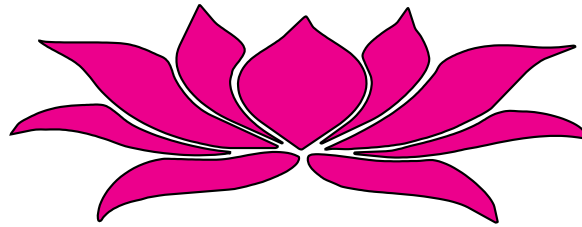


# LOTUS

## 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.”

Ekmath 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](http://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*

<b>Vegetable Samosas</b> <i>Pastry stuffed with seasoned potatoes and peas (2 pieces) (V)</i> .....	5.95
<b>Vegetable Platter</b> <i>Veggie pakora and paneer pakora (GF)</i> .....	9.95
<b>Samosa Chat</b> <i>Diced samosa with garbanzo beans, yogurt, mint &amp; tamarind sauce</i> .....	7.95
<b>Curry House Gluten Free Samosas</b> <i>Pastry stuffed with potatoes, homemade cheese, and peas (GF) (CD)</i> .....	6.95
<b>Chicken Pakoras</b> <i>Chicken breast fried in home made garbanzo bean flour batter served with tamarind &amp; mint sauce (GF)</i> .....	6.95
<b>Non-Veggie Platter</b> <i>Shrimp pakora, fish pakora and chicken pakora (GF)</i> .....	12.95
<b>Gobi Manchurian (GF)</b> .....	10.95
<b>Chicken Chilli</b> <i>Chicken sauteed with onion, bell peppers and spices</i> .....	12.95

## SOUP AND SALAD

<b>Lentil Soup</b> <i>Mildly spiced pureed lentil soup</i> .....	5.95
<b>Muligutawny Soup</b> .....	6.95
<b>Garden Salad</b> <i>Lettuce, carrot, cucumber, red onion, tomato, and black olives with homemade balsamic honey vinaigrette or ranch dressing</i> .....	7.95

## 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 • Chicken Saag • Chicken Tikka Masala  
Rice • Naan • Pickle • Kheer

## TANDOORI SPECIAL

<b>Tandoori Chicken (HALF) (GF)</b> .....	11.95
<i>Two whole chicken legs marinated in a traditional style yogurt &amp; spices and cooked in the tandoor (dark meat only)</i>	
<b>Tandoori Chicken (FULL) (GF)</b> .....	20.95
<i>Two whole chicken legs marinated in yogurt &amp; spices and cooked in the tandoor (dark meat) and chicken tikka kabab (white meat)</i>	
<b>Chicken Tikka Kabab</b> <i>Boneless chicken breast marinated, roasted, and mildly spiced (GF)</i> .....	15.95
<b>Seekh Kabab</b> <i>Fresh lean ground lamb with cilantro, cumin seeds, mint, onions, pressed on skewer and roasted (GF)</i> .....	15.95
<b>Lamb Chops</b> <i>(Please ask waiter for availability)</i>	
<i>8 pieces Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice) (GF)</i> .....	
	25.95
<b>Tandoori Fish</b> <i>Mildly marinated salmon baked in clay oven (GF)</i> .....	19.95
<b>Tandoori Shrimp (GF)</b> .....	19.95
<b>Tandoori Mix Grilled</b> <i>Tandoori chicken, chicken tikka kabab, seekh kabab and shrimp (GF)</i> .....	24.95
<b>Tandoori Tofu (GF)</b> .....	15.95
<b>Tandoori Vegetables</b> <i>Marinated vegetables with paneer and spices (GF)</i> .....	15.95
<b>Soufiya Paneer Tikka Kabab</b> <i>Homemade cheese cubes, onions and bell peppers (GF)</i> .....	15.95

# CURRIES

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

## Vegetable Entrees *We use fresh vegetables*

<b>Vegan Tikka Masala (GF)</b> .....	12.95
<b>Malai Kofta</b> <i>Vegetable balls simmered in savory cream gravy (GF)</i> .....	12.95
<b>Tofu Curry Tandoori</b> <i>tofu in special sauce (GF)</i> .....	12.95
<b>Kadhai Okra</b> <i>Okra pan fried with onions and spices (GF)</i> .....	12.95
<b>Aloo Vindaloo</b> <i>Tandoori potatoes cooked in special vindaloo sauce (GF)</i> .....	11.95
<b>Saag Pasand Se</b> <i>Choices of mushroom, potato, tofu or paneer in mild sauce (GF)</i> .....	12.95
<b>Mattar Curry</b> <i>Choices of mushrooms or potatoes or paneer or tofu cooked in curry sauce (GF)</i> .....	12.95
<b>Methi Malai Paneer</b> <i>Paneer cooked with fenugreek in creamy sauce (GF)</i> .....	12.95
<b>Vegetable Jalfrezi</b> <i>Cauliflower, bell peppers, green peas, paneer, potatoes, onions, ginger and garlic sauteed with spices (GF)</i> .....	12.95

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

Substitute organic chicken for 1.50 extra

<b>Classic Chicken Curry</b> <i>A traditional favorite: Tender pieces of chicken in onion gravy (GF)</i> .....	13.00
<b>Chicken Korma</b> <i>Chicken tempered in a unique cashew sauce (GF)</i> .....	13.00
<b>Chicken Vindaloo</b> <i>Chicken and potatoes cooked in a special vindaloo sauce (GF)</i> .....	13.00
<b>Chicken Coconut</b> <i>Chicken simmered in a creamy coconut sauce (GF)</i> .....	13.95
<b>Chicken Makhani</b> <i>Tandoori baked chicken cooked in tomato cream sauce (GF)</i> .....	13.00
<b>Chicken Tikka Masala</b> <i>Chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce (GF)</i> .....	13.95
<b>Mango Chicken</b> <i>Chicken in mango sauce. A children's favorite for all ages (GF)</i> .....	13.00
<b>Chilli Chicken</b> <i>Chicken, peppers and onions marinated in sweet chilli sauce (GF)</i> .....	13.00
<b>Methi Malai Chicken</b> <i>Chicken cooked with fenugreek in creamy sauce (GF)</i> .....	13.95
<b>Chicken Jalfrezi</b> <i>Chicken and vegetables sauteed with spices (GF)</i> .....	13.95

## Lamb Entrees

<b>Classic Lamb Curry</b> <i>Lamb in traditional onion sauce: A classic! (GF)</i> .....	14.95
<b>Lamb Korma</b> <i>Lamb tempered in a unique cashew sauce (GF)</i> .....	14.95
<b>Lamb Vindaloo</b> <i>Lamb and potatoes cooked in a special vindaloo sauce (GF)</i> .....	14.95
<b>Rogan Josh</b> <i>Tender morsels of lamb simmered in mild yogurt sauce (GF)</i> .....	14.95
<b>Lamb Tikka Masala</b> <i>Lamb marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce (GF)</i> .....	14.95
<b>Lamb Saag</b> <i>Lamb simmered in mild spinach sauce (GF)</i> .....	14.95
<b>Methi Malai Lamb</b> <i>Lamb cooked with fenugreek in creamy sauce (GF)</i> .....	14.95
<b>Lamb Mushroom</b> <i>Lamb and mushrooms cooked with spices in a curry sauce (GF)</i> .....	14.95

## Seafood Entrees

<b>Shrimp Curry</b> <i>Shrimp in traditional sauce featuring onions, ginger &amp; spices (GF)</i> .....	15.00
<b>Seafood Vindaloo</b> <i>Seafood and potatoes cooked in a special vindaloo sauce (GF)</i> .....	15.00
<b>Goan Shrimp Curry</b> <i>Shrimp simmered in creamy coconut sauce (GF)</i> .....	15.00
<b>Garlic Shrimp Curry</b> <i>Pan fried shrimp in special garlic and herb sauce (GF)</i> .....	15.00
<b>Fish Curry</b> <i>Fish tempered in traditional onion sauce (GF)</i> .....	15.95
<b>Goan Fish Curry</b> <i>Fish simmered in creamy coconut sauce (GF)</i> .....	15.95
<b>Fish Tikka Masala</b> <i>Fish marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce (GF)</i> .....	15.95
<b>Prawn Tikka Masala</b> <i>Fish marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce (GF)</i> .....	15.95
<b>Seafood Korma</b> <i>Fish &amp; shrimp together in unique cashew sauce (GF)</i> .....	16.00

## SIDE DISHES

<b>Papadum</b> <i>Two thin baked lentil wafers served with tamarind and mint sauce</i> (V) (GF).....	2.95
<b>Raita</b> <i>Organic homemade yogurt with fine chopped cucumber ,tomatoes, potatoes, cilantro, carrots &amp; spices</i> GF .....	2.95
<b>Pickles (Indian)</b> <i>Sweet &amp; sour condiment. (Pickle Mango)</i> (V) (GF) .....	2.95
<b>Mango Chutney</b> <i>Indian condiment</i> (V) (GF) .....	2.95
<b>Basmati Rice</b> (Non-GMO) / <b>Brown Rice</b> .....	3.00 / 3.50
<b>Coconut Rice</b> .....	7.95

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

<b>Plain Naan</b> <i>Leavened bread baked in the tandoor</i> .....	2.95
<b>Garlic Naan</b> <i>Naan topped with organic garlic &amp; a touch of cilantro</i> .....	3.95
<b>Onion Naan</b> <i>Naan stuffed with chopped red &amp; green onions, and Indian spices</i> .....	4.25
<b>Pesto Naan / Pesto Garlic Naan</b> .....	4.25
<b>Chilly Cheese Naan</b> .....	4.25
<b>Paratha</b> <i>Wheat flour bread baked in tawa (pan) with ghee</i> .....	3.99
<b>Gluten Free Naan / Gluten Free Garlic Naan</b> (V) (GF).....	3.95 / 4.95
<b>Gluten Free Pesto Garlic Naan / Gluten Free Pesto Naan</b> (GF) .....	5.95
<b>Chapati</b> <i>Oven-baked bread (stone ground whole wheat flour - high protein)</i> (V).....	3.25
<b>Aloo Naan</b> <i>Naan stuffed with spiced potato</i> .....	4.95
<b>Goat Cheese Naan</b> <i>Naan stuffed with fresh goat cheese, organic walnuts and spices</i> (CN) .....	4.95
<b>Bread Basket</b> <i>Plain naan, garlic naan, onion naan</i> .....	10.00

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

**Vegetarian / 13.95    Chicken / 14.95    Lamb / 15.95    Prawn / 16.95**

*Basmati rice, vegetables, with onion, peas cashew, raisin and organic spices and fish herbs*

## DESSERT

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

## BEVERAGES

<b>Ice Tea</b> .....	3.25
<b>Masala Chai</b> <i>Organic traditional Indian tea made with herbs &amp; spices (one refill on chai)</i> .....	3.45
<b>Ginger Honey Tea</b> .....	4.95
<b>Mango Lassi</b> <i>Home made organic yogurt drink made with mango</i> .....	4.95
<b>Coke, Diet Coke, Sprite, 7-Up</b> .....	2.95
<b>Root Beer, Lemonade, Ginger Beer</b> .....	3.95
<b>Sparkling Water</b> .....	2.95
<b>Kombucha</b> (4 Flavors - Apple Juniper, Pinot Sage, Original Oak, Ginger Lemongrass) .....	4.95
<b>Herbal Tea</b> (organic) <b>Green or Black</b> .....	3.95
<b>Rose Lemonade</b> .....	4.95

**Ask your server for daily specials**

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