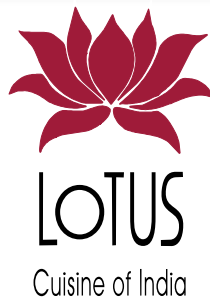


Visit our other restuarants:
Cafe Lotus in Fairfax
&
Anokha Cuisine of India
in Novato



Rated Top 5
Indian Restaurant in North Bay
by S.F. Gate Magazine
Poll / 2010

At **Lotus**, we are a family-owned Indian eatery in downtown **San Rafael** with a vision to create contemporary Indian cuisine. Our commitment is to transport you from familiar local tastes to those wholesome and varied **traditions** of modern Indian cuisine that draw from their ancient counterparts.

Surinder and Linda Sroa, their son Jyoti, and nephews Amba and Satnam created this eatery in 1998 to feature:

- The warm, full flavors of **contemporary** Indian cuisine complete with personally handpicked herbs and spices and foods;
- A cozy atmosphere and delightful ambiance framed by Indian decor;
- Gracious hosts with quick and courteous service;
- Their experienced master chef, Purshotam, whose creations are based on **core Indian cuisine**.
- A wide range of choices for particular tastes, including varying degrees of spice and oil, vegan and vegetarian palates.

Lotus has received the **Best Indian Restaurant** award for five consecutive years in the **Pacific Sun**. We continue to be San Rafael's landmark in fresh, delicious Indian cuisine, with a vision to continue creating new and healthy innovations in our kitchen. Our accomplishments include:

- **Zagat** rated us best in the North Bay since 1998;
- We are the only Indian Restaurant in the North Bay in the **Michelin Guide**;
- **Pacific Sun Hall of Fame** since 2004.

At **Lotus**, we are committed to making **humanitarian contributions** to our community both locally and globally. If you are interested in doing a fundraiser for your school or other nonprofit, please contact us. We will donate 20% of the proceeds to your charity.

A warm and heartfelt **welcome** to all our new and continuing patrons!



FOR DELICIOUS TAKE OUT
VISIT US ONLINE AT
lotusrestaurant.com

We encourage you to visit our website and leave a review! Please let us know if we can improve anything.



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 / Gluten Free)</i>	
SPINACH PAKORAS	4.25
<i>Fresh spinach dipped in besan and deep fried (Vegan / Gluten Free)</i>	
CHICKEN PAKORAS	5.25
<i>Boneless white chicken dipped in besan and deep fried (Gluten Free)</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 / Gluten Free)</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>	
LOTUS TANDOORI	12.95
<i>Combination of chicken tikka, tandoori prawn, and seekh kabab</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>	

We now serve gluten free food and breads. Just ask your server!

Please visit www.Zagat.com and give us your feedback.

SIDE DISHES

PAPPADUM	2.50
<i>Two thin baked lentil wafers (Vegan)</i>	
KASHIMIRI PILLAU / ECO FRIENDLY BROWN RICE	3.00 / 3.25
<i>Steamed Indian basmati rice (Vegan)</i>	
RAITA / PICKLE (ACHAR) / CHUTNEYS.....	2.50
<i>Indian condiments (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 MINT PARATHA <i>Whole wheat bread stuffed with potatoes and mint (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
ASSORTED BREAD <i>Choose (3) from above breads</i>	11.95
GLUTEN FREE NAAN <i>(Vegan / Gluten Free)</i>	3.00

BIRIYANI ENTREES

All Biryani served with Raita - Gluten Free

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. (Gluten Free)

VEGETARIAN CURRIES

We Can Prepare Vegan and Gluten Free Style - Just ask your server!

A LA CARTE

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

CHICKEN CURRIES

***All chicken dishes are made with boneless white meat that is hormone free and antibiotic free.**

All Chicken Curries are Gluten Free.

A LA CARTE

CHICKEN MAKHNI	11.95
<i>*Tandoori chicken in a thick buttery gravy (dark meat only)</i>	
CHICKEN COCONUT CURRY	11.95
<i>Chicken with coconut milk, ginger, garlic, spices and a touch of basil</i>	
CHICKEN MAHARAJA.....	11.95
<i>Chicken cooked with vinegar, onion, tomatoes and Indian spices</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

All Seafood Curries are Gluten Free.

A LA CARTE

PRAWN SAAGWALA	13.95
<i>Prawns cooked in a creamy spinach</i>	
PRAWN CURRY	13.95
<i>Prawns cooked in a tomato-onion gravy</i>	
PRAWN VINDALU	13.95
<i>Prawns cooked with spiced potatoes (hot)</i>	
PRAWN 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>	
KADAHI PRAWN	13.95
<i>Prawns cooked with tomato, onion, bell pepper, ginger and garlic</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, Dal Soup, Vegetable Samosa, Dal Makhani, Saag Paneer and Navrattan Korma</i>	

Thali Specials are not valid with any other offer

LAMB CURRIES

All natural, no added hormones, no antibiotics.

All Lamb Curries are Gluten Free.

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>	

TANDOORI (CLAY PIT OVEN) SPECIALTIES

All Tandoori Specialties are Gluten Free.

A LA CARTE

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>	
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 PRAWNS	15.95
<i>Jumbo prawns, lightly marinated and roasted</i>	
TANDOORI MIXED GRILLED (NOT VALID WITH ANY OTHER OFFER)	19.95
<i>Assorted tandoori specialties</i>	
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>	

LOTUS SPECIALS

A LA CARTE

CHICKEN CURRY (SURENDER)	13.95
<i>House special punjabi curry (Gluten Free)</i>	
CHICKEN AKBARI	13.95
<i>Chicken cooked in mild creamy cashew sauce (Gluten Free)</i>	
PRAWN AKBARI.....	14.95
<i>Prawns cooked in mild creamy cashew sauce (Gluten Free)</i>	
LAMB TIKKA MASALA	13.95
<i>Lamb cooked in mild creamy sauce (Gluten Free)</i>	
CHICKEN JALFREZI	13.95
<i>Chicken cooked with spices and vegetables (Gluten Free)</i>	
VEGETARIAN JALFREZI.....	12.95
<i>Semi-dry vegetables with spices and tomatoes (Vegan / Gluten Free)</i>	
GOA FISH CURRY	13.95
<i>Cod fish cooked with creamy based Coconut Milk (Gluten Free)</i>	
KADAHI CHICKEN	13.95
<i>Chicken cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic (Gluten Free)</i>	
KADAHI LAMB	13.95
<i>Lamb cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic (Gluten Free)</i>	
KADAHI FISH.....	13.95
<i>Cod cooked with Tomato, Onion, Bell Pepper, Ginger, and Garlic (Gluten Free)</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 OR APPLE JUICE.....	3.45
MINERAL WATER, GINGER ALE, ROOT BEER, OR 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, OR GREEN TEA	2.75
<i>Indian tea with spices</i>	
COFFEE	2.75
<i>Regular</i>	
SODA	2.50
<i>Coke, Diet Coke, Sprite, Fanta Orange, and Iced Tea</i>	
<i>(One Refill on Chai, Coffee and Soda)</i>	

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