



Neela's

contemporary indian cooking

FACT SHEET

- Owner/Executive Chef: Neela Paniz
 - Traditional, home-style Indian dishes prepared in a light, contemporary style with focus on small plates, 6-8 main courses, menu specials, Thursday Bread Night
 - Two tandoori ovens
 - Seating: 64 indoor; 8-10 outdoor
 - Ambiance: earthy, colorful and comfortable
 - Bollywood music videos (at the bar)
 - Lunch: Tuesday-Friday, 11am-2:30pm
 - Dinner: Tuesday-Thursday and Sunday, 5-9:30pm; Friday-Saturday, 5-10pm
 - Corkage: no fee for first bottle with purchase of one bottle; \$15 fee for each additional bottle
 - Major credit cards
 - Parking: street and nearby parking lots
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MENU PRICES

Chota Haazari (small presentations)/\$4-12

Salaat (salads)/\$10-14

Haazari (main presentations)/\$16-24

Saath Mein (along with)/\$2-8

Lunch Thalís (all-inclusive meals)/\$10-15

Thursday Bread Night/\$6-10

Mitha (desserts)/\$7-8

Wine: by the glass/\$7-9; by the bottle/\$25-60

Beer/\$4-9

Beverages/\$2.50-6

03.16.09

707.226.9988 • www.neelasnapa.com • 975 Clinton Street • Napa, CA 94559