



VEGETARIAN DISHES

Matar Paneer

(Paneer and Peas in onion ginger, garlic and tomato sauce)

Shahi Paneer

(Paneer in creamy makhani sauce)

Kadai Mushroom

(Mushroom sauté with green pepper, onion, tomato & ginger and fresh herbs)

Achari Paneer

(Paneer cooked in pickled spices)

Aloo Gobi

(Cauliflower and Potato sauté with tomato ginger and fresh herbs)

Lasooni Aloo

(Potato wedges cooked in garlic and lemon juice)

Veg Jalferzi

(Mixed Veg. slow cooked in Punjabi tadka)

Dum Aloo

(Baby potato cooked in Makhani sauce)

Malai Kofta in Yellow Curry

(Homemade paneer and potato dumpling served in delicate yellow sauce)

Aloo with Puri

(Potato cooked in Punjabi style sauce and served with deep fried Indian bread)

DAL & BEANS

Dal Makhani

(Black lentils slow cooked with cream and red kidney beans)

Mansoor Dal fry

(Brown lentils with Punjabi tadka)

Chana Masala

(Chickpeas cooked onion and tomato base sauce and whole spices)

Rajma Masala

(Red kidney beans cooked in onion and tomato based sauce)

CHICKEN DISHES

Butter Chicken

(Chicken cooked in Makhani sauce)

Chicken Curry

(Chicken cooked in onion & tomato sauce and whole spices)

Haryali Chicken

(Chicken cooked in Green sauce)

Keema

(Minced chicken cooked with peas and spices)

RICE & BIRYANI

Fragrant Basmati Rice

(Rice infused with flavors from whole spices)

Vegetable Biryani

(Rice flavored with whole spices, onion and vegetables)

BREAD

Roti

(Flatbread made with whole wheat flour)

Amritsari Kulcha

(Flatbread stuffed with potato mixture and baked)

Plain Pratha

(Pan fried flatbread made with whole wheat flour)

Gobi Stuffed Pratha

(Flatbread stuffed with cauliflower mixture)

Puri

(Flatbread deep fried)

Chana Dal Stuffed Pratha

(Flatbread stuffed with Chana dal)

Naan

APPETIZERS

Pakora

(Mix veg. dipped in chickpeas flour batter and deep fried)

Palak Pakora

(Spinach dipped in chickpeas flour batter and deep fried)

Aloo Chips Pakora

(Potato sliced like chips and dipped In chickpea flour and deep fried)

Masoor Dal Tikki

(Brown lentil patties deep fried)

Chana Dal Tikki

(Yellow lentils patties deep fried)

Hara Bhara Kebab

(Green veggies and potato patties deep fried)

Rava Dhokla

(Semolina mix with yoghurt and steamed)

Appa

(Semolina balls)

Masala Idli

(Semolina mix with yoghurt then steamed and in south indian tadka)

TANDOORI CHICKEN & KEBAB

Aachari chicken

(Chicken marinated in pickle spice)

Malai Chicken

(Chicken marinated in cream)

Paneer Tikka

(Paneer marinated in Punjabi spices)

Hara Kebab

(Chicken marinated in green chutney)

Tandoori Chicken

(Chicken marinated in Punjabi spices)

RAITA

Mix Veg. Raita

(Yoghurt mix with diced cucumber, onion and tomato)

Bondi Raita

(Tiny spiced gram flour balls in yoghurt)

Cucumber Raita

(Yoghurt mix with cucumber and mint)

DESSERTS

Gazar Ka Halwa

(Carrot grated and cooked in milk and sugar)

Gulab Jammun

(Milk powder dumpling in sugar syrup)

Kheer

(Indian Rice pudding)

Suji Halwa

(Semolina roast in butter)

Coconut Barfi

(Indian style coconut square)

BEVERAGE

Masala Chai

Mango Lassi

Cardamom Chai

Lassi