

CHOLA

EXECUTIVE LUNCH SPECIAL

LIGHT FARE

SOUP

Savitri Amma's Rasam Vadai 7.95
Tangy tomato lentil soup, lentil fritters

Mulligatawny 7.95
Mashed lentils, coconut, lemon

Samosa 8.95 🌿
Spiced potato and cauliflower filling

Purani Dilli Ki Papri Chaat 8.95 🌿
Flour semolina chips, yogurt, tamarind green chutney

Lasoni Gobi 9.95 🍷🍷
Tangy cauliflower, ginger, garlic

Cafreal Paneer Tikka 11.95 🍷
Tandoor fired cheese, onion, bell pepper, green masala

ENTREES

Served with dal, rice, tadka cabbage, plain naan or roti for the table,
An extra naan or roti for \$3.00.

SIZZLER

Vegetarian Kebabs 14.95
Tandoor fired with paneer cheese and vegetables

Non-Veg-Kebabs 16.95 🍷
Tandoor fired with chicken & lamb
(Add shrimp \$2)

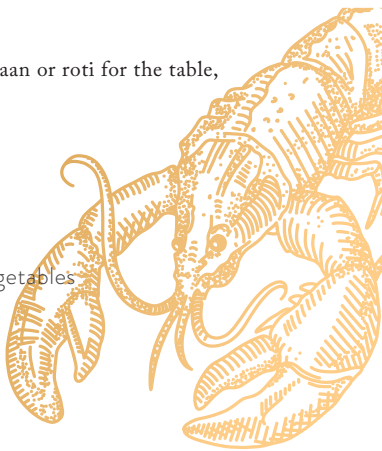
VEGAN

Alu Gobi 14.95
Spiced potato & cauliflower

Bhindi Sasuralwali 14.95 🍷
Okra you would enjoy in your mother-in-law's house

Saag Sabji 14.95
Spinach, chickpeas and vegetables

Chole Punjabi 14.95
Curried chickpeas, garden herbs



VEGETARIAN

Mutter Panner 14.95

Spiced green peas & cheese

Saag Panner 14.95

Spiced spinach & cheese

Malai Kofta 14.95

Vegetable croquettes, cream, nuts, raisins

Butter Panner Masala 14.95 🍷

Skewered cheese, cumin, creamy tomato sauce

Vegetarian Biryani 14.95

A basmati rice preparation with whole spices, yogurt and garden herbs

CHICKEN

Dak Bungalow Murgh Curry 14.95

Colonial Sahib's famous guest house chicken curry, potato

Chicken Tikka 14.95 🍷

Skewered chicken bites

Chicken Tikka Masala 15.95 🍷

Creamy fenugreek infused tomato sauce

Dilliwali Butter Chicken 15.95

Creamy tomato sauce, bell pepper, fenugreek, green chili

Melugu Kozhi Chettinad 15.95

Pepper chicken curry from the house of Chettiyars

Chicken Biryani 15.95 🍷

A basmati rice preparation with whole spices, yogurt and garden herbs

LAMB

Rogan Josh 16.95

Kashmiri yogurt lamb curry, deggi mirch, saffron, cardamom

Lamb Saag 16.95 🍷

Spiced lamb, pureed spinach

Lamb Vindaloo 16.95

A fiery Goan speciality with vinegar infused red chili paste

Lamb Biryani 16.95 🍷

A basmati rice preparation with whole spices, yogurt and garden herbs

SEAFOOD

Punjabi Shrimp Curry 17.95

Home-style onion tomato sauce

Konju Pappas 17.95 🍷

Kokum coconut shrimp curry

Fish Moilee 17.95 🍷

Turmeric infused coconut milk, lemon

