

"Eating together with those we love, eating nutritious food that has been prepared with love – this *can* nourish our inner needs, as well as our bodies. Taking time at meals to talk to each other and enjoy the meal as a shared sacrament is rare today. We need to slow down, take time to prepare nutritious meals and rearrange our schedules so that we can be together."







Eknath Easwaran

YCE Clean Energy ly community. My choice.

We are Deep Green Champions.

We buy 100% renewable energy.



Pacific Sun Best of Marin: 2000 - 2004, 2008-2012, 2015, 2016, 2017, 2018 Pacific Sun Best of Marin Hall of Fame; 2005-2007, 2013, 2014 Voted Excellent since 1998 by Zagat Marin IJ - Readers Choice Best Indian Restaurant 2017, 2018 Marin Magazine - Voted Best Gluten Free Restaurant

Like us on Facebook!

Don't see your old favorite dish in this menu? Let us know, and we can make it for you!

To allow diners to enjoy their meal please turn off your cell phone

#### All dishes are available Vegan and Gluten-Free at your request.

#### APPETIZERS

All of our appetizers are made with organic flour and served with a mint-cilantro sauce and a sweet tamarind sauce
MIXED VEGGIE PAKORAS (vegan)
CHICKEN PAKORAS Boneless white chicken dipped in chick pea flour and fried
VEGETABLE SAMOSAS Homemade pastry stuffed with seasoned potatoes and peas (2 pieces)7.95
LAMB SAMOSAS Homemade pastry stuffed with minced lamb and green peas (2 pieces)
LOTUS PLATTER Combination of above appetizers
PRAWN $PAKORA$ Prawns marinated and dipped in chickpea flour served tangy mint and cilantro sauce8.95
PANEER PAKORA Homemade cheese stuffed with tangy mint and cilantro sauce
ONION PAKORAS Thinly sliced onion dipped in mildly spiced garbanzo bean (chick pea flour) batter and fried 5.95 We sell our Homemade Fresh Mint Sauce or Tamarind Sauce (8 oz) 6.95

#### SOUPS AND SALADS

MULLIGATAWNY SOUP Mildly spiced chicken soup
LENTIL SOUP (DAL) Mildly spiced pureed organic lentil soup
GREEN SALAD Lettuce, cucumbers, carrots, peas & tomatoes served with ranch, thousand island, or homemade dressing5.95

#### CHEF SPECIAL FOR TWO PEOPLE 74.95

FIRST COURSE Lotus platter appetizers, choice of soup

SECOND COURSE Tandoori chicken, seekh kabab, chicken tikka kabab, and tandoori prawns

#### FINAL COURSE

Rogan josh, bengan bartha, chicken tikka masala, saag paneer, rice, naan, and choice of dessert **Chef Special not valid with any other offer** 

All of our wines are organic and/or sustainable and we have a wine pairing list for your enjoyment.

#### Please visit www.Zagat.com and give us your feedback.

We are concerned about your health. Please advise us of any allergies.

#### INDIAN BREADS

#### All of our Indian Breads are made with organic flour

NAAN Leavened bread baked in a clay pit over charcoal
KABULI NAAN Nann stuffed cashews, chopped marichino cherries, anise, coconut flakes with raisins
LOTUS NAAN Naan stuffed with chopped spiced chicken, cashews, chopped marichino cherries, anise, coconut flakes with raisins4.25
PANEER NAAN Naan stuffed with homemade organic cheese
KEEMA NAAN Naan stuffed with spiced ground lamb
GARLIC NAAN Naan topped with garlic
PESTO NAAN (HOLY BASIL) Naan topped with basil (pesto)
ONION NAAN Naan stuffed with diced red onions
ALOO PARATHA Whole wheat bread stuffed with seasoned potatoes and peas (vegan)
CHAPATI Oven-baked bread (wheat flour) (vegan)
PARATHA Flakey layered oven-baked Indian bread (wheat flour) (vegan)
ASSORTED BREAD Choose (3) from above breads
GLUTEN FREE NAAN / GLUTEN FREE GARLIC NAAN / GLUTEN FREE PESTO GARLIC NAAN 4.00 / 4.95 / 5.95

# VEGETARIAN CURRIES A LA CARTE

All Curries are made with organic spices, non-GMO oil, organic coconut oil and organic ghee
ALOO BENGAN Fresh Japanese baby eggplant and potatoes cooked in sliced onions and organic spices
PANEER TIKKA MASALA Homemade organic cheese cubes cooked with organic spices with a touch of ground cashew13.95
MALAI KOFTA Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashew.13.95
NAVRATTAN KORMA Mixed vegetables with organic paneer and nuts
ALOO GOBI Fresh organic cauliflower cooked with potatoes and organic spices
SAAG PANEER Fresh pesticide-free spinach and organic paneer
MATTER PANEER Organic green peas with organic paneer
BENGAN BARTHA Eggplant delicacy with blend of organic spices
DAL MAKHNI Organic whole lentils cooked in organic spices
SAAG ALOO Fresh pesticide-free spinach with potatoes
CHANNA MASALA Organic chick-peas with fresh tomatoes, herbs and organic spices
DAL TARKA Organic chana dal cooked with tomatoes, onion, ginger, and spices
MUSHROOM MASALA Mushroom cooked with garlic, ginger, tomatoes, organic spices, and a touch of coconut milk12.95

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### CHICKEN CURRIES

CHICKEN CURRIES A LA CARTE	-
CHICKEN SAAG Chicken cooked with mildly spiced pesticide-free spinach. Organic Chicken add \$1.5012.95	1
CHICKEN VINDALU - SPICY HOT	I
BUTTER CHICKEN *Tandoori boneless chicken in a thick buttery gravy with a touch of ground cashew (dark meat only).	
Organic Chicken add \$1.50	
CHICKEN COCONUT CURRY Chicken with coconut milk, ginger, garlic, organic spices and a touch of basil. Organic Chicken add \$1.50	I
CHICKEN TIKKA MASALA Chicken cooked in mild creamy curry sauce with a touch of ground cashew.	
Organic Chicken add \$1.50	

SEAFOOD CURRIES #	A LA CARTE 14.95
PRAWN CURRY Prawns cooked in a tomato-onion gravy	14.95
PRAWN VINDALU (HOT) Prawns cooked with spiced potatoes and verjus (non-fermented grape juice)	14.95
TANDOORI PRAWN MASALA Prawns cooked and served with mild creamy curry sauce with a touch of ground co	shew14.95
PRAWN COCONUT CURRY Prawns cooked in coconut milk, ginger, garlic, organic spices and a touch of bas	il14.95

#### LAMB CURRIES

All natural, no added hormones, no antibiotics.	A LA CARTE
ROGAN JOSH (TRADITIONAL LAMB CURRY) Lamb cooked in mildly spicy curry sauce.	15.95
LAMB SAAG Lamb cooked with mildly spiced pesticide-free spinach	15.95
LAMB VINDALU - SPICY HOT Lamb cooked with potatoes and chili and verjus (non-fermented grape juice)15.95	
LAMB COCONUT CURRY Cubes of natural lamb cooked in mild coconut sauce.	15.95

## THALI SPECIALS

	Includes Pappadum, Salad, Naan, Rice, Raita and Dessert (Kheer or Gulab Jamun)	
VEGETARIAN TI	HALI	
	, Dal Soup, Vegetable Samosa, Dal Makhani, Saag Paneer and Navrattan Korma.	
CHICKEN THAT	Ι	20.05
Chicken Pakora,	Mulligatawny Soup, Chicken Masala, two pieces of Tandoori Chicken and Saag Paneer.	

#### Thali Specials are not valid with any other offer

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### TANDOORI (CLAY PIT OVEN) SPECIALTIES

TANDOORI CHICKEN
CHICKEN TIKKA KABAB
TANDOORI CHICKEN COMBO       22.95         Two whole chicken legs and chicken tikka kabab (white meat)marinated in yogurt and Indian organic spices.       0rganic Chicken add \$1.50
SEEKH KABAB
TANDOORI PRAWNS / TANDOORI FISH17.95Jumbo prawns or salmon, lightly marinated in mustard seed, garlic, and ginger, and roasted.
TANDOORI MIXED GRILLED
CHICKEN HARBARA
LOTUS SPECIAL TANDOORI (HALF AND HALF)
LAMB CHOPS (PLEASE ASK WAITER FOR AVAILABILITY)

#### LOTUS SPECIALS

CHICKEN CURRY (SURENDER) House special traditional punjabi curry. Organic Chicken add \$1.5013.95
LAMB TIKKA MASALA <i>Lamb</i> cooked in mild creamy sauce with a touch of ground cashew15.95
VEGETARIAN JALFREZI Fresh vegetables with tomatoes and organic spices
GOA FISH CURRY Fresh salmon cooked with creamy based coconut milk
KADAHI LAMB Lamb cooked with tomato, onion, bell pepper, ginger, and garlic
KADAHI FISH Salmon cooked with tomato, onion, bell pepper, ginger, and garlic
FISH TIKKA MASALA salmon cooked in mild creamy sauce with a touch of ground cashew

18% Gratuity will be added to the check for parties of five or more.
We are concerned about your health. Please advise us of any allergies.
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A LA CARTE

A LA CARTE

## SIDE DISHES

PAPPADUM Two thin baked lentil wafers	
KASHIMIRI RICE / ECO FRIENDLY BROWN RICE Non-GMO Indian basmati rice	
${ m RAITA}$ Homemade yogurt with carrot, tomatoe, cilantro, mint, cucumber and spices	
PICKLE (ACHAR) Pickled Mango	
MANGO CHUTNEY	

#### BIRIVANI ENTREES

All Biriyani served with Raita - Gluten Free

VEGAN-VEGETARIAN / 13.95 CHICKEN / 14.95\* LAMB / 16.95 PRAWN / 6.95 Basmati rice, zucchini, cauliflower, carrots, broccoli, turnip, bell pepper, onion, green peas, cashews, raisins and organic spices and your choice of the above. \*Organic Chicken add \$1.50

### INDIAN DESSERTS

#### BEVERAGES

LEMONADE (ORGANIC) OR ROSE LEMONADE	3.95 / 4.95
MANGO LASSI Homemade yogurt drink with mango	4.95
LASSI Homemade yogurt drink with rose water	
MANGO OR APPLE JUICE	3.95
GINGER ALE OR ROOT BEER	3.95
HERBAL TEA, BLACK TEA, OR GREEN TEA Indian tea with organic spices	3.95
MASALA CHAI Traditional Indian Drink (One Refill on Chai)	3.45

COKE, DIET COKE, SPRITE, FANTA ORANGE, MINERAL WATER OR ICED TEA (Refills \$1)2.95
MARIN KOMBUCHA (16 oz) Apple Juniper, Pinot Sage, Original Oak, or Ginger Lemongrass

# Thank You

We reserve the right to refuse service to anyone.

15% Gratuity will be added to the check for parties of five or more. Checks will be split maximum in 4. Order online to-go at www.lotusrestaurant.com Lunch Buffet • Mon.-Sat. 11:30 to 2:30

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