

Lunch Menu

Served Monday - Friday 11:30 AM - 2:30 PM

Appetizers

Chaat Of The Day: A Daily Changing Offering Of Street Foods Of India		10
Rajwadi Samosa: Spiced Potatoes, Yellow Lentils And Craisins Filled In Crisp Turnovers	V	8
Papad & Condiments: Lentil Wafers, Assorted Condiments	V, GF	9
Kurkure Brussels: Fried Crispy Brussels, Lightly Seasoned, Citrus, Chili Honey	V, GF	12
Vegetable Pakora: Crispy Vegetable Fritters, Chat Masala Dust	V, GF	8
Gobhi Manchurian: Cauliflower Florets In A Zesty Soy Tomato Glaze With Garlic	V, GF	11
Shiitake Leek Tikki: Shiitake Mushrooms, Yukon Golds, Leek, Goat Cheese	GF	9
Koyla Kabab: Tandoor-Roasted Chicken Thigh, House Chutneys	GF	12
Karara Murg: Grilled Chicken, Kashmiri Red Chili, Coriander Seeds, Sautéed Onions	GF	14
Mughlai Shrimp: Seared Jumbo Shrimp, Butter, Garlic, Black Pepper	GF	16
Tawa Scallops: Seared Scallops, Roasted Red Pepper Chutney, Asparagus	GF	19
Azitra's Kabab Sampler: Trio Of Kababs; Shrimp, Chicken & Lamb; Chutneys	GF	16

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

Make Your Own Dish: Please Choose Your Choice of Sauce And Protein

Curry: Punjabi Style Onion-Tomato Sauce With Spice Blend And Aromatics	V, GF
Kadhai: Aromatic Curry, Whole Roasted Spices, Ginger, Onions & Bell Peppers	V, GF
Korma: Delicate Mughlai Style Curry, Cashew Crème, Cardamom	GF
Kozhambu: Southern Indian Spiced Curry With Black Peppercorns & Coconut Milk	V, GF
Saag: Hearty Creamed Spinach & Mustard Greens, Herbs, Ground Spices	GF
Tikka Masala: Tomato And Cream Sauce, Fenugreek Seasoning	GF
Vindaloo: Hot And Spicy Garlic-Vinegar Flavored Sauce	V, GF

Vegetable 15 // Paneer 15 // Tofu 15 // Salmon 19 // Shrimp 19 // Scallop 21 // Lobster Tail 27

Chicken 16 // Lamb 17 // Goat 17 // Goat Chops 23 // Beef Short Rib 21

Vegan: V, GF: Gluten-Free

20% Service Charge Will Be Added To Parties Of 5 Or More

Regional Classics

Dal Makhni: Slow Simmered Black Lentils, Butter, Fresh Garlic, Ginger, Tomatoes	GF	15
Dal Tadka: Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves	V, GF	15
Tofu Achari: Tofu, Fresh Spinach, Tomato Sauce, Pickling Spices	V, GF	15
Kofta Anarkali: Vegetable Croquettes, Creamed Cashew Sauce, Pomegranate Seeds		16
Malai Methi Corn: Fresh Corn Kernels, Creamy Aromatic Curry Sauce, Fenugreek	GF	15
Masale Wali Soy Chaap: Soy Chaap, Crème, Roasted Spices, Dried Fenugreek Leaves	GF	17
Butter Chicken: Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce	GF	17
Chicken Hariyali Lazzatdar: Cilantro Marinated Chicken, Cashew, Cream	GF	17
Goan Seafood Curry: Shrimp, Scallop & Fish; Light Coconut Based Southern Indian Curry	GF	20
Goat Chops Rogan Josh: Goat Chops, Anise-Clove-Mace Seasoned Kashmiri Delicacy	GF	22
Biryani: Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice	GF	
<i>Vegetable 15 // Chicken 16 // Lamb 17 // Goat - On Bone 17 // Shrimp 19</i>		

Azitra's Specialties

Amritsari Salmon Tikka: Salmon Fillet, North Indian Style Marinade	GF	19
Octopus Tadka: Octopus Tentacles, Southern Indian Spice Glaze, Vegetable Pairing	GF	19
Crab Masala: Jumbo Lump Crab Simmered In a Creamed Tomato-Fenugreek Sauce	GF	20
Crab-Scallop "MelJol": Jumbo Lump Crab, Scallop, Butter, Black Garlic, Thyme, Lemon Jus	GF	27
Malai Lobster: Grilled Lobster Tail, Creamy Onion Sauce, Tomatoes, Asparagus, Grapes	GF	27
Shrimp & Chicken Patia: Tandoor Roasted Chicken Breast, Shrimp, Mango-Ginger Glaze	GF	19
Tandoori Chicken Tikka: Classic Chicken Tikka, Sautéed Vegetables	GF	17
Azitra's Mixed Grill: Assorted Tandoori Kababs, Seasonal Vegetables	GF	19
Lamb Pepper Fry: Lamb Cuts Sautéed With Peppercorns, Bell Peppers, Onions, Spices	GF	18
Beef Short Rib: Slow Cooked Beef Short Rib, Red Wine Reduction Sauce, Garam Masala	GF	22
Surf & Turf Malabari: Grilled Lamb, Salmon & Prawn; Tamarind, Coconut, Curry Leaves	GF	22

Specialty Breads

Garlic Naan: Naan Bread Topped With Pressed Garlic & Fresh Herbs		3
Roti: Unleavened Whole Wheat Bread	V	3
Chili Garlic Naan // Onion Kulcha		6
Amritsari Kulcha: Punjabi Style Stuffed Bread, Potatoes, Onions, Coriander Seeds		7
Peshawari Naan: Stuffed Naan, Coconut, Cashew, Maraschino Cherries		8
Mushroom Feta Cheese Kulcha: Stuffed Naan, Feta Cheese, Red Pepper Jelly, Mushrooms		9
Palak Malai Kulcha: Naan Stuffed With Spinach & Goat Cheese		9
Rosemary Truffle Cheese Kulcha: Stuffed Naan, Rosemary, Aged Cheddar Gruyere Cheese, Truffle Oil		10
Lamb Keema Kulcha: Naan Stuffed with Spiced Minced Lamb, an Indian Classic		13