



*Utsav* IS AN ANCIENT SANSKRIT WORD MEANING FESTIVAL. AN INTEGRAL PART OF INDIAN CULTURE, INDIAN FESTIVALS ARE INNUMERABLE AND EQUALLY VARIED IN ORIGIN FROM THE HIMALAYAN FOOTHILLS TO THE PENINSULA'S TIP AND FOOD PLAYS A VERY PROMINENT PART OF THE FESTIVE EVENTS.

EACH DISH HAS ITS OWN DISTINCTIVE FLAVOR AND AROMA, THANKS TO THE FRESH SPICES WHICH ARE PREPARED EVERY DAY FOR EACH INDIVIDUAL DISH. THE BLENDING AND PREPARATION OF FRESH SPICES IS A CENTURIES OLD EXACTING CRAFT, WHICH IS INDISPENSABLE TO INDIAN CUISINES.

# Lunch Specials

All Items Served with Salad, Basmati Rice and Nan Bread

<b>Butter chicken</b> .....	\$9.75
<b>Chicken masala</b> .....	\$9.75
<b>Lamb madrasa</b> .....	\$9.75
<b>Lamb sag</b> .....	\$9.75
<b>Sag paneer</b> .....	\$9.50
<b>Bhingi bhaji</b> .....	\$9.50
<b>Goan fish curry</b> .....	\$11.50
<b>Channa masala</b> .....	\$9.50

# Mashrubat

(Beverages)

Chai	\$2.50
Coffee	\$2.50
Lassi	\$4
Juices	\$3.50
Perrier/Evian (500ml)	\$3.50
San Pelligrino (500ml)	\$4.50
Soft drinks	\$2

## WINE BY THE GLASS

Glass (5 oz) \$7.50      Half Litre \$21      Litre \$40

### Red

Shiraz, Merlot, Cabernet Sauvignon

### White

Pinot grigio, Sauvignon Blanc, Chardonnay

## BEER

Cheetah	\$5.50
Heineken	\$5.50
Alexander Keith's Indian Pale Ale	\$5.50
Sleeman's Cream Ale	\$5
Upper Canada Dark	\$5

# Lunch Menu

All Items Served with Salad, Basmati Rice and Nan Bread

<b>Chicken tikka masala</b> .....	\$14
Boneless pieces of chicken marinated in yoghurt, herbs and spices.	
<b>Chicken jhalfregi</b> .....	\$14
Chicken cooked with delicious mix of green peppers, onions, green chillies and tomatoes.	
<b>Lamb vindaloo</b> .....	\$14
A delicacy from Goa, boneless lamb cooked in a hot spicy and tangy sauce with potatoes.	
<b>Lamb korma</b> .....	\$14
Lamb cooked in creamy sauce with almonds and nuts.	
<b>Shrimp vindaloo</b> .....	\$16
Shrimps cooked in a hot spicy and tangy sauce with potatoes.	
<b>Shrimp dhingri</b> .....	\$16
Shrimp cooked with mushrooms, tomatoes and onions.	
<b>Shrimp sag</b> .....	\$16
Shrimps cooked with spinach, herbs and spice.	
<b>Paneer makhni</b> .....	\$10
Cottage cheese simmered in creamy tomato sauce.	
<b>Baigan ka bartha</b> .....	\$10
Roasted eggplant seasoned with herbs and spices and sauteed with onions.	
<b>Aloo gobi</b> .....	\$10
Cauliflower and potatoes cooked with freshly ground spices and tomatoes.	
<b>Dal makhni</b> .....	\$10
Black lentils cooked with a medley of spices on slow fire.	
<b>Prawn biryani</b> .....	\$14
Basmati rice flavored with saffron and cooked with shrimps, nuts and spices.	
<b>Lamb biryani</b> .....	\$13
Basmati rice cooked with marinated lamb flavored with saffron.	
<b>Vegetable biryani</b> .....	\$10
Saffron flavored basmati rice cooked with vegetables, spices and nuts.	
<b>Chicken biryani</b> .....	\$13
Saffron flavored basmati rice cooked with vegetables, spices and nuts.	
Lacha prantha .....	\$3
Garlic nan .....	\$3

Taxes as applicable

Because of the way we prepare our lunch specials we ask you do not make substitutions please