN PARATHA
<i>Layered buttery whole wheat bread.</i> | \$3.99 |
| 11. GOBI PARATHA
<i>Paratha stuffed with spiced cauliflower.</i> | \$4.99 |
| 12. ONION PARATHA
<i>Paratha stuffed with seasoned onions.</i> | \$4.99 |
| 13. ALOO PARATHA
<i>Paratha stuffed with spiced mashed potatoes.</i> | \$4.99 |
| 14. PANEER PARATHA
<i>Paratha stuffed with homemade cottage paste and spices.</i> | \$5.99 |
| 15. CHEESE NAAN
<i>Freshly baked naan filled with melted cheese.</i> | \$5.99 |

Thank you for your support!



MENU

CONDIMENTS

1. RAITA

Homemade yogurt with your choice of potato or chickpea (Boondi).

\$4.99

2. MANGO CHUTNEY

Made with tangy mango, sugar, vinegar and spices.

\$4.99

3. MIX PICKLE

Mix veg with mango, carrot, green chili, lemon and spices.

\$2.99

4. TIKKA SAUCE

Tomato paste, ginger, garlic, cream and spices.

\$4.99

SOUP & SALAD

1. DAL SOUP

Delicately spiced yellow moong dal with spices and vegetables.

\$5.99

2. CHICKEN SOUP

Delicately spiced with chicken breast and vegetables.

\$7.99

3. GARDEN SALAD

Lettuce, baby spinach, tomato, cucumber, red onion, white radish, carrot with yogurt.

\$7.99

4. INDIAN SALAD

Fresh onions, muli, carrot, green chili and lemon.

\$5.99

5. GRILLED SALAD

Grilled cauliflower, broccoli, zucchini, bell pepper, onions, oil and spices.

\$9.99



Thank you for your support!





MENU

DRINKS & DESSERTS

DRINKS (HOT & COLD)

- | | |
|----------------------|---------------|
| 1. HOT MASALA TEA | \$2.99 |
| 2. HOT MASALA COFFEE | \$3.99 |
| 3. COLD COFFEE | \$4.99 |
| 4. COLD CHAI | \$4.99 |
| 5. MANGO LASSI | \$5.99 |
| 6. SWEET LASSI | \$5.00 |
| 7. SALTY LASSI | \$4.99 |
| 8. MINT MASALA LASSI | \$5.99 |
| 9. MANGO SHAKE | \$5.00 |
| 10. SODA CANS | \$2.99 |



MENU

RICE & BIRYANI

Fragrant Basmati Rice prepared with Love

PLAIN RICE **\$2.99**

Steamed fragrant basmati rice

RICE PULAO **\$7.99**

Basmati rice cooked with mild spices and vegetables

FRY RICE **\$12.99**

Savory stir-fried basmati rice with garden vegetables and savory spices

VEGGIE BIRYANI **\$12.99**

Basmati rice cooked with fresh seasonal vegetables and aromatic spices

CHICKEN BIRYANI **\$14.99**

Basmati rice cooked with tender chicken, vegetables, and select aromatic herbs

LAMB BIRYANI **\$17.99**

Basmati rice cooked with tender pieces of lamb and authentic traditional spices

SEAFOOD BIRYANI **\$19.99**

Basmati rice cooked with shrimp, fish, and chef's aromatic blend of spices

Thank you for your support!