



LOTUS

Cuisine of India

NAMASTE - Welcome

“Eating together with those we love, eating nutritious food that has been prepared with love – this *can* nourish our inner needs, as well as our bodies. Taking time at meals to talk to each other and enjoy the meal as a shared sacrament is rare today. We need to slow down, take time to prepare nutritious meals and rearrange our schedules so that we can be together.”

Ekknath Easwaran



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**Don't see your old favorite dish in this menu?
Let us know, and we can make it for you!**

To allow diners to enjoy their meal please turn off your cell phone

All dishes are available Vegan and Gluten-Free at your request.

APPETIZERS

All of our appetizers are made with organic flour and served with a mint-cilantro sauce and a sweet tamarind sauce

MIXED VEGGIE PAKORAS (vegan)	4.95
<i>Fresh vegetables (pesticide-free spinach, cauliflower, potatoes & red onions) dipped in chick pea flour and fried.</i>	
CHICKEN PAKORAS Boneless white chicken dipped in chick pea flour and fried.	5.95
VEGETABLE SAMOSAS Pastry stuffed with seasoned potatoes and peas (2 pieces).	6.00
LAMB SAMOSAS Pastry stuffed with minced lamb and green peas (2 pieces).....	7.00
LOTUS PLATTER Combination of above appetizers.	9.95
PANEER PAKORA Homemade cheese stuffed with tangy mint and cilantro sauce.....	8.95
ONION PAKORAS Thinly sliced onion dipped in mildly spiced garbanzo bean (chick pea flour) batter and fried.	5.95
CHANNE KI CHAAT	5.95
<i>Tangy combination of organic chick-peas, potatoes, and onion tossed in tamarind sauce and sprinkled with black Indian salt - served cold.</i>	

SOUPS AND SALADS

MULLIGATAWNY SOUP Mildly spiced chicken soup.	4.25
LENTIL SOUP (DAL) Mildly spiced pureed organic lentil soup.	3.95
GREEN SALAD Lettuce, cucumbers, carrots, peas & tomatoes served with ranch, thousand island, or homemade dressing.	4.95

CHEF SPECIAL FOR TWO PEOPLE

69.95

FIRST COURSE

Lotus platter appetizers, choice of soup

SECOND COURSE

Tandoori chicken, seekh 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

All of our wines are organic and/or sustainable and we have a wine pairing list for your enjoyment.

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

We are concerned about your health. Please advise us of any allergies.

INDIAN BREADS

All of our Indian Breads are made with organic flour

NAAN	<i>Leavened bread baked in a clay pit over charcoal.</i>	2.95
KABULI NAAN	<i>Naan stuffed with cashews, chopped marichino cherries, anise, coconut flakes with raisins</i>	4.25
LOTUS NAAN	<i>Naan stuffed with chopped spiced chicken, cashews, chopped marichino cherries, anise, coconut flakes with raisins.</i>	4.25
PANEER NAAN	<i>Naan stuffed with homemade organic cheese.</i>	4.25
KEEMA NAAN	<i>Naan stuffed with spiced ground lamb.</i>	4.25
GARLIC NAAN	<i>Naan topped with garlic.</i>	4.25
PESTO NAAN (HOLY BASIL)	<i>Naan topped with basil (pesto).</i>	4.50
ONION NAAN	<i>Naan stuffed with diced red onions.</i>	4.25
ALOO PARATHA	<i>Whole wheat bread stuffed with seasoned potatoes and peas (vegan).</i>	4.25
CHAPATI	<i>Oven-baked bread (wheat flour) (vegan)</i>	2.95
PARATHA	<i>Flakey layered oven-baked Indian bread (wheat flour) (vegan)</i>	3.99
ASSORTED BREAD	<i>Choose (3) from above breads</i>	11.95
GLUTEN FREE NAAN / GLUTEN FREE GARLIC NAAN / GLUTEN FREE PESTO GARLIC NAAN		4.00 / 4.95

VEGETARIAN CURRIES

A LA CARTE

All Curries are made with organic spices, non-GMO oil, organic coconut oil and organic ghee

ALOO BENGAN	<i>Fresh Japanese baby eggplant and potatoes cooked in sliced onions and organic spices.</i>	13.95
PANEER TIKKA MASALA	<i>Homemade organic cheese cubes cooked with organic spices with a touch of ground cashew</i>	13.95
MALAI KOFTA	<i>Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashew.</i>	13.95
NAVRATTAN KORMA	<i>Mixed vegetables with organic paneer and nuts.</i>	12.95
ALOO GOBI	<i>Fresh organic cauliflower cooked with potatoes and organic spices.</i>	12.95
SAAG PANEER	<i>Fresh pesticide-free spinach and organic paneer.</i>	12.95
MATTER PANEER	<i>Organic green peas with organic paneer.</i>	12.95
BENGAN BARTHA	<i>Eggplant delicacy with blend of organic spices.</i>	12.95
DAL MAKHNI	<i>Organic whole lentils cooked in organic spices.</i>	12.95
SAAG ALOO	<i>Fresh pesticide-free spinach with potatoes.</i>	12.95
CHANNA MASALA	<i>Organic chick-peas with fresh tomatoes, herbs and organic spices.</i>	12.95
DAL TARKA	<i>Organic chana dal cooked with tomatoes, onion, ginger, and spices</i>	12.95
MUSHROOM MASALA	<i>Mushroom cooked with garlic, ginger, tomatoes, organic spices, and a touch of coconut milk.</i>	12.95

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All Curries are made with organic spices, non-GMO oil, organic coconut oil and organic ghee

CHICKEN CURRIES

A LA CARTE

CHICKEN SAAG <i>Chicken cooked with mildly spiced pesticide-free spinach. Organic Chicken add \$1.50</i>	12.95
CHICKEN VINDALU - SPICY HOT	12.95
<i>Chicken cooked with potatoes, chili and verjus (non-fermented grape juice). Organic Chicken add \$1.50</i>	
BUTTER CHICKEN <i>*Tandoori boneless chicken in a thick buttery gravy with a touch of ground cashew (dark meat only). Organic Chicken add \$1.50</i>	13.95
CHICKEN COCONUT CURRY <i>Chicken with coconut milk, ginger, garlic, organic spices and a touch of basil. Organic Chicken add \$1.50</i>	13.95
CHICKEN TIKKA MASALA <i>Chicken cooked in mild creamy curry sauce with a touch of ground cashew. Organic Chicken add \$1.50</i>	13.95

SEAFOOD CURRIES

A LA CARTE

PRAWN SAAGWALA <i>Prawns cooked in a creamy pesticide-free spinach.</i>	14.95
PRAWN CURRY <i>Prawns cooked in a tomato-onion gravy.</i>	14.95
PRAWN VINDALU (HOT) <i>Prawns cooked with spiced potatoes and verjus (non-fermented grape juice).</i>	14.95
TANDOORI PRAWN MASALA <i>Prawns cooked and served with mild creamy curry sauce with a touch of ground cashew.</i> ..	14.95
PRAWN COCONUT CURRY <i>Prawns cooked in coconut milk, ginger, garlic, organic spices and a touch of basil.</i>	14.95

LAMB CURRIES

All natural, no added hormones, no antibiotics.

A LA CARTE

ROGAN JOSH (TRADITIONAL LAMB CURRY) <i>Lamb cooked in mildly spicy curry sauce.</i>	14.95
LAMB SAAG <i>Lamb cooked with mildly spiced pesticide-free spinach.</i>	14.95
LAMB VINDALU - SPICY HOT <i>Lamb cooked with potatoes and chili and verjus (non-fermented grape juice).</i>	14.95
LAMB COCONUT CURRY <i>Cubes of natural lamb cooked in mild coconut sauce.</i>	14.95

THALI SPECIALS

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

VEGETARIAN THALI	22.95
<i>Vegetable Pakora, Dal Soup, Vegetable Samosa, Dal Makhani, Saag Paneer and Navrattan Korma.</i>	
CHICKEN THALI	25.95
<i>Chicken Pakora, Mulligatawny Soup, Chicken Masala, two pieces of Tandoori Chicken and Saag Paneer.</i>	

Thali Specials are not valid with any other offer

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TANDOORI (CLAY PIT OVEN) SPECIALTIES

A LA CARTE

TANDOORI CHICKEN.....	11.95
<i>Two whole chicken legs marinated in yogurt and Indian organic spices. Organic Chicken add \$1.50</i>	
CHICKEN TIKKA KABAB	14.95
<i>Boneless breast pieces marinated and roasted, mildly spiced. Organic Chicken add \$1.50</i>	
TANDOORI CHICKEN COMBO	21.95
<i>Two whole chicken legs <u>and</u> chicken tikka kabab (white meat) marinated in yogurt and Indian organic spices. Organic Chicken add \$1.50</i>	
SEEKH KABAB	16.95
<i>Fresh lean ground lamb, with cilantro, cumin, mint and pomegranate seed pressed on skewers and roasted.</i>	
TANDOORI PRAWNS / TANDOORI FISH	16.95
<i>Jumbo prawns or salmon, lightly marinated in mustard seed, garlic, and ginger, and roasted.</i>	
TANDOORI MIXED GRILLED.....	21.95
<i>Assorted tandoori specialties. Organic Chicken add \$1.50</i>	
CHICKEN HARBARA	16.95
<i>Boneless chicken cubes marinated in cilantro and mint spice. Organic Chicken add \$1.50</i>	
LOTUS SPECIAL TANDOORI (HALF AND HALF).....	16.95
<i>Tandoori tikka and roasted prawns. Organic Chicken add \$1.50</i>	
LAMB CHOPS (PLEASE ASK WAITER FOR AVAILABILITY)	24.95
<i>Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice).</i>	

LOTUS SPECIALS

A LA CARTE

CHICKEN CURRY (SURENDER) <i>House special traditional punjabi curry. Organic Chicken add \$1.50</i>	13.95
LAMB TIKKA MASALA <i>Lamb cooked in mild creamy sauce with a touch of ground cashew.....</i>	14.95
VEGETARIAN JALFREZI <i>Fresh vegetables with tomatoes and organic spices.....</i>	12.95
GOA FISH CURRY <i>Fresh salmon cooked with creamy based coconut milk</i>	14.95
KADAHI LAMB <i>Lamb cooked with tomato, onion, bell pepper, ginger, and garlic</i>	14.95
KADAHI FISH <i>Salmon cooked with tomato, onion, bell pepper, ginger, and garlic</i>	14.95
FISH TIKKA MASALA <i>Salmon cooked in mild creamy sauce with a touch of ground cashew</i>	14.95

18 % Gratuity will be added to the check for parties of five or more.

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SIDE DISHES

PAPPADUM <i>Two thin baked lentil wafers.</i>	2.95
KASHIMIRI RICE / ECO FRIENDLY BROWN RICE <i>Non-GMO Indian basmati rice.</i>	3.00 / 3.50
RAITA / PICKLE (ACHAR) / CHUTNEYS <i>(Choice of One: Mango, Ginger Peach, Plum, or Apple Nut)</i>	2.95
<i>Indian condiments.</i>	

BIRIYANI ENTREES

All Biryani served with Raita - Gluten Free

VEGAN-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 organic spices and your choice of the above. *Organic Chicken add \$1.50*

INDIAN DESSERTS

KHEER <i>Traditional chilled rice pudding made with milk and flavored with cardamon, saffron, and rosewater</i>	4.95
GULAB JAMUN <i>Juicy light pastry made from milk, served with hot honey syrup</i>	4.95
INDIAN ICE CREAM <i>Ask for flavors</i>	4.95
KULFI <i>Traditional saffron flavored Indian ice-cream enriched with pistachio, almonds, and green cardamon</i>	4.95

SPECIAL GLUTEN FREE DESSERTS

KHEER <i>v/GF Traditional chilled rice pudding made with almond milk and flavored with cardamon, saffron, and rosewater</i> ...	4.95
ALMOND HALWA <i>v/GF Classic Indian pudding made with almond flour, almond oil, cashews, saffron, cardamon, rosewater, and raisins.</i> ..	4.95

BEVERAGES

LEMONDADE	3.95
MANGO LASSI <i>Homemade yogurt drink with mango</i>	4.95
LASSI <i>Homemade yogurt drink with rose water</i>	3.95
MANGO OR APPLE JUICE.....	3.95
MINERAL WATER, GINGER ALE, OR ROOT BEER	2.95
HERBAL TEA, BLACK TEA, OR GREEN TEA <i>Indian tea with organic spices</i>	2.95
MASALA CHAI <i>Traditional Indian Drink</i>	3.45
SODA <i>Coke, Diet Coke, Sprite, Fanta Orange, and Iced Tea</i>	2.95
<i>(One Refill on Chai, Coffee and Soda)</i>	

Thank You

We reserve the right to refuse service to anyone.

3 % restaurant surcharge added to your bill.

18 % Gratuity will be added to the check for parties of five or more.

Order online to-go at www.lotusrestaurant.com Lunch Buffet • Mon.-Sat. 11:30 to 2:30

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