

# 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.