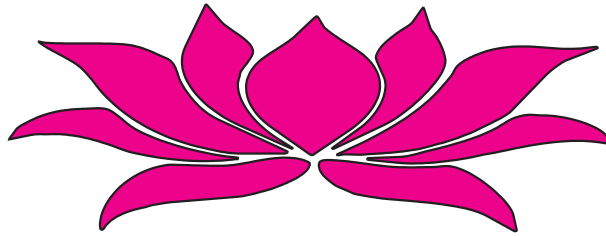


LOTUS CURRY HOUSE



Lunch • Dinner • Patio Dining

“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.”

Ekhnath Easwaran

OPEN 7 DAYS A WEEK

BUFFET LUNCH

Mon - Fri: 11:30 - 2:30

Sat - Sun: 11:30 - 3:00 (Brunch with Mimosa)

DINNER

Sunday - Thursday: 5:00 - 9:00

Friday - Saturday: 5:00 - 9:30



These Tiffins are available
for To-Go Orders.

807 Grant Avenue • Novato, California

Tel: 415.408.3911 / 415.895.5542 • Fax: 415.761.9983

www.lotuscurryhouse.com

DINE IN • TAKE OUT • CATERING

Visit our other restaurants:

Lotus Cuisine of India: 704 Fourth Street, San Rafael, CA 94901 • Tel: (415) 456-5808

Cafe Lotus: 1912 Sir Francis Drake Blvd. • Fairfax, CA 94930 • Tel: 415.457.7836

APPETIZERS

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

Vegetable Samosas <i>Pastry stuffed with seasoned potatoes and peas (2 pieces)</i> (V).....	5.95
Vegetable Pakoras <i>Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo bean flour</i> (V) (GF)	4.95
Paneer Pakoras <i>Homemade cheese stuffed with pesto and spices and dipped in our homemade garbanzo bean batter</i>	7.95
Chicken Pakoras <i>Chicken breast fried in home made garbanzo bean flour batter served with tamarind & mint sauce</i> (GF).....	5.95
Curry House Gluten Free Samosas <i>Pastry stuffed with potatoes, homemade cheese, peas and peanuts</i> (GF) (CD) (CN)....	6.95
Samosa Chat <i>Diced samosa with garbanzo beans, yogurt, mint & tamarind sauce</i>	7.95
Gobi Manchurian <i>Batter fried cauliflower florets in tangy manchurian sauce</i>	9.95
Lotus Chicken Fry <i>Spiced chicken tossed with garlic and curry leaf</i> (GF).....	9.95
Pesto Paneer Kabab <i>Homemade organic cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt & spices</i> (GF) (CD)...	15.95

SOUP AND SALAD

Lentil Soup <i>Mildly spiced pureed lentil soup</i>	5.95
Garden Salad <i>Lettuce, carrot, cucumber, red onion, tomato, and black olives with homemade balsamic honey vinaigrette or ranch dressing</i>	7.95
Chicken Salad <i>Marinated grilled chicken with garden salad</i>	9.95

LOTUS SPECIALS

Shaam Savera Kofta <i>Spinach dumpling stuffed with ricotta and paneer cheese in tikka masala sauce</i> (CD) (GF)	12.95
Vegan Tikka Masala <i>(Gobi /potato) cooked in vegan tomato sauce with coconut prawn pakoras</i> (CN) (GF) (V)	12.95
Aloo Palak Vegan <i>Yukon potatoes and fresh baby spinach cooked in onion, tomato with homemade spices</i> (GF) (V)	11.95
Hyderabadi Kofta <i>Minced lamb ball stuffed with nuts, cooked in tikka masala sauce</i> (CD) (CN)	14.95
Lotus Lemony Tilapia <i>Pan seared tilapia with buttery lemon sauce</i> (GF)	14.95
Chicken Chilli <i>Marinated chicken breast with onion, bell pepper, ginger, garlic and spices chilli sauce</i>	13.95

CHEF'S SPECIAL THALI

Veggie Thali Special - 24.95

FIRST COURSE

Salad • Soup • Pakora & Samosa

MAIN COURSE

Saag Paneer • Aloo Gobi • Chanamasala,
Rice • Naan • Pickle • Kheer

Chicken Thali Special - 28.95

FIRST COURSE

Salad • Soup • Pakora Chicken & Samosa

MAIN COURSE

Tandoori Chicken • Aloo Gobi • Chicken Tikka Masala
Rice • Naan • Pickle • Kheer

TANDOORI SPECIAL

Tandoori Chicken (HALF) (GF).....	11.95
<i>Two whole chicken legs marinated in a traditional style yogurt & spices and cooked in the tandoor (dark meat only)</i>	
Tandoori Chicken (FULL) (GF)	20.95
<i>Two whole chicken legs marinated in yogurt & spices and cooked in the tandoor (dark meat) and chicken tikka kabab (white meat)</i>	
Chicken Tikka Kabab <i>Boneless chicken breast marinated, roasted, and mildly spiced</i> (GF)	15.95
Seekh Kabab <i>Fresh lean ground lamb with cilantro, cumin seeds, mint, onions, pressed on skewer and roasted</i> (GF).....	15.95
Lamb Chops (Please ask waiter for availability) <i>Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice)</i> ...	20.95
Tandoori Fish <i>Mildly marinated salmon baked in clay oven</i>	16.95

(V) = Vegan (GF) = Gluten Free (CD) = Contains Dairy (CN) = Contains Nuts

CURRIES

All curries are made with organic spices, non-GMO oil, organic coconut oil, or organic ghee

Vegetable Entrees *We use fresh vegetables*

Aloo Gobi Matter <i>Organic cauliflower and yukon potatoes with peas, cooked in onions, tomatoes, cilantro & spices</i> (V) (GF)	12.95
Baingan Bharta <i>Creamy delicately simmered eggplant cooked with green peas, tomatoes, cilantro & onion seeds</i> (GF) (CD)	12.95
Saag Paneer <i>Fresh pesticide-free/organic spinach and organic paneer</i> (GF) (CD)	12.95
Paneer Tikka Masala <i>Homemade organic cheese cubes marinated & grilled to perfection and cooked in our mildly spiced creamy masala sauce</i> (GF) (CD)	12.95
Navratan Korma <i>Organic mixed vegetables cooked in a thick creamy homemade yogurt sauce with organic paneer, nuts & raisins</i> (GF) (CD) (CN) ..	12.95
Vegetarian Coconut Curry <i>Mixed vegetables cooked with coconut milk, ginger, garlic, spices and a touch of basil</i> (V) (GF)	12.95
Mushroom Masala <i>Mushrooms cooked with ginger, garlic, tomatoes, organic spices, and a touch of coconut milk</i> (GF)	12.95
Chana Masala <i>Organic garbanzo beans cooked in homemade tomato/onion sauce with herbs & spices and a touch of tamarind sauce</i> (V) (GF)	11.95
Dal Makhani <i>Mixed black lentils cooked with tomatoes, onions, ginger & green chili</i> (GF) (CD)	11.95
Dal Tarka <i>Organic yellow lentils cooked with tomatoes, onions, ginger & green chili</i> (V) (GF)	11.95

Chicken Entrees *All chicken dishes are hormone free, antibiotic free and halal.*

Substitute organic chicken for 1.50 extra

Chicken Curry <i>Chicken breast cooked in home style tomato-onion based punjabi curry</i> (GF)	12.95
Chicken Saag <i>Chicken cooked in a mildly spiced creamy spinach</i> (GF)	12.95
Chicken Tikka Masala <i>Chicken breast cooked in our homemade mild creamy masala sauce</i> (GF) (CN) (CD)	13.95
Chicken Coconut Curry <i>Chicken breast cooked with coconut milk, white onion gravy, ginger, garlic, spices and a touch of basil</i> (GF)	13.95
Butter Chicken <i>Tandoori chicken (Dark meat) cooked in buttery creamy tomato base thick sauce with a touch of ground cashew</i> (GF) (CN) (CD) ..	12.95
Chicken Korma <i>Chicken breast cooked in creamy nutty sauce with crushed pistachio</i> (GF) (CN) (CD)	12.95

Lamb Entrees

Rogan Josh - Traditional Lamb Curry <i>Natural lamb cooked in our simmered onion/tomato sauce & variety of spices</i> (GF) ..	14.95
Lamb Saag <i>Natural lamb cooked in freshly chopped spinach with ginger, garlic, tomatoes & cilantro</i> (GF)	14.95
Lamb Vindaloo <i>Spicy Hot Natural lamb cooked in our spicy tomato sauce with potatoes & spices</i> (GF)	14.95
Lamb Coconut Curry <i>Natural lamb cubes cooked in a mildly spiced coconut sauce with ginger, garlic, spices & a touch of basil</i> (GF)	14.95
Lamb Tikka Masala <i>Natural lamb cubes cooked in our home style mild & creamy masala sauce</i> (GF) (CN) (CD)	15.95

Seafood Entrees

Prawn Curry <i>Jumbo tiger prawns cooked in our simmered tomato-onion sauce and a variety of spices</i> (GF)	14.95
Prawn Saag <i>Prawns cooked in freshly chopped creamy spinach with ginger, garlic, tomatoes & cilantro</i> (GF) (CD)	14.95
Prawn Tikka Masala <i>Prawns in creamy tomato sauce with a touch of ground cashew</i> (GF) (CN) (CD)	15.95
Prawn Coconut Curry <i>Prawns with coconut milk, ginger, garlic, spices and a touch of basil</i> (GF)	14.95
Fish Curry <i>Pan seared salmon in blend of spices, curry sauce, with garlic, tomato, mustard and fresh herbs</i> (GF)	15.95
Fish Tikka Masala <i>Salmon cooked in creamy tomato base sauce</i> (CD) (CN)	15.95
Goan Fish Curry <i>Pan seared salmon simmered in curry sauce with coconut, tempered with mustard, red chili, and curry leaves</i> (GF) ..	15.95

SIDE DISHES

Papadum <i>Two thin baked lentil wafers served with tamarind and mint sauce</i> (V) (GF)	2.95
Raita <i>Organic homemade yogurt with fine chopped cucumber ,tomatoes, potatoes, cilantro, carrots & spices</i> GF	2.95
Pickles (Indian) <i>Sweet & sour condiment. (Pickle Mango)</i> (V) (GF)	2.95
Mango Chutney <i>Indian condiment</i> (V) (GF)	2.95
Basmati Rice	3.00
Brown Rice <i>(Non-GMO)</i>	3.49
Coconut Rice	7.95
Peas Pulau <i>Basmati rice tossed with green peas and nuts in ghee</i>	8.95

NAAN *All of our indian breads are made with organic flour*

Plain Naan <i>Leavened bread baked in the tandoor</i>	2.95
Garlic Naan <i>Naan topped with organic garlic & a touch of cilantro</i>	3.95
Onion Naan <i>Naan stuffed with chopped red & green onions, and Indian spices</i>	4.25
Paratha <i>Wheat flour bread baked in tawa (pan) with ghee</i>	3.99
Gluten Free Naan / Gluten Free Garlic Naan (V) (GF).....	3.95 - 4.95
Gluten Free Pesto Garlic Naan / Gluten Free Pesto Naan (GF)	5.95
Chapati <i>Oven-baked bread (stone ground whole wheat flour - high protein)</i> (V).....	3.25
Aloo Naan <i>Naan stuffed with spiced potato</i>	4.95

BIRIYANI ENTREES *All Biryani served with Raita • All Gluten Free*

Vegetarian / 13.95	Chicken / 14.95	Lamb / 15.95	Prawn / 16.95
<i>Basmati rice, vegetables, with onion, peas cashew, raisin and organic spices and fish herbs</i>			

DESSERT

Kheer <i>Traditional rice pudding made with milk, coconut and infused with cardamon and saffron</i> (GF).....	4.95
Gulab Jamun <i>light pastry made from milk, served with hot honey syrup</i>	3.95
Kulfi <i>Traditional saffron flavored Indian ice cream enriched with pistachio, almonds, and green cardamon</i> (GF)	3.95

BEVERAGES

Masala Chai <i>Organic traditional Indian tea made with herbs & spices (one refill on chai)</i>	3.95
Ginger Honey Tea	4.95
Homestyle Milk Coffee	4.95
Mango Lassi <i>Home made organic yogurt drink made with mango</i>	4.95
Coke, Diet Coke, Sprite, 7-Up	2.95
Root Beer, Lemonade, Ginger Beer	3.95
Sparkling Water	2.95
Kombucha <i>(4 Flavors - Apple Juniper, Pinot Sage, Original Oak, Ginger Lemongrass)</i>	4.95
Herbal Tea <i>(organic)</i> Green or Black	3.95
Rose Lemonade	4.95

Ask your server for daily specials

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