

# NAT at NIGHT

## APPETIZERS & SALAD

**Roasted Masala Vegetable Salad** **\$8.95**

Lettuce tossed in a spiced herb vinaigrette, with glazed carrots, golden beets, crispy garbanzos, chhena cheese, shallots and eggplant raita. Can be made vegan on request.

**Spicy Baby Back Ribs** **\$7.30**

Pork baby back ribs dry-rubbed with garam masala, slow cooked and glazed with a house-made spicy sauce.

**Papadum** **\$3.45**

Toasted lentil crackers, served with tamarind and mint chutneys. Can be made vegan on request.

**Veggie Samosas** **\$6.25**

Crisp pastries stuffed with spiced potatoes and peas, served with tamarind and mint chutneys. Can be made vegan on request.

**Lamb Samosas** **\$7.95**

Two crisp pastries stuffed with spiced lamb and peas, served with tamarind and mint chutneys.

## TRADITIONAL CURRIES

With choice of Chicken, Mixed Veggies or Paneer. All curries served with long-grain Royal basmati rice. All curries (except Tikka Masala) can be made Vegan on request.

**Tikka Masala** **\$12.70**

Tomato-based curry with lemon, ginger, herbs and spices.

**Vindaloo** **\$12.70**

Spicy red chilies and garlic are the foundation of this exotic curry.

**Saag** **\$12.70**

A nutritious spinach and caramelized onion curry, recommended with paneer.

## SPECIALTY CURRIES

All curries served with long-grain Royal basmati rice. All curries (except Tikka Masala) can be made Vegan on request.

**Channa Masala** **\$11.50**

Fifteen spices form this complex garbanzo bean curry.

**Dal Makhani** **\$11.50**

A deliciously spiced and balanced lentil curry.

## TANDOORI

**Tandoori Chicken** **\$11.00**

Skinless chicken drumsticks and thighs marinated 24 hours in yogurt, lemon, herbs & spices then roasted at 700° in our clay oven.