



Lime & *Lemon*

INDIAN GRILL & BAR

... where all good things come together
creating truly delectable dishes.

Soft Launch Menu

www.LnLrestaurant.com | info@LnLrestaurant.com

APEX | CHAPEL HILL | DURHAM | RALEIGH | ROLESVILLE | JACKSONVILLE

SOUP

Tom Yum Soup (Gluten & Nut Free)	9	Chicken Pepper Soup (Gluten & Nut Free)	10
<i>Spicy, sour Thai soup with aromatic herbs.</i>		<i>Classic and comforting broth with chicken</i>	

Veg Appetizer

Samosa (Nut Free)	9
<i>Crispy pastry filled with peas & potatoes.</i>	
Medu Vada (Vegan, Gluten & Nut Free)	9
<i>Crispy lentil doughnuts, savory and delicious.</i>	
Beetroot Cutlet (Vegan & Nut Free)	12
<i>Earthy beetroot patties, crispy outside.</i>	
Gobi Manchurian (Vegan & Nut Free)	15
<i>Indo-Chinese crispy cauliflower in tangy sauce.</i>	
Gobi Pepper Fry (Nut Free)	15
<i>Cauliflower tossed with bold pepper spices.</i>	
Leafy Crunch Pakoda (Vegan & Gluten Free)	11
<i>Kale, Spinach and cashews in a crunchy fritter.</i>	
Mix Veg Pakoda (Vegan & Nut Free)	11
<i>Crispy fritters of spiced mixed vegetables.</i>	
Chilli Paneer (Nut Free)	17
<i>Paneer in a spicy, tangy chili sauce.</i>	
Paneer Chukka (Gluten Free)	17
<i>Spiced paneer with robust flavors.</i>	
Jackfruit Chukka (Vegan & Gluten Free)	15
<i>Jackfruit in a hearty, spicy blend.</i>	
Mirapakaya Bajji (Vegan & Nut Free)	11
<i>Spicy chili fritters, crispy and bold.</i>	
Rajma Bites (Vegan & Nut Free)	13
<i>Spicy kidney bean bites with millets - protein-rich.</i>	

Tandoor

Paneer Shashlik (Gluten & Nut Free)	20
<i>Grilled paneer skewers, perfectly marinated.</i>	
Soya Chaap (Gluten & Nut Free)	20
<i>Flavorful soya skewers, a vegetarian treat.</i>	
Mango Lime Tofu Tikka (Gluten & Nut Free)	19
<i>Refreshing mango-lime marinated tofu skewers.</i>	
Triangle Paneer Kebab (Gluten Free)	22
<i>Paneer & Cheese triangles, grilled to perfection.</i>	

Non-Veg Appetizer

Chicken Samosa (Nut Free)	12
<i>Savory chicken-filled crispy pastry.</i>	
Chicken 65 (Nut Free)	16
<i>Fiery, spicy chicken bites.</i>	
Shrimp 65 (Nut Free)	19
<i>Spicy, crispy shrimp delight.</i>	
Anda Chaat (Nut Free)	14
<i>Zesty eggs with spices, perfect snack.</i>	
Knockout Chicken (Nut Free)	17
<i>Boldly spiced, tender chicken dish.</i>	
Goat Chukka (Gluten Free)	21
<i>Tender goat in rich, spicy masala.</i>	
Chicken Chukka (Gluten Free)	17
<i>Spicy, flavorful chicken masala.</i>	
Chicken Lollipop (Nut Free)	17
<i>Fun, flavorful chicken drumettes.</i>	
Tawa Fish Fry (Nut Free)	21
<i>Spiced King fish, crispy pan-fried fish.</i>	
Crab Fire Cutlet (Nut Free)	21
<i>Zesty crab cutlets with jalapeños.</i>	
Karampodi Chicken (Gluten Free)	16
<i>Spicy chicken with rich South Indian spices.</i>	
Mutton Kola Bites	21
<i>Aromatic, spicy mutton balls.</i>	

Tandoori Chicken (Gluten & Nut Free)	20
<i>Smoky, juicy tandoor-grilled chicken.</i>	
Bombay Lamb Chops (Gluten & Nut Free)	26
<i>Tender, spiced lamb chops.</i>	
Tandoori Salmon (Gluten & Nut Free)	24
<i>Smoky, spiced, and grilled to perfection.</i>	
Jerk Chicken Wings (Gluten & Nut Free)	20
<i>Spicy, flavorful wings with a Caribbean twist.</i>	

Gongura Chicken Tikka (Gluten & Nut Free) 20
Chicken tikka with tangy gongura leaves.

Bhuna Chicken Tikka (Gluten & Nut Free) 20
Spicy, grilled boneless chicken.

Lemon Pepper Wings (Gluten & Nut Free) 29
Zesty and peppery wings with a citrusy kick.

Tandoori Shrimp (Gluten & Nut Free) 24
Juicy shrimp with a tandoor smoky finish.

Entrée - Classics

Pick your protein and sauce



Entrée - Chicken

Kozhi Varutha Curry (Gluten & Nut Free) 20
Kerala-style curry with coconut and spices

Gongura Chicken (Gluten & Nut Free) 20
Andhra-style curry made with gongura

Village Chicken (Gluten Free) 20
Tamil Nadu style slow cooked bone-in curry

Broccoli Chicken (Gluten & Nut Free) 20
Stir-fried chicken & broccoli in savory sauce.

Mughlai Chicken (Gluten Free) 20
North Indian curry with spices, cashew.

Kolhapuri Chicken (Gluten & Nut Free) 20
Fiery & flavorful curry from Maharashtra.

Entrée - Vegetarian

Shaam Savera (Gluten Free) 20
Paneer Koftha in creamy sauce

Gutti Venkaya (Vegan & Gluten Free) 19
Specialty stuffed eggplant dish.

Bhindi Do Pyaza (Vegan, Gluten & Nut Free) 19
Okra with onions and spices, cooked to perfection.

Kaju Makhana (Gluten Free) 19
Cashews and lotus seeds in a creamy sauce.

Nilgiri Veg Korma (Vegan & Gluten Free) 19
Creamy coconut-based mixed vegetable curry.

Paneer Lababdar (Gluten Free) 20
Creamy paneer simmered in spiced tomato gravy.

Achari Paneer (Gluten & Nut Free) 20
Paneer bursting with traditional pickling spices.

Dal Makhani (Gluten & Nut Free) 19
Creamy black lentils slow-cooked with spices.

Kadai Tofu (Vegan, Gluten Free) 19
Spicy tofu or mushroom curry with bell peppers.

Kadai Mushroom (Vegan, Gluten Free) 19
Spicy tofu or mushroom curry with bell peppers.

Dal Tadka (Gluten & Nut Free) 16
Tempered yellow lentils.

Spinach Dal (Gluten & Nut Free) 17
Lentils cooked with spinach.

Gongura Dal (Gluten & Nut Free) 19
Lentils cooked with tangy gongura leaves.

Mango Dal (Gluten & Nut Free) 19
Lentil dish with a green mango twist.

Dal Pancharatnam (Vegan, Gluten & Nut Free) 20
Unique blend of five different lentils.

Entrée - Goat / Lamb

Gongura Goat / Lamb (Gluten & Nut Free) 22	Goat / Lamb Rogan Josh (Gluten Free) 22
<i>Goat meat with tangy gongura leaves.</i>	<i>Aromatic goat curry with rich spices.</i>
Goat / Lamb Chettinad (Gluten & Nut Free) 22	Goat / Lamb Nawabi (Gluten Free) 22
<i>Spicy goat curry with Chettinad spices.</i>	<i>Classic spiced lamb curry.</i>
Mutton Kola Curry (Gluten & Nut Free) 22	Malabar Mutton Korma (Gluten Free) 22
<i>Mutton meatballs in a rich curry sauce.</i>	<i>Coconut-based mutton curry with spices.</i>

Entrée - Seafood

Cochin Moilee (Gluten & Nut Free) 22	Goan Shrimp (Gluten & Nut Free) 23
<i>Fish in a creamy coconut sauce.</i>	<i>Spicy Goan-style shrimp curry.</i>
Meen Kozhambu (Gluten & Nut Free) 22	Lasooni Jhinga (Gluten & Nut Free) 23
<i>Spicy King fish curry with tangy tamarind.</i>	<i>Garlic-infused prawns, perfectly spiced.</i>
Nellore Chepala Pulusu (Gluten & Nut Free) 22	Salmon Tikka Masala (Gluten & Nut Free) 23
<i>Andhra-style spicy fish curry.</i>	<i>Grilled salmon in creamy spiced tomato sauce.</i>

Biryani

Ambur Veg (Gluten & Nut Free) 18	Seeraga Samba (Gluten & Nut Free) 22
<i>Flavored rice with mixed vegetables.</i>	<i>Tender goat biryani with Seeraga Samba rice</i>
Hyderabad Veg Dum (Gluten & Nut Free) 18	Madurai Mutton (Gluten & Nut Free) 22
<i>Flavorful rice with mixed vegetables and spices.</i>	<i>Spicy goat biryani with Madurai spices.</i>
Hyderabad Chicken Dum (Gluten & Nut Free) 20	Street Style Paneer (Gluten & Nut Free) 19
<i>Iconic spicy chicken biryani with fragrant rice.</i>	<i>Paneer biryani infused made street style.</i>
Boneless Chicken (Gluten Free) 20	Street Style Shrimp (Gluten & Nut Free) 22
<i>Spicy boneless chicken with aromatic rice.</i>	<i>Flavorful shrimp biryani made street style.</i>
Hyderabad Goat Dum (Gluten & Nut Free) 22	
<i>Spiced goat biryani with fragrant basmati rice.</i>	

Indo-Chinese

Burnt Garlic / Schezwan Fried Rice (Nut Free)	Hakka / Schezwan Noodles (Nut Free)
<i>Street-style Indo-Chinese rice</i>	<i>Wok-tossed noodles.</i>
- Vegetable 18	- Vegetable 18
- Egg 19	- Egg 19
- Paneer 19	- Paneer 19
- Chicken 20	- Chicken 19
- Shrimp 21	- Shrimp 21

Southern Signatures

Idli (Vegan, Gluten & Nut Free) <i>Soft, steamed rice cakes</i>	11	Rava Dosa (Nut Free) <i>Simple and popular Semolina crepe.</i>	15
Plain Dosa (Vegan, Gluten & Nut Free) <i>Simple, crispy rice crepe.</i>	13	Rava Masala Dosa (Nut Free) <i>Semolina crepe with a spicy potato filling.</i>	16
Kal Dosa (Gluten & Nut Free) <i>Thick crepe made with rice and lentils.</i>	14	Onion Rava Masala Dosa (Nut Free) <i>Stuffed with spiced onions and potatoes.</i>	17
Paneer Dosa (Gluten & Nut Free) <i>Thin crepe with shredded paneer and spices</i>	14	Chicken Dosa (Gluten & Nut Free) <i>Dosa with a flavorful chicken curry filling.</i>	18
Poori with Potato Masala (Nut Free) <i>Puffy bread with spiced potato curry.</i>	14	Mutton Dosa (Gluten & Nut Free) <i>Dosa stuffed with spicy mutton curry.</i>	20
Mangalore Dosa (Gluten & Nut Free) <i>Traditional Mangalorean dosa</i>	15	Onion Uttappam (Gluten & Nut Free) <i>Thick pancake topped with onions.</i>	16
Masala Dosa (Vegan, Gluten & Nut Free) <i>Classic dosa with spiced potato filling.</i>	15	Veg Pizza Uttappam (Nut Free) <i>Uttappam with a veggie cheese pizza twist.</i>	16
Mysore Masala Dosa (Gluten & Nut Free) <i>Spiced dosa with a Mysore twist.</i>	16	Idli - Veg Korma (Vegan & Gluten Free) <i>Soft idlis paired with aromatic veg korma.</i>	14
Mysore Spicy Dosa (Gluten & Nut Free) <i>Spicy Mysore-style dosa with fiery chutney.</i>	15	Idli - Chicken Curry (Gluten & Nut Free) <i>Soft idlis paired with spicy chicken curry.</i>	17
Egg Dosa (Gluten & Nut Free) <i>Dosa topped with a spiced egg mixture.</i>	15	Idli - Mutton Curry (Gluten & Nut Free) <i>Idlis served with rich mutton curry.</i>	20
Ghee Roast (Gluten & Nut Free) <i>Crispy dosa roasted with ghee.</i>	15	Idli - Fish Curry (Gluten & Nut Free) <i>Idlis accompanied by spicy fish curry.</i>	20
70mm Ghee Roast (Gluten & Nut Free) <i>Extra-large dosa roasted in ghee.</i>	19	Parota - Veg Korma (Gluten Free) <i>Soft idlis paired with aromatic veg korma.</i>	15
Kothu Parota - Veg (Nut Free) <i>Flaky Layered bread</i>	16	Parota - Chicken Curry (Gluten Free) <i>Soft idlis paired with spicy chicken curry.</i>	17
Kothu Parota - Egg (Nut Free) <i>Shredded parota with egg and spices.</i>	17	Parota - Mutton Curry (Gluten Free) <i>Idlis served with rich mutton curry.</i>	20
Kothu Parota - Chicken (Nut Free) <i>Shredded parota with chicken and spices.</i>	18	Chicken Veechu Parota (Nut Free) <i>Parota layered with chicken folded and griddled.</i>	20
Egg Veechu Parota (Nut Free) <i>Parota layered with egg, folded and griddled.</i>	18		

Junior Bites

Cone Dosa (Gluten & Nut Free) <i>Dosa shaped like a cone, fun to eat.</i>	10	Kids Noodles (Nut Free) <i>Mild, kid-friendly noodles.</i>	12
Cheese Dosa (Nut Free) <i>Dosa with a melted cheese filling.</i>	10	French Fries (Nut Free) <i>Crispy, golden fries - a classic favorite.</i>	8

Note: Please alert us to any allergies. Dishes may contain dairy, nuts, gluten or shellfish.

Naan / Bread

Plain Naan (Nut Free) <i>Soft Indian flatbread baked in a tandoor.</i>	4	Chapati (Nut Free) <i>Soft whole wheat flatbread made on griddle.</i>	5
Butter Naan (Nut Free) <i>Tandoor flatbread brushed with butter.</i>	4	Malabar Parota (Nut Free) <i>Flaky, layered flatbread made with refined flour.</i>	6
Garlic Naan (Nut Free) <i>Tandoor flatbread with garlic and herbs.</i>	5	Nool Parota (Nut Free) <i>Shredded, flaky flatbread with buttery layers.</i>	6
Chilli Garlic Naan (Nut Free) <i>Tandoor flatbread with garlic and green chili.</i>	5	Onion / Potato Kulcha <i>Tandoor flatbread with onion / mashed potato.</i>	6
Mint & Basil Naan (Nut Free) <i>Tandoor flatbread with mint and basil.</i>	5	Poori <i>Deep-fried, puffed wheat bread.</i>	7
Rosemary Naan (Nut Free) <i>Tandoor flatbread topped with rosemary.</i>	5	Tandoori Roti (Vegan & Nut Free) <i>Whole wheat flatbread cooked in a tandoor.</i>	4
Kashmiri Naan <i>Tandoor flatbread with dried fruits and nuts.</i>	6	Bread Basket <i>Assortment of Butter, Garlic and Tandoori roti.</i>	10

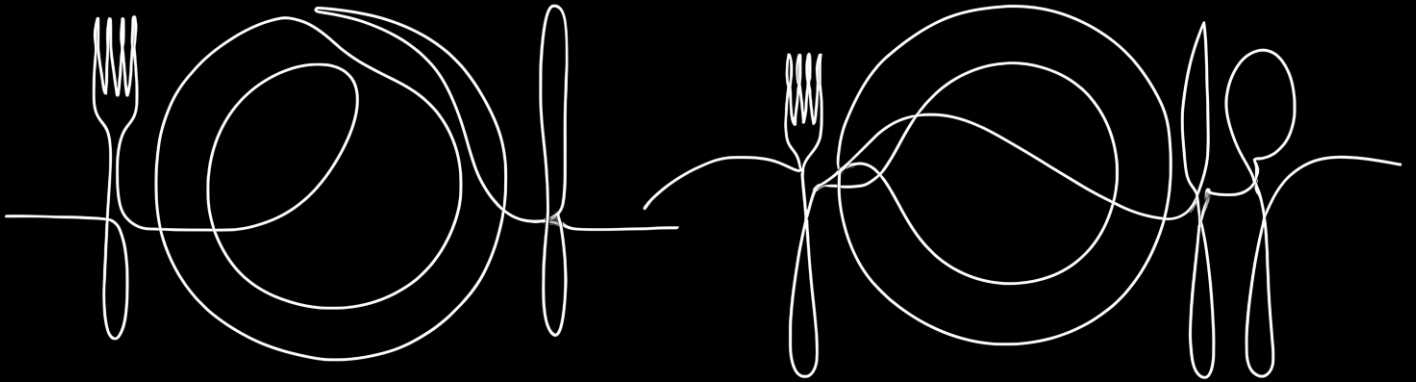
Dessert

Orange Delight (Nut Free) <i>Homemade ice cream served in Orange wedge.</i>	13	Sizzling Brownie <i>Hot brownie & cold ice cream with chocolate sizzle.</i>	12
Mango Rasamalai <i>Mango flavored Rasamalai.</i>	7	Kulfi <i>Indian-style ice cream with rich flavor. Flavors: Malai, Strawberry, Blueberry Paan, Pistachio, Purple Ube (Check with your server for availability)</i>	7
Coffee Crème Brûlée (Nut Free) <i>Classic French dessert with an Indian twist.</i>	10		

Beverages

Masala Chai (Gluten & Nut Free) <i>Aromatic tea infused with warming spices and milk.</i>	5	Mango Lassi (Gluten & Nut Free) <i>Rich and creamy mango yogurt drink.</i>	5
Filter Coffee (Gluten & Nut Free) <i>South Indian brewed coffee with milk and chicory.</i>	5	Strawberry Lassi (Gluten & Nut Free) <i>Sweet and creamy strawberry yogurt drink.</i>	5
Sukku Malli Coffee (Vegan, Gluten & Nut Free) <i>Herbal coffee with dry ginger and coriander seeds.</i>	5	Purple Ube Lassi (Gluten & Nut Free) <i>Creamy purple ube yogurt drink.</i>	5
Badam Milk (Gluten Free) <i>Almond-flavored milk, rich and nutritious.</i>	5		

Flavors Tailored. Moments Remembered.



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