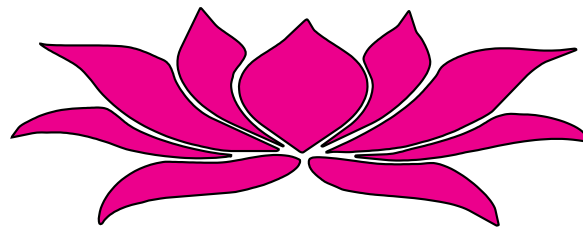


LOTUS

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

7 Days a Week: 11:30 - 2:30

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

05/21/2020

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 (V) = Vegan (GF) = Gluten Free

VEGETABLE SAMOSAS <i>Pastry stuffed with seasoned potatoes and peas (2 pieces)</i> (V)	\$7.95
LAMB SAMOSAS <i>Pastry stuffed with minced lamb and green peas (2 pieces)</i>	\$8.95
VEGETABLE PAKORAS (V) (GF) <i>Cut mixed vegetables (baby spinach, baby potatoes, cauliflower) fried in garbanzo bean flour</i>	\$4.95
CHICKEN PAKORAS (GF) <i>Chicken breast fried in home made garbanzo bean flour batter served with tamarind & mint sauce</i>	\$5.95
LOTUS PLATTER <i>Combination of above appetizers</i>	\$9.95
ONION PAKORAS (V) <i>Onion fritters fried in mildly spiced garbanzo bean (besan) batter</i>	\$5.95
PANEER PAKORAS <i>Homemade cheese stuffed with pesto and spices and dipped in our homemade garbanzo bean batter</i> ..	\$8.95
PRAWN PAKORAS (GF) <i>Jumbo prawns fried in home made garbanzo bean flour batter served with tamarind & mint sauce</i> ...	\$8.95
We Sell our Homemade Fresh Mint and Tamarind Sauce (8 oz.) \$6.95	
GOBI MANCHURIAN (GF)	\$10.95
CHICKEN CHILLI <i>Chicken sauteed with onion, bell peppers and spices</i>	\$12.95

SOUP AND SALAD (V) = Vegan (GF) = Gluten Free

LENTIL SOUP <i>Mildly spiced pureed lentil soup</i>	\$5.95
CHICKEN SOUP <i>Minced</i>	\$6.95
MIXED GREEN SALAD (ORGANIC GREENS) <i>Served with ranch or thousand island dressing (please ask)</i>	\$6.95
CHICKEN SALAD (ORGANIC GREENS) <i>Salad with Chicken Tikka pieces. Served with ranch or thousand island dressing (please ask)</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

CHICKEN CURRIES (V) = Vegan (GF) = Gluten Free

***All chicken dishes are hormone free and antibiotic free.**

Substitute organic chicken for \$1.50 extra

CHICKEN CURRY (GF) <i>Chicken breast cooked in homestyle tomato-onion based punjabi curry</i>	\$12.95
CHICKEN VINDALU - SPICY HOT (GF) <i>Chicken cooked with potatoes and chili</i>	\$12.95
CHICKEN SAAG (GF) <i>Chicken cooked in a mildly spiced creamy spinach</i>	\$12.95
CHICKEN TIKKA MASALA (GF) <i>Chicken breast cooked in our homemade mild creamy masala sauce</i>	\$13.95
CHICKEN COCONUT CURRY (GF) <i>Chicken breast cooked with coconut milk, white onion gravy, ginger, garlic, spices and a touch of basil</i> .	\$13.95
CHICKEN MAKHANI (GF) <i>Dark meat tandoori boneless chicken cooked in a thick buttery masala sauce</i>	\$13.95
METHI MALAI CHICKEN (GF) <i>Chicken cooked with fenugreek in creamy sauce</i>	\$13.95

SEAFOOD CURRIES (V) = Vegan (GF) = Gluten Free

PRAWN CURRY (GF) <i>Jumbo tiger prawns cooked in our simmered tomato-onion sauce and a variety of spices</i>	\$14.95
PRAWN SAAG (GF) <i>Prawns cooked in freshly chopped creamy spinach with ginger, garlic, tomatoes & cilantro</i>	\$14.95
PRAWN VINDALU (GF) <i>Prawns cooked in our spicy tomato-onion gravy with potatoes & spices</i>	\$14.95
TANDOORI PRAWN MASALA (GF) <i>Tandoori prawns cooked in our homemade mildly creamy masala sauce</i>	\$14.95
PRAWN COCONUT CURRY (GF) <i>Prawns with coconut milk, ginger, garlic, spices and a touch of basil</i>	\$14.95
GOA FISH CURRY (GF) <i>Fish simmered in creamy coconut sauce</i>	\$15.95

LAMB CURRIES

ROGAN JOSH (GF) Natural lamb cooked in our simmered onion/tomato sauce & variety of spices	\$15.95
LAMB SAAG (GF) Natural lamb cooked in freshly chopped spinach with ginger, garlic, tomatoes & cilantro	\$15.95
KADAHI LAMB (GF) Natural lamb cooked in tomato/onion base, with tomatoes, onions & bell peppers, ginger & garlic.....	\$15.95
LAMB VINDALU - SPICY HOT (GF) Natural lamb cooked in our spicy tomato sauce with potatoes & spices	\$15.95
LAMB COCONUT CURRY (GF) Natural lamb cubes cooked in a mildly spiced coconut sauce with ginger, garlic, spices & a touch of basil.	\$15.95
LAMB TIKKA MASALA (GF) Natural lamb cubes cooked in our homestyle mild & creamy masala sauce.....	\$15.95

VEGETABLE CURRIES - WE USE FRESH VEGETABLES

VEGAN TIKKA MASALA (V)(GF)	\$12.95
ALOO GOBI (V) (GF) Organic cauliflower and potatoes cooked in onions, tomatoes, cilantro & spices.....	\$12.95
BENGAN BHARATHA (GF) Creamy delicately simmered eggplant cooked with green peas, tomatoes, cilantro & onion seeds	\$12.95
SAAG ALOO (GF) Potatoes cooked with freshly chopped pesticide-free spinach, ginger, garlic & tomatoes	\$12.95
ALOO PALAK (V) Potatoes cooked with fresh spinach and spices (V)	\$12.95
SAAG PANEER (GF) Fresh pesticide-free/organic spinach and organic paneer	\$12.95
PANEER TIKKA MASALA (GF) Homemade organic cheese cubes marinated & grilled to perfection and cooked in our mildly spiced creamy masala sauce	\$13.95
NAVRATTAN KORMA (GF) Organic mixed vegetables cooked in a thick creamy homemade yogurt sauce with organic paneer, nuts & raisins	\$12.95
MALAI KOFTA (GF) Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashews cooked in a yogurt sauce.....	\$13.95
VEGETARIAN COCONUT CURRY (V) (GF) Mixed vegetables cooked with coconut milk, ginger, garlic, spices and a touch of basil.....	\$13.95
BINDHI MASALA (V) Organic okra cooked with onions, tomatoes, ginger & garlic and spices	\$12.95
MUSHROOM MASALA (V) Mushrooms cooked with ginger, garlic, tomatoes, organic spices, and a touch of coconut milk	\$12.95
CHANNA MASALA (V) (GF) Organic garbanzo beans cooked in homemade tomato/onion sauce with herbs & spices and a touch of tamarind sauce	\$12.95
DAL MAKHNI (GF) Mixed black lentils cooked with tomatoes, onions, ginger & green chilli	\$12.95
DAL TARKA (V) (GF) Organic yellow lentils cooked with tomatoes, onions, ginger & green chilli.....	\$12.95
METHI MALAI PANEER (GF) Paneer cooked with fenugreek in creamy sauce	\$12.95
VEGETABLE JALFREZI (V) (GF) Cauliflower, bell peppers, green peas, paneer, potatoes, onions, ginger and garlic sauteed with spices .	\$12.95

TANDOORI Substitute organic chicken for \$1.50 extra

TANDOORI CHICKEN (HALF) (GF)	\$12.95
<i>Two whole chicken legs marinated in a traditional style yogurt & spice sauce and cooked in the tandoor (dark meat only)</i>	
TANDOORI CHICKEN (FULL) (GF) Two whole chicken legs (dark meat) and chicken tikka kabab (white meat) marinated in yogurt & spices and cooked in the tandoor	\$22.95
CHICKEN TIKKA KABAB (GF) Organic boneless chicken breast marinated, roasted, and mildly spiced	\$15.95
CHICKEN HARBARA (GF) Boneless chicken cubes marinated in homemade cilantro & mint sauce on a skewer & roasted with spices	\$16.95
PESTO PANEER KABAB (GF) Homemade organic cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt & spices ..	\$17.95
SEEKH KABAB (GF) Fresh lean ground lamb with cilantro, cumin seeds, mint, onions, pressed on skewer and roasted.....	\$17.95
TANDOORI PRAWNS (GF) Jumbo prawns lightly marinated with fresh lemon, a touch of garlic, chillies, and spices, then roasted in the tandoor	\$16.95
TANDOORI MIXED GRILLED (NOT VALID WITH ANY OTHER OFFER) (GF) A combination of tandoori chicken, chicken tikka kabab, tandoori prawns, and seekh kabab, topped with roasted onions, bell peppers, cilantro & fresh lemon.....	\$22.95
LAMB CHOPS (PLEASE ASK WAITER FOR AVAILABILITY) Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice) .	\$28.95

SIDE DISHES (V) = Vegan (GF) = Gluten Free

PAPPADUM (V) (GF) <i>Two thin baked lentil wafers served with tamarind and mint sauce</i>	\$2.95
RAITA GF <i>Organic homemade yogurt with fine chopped cucumber, tomatoes, potatoes, cilantro, carrots & spices</i>	\$2.95
PICKLES (INDIAN) (V) (GF) <i>Sweet & sour condiment. (Pickle Mango)</i>	\$2.95
MANGO CHUTNEY (V) (GF) <i>Indian condiment.</i>	\$2.95
BASMATI RICE (NON-GMO) OR BROWN RICE (NON-GMO) <i>Plain basmati rice with peas.</i>	\$3.00/\$3.50
COCONUT RICE.....	\$7.95

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>	\$4.25
ONION NAAN <i>Naan stuffed with chopped red & green onions, and Indian spices.</i>	\$4.25
KABULI NAAN <i>Naan stuffed with organic cashews, chopped marischino cherries, anise, coconut flakes & raisins</i>	\$4.25
KEEMA NAAN <i>Naan stuffed with spiced ground natural lamb.</i>	\$4.25
CHILLY CHEESE NAAN	\$4.25
PESTO NAAN	\$4.50
GOAT CHEESE NAAN <i>Naan stuffed with fresh goat cheese, organic walnuts and spices</i>	\$4.95
PARATHA (V) <i>Flaky layered oven-baked Indian bread (stone ground whole wheat flour - high protein)</i>	\$3.99
ALOO MINT PARATHA (V) <i>Whole wheat bread stuffed with seasoned potatoes, peas, & mint</i>	\$4.25
POORIES (V) <i>Two fried puffy bread (stone ground whole wheat flour - high protein).</i>	\$4.75
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
PANEER NAAN <i>Naan stuffed with homemade organic cheese.</i>	\$4.25
CHAPATI (V) <i>Oven-baked bread (stone ground whole wheat flour - high protein)</i>	\$3.25
ASSORTED BREAD <i>Plain naan, garlic naan, onion naan</i>	\$10.00

BIRIYANI ENTREES Substitute organic chicken for \$1.50 extra

All Biryani served with Raita • All Gluten Free • Chicken / **Natural Lamb

VEGETARIAN / \$13.95	CHICKEN / \$14.95	LAMB** / \$15.95	PRAWN / \$16.95
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Basmati rice, zucchini, cauliflower, carrots, mixed vegetables, green peas, cashews, raisins and organic spices and your choice of the above.

DESSERT

KHEER GF <i>Traditional chilled rice pudding flavored with green cardamon, saffron, and a touch of cinnamon and rosewater</i>	\$4.95
GULAB JAMUN <i>Juicy light pastry made from milk, served with hot honey syrup</i>	\$4.95
KULFI GF <i>Traditional saffron flavored Indian ice cream enriched with pistachio, almonds, and green cardamon</i>	\$4.95

BEVERAGES

MASALA CHAI Organic <i>traditional Indian tea made with herbs & spices (one refill on chai)</i>	\$3.95
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 (4 Flavors - Apple Juniper, Pinot Sage, Original Oak, Ginger Lemongrass).....	\$4.95
HERBAL TEA (ORGANIC) GREEN OR BLACK.....	\$3.95
ICE TEA.....	\$3.95
ROSE LEMONADE.....	\$4.95

We are concerned about your health. Please advise us of any allergies. We Prepare Vegan and Gluten Free - Please ask your server! 05/21/20

18% gratuity will be added for parties of 5 or more. Checks will be split maximum in 4.

ASK YOUR SERVER FOR OUR DAILY SPECIAL We reserve the right to refuse service to anyone