

# VEGETARIAN

*Served with your choice of a side of aromatic Basmati Rice or Roti*

## **DAAL MAKHNI**

Creamed lentils and kidney beans delicately spiced.

## **DAAL TADKA**

Yellow lentils cooked with onions, tomatoes, and spices.

## **RAJMAH**

Red kidney beans cooked in onion based spiced gravy.

## **KALA CHANA**

Boiled black chickpeas cooked in onions, tomato gravy and spices.

## **CHANA MASALA**

Garbanzo beans cooked in a special blend of spices.

## **GAJAR ALOO**

Potatoes and carrots cooked in onions, tomatoes, and spices.

## **SHIMLA MIRCH ALOO**

Potatoes with bell peppers cooked in onions, tomatoes, and spice

## **GOBHI ALOO**

Cauliflower and potatoes cooked with onion and spices

## **PANEER BHURJI**

Rich in flavor shredded cheese bits cooked with onions, bell peppers, and spices.

## **KADHI PAKORA**

Vegetables fritters cooked in spiced gram flour gravy.

## **MALAI KOFTA**

Croquettes of minced vegetables and cottage cheese in a light creamy sauce.

## **SAAG**

Traditional Punjabi dish cooked with lightly spiced and creamed mustard greens and spinach.

## **BHINDI MASALA**

Okra cooked in a spiced masala sauce with onions and tomatoes.

## **BAINGAN BHARTHA**

Roasted eggplant sautéed in tomato, onions, and spices.

# PANEER

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## **SAAG PANEER**

Rich in flavor cheese cubes cooked in lightly spiced and creamed mustard greens and spinach.

## **MATAR PANEER**

Rich in flavor cheese cubes with green peas in onion base gravy.

## **SHAHI PANEER**

Rich in flavor cheese cubes cooked in a spiced cream sauce.

## **CHILLI PANEER**

Rich in flavor cheese cubes cooked with bell peppers, green chilies, and spices.

# NON-VEGETARIAN

## CHICKEN *Served with your choice of a side of aromatic Basmati Rice or Roti*

### BUTTER CHICKEN

Boneless pieces of chicken cooked in butter and creamy sauce.

### CHICKEN SAAG

Boneless pieces of chicken cooked in lightly spiced and creamed mustard and spinach.

### CHILLI CHICKEN

Boneless pieces of chicken stir fried with onion, chilli and cooked with spicy tomato sauce

### KADAI CHICKEN

Boneless pieces of chicken cooked with bell peppers, onions, ginger, garlic & spices.

## CURRY *Served with your choice of a side of aromatic Basmati Rice or Roti*

Your choice of meat (**Chicken, Lamb, or Goat**) cooked in curry sauce, garlic, ginger, and spices.

## BIRYANI

Your choice of meat (**Chicken, Lamb, or Goat**) cooked with lightly spiced rice, onions, and bell peppers. \*Vegetarian option also available.

## DRINKS

*Coca-Cola*

### COFFEE

### TEA

### SPECIALTY DRINKS

#### MASALA CHAI TEA

Indian tea with milk, sugar & cardamom.

#### LASSI

Delightful shake with homemade yogurt.

#### MANGO LASSI

Delicious mango shake with homemade yogurt.

## BREADS

### ALOO PARANTHA

Wheat flour tortilla stuffed with herbed and spiced potatoes then brushed with butter.

### ROTI

Buttered Indian-style wheat flour tortilla.

## DESSERTS

### KHEER

Delicious rice pudding with raisins.