



THAT INDIAN PLACE

## Vegetarian

**CHANNA MASALA \$19.95**

Garbanzo beans, onion tomato gravy, fresh ginger and cilantro

**CHANA OR TOFU PALAK \$20.95**

Marinated chicken cooked in a spinach gravy with onion, ginger, garlic and a touch of fenugreek

**PALAK PANEER \$22.95**

Cubed Indian cheese cooked in a spinach gravy with a touch of fenugreek

**VEGETABLE OF THE DAY \$19.95**

Based on availability from our farmers!

**VEGETABLE KORMA \$20.95**

Mixed vegetables in a creamy Korma sauce (Please ask for dairy free option)

**BUTTER PANEER \$22.95**

Indian cheese cubed and cooked in a mild cashew tomato gravy with butter and cream

**PANEER TIKKA MASALA \$22.95**

Indian cheese cubed, cooked in a rich tomato cashew gravy with masala pices

**GARLIC DAL \$19.95**

Yellow lentils, spices, tempered with garlic & cumin seeds

**DAL MAKAHANI \$19.95**

Black lentils cooked overnight with whole spices,

## Biryani

**VEGETARIAN \$22.50**

Basmati rice, Fresh vegetables marinated in special biryani spices,

**LAMB \$26.95**

Basmati rice, *lamb pieces marinated in special biryani spices*

**CHICKEN \$24.95**

Basmati rice, succulent chicken pieces marinated in special biryani spices

**SHRIMP \$27.95**

Basmati rice, shrimp marinated in special biryani spices,

### Food Allergy Notice

Please be advised that food prepared in this kitchen may contain or may have come in contact with common allergens such as dairy, eggs, wheat, soy, peanuts, tree nuts, seafood, and other allergens