

Paani

INDIAN CUISINE

PRESTIGE EXECUTIVE LUNCH

Chole Bhatura 12

A traditional fried dough bread served with spicy chickpea masala

SOUTH INDIAN DELIGHTS

Masala Dosa 15

Gently sautéed potatoes and onions cooked in spices, curry leaves and mustard seeds, wrapped in a large crispy rice and lentil crepe.

Dosa is best enjoyed with a bowl of sambar (spicy lentil soup) and coconut chutney on the side

Plain Dosa 10

Crispy thin rice and lentil crepe served with sambar and coconut chutney

Mysore Masala Dosa 16

Spicy, crispy rice and lentil pancakes and firey masala potatoes, served with sambar and coconut chutney

COMBINATION LUNCH THALI STYLE 14

(lunch combinations are served with naan)

Pick from any two of the following:

Chicken Tikka Masala

Boneless tandoori-roasted cubes of yogurt marinated chicken, cooked in a creamy curried sauce

Saag Paneer

Homemade paneer cheese in a puréed sauce of spinach, tomato, green chili and a touch of fenugreek

Chole Masala

Chickpeas in a spicy masala sauce

Chicken Curry Dehati

An authentic "village style" dish made with cubes of chicken and cooked in a spicy turmeric curry sauce

Aloo Gobhi

Cauliflower florets, potatoes and tomatoes

Paneer Korma Royal Style

Cubes of homemade paneer cooked in a creamy, mild, nut-based sauce

HOMEMADE DESSERTS

Kheer

Rice pudding cooked with milk and nuts

5 Gulab Jamun

Fried dumplings dipped in a sweet rosewater scented syrup

5

BEVERAGES

Apple Juice	3	Masala Chai Tea	3.50	Pellegrino	7
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea	3	Mango Lassi, Sweet Lassi or Salted Lassi	6	Mineral Water	6

Ⓥ VEGAN Ⓞ GF GLUTEN FREE Ⓞ DF DAIRY FREE

A GRATUITY OF 18% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE, MASSACHUSETTS SALES TAX WILL BE ADDED TO THE BILL

GIFT CERTIFICATES ARE AVAILABLE

* Before placing your order, please inform your server if a person in your party has a food allergy.

