

# Clay Pit Lunch Buffet

Celebrating India's diverse culinary heritage, with selections from the grill & curry house, along with fresh tossed salads, soups & dessert.  
Served with Naan bread fresh from our clay oven.

Weekday Buffet 8    Saturday Buffet 9    Sunday Buffet 12.5

## **G** Naan Wraps

Marinated, clay oven grilled filling wrapped in fresh naan with basmati rice, grated paneer, tomatoes, lettuce, raita, sautéed onions & bell peppers (Add Goat Cheese - .5)

Grilled Vegetables 5.5    Grilled Paneer 6.5    Chicken Breast 7.5  
Lamb 8    Sirloin 7.5    Fish 7.5    Grilled Prawns 8

## Curry House

### Signature Sauces

Spiced to order & served with fresh naan & basmati rice

### Tikka Masala

Everyone's favorite! A tomato-based butter cream sauce seasoned with herbs & spices

### Jeera Saag

Pureéd spinach cooked with roasted cumin & spices. An Indian classic!

### **N** Korma

Sinfully rich cashew-almond-pistachio cream sauce with garlic, shredded coconut & a touch of lemon

### Vindaloo

A zesty curry sauce cooked with onions, bell peppers & potatoes, infused with paprika & tamarind chutney

### Coconut Curry

An onion curry with coconut milk, roasted whole spices & bay leaves

### Mirch Masala

A spicy stir fry of jalapeños, garlic, ginger, mushrooms & onions, with a touch of tomato & onion sauces

Order one of these great curries with your choice of the following:

Veggies 6    Paneer 6.5    Chicken 7    Lamb 7.5    Beef 7.5    Shrimp 8

## Specialties of the House

Spiced to order & served with a green salad, basmati rice & Naan

### **V** Vegetable Ayam

Garden fresh vegetables prepared with fresh garlic & herbs in delicious yellow goan curry 7.5

### Bengan Bartha

Indian classic! Roasted eggplant, cooked with onion, tomatoes, ginger & spices 7.5

### Goat Curry (Halal Meat)

Bone-in goat, slow cooked with ginger, garlic, cumin & coriander, in a tangy tomato & onion gravy with a touch of nutmeg 9

### **G N** Khuroos-E-Tursh

Medallions of chicken-breast stuffed with seasoned spinach, mushrooms, onions & cheese, simmered in a rich cashew-almond cream sauce 8

### **G** Kothmir Salmon

Fresh salmon rubbed with garlic & ginger, pan-seared in a flavorful marinade and plated on your choice of korma sauce, tikka masala sauce or yellow curry sauce 8

## Beverages

Mango Lassi 3

Sweet Lassi 2.5

Soft Drinks 2

Iced Tea or Iced Tea Chai 2

Seasonal Iced Tea 2.5

San Pellegrino 3.5

15% service charge for all parties of 5 or more at lunch. No split checks allowed.

**V** Vegan items

See server for additional Vegan options

**G**

Contains gluten

**N**

Contains nuts