FLATBREAD

Chicken Tikka Naan Flatbread 13
Tomato, cucumber, cilantro, pineapple, lime pickled red onion, mozzarella

Summer Vegetable Naan Flatbread 12
Basil & cilantro pesto, fresh goat cheese, seasonal vegetables

SALADS & SANDWICHES

Indian Inspired Cobb Salad 13
Tandoori chicken, charred corn, grilled paneer, tomatoes, cucumber, mint, cilantro, little gems, curried egg, poppadum, spiced mango ranch

Baby Pea Tendril Salad 10
Lime-honey vinaigrette, peanuts, sesame

Roasted Summer Vegetable Salad 11
Yogurt, mint & cilantro dressing, seasonal vegetables

Tandoori Chicken Frankie 11

Open-Faced Avocado Toast 10
Whipped ricotta, sundried tomatoes

Pork Belly Bao Bun 12

SMALL PLATES

Momos 12
Chili Cheese | Duck Confit
Pan fried or steamed

Potato Samosas 12
Crispy turnovers, mint chutney

Edamame Hummus with Lime Pickle 10
Heirloom vegetable crudité, naan

Lamb Masala Meatballs 13
Spicy tomato sauce

Tamarind Glazed Chicken Wings 12
Peanuts, crispy shallots, cilantro

Tandoori Octopus 14
Pea puree, fava beans, sugar snap, mint, cilantro, little gems, caramelized lime

Mini Palak Paneer Dip 9
Paneer cheese, Indian creamed spinach

LARGE PLATES

Chicken Tikka Masala 16
Red rice or naan

Coconut Shrimp Korma 16
Steamed red rice

Braised Biryani Style Lamb Shank 17
Over crispy red rice

Tandoori Roasted Salmon 14
Spiced chickpeas, cherry tomatoes, cucumber, cilantro, parsley, lime pickle vinaigrette

Palak Paneer 12
 Paneer cheese, creamed spinach, grilled naan or red rice

SIDES

Hummus | Naan 6
Red Rice 4
Edamame 6
Spiced Nuts 5
Steamed Vegetables 6
Grilled Chicken 6
Grilled Salmon 6

SANDWICHES

BRAAI

Indian Inspired Cobb Salad 13
Tandoori chicken, charred corn, grilled paneer, tomatoes, cucumber, mint, cilantro, little gems, curried egg, poppadum, spiced mango ranch

Baby Pea Tendril Salad 10
Lime-honey vinaigrette, peanuts, sesame

Roasted Summer Vegetable Salad 11
Yogurt, mint & cilantro dressing, seasonal vegetables

Tandoori Chicken Frankie 11

Open-Faced Avocado Toast 10
Whipped ricotta, sundried tomatoes

Pork Belly Bao Bun 12

SMALL PLATES

Momos 12
Chili Cheese | Duck Confit
Pan fried or steamed

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Crispy turnovers, mint chutney

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Spiced chickpeas, cherry tomatoes, cucumber, cilantro, parsley, lime pickle vinaigrette

Palak Paneer 12
 Paneer cheese, creamed spinach, grilled naan or red rice

SIDES

Hummus | Naan 6
Red Rice 4
Edamame 6
Spiced Nuts 5
Steamed Vegetables 6
Grilled Chicken 6
Grilled Salmon 6

SWEETS

Matcha Ice Cream 5
Dried fruit and ginger biscotti

Vegan Coconut Rice Pudding 5
Summer berries

BEVERAGES

Cappuccino | Latte | Espresso | 4.50
Chai Latte

Parliament Coffee 3
Regular | Decaf | Iced Coffee

Custom Tea Blends 3.75
Assorted Loose Tea Pot 7

San Pellegrino 500mL 6
San Pellegrino sodas 3

COCKTAILS

Master of Thyme 16
Vodka, thyme, ginger, lemon

Lost & Found 14
Gin, elderflower, cucumber, basil

Back to the Future 16
Rye, green chartreuse, maraschino, lemon

Enlightenmint 14
Mint-infused white rum, lime, sugar

Just in Thai 14
Tequila, solerno, blood orange, Thai chili

THE K2 RUBIN LOUNGE