

Serving Authentic North Indian Cuisine in Marin County Since 1998

We use Organic & Non-GMO Ingredients

LOTUS

Cuisine of India



NAMASTE – Welcome

“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.”

Ekknath Easwaran

HOURS

Monday - Saturday: Lunch: 11:00 - 2:00 • Dinner: 4:30 - 9:00

Sunday: Brunch: 11:30 - 3:00 • Dinner: 3:00 - 8:30



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Lotus Cuisine of India



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Humble Request - Please Turn Off Your Cell Phone

Appetizers

All of our appetizers are made with organic flour and served with mint-cilantro sauce and a sweet tamarind sauce

Mixed Veggie Pakoras (vegan)	7.95
Fresh vegetables (pesticide-free spinach, cauliflower, potatoes & red onions) dipped in chickpea flour and fried	
Onion Pakoras Thinly sliced onions dipped in mildly spiced garbanzo bean (chickpea flour) batter and fried (vegan)	7.95
Chicken Pakoras Boneless white chicken breast dipped in chickpea flour and fried	7.95
Vegetable Samosas Homemade pastry stuffed with seasoned potatoes and peas (2 pieces)	10.95
Gluten Free Vegetable Samosa Homemade gluten free pastry stuffed with seasoned potatoes and peas (2 pieces).....	12.95
Lamb Samosas Homemade pastry stuffed with minced lamb and green peas (2 pieces)	11.95
Gobi Florets Manchurian Crisp cauliflower cooked in Manchurian sauce with sautéed bell peppers and onions.....	13.95
Vegetable Momos Nepalese special - Finely chopped vegetables wrapped in a thin sheet of pastry and steamed.....	9.95
Chicken Momos Nepalese special - Finely chopped chicken and vegetables wrapped in a thin sheet of pastry and steamed....	10.95
Paneer Chilli Momos Steamed and sautéed homemade cheese with spices and vegetables cooked with.....	13.95
bell pepper and onions with a tangy sweet and spicy sauce	
New Channe Ki Chaat Cooked chickpeas tossed with chopped fresh red onions, tomatoes, tamarind & mint chutney, spices and herbs.....	9.95
New Bhel Puri (Dine in Only) Made of puffed rice, tomatoes, potatoes, onions, tamarind & mint chutney and sev	9.95
New Pani Puri (Dine in Only) Bite size chaat consisting of a hollow crispy fried puffed ball, stuffed with potato, chickpeas, onions, spices, flavored water, tamarind chutney, mint chutney and sev (6 pieces).....	9.95
New Dahi Puri (Dine in Only) Bite size chaat consisting of a hollow crispy fried puffed ball, stuffed with potato, chickpeas, onions, spices, yogurt, tomato, tamarind chutney, mint chutney, sev, and sprinkled with cilantro (6 pieces).....	11.95

We sell our Homemade Fresh Mint Sauce or Tamarind Sauce (8 oz) \$6.95

Soups and Salads

Lentil Soup Mildly spiced pureed organic lentil soup (vegan)	6.95
Mulligatawny Soup Mildly spiced chicken soup with lentil and spices	7.95
Green Salad Organic mixed greens and fresh spinach, cucumbers, carrots, peas, mushrooms & tomatoes served with your choice of ranch, thousand island, or homemade dressing	9.95

Indian Breads

All of our Indian Breads are made with organic ingredients

Naan Leavened bread baked in a clay pit over charcoal	3.95
Tandoori Chapati Oven-baked bread (stone ground whole wheat flour - high protein) (vegan)	3.95
Paneer Naan Naan stuffed with homemade organic cheese	6.95
Keema Naan Naan stuffed with spiced ground lamb.....	6.95
Garlic Naan Naan topped with garlic and cilantro	6.95
Onion Naan Naan stuffed with diced red onions, spices and cilantro	6.95
Aloo Cheese Naan Naan stuffed with potatoes, peas, cheese & spices	6.95
Paratha Flaky layered oven-baked Indian bread (wheat flour) (vegan).....	6.00
Pesto Naan (Holy Basil) Naan topped with basil (pesto).....	6.95
Bullet Naan Naan topped with jalapenos and cilantro	6.95
Spinach Naan Stuffed with cooked organic baby spinach, herbs and spices	6.95
Veggie Kulcha Cauliflower, potato, red onion, peas, cilantro, roasted spices, ghee & dry mango powder	9.95
Kabuli Naan Naan stuffed with cashews, raisins, maraschino cherries, shredded coconut and anise seed	6.95
Everything Naan Topped with sesame seeds, garlic, onion, poppy seeds and salt	6.95
Assorted Bread Choose (3) from above breads (Gluten Free Breads - add \$1.00 each / Veggie Kulcha - add \$2.50)	14.95
Gluten Free Naan / Gluten Free Garlic Naan / Gluten Free Pesto Garlic Naan	5.00 / 5.95 / 6.95

We only use organic coconut oil, cold press avocado oil, & ghee • All our paneer made in house

Vegetarian Curries

A La Carte

Aloo Bengan	17.95
Fresh Indian baby eggplant and potatoes cooked in sliced onions, tomatoes and organic spices	
Navrattan Korma	17.95
Mixed vegetables with organic paneer cooked in a creamy sauce and topped with nuts and raisins.	
Aloo Gobi	17.95
Fresh organic cauliflower cooked with potatoes and organic spices	
Bengan Bartha	17.95
Skinless mashed eggplant delicacy with blend of organic spices.	
Dal Makhni	17.95
Organic whole black mixed lentils cooked in organic spices with tomatoes, ginger, garlic, and cilantro with a touch of yogurt	
Saag Aloo	17.95
Fresh pesticide-free spinach with potatoes	
Channa Masala	17.95
Organic chick-peas with fresh tomatoes, onion, coriander, garlic, chili, ginger and spices	
Dal Tarka	17.95
Organic chana dal (yellow lentils) cooked with tomatoes, onion, ginger, and spices	
Moong Daal	17.95
Organic moong daal (high in protein) cooked with tomatoes, onion, ginger, and spices	
Vegetable Coconut Curry (vegan)	17.95
Vegetables cooked in coconut milk with garlic, ginger, tomatoes, organic spices, and a touch basil	
Malai Kofta	18.95
Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashew	
Bhindi Masala (Seasonal item / ask for availability)	18.95
Fresh Indian okra with sautéed onions, ginger, garlic and tomatoes	
Methi Malai Paneer	18.95
Organic paneer cubes in creamy, mildly sweet gravy with hints of bitterness from fenugreek leaves	
Saag Paneer	18.95
Fresh pesticide-free spinach and organic paneer	
Paneer Makhani	18.95
Thick buttery cashew tomato gravy with spices & garam masala	

Chicken Curries

Organic Chicken add \$1.50

A La Carte

Chicken Curry (Surender)	19.95
House special traditional punjabi curry made with onion gravy, garlic, ginger, fenugreek and spices	
Chicken Vindaloo - Spicy Hot	19.95
Cooked with potatoes, chili, and verjus (non-fermented grape juice) made with onion gravy, garlic, ginger, fenugreek and spices	
Butter Chicken	19.95
*Tandoori boneless chicken in a thick buttery gravy (dark meat only)	
Chicken Coconut Curry	19.95
Chicken cooked with coconut milk, ginger, garlic, organic spices and a touch of basil	
Chicken Tikka Masala	19.95
Marinated roasted chicken breast chunks cooked in a creamy homemade masala sauce with dried fenugreek	
Chicken Chilli	19.95
White meat chicken breast dipped in chickpea flour and cooked with bell peppers, onions, tomatoes and spices in a tangy sauce	

Seafood Curries

We only use wild prawns and wild fish

A La Carte

Prawn Saag.....	20.95
Prawns cooked in a creamy pesticide-free spinach & spices	
Prawn Curry	20.95
Simple delicious & flavorful, made with fresh prawns, onion, tomato & ground spices	
Prawn Vindaloo - Spicy Hot	20.95
Prawns cooked with spiced potatoes and verjus (non-fermented grape juice)	
Tandoori Prawn Masala	20.95
Prawns cooked and served with mild creamy masala sauce	
Prawn Coconut Curry.....	20.95
Prawns cooked in coconut milk, ginger, garlic, organic spices and a touch of basil	
Kadahi Fish / Kadahi Prawns.....	20.95
Salmon or Prawns cooked with tomato, onion, bell pepper, ginger, and garlic	
Fish Tikka Masala.....	20.95
Salmon cooked in mild creamy masala sauce	
Goa Fish Curry.....	20.95
Fresh salmon cooked with semi spicy coconut milk curry with the sweetness of onion and a touch of amchur powder	

Lamb Curries

All natural, no added hormones, no antibiotics.

A La Carte

Rogan Josh (Traditional Lamb Curry)	21.95
Lamb cooked in mildly spiced tomato, onion and curry sauce	
Lamb Saag	21.95
Lamb cooked with mildly spiced pesticide-free spinach	
Lamb Vindaloo - Spicy Hot	21.95
Lamb cooked with potatoes and chili and verjus (non-fermented grape juice)	
Lamb Coconut Curry	21.95
Cubes of natural lamb cooked in mild coconut milk, ginger, garlic, organic spices and a touch of basil	
Kadahi Lamb.....	21.95
Lamb cooked in a tomato, onion sauce and sautéed with onions, bell pepper, ginger and garlic	
Lamb Tikka Masala.....	21.95
Lamb cooked in mild creamy masala sauce	

Goat Curries

A La Carte

Laal Maas (House Special).....	23.95
Rajasthani style bone-in goat curry (spicy)	

We Do Catering - Call us @ (415) 456-5808

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

Tandoori Specialties

(Clay Pit Oven)

Organic Chicken add \$1.50

A La Carte

Tandoori Chicken.....	16.95
Two whole chicken legs marinated in yogurt and Indian organic spices.	
Chicken Tikka kabab	19.95
Boneless breast pieces marinated and roasted, mildly spiced.	
Chicken Seekh Kabab	19.95
Minced chicken with cilantro, cumin, mint and pomegranate seed pressed on skewers and roasted.	
Tandoori Chicken Combo	26.95
Two whole chicken legs (dark meat) <u>and</u> chicken tikka kabab (white meat) marinated in yogurt and Indian organic spices.	
Lamb Seekh Kabab	23.95
Fresh lean ground lamb with cilantro, cumin, mint and pomegranate seed pressed on skewers and roasted.	
Tandoori Prawns.....	23.95
Jumbo prawns lightly marinated in mustard seed, garlic, and ginger, and roasted.	
Tandoori Mixed Grill (Assorted tandoori specialties)	32.95
Tandoori Chicken, Chicken Tikka Kabab, Tandoori Prawns, and Lamb Seekh Kabab.	
Tandoori Salmon	23.95
Salmon, lightly marinated in mustard seed, garlic, and ginger, and roasted.	
Lamb Chops (Please ask waiter for availability).....	35.95
Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice).	
Pesto Paneer Kabab (Vegetarian House Special).....	24.95
Homemade organic cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt and spices	

Side Dishes

Pappadam Two thin baked lentil wafers	2.95
Pickle (achar) Pickled Mango	2.95
Indian Salad Red onion, cucumber, tomatoes, lemon and green chilli, sprinkled with chaat masala.....	2.95
Basmati Rice / Eco Friendly Brown Rice Non-GMO Indian basmati rice	3.95 / 4.50
Mango chutney.....	4.95
Raita Homemade yogurt with carrot, tomato, cilantro, mint, cucumber and spices	4.95
Side Assortment Includes pickle, raita and mango chutney (Dine-In Only)	8.95

Biriyani Entrees

All Biriyani served with Raita - Gluten Free

*Organic Chicken add \$1.50

Vegetarian / 19.95 Chicken / 21.95* Lamb / 23.95 Prawn / 24.95 Goat / 25.95

Basmati rice, zucchini, cauliflower, carrots, broccoli, turnip, bell pepper, onion, green peas, cashews, raisins and organic spices and your choice of the above.

Indian Desserts

Topped with sliced almonds or pistachios

Kheer	7.95
Traditional chilled rice pudding made with milk and flavored with cardamon, saffron, rosewater and topped with roasted almonds	
Gulab Jamun with Rabri	7.95
Indian style dough balls made from milk and served with hot honey syrup	
*Organic Indian Ice Cream	7.95
Choice of: Loco Coco (vegan), Mango, Rose Petal or Tahitian Vanilla.	
Kulfi	7.95
Traditional saffron flavored Indian ice-cream enriched with pistachio, almonds, and green cardamon	
Lotus Gluten Free Dessert	8.95
Cashew nut salted date caramel with roasted almonds (vegan, gluten free)	
J.M. Rosen New York Cheesecake	8.95
J.M. Rosen's famous New York Cheesecake with luscious, thick, dense, velvety textured cheesecake with shortbread crust	
Cheesecake Homemade locally for Lotus	7.95
Surinder's Mango Fudge - tropical mango sherbert on New York Cheesecake, topped with macadamia coconut cream.	
Alisha's Chocolate - creamy chocolate ice cream on a layer of chocolate cheesecake, topped with special fudge and covered with chocolate chips.	
Joti's White Chocolate Strawberry - strawberry ice cream on New York Cheesecake, topped with white chocolate whipped cream and covered with mini white chocolate chips.	
Alia's Pistachio - pure almond ice cream on chocolate cheesecake, topped with our special marzipan and covered with roasted pistachios.	

Beverages

Coke, Diet Coke, Sprite, Fanta Orange, or Iced Tea (Refills \$1)	2.95
Lemonade (organic)	3.95
S. Pellegrino Mineral Water	4.95/6.95
Mango Juice (organic)	4.95
Mango Ice Tea	4.95
Herbal Tea, Black Tea, or Green Tea Indian tea with organic spices	4.95
Sweet Rose Lassi Homemade yogurt drink with rose water (organic)	4.95
Masala Chai Traditional Indian Drink (One Refill on Chai)	5.95
Marin Kombucha (16 oz) Apple Juniper, Pinot Sage, Original Oak, or Ginger Lemongrass	6.95
Mango Lassi Homemade yogurt drink with mango (organic).....	7.95
Strawberry, Dragon Fruit, or Guava Lassi (organic) ask for availability.....	7.95
Fentimans Rose Lemonade	6.95
Fentimans Ginger Beer	6.95
Abita Root Beer	6.95
Pineapple Mint Tonic - Juice Shop S.F.	6.95

Notice to Customers Paying with a Credit Card

We impose a surcharge of **3%** when paying with a **Credit Card**, which is not greater than cost of our acceptance.

The adjustment will appear on receipt. We do not charge **Debit Cards**.

Any purchase made with a **Debit Card or Cash** will not include a surcharge.

We reserve the right to refuse service to anyone.

20% Gratuity will be added to the check for parties of five or more. Checks will be split maximum in 4.

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Order online to-go at www.lotusrestaurant.com Daily Lunch Buffet