

Side Dishes

- Pappadum** (Vegan/Gluten Free)\$2.00
Two thin baked lentil wafers.
- Rice / Basmati Rice**\$2.50
Plain basmati rice with peas.
- Brown Rice**.....\$2.95
Eco-Friendly brown rice with peas.
- Raita**\$2.25
Homemade *organic* whipped yogurt (oppo squash) with roasted cumin & black salt.
- Pickles (Indian)**.....\$2.25
Sweet & sour condiment.
- Mango Chutney**\$2.25
Indian condiment.

Naan

- Plain Naan**\$2.50
Leavened bread baked in pit oven.
- Garlic Naan**.....\$3.25
Naan stuffed with fresh garlic.
- Onion Naan**\$3.25
Naan stuffed with red & green onions.
- ^{NEW} Kabuli Naan**.....\$4.25
Naan stuffed with raisins and nuts
- Pesto Naan (Holy Basil)**.....\$3.95
Naan stuffed with basil (Holy Basil)
- ^{NEW} Pesto Garlic Naan (Holy Basil)**.\$4.25
Naan stuffed with basil and garlic (Holy Basil)
- Keema Naan**.....\$3.95
Naan stuffed with spiced ground lamb.
- Paratha (Vegan)**\$2.95
Oven-baked Indian bread (wheat flour).
- Paratha (stuffed) (Vegan)**\$3.95
Your choice of:
Organic seasoned cauliflower
Organic seasoned potato
- Poories (Vegan)**\$4.25
Two fried puffy bread (wheat flour).
- ^{NEW} Gluten Free Naan (Vegan/Gluten Free)** ..\$3.00
- ^{NEW} Gluten Free Garlic Naan**
(Vegan/Gluten Free)\$3.99

Biriyani Entrees

All Biriyani served with Raita
*Organic Chicken / **Natural Lamb

Biriyani

Vegetarian / 11.95 *Chicken / 12.95

****Lamb / 13.95 Prawn / 14.95**

Basmati rice, zucchini, cauliflower, carrots,
Italian beans, lima beans, green peas, cashews,
raisins and spices and your choice of the above.

^{NEW} Coconut Curries

With coconut milk, ginger, garlic, spices
and a touch of basil • All Gluten Free
*Organic Chicken / **Natural Lamb

Vegetarian / 10.95 Chicken* / 12.95

Lamb / 13.95 Prawn / 14.95**

Dessert

- Kheer**\$2.99
Homemade organic rice pudding.
- Gulab Jamun**\$2.99
Juicy light pastry made from milk, served with hot honey syrup

Beverages

- Chai**\$2.00
Organic traditional Indian tea made with herbs & spices.
- Mango Lassi**.....\$3.45
Homemade *organic* yogurt drink made with mango.
- Sweet Lassi**\$2.95
Homemade *organic* yogurt drink with rose water.



Lunch & Dinner Dine-in or Take-out

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Appetizers

Vegetable Samosa (Vegan).....\$4.25
Crisp fried dumplings stuffed with potatoes with seasoning.

Vegetable Pakora (Vegan/Gluten Free) .. \$3.99
Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo flour.

Chicken Pakora (Gluten Free)\$5.99
Organic chicken breast fried in home made garbanzo flour batter served with tamarin & mint sauce.

NEW Prawn Pakora (Gluten Free).....\$6.95
Jumbo prawns fried in home made garbanzo flour batter served with tamarin & mint sauce.

NEW Cafe Lotus Tandoori (Gluten Free) ...\$9.95
Combination of organic chicken tikka, tandoori prawn, and seekh kabab.

Chats

Bhel Puri (Vegan)\$4.99
Wheat crispies served with potatoes, garbanzo beans, yogurt, mint sauce, tamarin & toasted cumin.

Aloo Tiki Chat (Gluten Free).....\$4.99
Potatoes parfait served with yogurt and garbanzo home made sauce.

Samosa Chat (Vegan).....\$4.99
Fried pastry shell stuffed with potatoes, served with garbanzo beans, yogurt & tamarin sauce.

Meat Curries

Chicken Curry (Gluten Free)\$10.95
Organic chicken breast cooked in homestyle punjabi curry.

Lamb Curry (Gluten Free)\$11.95
Boneless natural lamb cooked in spiced sauce.

Prawn Curry (Gluten Free)\$12.95
Tiger prawns simmered in onions, tomatoes, and home ground spices.

Prawn Saagwala (Gluten Free).....\$12.95
Prawns cooked in a creamy chopped spinach no pesticides.

Chicken Vindalu - Spicy Hot (Gluten Free) \$11.95
Organic chicken cooked with potatoes and chili

Chicken Korma (Gluten Free)\$12.95
Organic chicken cooked in mildly spiced yogurt sauce

Vegetable Curries

Aloo Gobi (Vegan/Gluten Free)\$9.95
Organic cauliflower and potatoes cooked in onions, tomatoes, cilantro & spices.

Gazar Gobi (Vegan/Gluten Free)\$10.95
Organic cauliflower and organic carrots cooked in onions, tomatoes, cilantro & spices.

Bengan Bhartha (Vegan/Gluten Free)....\$9.95
Eggplants simmered in tomatoes & onion seeds.

Saag Paneer (Gluten Free).....\$9.95
Fresh chopped spinach no pesticides cooked with homemade organic cheese cubes.

Dal Makhni (Gluten Free)\$9.95
Whole lentils cooked in Indian spices.

NEW Dal Tarka (Vegan/Gluten Free)\$9.95
Chana dal cooked with tomatoes, onion, ginger, and green chili.

Channa Masala (Vegan/Gluten Free)\$9.95
Chick-peas with fresh tomatoes, herbs & spices.

Saag Aloo (Vegan/Gluten Free)\$9.95
Fresh chopped spinach no pesticides with organic potatoes.

Navrattan Korma (Gluten Free)\$10.95
Mixed vegetables with organic paneer and nuts.

Panner Tikka Masala (Gluten Free) ... \$10.95
Homemade organic cheese cubes cooked in mild creamy sauce. Chick-peas with fresh tomatoes, herbs and spices.

Matter Paneer (Gluten Free)\$10.95
Green peas with paneer.

Malai Kofta (Gluten Free).....\$10.95
Combination of cheese, potatoes, nuts and raisins blended with spices.



**We can prepare Vegan and
Gluten Free Style - Just ask!**

Tandoori

Tandoori Chicken (Half)\$11.95
Traditional organic chicken marinated cooked in tandoor (clay oven) (dark meat only).

Chicken Tikka\$12.95
Organic chicken breast infused with burnt garlic.

Seekh Kabab\$13.95
Minced **natural** lamb kabab with crushed onions, cilantro, and roasted cumin seed.

NEW Pesto Paneer Kabab (Gluten Free) ..\$13.95
Home made cheese cubes cooked with holy basil and spices (Basil is Arurvedic Indian Spice)

Tandoori Prawns\$14.95
Jumbo prawns lightly marinated and roasted in tandoor (clay oven).

NEW Chicken Harbara (Gluten Free)\$14.95
Boneless organic chicken cubes marinated in cilantro and mint spice.

NEW Tandoori Mixed Grilled (Gluten Free)
(Not valid with any other offer)\$16.95
Assorted tandoori specialites.

House Specialty

Chicken Makhni\$10.95
Tandoori chicken in a thick buttery gravy (dark meat only).

Chicken Tikka Masala\$12.95
Organic boneless chicken breast cooked in tikka curry sauce.

Kadahi Lamb\$12.95
Natural lamb cooked with tomatoes, onion, bell pepper, ginger, and garlic.

Tandoori Prawn Masala.....\$13.95
Tandoori prawns cooked and served with curry sauce.

Prawn Vindalu (Gluten Free).....\$12.95
Prawns cooked with spiced potatoes (hot)

Lamb Vindalu - Spicy Hot (Gluten Free) .. \$12.95
Natural lamb cooked with potatoes and chili.

Lamb Korma (Gluten Free)\$13.95
Natural lamb cooked in mildly spiced yogurt sauce.