

NAMASTE - Welcome

APPETIZERS

All of our appetizers are served with a hot green mint sauce and a sweet tamarind sauce

POTATO PAKORAS	\$4.25
<i>Potato fritters fried in besan batter (Vegan)</i>	
SPINACH PAKORAS	4.25
<i>Fresh spinach dipped in besan and deep fried (Vegan)</i>	
CHICKEN PAKORAS	5.25
<i>Boneless white chicken dipped in besan and deep fried</i>	
VEGETABLE SAMOSAS	4.75
<i>Pastry stuffed with potatoes and peas (2 pieces) (Vegan)</i>	
LAMB SAMOSAS	5.00
<i>Pastry stuffed with minced lamb and green peas (2 pieces)</i>	
LOTUS PLATTER	8.45
<i>Combination of above appetizers</i>	
 ALOO TIKKI	6.95
<i>Potato Patties with ginger peas, red onions and spices, served with Chana Masala</i>	
ONION PAKORAS	4.95
<i>Onion fritters fried in mildly spiced garbanzo bean (besan) batter (Vegan)</i>	
PANEER PAKORAS	7.95
<i>Indian homemade cheese (paneer) dipped in besan and deep fried</i>	
CHANNE KI CHAAT	4.25
<i>Tangy combination of chick-peas, potatoes, and onion tossed in tamarind sauce and sprinkled with black Indian salt - served cold</i>	

SOUPS AND SALADS


MULLIGATAWNY SOUP	3.95
<i>Mildly spiced chicken soup</i>	
LENTIL SOUP (DAL).....	3.45
<i>Mildly spiced lentil soup</i>	
MIXED GREEN SALAD	3.95
<i>Mixed greens served with ranch or thousand island dressing</i>	

If you like our food and service, you can vote for us on www.Zagat.com

SIDE DISHES

DAPPADUM	2.50
<i>Two thin baked lentil wafers (Vegan)</i>	
KASHIMIRI PILLAU / BROWN RICE ORGANIC	3.00 / 3.25
<i>Steamed Indian basmati rice (Vegan)</i>	
RAITA / PICKLE (ACHAR) / CHUTNEYS	2.50
<i>Indian condiments; Your choice of mango, apple nut, ginger peach, or zesty plum chutney (Vegan)</i>	

INDIAN BREADS

NAAN <i>Leavened bread baked in a clay pit over charcoal</i>	2.75
LOTUS NAAN <i>Naan stuffed with spiced chicken, cashews, raisins and nuts</i>	4.25
KABULI NAAN <i>Naan stuffed with raisins and nuts</i>	4.25
PANEER NAAN <i>Naan stuffed with homemade cheese</i>	4.25
KEEMA NAAN <i>Naan stuffed with spiced ground lamb</i>	4.25
GARLIC NAAN <i>Naan stuffed with garlic</i>	4.25
 PESTO NAAN (HOLY BASIL) <i>Naan stuffed with basil (Holy Basil)</i>	4.25
ONION NAAN <i>Naan stuffed with diced onions</i>	4.25
HARA BARAH NAAN <i>Naan stuffed with mint and cilantro</i>	4.25
ALOO PARATHA <i>Whole wheat bread stuffed with potatoes (Vegan)</i>	4.25
POORIES <i>Two fried puffy bread (wheat flour) (Vegan)</i>	4.25
PARATHA <i>Oven-baked Indian bread (wheat flour) (Vegan)</i>	3.45
CHAPATI <i>Oven-baked bread (wheat flour) (Vegan)</i>	2.95
AJWAIN PARATHA <i>Whole wheat Paratha stuffed with Ajwain spices (Vegan)</i>	3.95
ASSORTED BREAD <i>Choose (3) from above breads</i>	11.95

BIRIYANI ENTREES

All Biryani served with Raita

BIRIYANI

VEGETARIAN / 12.95 CHICKEN / 13.95 LAMB / 14.95 PRAWN / 15.95

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

VEGETARIAN CURRIES

(We Can Prepare Vegan Style)

A LA CARTE

DANEER BHURJI	12.95
<i>Homemade cheese with green onions, ginger, tomatoes and spices</i>	
DANEER TIKKA MASALA	12.95
<i>Homemade cheese cubes cooked with spices</i>	
MALAI KOFTA	11.95
<i>Combination of cheese, potatoes, nuts and raisins blended with spices</i>	
NAVRATTAN KORMA	11.95
<i>Mixed vegetables with paneer and nuts</i>	
BHINDI MASALA	11.95
<i>Sliced okra with onion, tomatoes and spices (Vegan)</i>	
ALOO GOBI	10.95
<i>Fresh cauliflower cooked with potatoes and spices (Vegan)</i>	
SAAG DANEER	10.95
<i>Fresh spinach and paneer</i>	
MATTER DANEER	10.95
<i>Green peas with paneer</i>	
BENGAN BARTHA	10.95
<i>Eggplant delicacy with blend of spices (Vegan)</i>	
DAL MAKHNI	10.95
<i>Whole lentils cooked in Indian spices</i>	
ALOO MATTAR	10.95
<i>Potatoes and peas cooked with mild spices (Vegan)</i>	
JEERA ALOO.....	10.95
<i>Potatoes with cumin seeds, green onions, ginger, and spices (Vegan)</i>	
MUSHROOM MATTAR	10.95
<i>Green peas with mushrooms ((Vegan)</i>	
SAAG ALOO	10.95
<i>Fresh spinach with potatoes (Vegan)</i>	
CHANNA MASALA	10.95
<i>Chick-peas with fresh tomatoes, herbs and spices (Vegan)</i>	
DAL TARKA	10.95
<i>Chana dal cooked with tomatoes, onion, ginger, and green chili (Vegan)</i>	

CHICKEN CURRIES

**All chicken dishes are made with boneless white meat
and cooked in clay oven.*

	A LA CARTE
CHICKEN MAKHNI	11.95
<i>*Tandoori chicken in a thick buttery gravy (dark meat only)</i>	
CHICKEN CHILI	11.95
<i>Chicken with onion, bell pepper, tomato, ginger, and spice</i>	
CHICKEN TIKKA MASALA	12.95
<i>Chicken cooked in mild creamy sauce</i>	
CHICKEN KORMA	12.95
<i>Chicken cooked in mildly spiced yogurt sauce</i>	
CHICKEN SAAG	11.95
<i>Chicken cooked with mildly spiced spinach</i>	
CHICKEN VINDALU - SPICY HOT	11.95
<i>Chicken cooked with potatoes and chili</i>	
CHICKEN KHUMBA	11.95
<i>Chicken cooked with mushrooms and spices</i>	

SEAFOOD CURRIES

	A LA CARTE
DRAWN SAAGWALA	13.95
<i>Prawns cooked in a creamy spinach</i>	
DRAWN CURRY	13.95
<i>Prawns cooked in a tomato-onion gravy</i>	
DRAWN VINDALU	13.95
<i>Prawns cooked with spiced potatoes (hot)</i>	
DRAWN PEPPER MASALA	13.95
<i>Spiced prawns with fresh bell pepper and herbs</i>	
TANDOORI PRAWN MASALA	13.95
<i>Tandoori prawns cooked and served with curry sauce</i>	

THALI SPECIALS

Includes Pappadum, Salad, Naan, Rice, Raita and Dessert (Kheer or Gulab Jamun)

CHICKEN THALI	22.95
<i>Chicken Pakora, Mulligatawny Soup, Chicken Masala, two pieces of Tandoori Chicken and Saag Paneer</i>	
VEGETARIAN THALI	19.95
<i>Vegetable Pakora, Vegetable Samosa, Dal Makhani, Saag Paneer and Navrattan Korma</i>	

Thali Specials are not valid with any other offer

LAMB CURRIES

Free range, natural, no added hormones, no antibiotics.

A LA CARTE

LAMB DAL	13.45
<i>Lamb cooked in mixed lentils, tomatoes, and onions</i>	
LAMB MATTAR	13.45
<i>Lamb with green peas</i>	
ROGAN JOSH	13.45
<i>Lamb cooked in spicy curry sauce</i>	
LAMB KORMA	13.45
<i>Lamb cooked in mildly spiced yogurt sauce</i>	
LAMB SAAG	13.45
<i>Lamb cooked with mildly spiced spinach</i>	
LAMB VINDALU - SPICY HOT	13.45
<i>Lamb cooked with potatoes and chili</i>	
LAMB PYAZA	13.45
<i>Lamb cooked with tomato and onions</i>	
LAMB BHUNA	13.45
<i>Lamb cooked in thick gravy</i>	

TANDOORI (CLAY PIT OVEN) SPECIALTIES

A LA CARTE



PESTO PANEER KABAB	13.95
<i>Home made Cheese Cubes cooked with Holy Basil and Spices (Basil is Aruvedic Indian Spice)</i>	
CHICKEN HARBARA	14.95
<i>Boneless chicken cubes marinated in cilantro and mint spice</i>	
HALF & HALF TANDOORI	15.95
<i>Tandoori tikka and roasted prawns</i>	
TANDOORI CHICKEN (HALF) / 11.95 (FULL) (Not valid with any other offer) / 19.95	
<i>Chicken marinated in yogurt and Indian spices (dark meat only)</i>	
CHICKEN TIKKA KABAB	13.95
<i>Boneless breast pieces marinated and roasted, mildly spiced</i>	



LASANWALA MURGA	14.95
<i>Boneless Chicken Cubes marinated in Garlic and Spices</i>	
BOTI KABAB	14.95
<i>Lamb cubes, marinated in mildly spiced yogurt sauce and roasted</i>	
SEEKH KABAB	14.95
<i>Ground lamb, pressed on skewers and roasted</i>	
TANDOORI MIXED GRILLED (NOT VALID WITH ANY OTHER OFFER)	19.95
<i>Assorted tandoori specialties</i>	
TANDOORI PRAWNS	15.95
<i>Jumbo prawns, lightly marinated and roasted</i>	
LAMB CHOPS (NOT VALID WITH ANY OTHER OFFER)	23.95
<i>Rack of Lamb marinated in yogurt & spices</i>	



LOTUS SPECIALS

A LA CARTE

CHICKEN CURRY (SURENDER)	12.95
<i>House special punjabi curry</i>	
CHICKEN AKBARI	13.95
<i>Chicken cooked in mild creamy cashew sauce</i>	
PRAWN AKBARI.....	14.95
<i>Prawns cooked in mild creamy cashew sauce</i>	
LAMB TIKKA MASALA	13.95
<i>Lamb cooked in mild creamy sauce</i>	
CHICKEN JALFREZI	13.95
<i>Chicken cooked with spices and vegetables</i>	
VEGETARIAN JALFREZI.....	11.95
<i>Semi-dry vegetables with spices and tomatoes</i>	
GOA FISH CURRY	13.95
<i>Cod fish cooked with creamy based Coconut Milk</i>	
KADAHI CHICKEN	13.95
<i>Chicken cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic</i>	
KADAHI LAMB	13.95
<i>Lamb cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic</i>	
KADAHI FISH.....	13.95
<i>Cod cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic</i>	
LAMB PASANDA.....	14.95
<i>Lamb cooked in creamy cashew sauce and spices</i>	

CHEF SPECIAL FOR TWO PEOPLE

59.95

FIRST COURSE

Lotus platter appetizers, choice of soup

SECOND COURSE


*Tandoori chicken, seekh kabab, boti kabab, chicken tikka kabab
and tandoori prawns*

FINAL COURSE


*Rogan josh, bengan bartha, chicken tikka masala, saag paneer, rice,
naan, and choice of dessert*

Chef Special not valid with any other offer

INDIAN DESSERTS

KHEER	3.95
<i>Traditional chilled rice pudding flavored with nuts, cardamon and saffron</i>	
GULAB JAMUN	3.95
<i>Juicy light pastry made from milk, served with hot honey syrup</i>	
 RAS MALAI	3.95
<i>Homemade cheese patty served cold in sweetened milk flavored with rose water and nuts</i>	
INDIAN ICE CREAM	3.95
<i>Flavors available: Mango, Rose Petal, Pistachio Saffron</i>	
KULFI	4.25
<i>Traditional saffron flavored Indian ice-cream enriched with nuts</i>	

BEVERAGES

MANGO, APPLE OR ORANGE JUICE	3.45
MINERAL WATER, GINGER ALE, ROOT BEER, LEMONADE	2.95
LASSI	3.45
<i>Homemade yogurt drink with rose water</i>	
MANGO LASSI	3.95
<i>Homemade yogurt drink with mango</i>	
CHAI / HERBAL TEA / BLACK TEA / GREEN TEA / YOGI TEA	2.75
<i>Indian tea with spices</i>	
 TULSI TEA (ORGANIC HOLY BASIL TEA)	2.75
<i>Tulsi Chai, Tulsi Darjeeling, Tulsi Green Tea, Tulsi Tea, Tulsi Ginger, Tulsi Gotu Kola</i>	
COFFEE	2.75
<i>Regular or decaf</i>	
SODA	2.50
<i>Coke, Diet Coke, Sprite, Fanta Orange, and Iced Tea</i> (One Refill on Chai, Coffee and Soda)	

BUFFET LUNCH • Monday to Saturday, • 11:30 a.m. to 2:30 p.m.

Thank You

*We reserve the right to refuse service to anyone.
18 % Gratuity will be added to the check for parties of five or more.*

Order online to-go at www.lotusrestaurant.com