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Appetizers

Vegetable pakoras [Fritters] (Vegetable dipped in chickpea flour, deep fried) - \$6

Vegetable Manchurian (Deep fried Vegetable balls in a spicy, tangy gravy) - \$7

Batata vada (Fried and Spiced potato balls dipped in chickpea flour) - \$6 (8 balls)

Pav bhaaji (Very famous Indian fast food dish consists of mixture of spiced vegetable in thick gravy cooked on flat griddle) [Served with 4 buttered bread] - \$7

Momos (Steamed veg dumplings served with fiery hot sauce) [8 dumplings] - \$7

Veg entrées – Dry - Serves 2 to 3 people

Aloo gobhi (cauliflower with potatoes) - \$7

Baigan bharta (eggplant roasted to pulp, seasoned with spices) - \$7

Palak paneer (saag paneer) (fresh spinach cooked in aromatic herbs and spice sauce) - \$8

Mix veg (an array of cut vegetables, cooked in spices and herbs) - \$7

Bhindi Do pyaza (Okra cooked with onions in dry spices) - \$8

Aloo-Shimla mirch (bell pepper and potatoes) - \$7

Veg entrées – Curry – Serves 2 to 3 people

Kadhi (Spicy thick chickpea flour cooked in sour yogurt and Indian spices with vegetable fritters) - \$7

Chana masala (garbanzo beans in spice sauce) - \$7

Rajma Masala (Kidney beans cooked in spice sauce) - \$7

Dum aloo (Deep fried small potatoes cooked in gravy with tomatoes and spices) – \$8

Paneer masala (cooked with special spices, bell pepper, and delightful sauce of Indian spices) - \$8

Matar paneer (fresh peas with paneer in spiced gravy) - \$8

Daal maharani (split lentils cooked in a thick soup with special spices and herbs) - \$7

Aloo matar (potatoes and green peas cooked with onion and tomatoes gravy) - \$7

Breads

Stuffed parathas- (rolled out Indian bread with spiced stuffing cooked on hot “tawa”) (stuffing choice: Potatoes/Cauliflower/Paneer/lentils) (served with green chutney and raita) - \$4 for 2 parathas

Soups:

Small: \$4

Large: \$6

Hot and sour soup: aromatic soup made with fresh vegetables, topped with crunchy fried noodles

Lentil soup: Stock of lentil made with vegetable stock and lentils with added light spices

Deserts – Serves 1 to 2

Rice Kheer (Rice pudding with aromatic flavors garnished with resins, almonds and pistachios– One of most famous Indian deserts) - \$5

Rabdi (Rich and creamy milk desert) - \$5