
APPETIZERS

Vegetable Samosa 7
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) 14
Vegetable samosa topped with chickpeas and yogurt

(GF) Chilli Chicken 15
Asian inspired chicken with Indian spices

LUNCH SPECIALS

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

(GF) Prawn Mangalorean 22
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, & chillies

(GF) Chicken Tikka Masala 17
Chicken tikka cooked in a mild tomato butter sauce

(GF) Chicken Vindaloo 17
Chicken and potatoes in a hot spicy sauce

(GF) Chicken Mangalorean 17
My award winning dish done with a coconut base, finished off with mustard seeds, curry leaves, and chillies

(GF, nuts) Chicken Korma 17
Boneless chicken cooked in a mild cashew cream sauce

(GF) Lamb Vindaloo 18
Lamb and potatoes in a hot spicy sauce

(GF) Rogan Josh 18
The classic lamb curry with a blend of garam masala spices

(GF) Lamb Saag 18
Lamb cooked with a spiced creamed spinach

(GF) Mattar Paneer 15
Homemade cheese and peas in spiced gravy

(GF) Channa Saag 15
Spiced chickpeas with spinach

(GF, V) Bharta 16
Baked eggplant 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

Onions & Chilis 3

As a courtesy to other guests, no cell phone or tablet use in the restaurant. Split charge for sharing one lunch \$10.

GF = gluten free V = vegan

WINES

REDS

- Septima Malbec** Argentina 12 (glass) 40 (bottle)
Elouan Pinot Noir Oregon 12 (glass) 40 (bottle)
Lange Twins Cabernet California 12 (glass) 40 (bottle)
Inkblot Cabernet Franc California 45 (bottle)
Archery Summit Pinot Noir Willamette Valley 55 (bottle)
Willamette Valley Founders' Reserve Pinot Noir Oregon 42 (bottle)
Château Lalande Saint-Julien, France 45 (bottle)
Simone Capecci "Qvinta Regio" Montepulciano Italy 48 (bottle)
Château Fourcas Dupré Lustrac-Médoc, France 48 (bottle)
Auros Cabernet Napa Valley 48 (bottle)

WHITES

- La Villa Pinot Grigio** Italy 12 (glass) 40 (bottle)
Malene Rosé Central Coast 12 (glass) 40 (bottle)
Peter Yealands Sauvignon Blanc Marlborough 12 (glass) 40 (bottle)
Chamisal Vineyards Chardonnay Central Coast 12 (glass) 40 (bottle)
Whitehaven Sauvignon Blanc New Zealand 40 (bottle)
Stags Leap Viognier Napa Valley 42 (bottle)
Schloss Vollrads Riesling Germany 45 (bottle)
Hugel Gewürztraminer Alsace, France 48 (bottle)
Le Caprice de Clémentine Côtes de Provence, France 40 (bottle)
Claude Riffault Sancerre Les Boucauds France 42 (bottle)

CHAMPAGNES

- Moet Chandon** France 15 (glass, split 187ml)
Ruinart Brut Blanc de Blancs France 110 (bottle)
Da Luca Prosecco Italy 12 (glass, split 187ml)

BEERS

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

COCKTAILS

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

NON-ALCOHOLIC

- Pellegrino** 3.5 (500ml)
Topo Chico 3
Coke 3
Mexican Coke Mexico 3.5
Diet Coke 3
7Up 3
Lemonata 3
Fever Tree Ginger Beer 3.5
Mango Lassi 4