

**Lunch express served weekdays 11am to 2:30pm (starting price at \$15.99)**

**Served with 8oz Rice, Plain Naan (Butter or Garlic +\$1), Dessert and your choice of 8oz Curries (Pick 2, Non-Veg +\$1)**

**( Please notify your sever of any food or nut allergies )**

### Monday

#### DAL TADKA

Slow-cooked yellow lentils tempered with ghee, garlic, cumin, and red chilies—simple, comforting, and full of flavor



#### ALOO GOBHI

A classic dry curry of potatoes and cauliflower sauteed with onions, tomatoes, and traditional Indian spices



#### CHICKEN SHAHI KURMA

Tender chicken cooked in a rich, creamy gravy of yogurt, nuts, and aromatic spices—a royal Mughlai delicacy



#### KADAI CHICKEN

A bold and spicy chicken curry cooked with bell peppers, onions, tomatoes, and freshly ground Indian spices in a traditional kadai (wok)



### Wednesday

#### DAL MAKHANI

A rich and creamy blend of whole black lentils slow-cooked with butter, cream, and aromatic spices—a North Indian classic



#### BHINDI MASALA

Dry Style Curry with tender okra sauteed with onions, tomatoes, and aromatic spices—flavorful



#### COCONUT CHICKEN

Tender chicken simmered in a creamy coconut milk sauce with garlic, ginger, and warm spices—rich, aromatic, and mildly spiced.



#### SAAG CHICKEN

Tender chicken simmered in a creamy, spiced spinach gravy—nutritious, flavorful, and comforting



### Thursday

#### DAL TADKA

Slow-cooked yellow lentils tempered with ghee, garlic, cumin, and red chilies—simple, comforting, and full of flavor



#### METHI ALOO

Aromatic fenugreek(methi) leaves sauteed with spiced potatoes cooked together with cumin seeds, garlic, turmeric, and other warming spices.



#### CHICKEN CURRY (BONELESS)

*\*CHEF SPECIAL*

Tender Boneless chicken pieces cooked in a flavorful gravy made with onions, tomatoes, garlic, ginger, and a blend of traditional spices such as cumin, coriander, turmeric, and garam masala



#### SAAG CHICKEN

Tender chicken simmered in a creamy, spiced spinach gravy—nutritious, flavorful, and comforting



### Friday

#### DAL MAKHANI

A rich and creamy blend of whole black lentils slow-cooked with butter, cream, and aromatic spices—a North Indian classic



#### ALOO GOBHI

A classic dry curry of potatoes and cauliflower sauteed with onions, tomatoes, and traditional Indian spices



#### CHICKEN CURRY (BONE-IN)

*\*CHEF SPECIAL*

Tender chicken pieces cooked in a flavorful gravy made with onions, tomatoes, garlic, ginger, and a blend of traditional spices such as cumin, coriander, turmeric, and garam masala



#### KADAI CHICKEN

A bold and spicy chicken curry cooked with bell peppers, onions, tomatoes, and freshly ground Indian spices in a traditional kadai (wok)



#### Website



[WWW.AROMAGRILLDALLASPA.COM](http://WWW.AROMAGRILLDALLASPA.COM)

***"Consuming raw or Undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness"***

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