

Labels

- 1 Chicken Tikka Masala
- 1 Lamb Vindaloo
- 1 Palak Paneer
- 1 Daal Makhni
- 1 Alu Gobi Matar
- 1 Vegetable Samosa
- 1 Garlic Naan
- 2 Rice Pulao
- 1 Raita
- 1 Mango Chutney

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**Chicken Tikka
Masala**

Grilled boneless chicken simmered in fenugreek
flavored plum tomato sauce



A Saffron Thread
Lamb Vindaloo

Lamb cooked with vinegar, hot chilies & spices



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A Saffron Thread
Palak Paneer


Homemade cubes of cheese smothered in fresh
ground spinach



A Saffron Thread
Daal Makhni

Lentils simmered with spices & topped with
butter



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<p>A Saffron Thread Alu Gobi Matar Potatoes, cauliflower & green peas seasoned with masala</p> <p> </p>	<p>A Saffron Thread Vegetable Samosa Cumin flavored potatoes & peas in a flaky pastry</p> <p></p>
<p>A Saffron Thread www.asaffronthread.com</p>	<p>A Saffron Thread www.asaffronthread.com</p>
<p>A Saffron Thread Garlic Naan Tandoor baked light bread stuffed with chopped garlic</p>	<p>A Saffron Thread Rice Pulao Basmati rice with peas</p> <p></p>

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A Saffron Thread Rice Pulao

Basmati rice with peas



A Saffron Thread Raita

Grated cucumbers and carrots in yogurt



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A Saffron Thread Mango Chutney

A sweet sauce made with mango, vinegar, sugar
and herbs

