



VEGETARIAN DISHES

Paneer Tikka Masala

(Paneer marinated in yogurt sauce)

Palak Paneer

(Paneer delicately spiced cream Spinach)

Kadai Mushroom

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

Aachari Gobi

(Cauliflower cooked in pickled spices)

Gobi Bhurji

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

Paneer Bhurji

(Grated paneer with onion, tomato and fresh herbs)

Aloo Matar

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

Lasooni Aloo

(Potato wedges cooked in garlic and lemon juice)

Cauliflower Curry

(Cauliflower baked and onion ginger, garlic and tomato 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)

Green Bean

(Green Beans sauté in onion sauce and spices)

DAL & BEANS

Chana Dal

(Chana Dal in Punjabi tadka)

Red Dal Fry

(Red lentils in North Indian tadka)

Lobia Masala

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

Rajma Masala

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

CHICKEN DISHES

Chicken Tikka Masala

(Chicken marinated in yoghurt tomato 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)

RICE & BIRYANI

Matar Rice

(Rice flavored with whole spices, onion and peas)

Jeer Rice

(Rice cooked with cumin)

Chicken Biryani

(Rice cooked with marinated chicken and whole spices)

BREAD

Roti

(Flatbread made with whole wheat flour)

Mix Vegetable Paratha

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

Cheese Paratha

(Flatbread stuffed with mozzarella cheese and onion)

Puri

(Flatbread deep fried)

Potato Stuffed Paratha

(Flatbread stuffed with Potato mixture)

Cabbage Stuffed Paratha

(Flatbread stuffed with cabbage mixture)

Chana Dal Stuffed Paratha

(Flatbread stuffed with Chana dal)

BEVERAGE

Masala tea

Cardamom Chai

Mango Lassi

Lassi

DESSERTS

Gazar Ka Halwa

(Carrot grated and cooked in milk and sugar)

Kheer

(Indian Rice pudding)

Gulab Jammun

(Milk powder dumpling in sugar syrup)

Suji Halwa

(Semolina roast in butter)

Coconut Barfi

(Indian style coconut square)