

LUNCH SPECIAL \$16.95

APPETIZERS (Choice Of One)

Papri Chaat

Wheat crisp topped with potato, chickpeas & drizzle with tamarind, mint and yogurt.

Vegetable Samosa

Crispy turnovers seasoned potatoes & green peas, tamarind & mint chutney

Lasuni ki Gobi (v&g)

Crispy battered cauliflower tossed in garlic, ginger, black pepper, coriander & tomato.

Entrée (Choice Of One)

CHICKEN TIKKA MASALA

Tandoori grilled chicken simmered in a creamy tomato & fenugreek sauce.

MALABAR

South Indian specialty, sauce made of curry leaves, coconut, black pepper, and tamarind. **chicken/ lamb/ shrimp**

SAAG PANEER

North Indian specialty, Indian cottage cheese made of spinach, broccoli rabe, herbs and spices.

CHANA MASALA

Chickpeas simmered in onions, tomatoes, dried pomo & mango, ground spices.

All entrées are served with basmati rice

L U N C H

SOUPS

CHICKEN COCONUT SOUP 12.75

Chicken, coconut milk, shiitake mushrooms

PEA SOUP 12.95

Fresh green peas, spinach, parsley

SALADS

NORBU CAESAR SALAD 12.45

Baby romaine, parmesan cheese, caesar dressing, croutons

add grilled chicken 5, salmon 6, shrimp 6

TUSCAN KALE SALAD 14.25

Organic kale, cherry tomatoes, roasted corn, toasted walnut

add grilled chicken 5, salmon 6, shrimp 6

WRAPS

CHICKEN WRAP 14.95

Grilled chicken, iceberg lettuce, onions, tomatoes, whole wheat bread

SALMON WRAP 15.75

Tandoori Atlantic salmon, green spinach, grilled red peppers, capers, mint, onions, tomatoes, whole wheat bread bread

PANEER WRAP 14.35

Grilled cheese, green spinach, onion, tomatoes, whole wheat bread, side plain raita