Lime & Lemon

INDIAN GRILL & BAR

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

Veg Appetizer

Samosa (Nut Free) 9
Crispy pastry filled with spiced potatoes.

Beetroot Cutlet (Vegan & Nut Free) 12
Earthy beetroot patties, crispy outside.

Gobi Manchurian (Vegan & Nut Free) 15
Indo-Chinese crispy cauliflower in tangy sauce.

Gobi Pepper Fry (Nut Free) 15
Cauliflower tossed with bold pepper spices.

Kale Spinach Cashew Pakoda 11
(Vegan & Gluten Free)
Leafy greens and cashews in a crunchy fritter.

Mixed Veg Pakora (Vegan, Gluten & Nut Free) 11
Mixed vegetables in chickpea batter fritters.

Chilli Baby Corn (Nut Free) 15
Crispy baby corn tossed in a spicy, tangy Indo-Chinese sauce with peppers, onions, and aromatic seasonings.

Chilli Paneer (Nut Free) 17
Paneer in a spicy, tangy chili sauce.

Non-Veg Appetizer

Chicken Samosa (Nut Free) 12
Savory chicken-filled crispy pastry.

Knockout Chicken (Nut Free) 17
Boldly spiced, tender chicken dish.

Chilli Chicken (Nut Free) 17
Chicken tossed with Indo-Chinese sauce and bell peppers.

Jalapeno Chicken 17
Batter fry chicken tossed in jalapeno & cashew sauce.

Goat / Lamb Chukka (Gluten Free) 21
Tender goat in rich, spicy masala.

Chicken Chukka (Gluten Free) 17
Spicy, flavorful chicken masala.

Chicken 65 (Nut Free) 16
Fiery, spicy chicken bites.

Chicken Lollipop (Nut Free) 17
Fun, flavorful chicken drumettes.

Tawa Fish Fry (Nut Free) 21
Spiced, crispy pan-fried mahi-mahi.

Salmon 65 (Nut Free) 21
Spicy and crispy salmon bites.

Shrimp 65 (Nut Free) 19
Spicy, crispy shrimp delight.

Tandoor

Soya Chaap (Nut Free) 20
Flavorful soya skewers, a vegetarian treat.

Triangle Paneer Kebab (Gluten Free) 22
Spiced paneer triangles, grilled to perfection.

Tandoor Grilled Chicken (Gluten & Nut Free) 20
Smoky, juicy tandoor-grilled chicken.

Bombay Lamb Chops (Gluten & Nut Free) 26
Tender, spiced lamb chops with a Bombay twist.

Tri Flavour Chicken Tikka 20
(Gluten Free)
Spicy, grilled boneless chicken.

Tandoori Salmon (Gluten & Nut Free) 24
Smoky, spiced, and grilled to perfection.

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

Veg Entrée

Paneer Tikka Masala (Gluten & Nut Free) 19
Cottage cheese with tikka sauce, onion and bell peppers.

Paneer Butter Masala (Gluten & Nut Free) 19
Cottage cheese with butter creamy sauce.

Mango Lime Paneer (Gluten & Nut Free) 19
Cottage cheese with signature Mango Lime creamy sauce.

Saag Paneer (Gluten & Nut Free) 19
Cottage cheese with blended spinach gravy.

Aloo Gobi Masala (Gluten & Nut Free) 18
Flavorful traditional spices with potato and cauliflower.

Shaam Savera (Gluten Free) 20
Paneer koftha in creamy sauce.

Mutter Paneer (Gluten & Nut Free) 20
Green peas with cottage cheese in rich creamy sauce.

Channa Masala (Gluten & Nut Free) 18
Chickpeas with spices and masala.

Baingan Bartha (Vegan, Gluten & Nut Free) 19
Smoky eggplant with traditional spices.

Diwani Handi (Gluten Free) 19
Mixed vegetables with aromatic spice curry.

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

Malai Koftha 20
Paneer and potato dumplings with rich tomato creamy sauce.

Kadai Paneer / Tofu (Gluten & Nut Free) 20
Spicy paneer or tofu curry with bell peppers.

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

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

Chicken Entrée

Chicken Tikka Masala (Gluten & Nut Free) 20
Chicken breast with tikka sauce, onion and bell peppers.

Butter Chicken (Gluten & Nut Free) 20
Chicken breast with butter rich creamy sauce.

Mango Lime Chicken (Gluten & Nut Free) 20
Chicken breast with signature Mango Lime sauce.

Chicken Saag (Gluten & Nut Free) 20
Chicken breast with creamy spinach gravy.

Chicken Vindaloo (Nut Free) 20
Chicken breast with tangy vinegar-tomato gravy and potato.

Village Chicken Curry (Gluten & Nut Free) 20
Spicy, aromatic chicken thigh curry.

Chicken Varutha Curry (Gluten Free) 20
Kerala style chicken thigh with coconut & spices.

Broccoli Chicken (Gluten & Nut Free) 20
Healthy chicken breast dish with bell peppers & broccoli.

Lamb / Goat Entrée

Lamb / Goat Tikka Masala 22
(Gluten & Nut Free)
Goat/lamb cooked with tikka sauce, onion & bell peppers.

Lamb / Goat Butter Masala 22
(Gluten & Nut Free)
Goat/lamb with rich creamy butter sauce.

Mango Lime Lamb / Goat 22
(Gluten & Nut Free)
Goat/lamb with signature creamy Mango Lime sauce.

Lamb / Goat Saag (Gluten & Nut Free) 22
Lamb/goat meat with spinach gravy & spices.

Lamb / Goat Vindaloo (Nut Free) 22
Lamb/goat cooked with tangy vinegar-tomato sauce and potato.

Goat / Lamb Chettinad (Gluten & Nut Free) 22
Spicy goat curry with Chettinad spices.

Goat Rogan Josh (Gluten & Nut Free) 22
Aromatic goat curry with rich spices.

Lamb Rogan Josh (Gluten & Nut Free) 22
Classic spiced lamb curry.

Malabar Mutton Korma (Gluten Free) 22
Coconut-based mutton curry with spices.

NOTE: PLEASE ALERT US TO ANY ALLERGIES. DISHES MAY CONTAIN DAIRY, NUTS, GLUTEN OR SHELLFISH.

ALL CREDIT CARD AND CASH TIPS AND GRATUITIES GO DIRECTLY TO OUR STAFF. THANK YOU!

Seafood Entrée

Shrimp Butter Masala (Gluten & Nut Free) 23
Shrimp with rich creamy butter sauce.

Shrimp Tikka Masala (Gluten & Nut Free) 23
Shrimp with tikka sauce, onion & bell peppers.

Salmon Tikka Masala (Gluten & Nut Free) 23
Salmon cooked with tikka sauce, onion and bell peppers.

Mango Lime Shrimp (Gluten & Nut Free) 23
Shrimp cooked with signature Mango Lime sauce.

Cochin Fish Moilee (Gluten & Nut Free) 23
Mahi-mahi fish in a creamy coconut sauce.

Southern Style Shrimp Curry 23
(Gluten Free)
Shrimp cooked with aromatic south Indian spices curry.

Biryani

Kashmiri Veg Pulao (Gluten Free) 18
Flavored rice with mixed vegetables, nuts and raisins.

Ghee Roast Goat (Gluten & Nut Free) 22
Ghee roast goat biryani with traditional spices.

Hyderabad Chicken (Gluten & Nut Free) 20
Iconic spicy chicken biryani with fragrant rice.

Hyderabad Veg (Gluten & Nut Free) 18
Flavorful rice with mixed vegetables and spices.

Hyderabad Goat (Gluten & Nut Free) 22
Spiced goat biryani with fragrant basmati rice.

Boneless Chicken 65 (Nut Free) 20
Spicy boneless chicken with aromatic rice.

Street Style Shrimp (Gluten & Nut Free) 22
Flavorful shrimp biryani with Bombay spices.

Street Style Paneer (Gluten & Nut Free) 20
Paneer biryani infused with Bombay flavors.

Indo-Chinese

Schezwan Fried Rice (Nut Free)
Spicy, tangy Schezwan-style fried rice.
- *Vegetable* 18
- *Egg* 19
- *Paneer* 20
- *Chicken* 20
- *Shrimp* 21

Schezwan Noodles (Nut Free)
Noodles tossed with Schezwan sauce.
- *Vegetable* 18
- *Egg* 19
- *Paneer* 19
- *Chicken* 20
- *Shrimp* 21

South Indian

Bangalore Dosa (Gluten & Nut Free) 14
Soft, crispy rice flake dosa, Bangalore style.

Mysore Masala Dosa (Gluten & Nut Free) 16
Spiced dosa with a Mysore twist.

Masala Dosa (Gluten & Nut Free) 15
Classic dosa with spiced potato filling.

Plain Dosa (Vegan, Gluten & Nut Free) 13
Simple, crispy rice crepe.

Egg Dosa (Gluten & Nut Free) 16
Dosa topped with a spiced egg mixture.

Ghee Roast (Gluten & Nut Free) 15
Crispy dosa roasted with ghee.

Parota Veg Korma 15
Flaky bread paired with veg khorma.

Parota Goat Korma 20
Flaky bread paired with goat khorma.

Parota Chicken Korma 17
Flaky bread paired with chicken khorma.

Kids Menu

Chocolate Dosa (Gluten & Nut Free) 12
Chocolate melted in a crispy dosa.

Cone Dosa (Gluten & Nut Free) 12
Dosa shaped like a cone, fun to eat.

Cheese Dosa (Nut Free) 12
Dosa with a melted cheese filling.

Kids Noodles (Nut Free) 12
Mild, kid-friendly noodles, perfect for little ones.

French Fries (Nut Free) 8
Crispy, golden fries — a classic favorite.

Naan / Bread

Plain Naan (Nut Free) 4
Soft Indian flatbread baked in tandoor.

Butter Naan (Nut Free) 4
Tandoor flatbread brushed with butter.

Garlic Naan (Nut Free) 5
Tandoor flatbread with butter and garlic.

Potato Kulcha (Nut Free) 6
Stuffed potato flatbread baked in a tandoor oven.

Cheese & Spinach Naan (Nut Free) 6
Cheese and spinach spread over in flatbread baked in a tandoor.

Chilli Garlic Naan (Nut Free) 5
Chopped chili and garlic flatbread in tandoor.

Malabar Parota (Nut Free) 6
Kerala-style multi-layered soft flaky bread cooked on a griddle.

Tandoori Roti (Vegan & Nut Free) 4
Whole wheat flatbread baked in a tandoor.

Mint & Basil Naan (Nut Free) 5
Tandoor flatbread with mint and basil herbs.

Rosemary Naan (Nut Free) 5
Tandoor flatbread with rosemary herbs.

Bread Basket (Nut Free) 10
Assortment of butter, garlic and wheat roti in tandoor.

Kashmiri Naan 6
Tandoor flatbread with dried nuts and fruits.

Dessert

Orange Delight (Nut Free) 13
Zesty orange dessert, light and refreshing.

Mango Rasmalai 7
Creamy rasmalai with a mango twist.

Sizzling Brownie 12
Warm brownie served on a sizzling plate.

Kulfi 7
Refreshing Indian frozen kulfi in refreshing flavors.

Crème Brûlée (Nut Free) 10
Classic French dessert with a caramelized sugar crust.

Drinks

Blueberry Lassi (Gluten & Nut Free) 5
Crushed blueberry with yogurt drink.

Mango Lassi (Gluten & Nut Free) 5
Sweet, mango yogurt drink.

Coffee (Gluten & Nut Free) 5
South Indian flavoured coffee with milk and chicory.

Masala Chai (Gluten & Nut Free) 5
Aromatic tea infused with warming spices and milk.

Flavors Tailored. Moments Remembered.

OUR CATERING SERVICES

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