

Starters

VEGETABLE SAMOSA: Lightly Spiced Turnovers Stuffed with Potatoes and Green Peas (V)	5
CHANA PAPRI CHAT: Spiced Chickpeas, Potato Patties Delicately Tossed in our own Sweet and Sour Tangy Sauce	6
GOBI MANCHURIAN: Lightly Battered Cauliflower Florets Glazed in Tangy Sauce (V)	8
MALAI KABAB: Tandoori Chicken Breast with Saffron, Ginger, Roasted Red Bell Pepper Chutney (GF)	10
CHICKEN 65 - Chicken Cubes Sauteed With Sliced Onion, Tomato, Green Pepper, Then Glazed in Tangy Sauce.	10

Lunch Entrée: Please Choose Your Choice of Protein and Sauce

All Lunches Served with a Side of Naan, Rice, and Choice of House Salad or Soup of the Day

CURRY: Traditional Curry Sauce, Earthy Aromatics (V)(GF)
TIKKA MASALA: Creamed Tomato-Fenugreek Sauce (GF)
KORMA: Delicate Cream Sauce with Cardamom and Cashew (GF)
COCONUT CURRY: Ginger, Garlic, Coconut Milk, Fresh Herbs & Spices (V)(GF)
SAAG: Spinach, Herbs with Fenugreek (GF)
VINDALOO: Tangy and Highly Spiced Sauce with Potato Cubes (V)(GF)

Vegetables 11 // Paneer 11 // Chicken 12 // Lamb 14 // Goat 14 // Fish 14 // Shrimp 15

Classics

DAL MAKHANI // TADKA (V): Slow Simmered Lentils, Garlic, Ginger, Red Onions, Tomatoes (GF)	11
PANEER KADHAI: Cheese Cubes Sautéed With Ginger, Coriander Seeds, Onions And Bell Peppers (GF)	12
LAMB PEPPER: Lamb Cooked with Sliced Onions, Green Peppers, Tomatoes, Fresh Ginger & Spices (GF)	15
TANDOORI CHICKEN TRIO: Combination of Tandoori Chicken Tikka , Chicken Mint and Malai Kabab (GF)	15
CRAB MASALA: Jumbo Lump Crab Simmered in a Creamed Tomato-Fenugreek Sauce (GF)	15
TANDOORI SALMON & SHRIMP: Fresh Salmon Fillet and Jumbo Shrimp Marinated and Baked In Tandoor (GF)	16
BIRYANI: Delicately Seasoned Basmati Rice With Saffron (GF)	
<i>Vegetable 11 // Chicken 12 // Lamb 14 // Goat (On Bone) 14</i>	

Breads

NAAN / ROTI (V)/ GARLIC NAAN	2
PESHAWARI NAAN / ONION PANEER KULCHA / BULLET NAAN	4

Beverages

SOFT DRINKS//ICED TEA// INDIAN TEA	2
MASALA CHAI//MANGO JUICE	3
MANGO LASSI// ICED CHAI	4
GLASS OF WINE: Cabernet Sauvignon // Malbec // Moscato // Chardonnay // Pinot Grigio	6

Desserts

KHEER	3
GULAB JAMUN	4
RASMALAI	4
KULFI MANGO or PISTACHIO	5

Other Beverages, Beers, & Wines Also Available, Please Ask Server

T: 770-353-3000

V- Vegan, GF- Gluten-Free

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