



## VEGETARIAN DISHES

### **Matar Paneer**

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

### **Paneer Tikka Masala**

(Paneer marinated in yogurt sauce)

### **Shahi Paneer**

(Paneer in creamy makhani sauce)

### **Palak Paneer**

(Paneer delicately spiced cream Spinach)

### **Kadai Mushroom**

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

### **Green Bean**

(Green Beans sauté in onion sauce and spices)

### **Achari Gobi**

(Cauliflower cooked in pickled spices)

### **Achari Paneer**

(Paneer cooked in pickled spices)

### **Gobi Bhurji**

(Grated Cauliflower and Peas sauté with onion, and fresh herbs)

### **Aloo Gobi**

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

### **Lasooni Aloo**

(Potato wedges cooked in garlic and lemon juice)

### **Cauliflower Curry**

(Cauliflower baked and onion ginger, garlic and tomato sauce)

### **Veg Jalferzi**

(Mixed Veg. slow cooked in Punjabi tadka)

### **Dum Aloo**

(Baby potato cooked in Makhani sauce)

### **Aloo with Puri**

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

### **Malai Kofta**

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

### **Malai Kofta in Yellow Curry**

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

## DAL & BEANS

### **Dal Makhani**

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

### **Chana Dal**

(Chana Dal in Punjabi tadka)

### **Mansoor Dal fry**

(Brown lentils with Punjabi tadka)

### **Red Dal Fry**

(Red lentils in North Indian tadka)

### **Lobia Masala**

(Black eyed bean cooked in onion and tomato based sauce)

### **Chana Masala**

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

### **Rajma Masala**

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

## RICE & BIRYANI

### **Fragrant Basmati Rice**

(Rice infused with flavors from whole spices)

### **Jeera Matar Rice**

(Rice flavored with whole spices, onion, and peas)

### **Vegetable Biryani**

(Rice flavored with whole spices, onion, and vegetables)

### **Chicken Biryani**

(Rice cooked with marinated chicken and whole spices)

## CHICKEN DISHES

### Chicken Tikka Masala

(Chicken marinated in yoghurt tomato sauce)

### 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 or lamb cooked with peas and spices)

## BREAD

### Roti

(Flatbread made with whole wheat flour)

### Plain Pratha

(Pan fried flatbread made with whole wheat flour)

### Mix Vegetable Pratha

(Flatbread stuffed with Carrot, cabbage, cauliflower, potato, onion mixture)

### Cheese Pratha

(Flatbread stuffed with mozzarella cheese and onion)

### Puri

(Flatbread deep fried)

### Potato Stuffed Pratha

(Flatbread stuffed with Potato mixture)

### Amritsari Kulcha

(Flatbread stuffed with potato mixture and baked)

### Cabbage Stuffed Pratha

(Flatbread stuffed with cabbage mixture)

### Gobi Stuffed Pratha

(Flatbread stuffed with cauliflower mixture)

### Chana Dal Stuffed Pratha

(Flatbread stuffed with Chana dal)

## APPETIZERS

### **Pakora**

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

### **Palak Pakora**

(Spinach dipped in chickpeas flour batter and deep fried)

### **Gobi Pakora**

(Cauliflower dipped in chickpeas flour batter and deep fried)

### **Aloo Chips Pakora**

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

### **Bread Pakora**

(Bread slices dipped in chickpeas flour batter and deep fried)

### **Bread Roll**

(Bread stuffed with potato and deep fried)

### **Masoor Dal Tikki**

(Brown lentil patties deep fried)

### **Chana Dal Tikki**

(Yellow lentils patties deep fried)

### **Aloo Tikki**

(Potato and Peas patties shallow fry)

### **Hara Bhara Kebab**

(Green veggies and potato patties deep fried)

### **Rava Dhokla**

(Semolina mix with yoghurt and steamed)

### **Appa**

(Semolina balls)

### **Vada**

(lentils doughnut deep fried)

### **Masala Idli**

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

## BEVERAGE

Masala chai

Cardamom chai

Mango Lassi

Lassi