

LUNCH MENU

Tuesday – Friday

APPETIZERS

Vegetable Samosa 6
Crisp Indian style empanadas stuffed with spiced potatoes, peas, and herbs

Turkey Samosa 8
Crisp Indian style empanadas stuffed with ground turkey

Surya Special (Samosa Chaat) 12
Vegetable samosa topped with chickpeas and yogurt

Chilli Chicken 14
Asian inspired chicken with Indian spices

LUNCH SPECIALS

Accompanied with rice and naan (garlic naan is \$1 extra)

Chicken Mangalorean 16
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, and chillies

Chicken Tikka Masala 16
Chicken tikka cooked in a mild tomato butter sauce

Mint Chicken 16
Chicken cooked in a spicy mint and cilantro sauce

Chicken Vindaloo 16
Chicken and potatoes in a hot spicy sauce

Lamb Vindaloo 17
Lamb and potatoes in a hot spicy sauce

Rogan Josh 17
The classic lamb curry with a blend of garam masala spices

Lamb Saag 17
Lamb cooked with a spiced creamed spinach

Aloo Gobi 15
Cauliflower and potatoes sauteed with herbs and spices

Saag Paneer 15
Spinach with homemade cheese

Bharta 15
Baked eggplant cooked with onions, tomatoes, and spices

SIDES

Mango Chutney 4
Sweet spiced mango

Tomato Chutney 4
My mother's spicy tomato chutney

Raita 4
Mildly spiced yogurt with cucumber

Onion & Chilies Salad 3

SURYA

INDIA

WINES

REDS

Septima Malbec, Argentina	12	40
Elouan Pinot Noir, Oregon	12	40
Lange Twins Cabernet, California	12	40
Inkblot Cabernet Franc, California	45	
Archery Summit Pinot Noir, Willamette Valley	55	
Willamette Valley Founders' Reserve Pinot Noir, Oregon	40	
Château Lalande, Saint-Julien, France	45	
Simone Capecci "Qvinta Regio" Montepulciano, Italy	48	
Château Fourcas Dupré, Listrac-Médoc, France	48	

WHITES

La Villa Pinot Grigio, Italy	12	40
Malene Rosé, Central Coast	12	40
Peter Yealands Sauvignon Blanc, Marlborough	12	40
Chamisal Vineyards Stainless Chardonnay, Central Coast	12	40
Whitehaven Sauvignon Blanc, New Zealand	38	
Stags Leap Viognier, Napa Valley	42	
Schloss Vollrads Riesling, Germany	45	
Hugel Gewürztraminer, Alsace, France	48	
La Ciboise, France	42	
Le Caprice de Clémentine, Côtes de Provence, France	40	

COCKTAILS

Texas Mule Tito's Vodka, fresh lime juice, & ginger beer	11
Elder Collins Tanqueray gin, fresh grapefruit juice, & St-Germain	12
Bulleit Old Fashioned Angostura Bitters, Luxardo cherries, & an orange wheel	12
Dark&Stormy Goslings Dark Rum with Goya ginger beer	12

CHAMPAGNES

Moët Chandon, France, split 187ml	15
Ruinart Brut Blanc de Blancs, France	110

NON-ALCOHOLIC

Pellegrino, 500ml	3.5
Topo Chico	3
Coke, Mexico	3.5
Diet Coke	3
Coke	3
7Up	3
Bundaberg Ginger Beer	3.5
Lemonata	3
Mango Lassi	4

BEERS

St. Arnolds Art Car, Texas	5
Alamo, Texas	5
Warsteiner, Germany	5
Stiegl Radler (Grapefruit), Austria	5
Duvel, Belgium	7
Kronenbourg, France	6
Lefte, Belgium	6
Köstritzer Black Lager, Germany	5
Bitburger, Germany	5
Stella Artois, Belgium	5