



# OPEN FOR DINE-IN



## OUR MENU

### VEG APPETIZERS

### NON VEG APPETIZERS

### SEA FOOD APPETIZERS

### TANDOORI

### BREAD

### VEG ENTREES

Try one of our signature selections and see what everyone's talking about

#### **Paneer Tikka Masala**

Indian cottage cheese cubes cooked in a creamy tomato sauce and lightly spiced & sweetened.

\$1

#### **Paneer Butter Masala**

Cottage cheese (paneer) simmered in onions, tomatoes, and cream.

\$1

#### **Palak Paneer**

Fresh Spinach and Cottage Cheese cooked mouthwatering creamy tomato curry infused with fresh herbs and ground spices.

\$1

#### **Kadai Paneer**

Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce.

\$1

#### **Malai Kofta**

Savory vegetable dumplings cooked in a rich tomato-onion curry sauce.

\$1

#### **Saag Kofta**

\$1





tomato gravy

### **Bhendi Fry**

Deep fried okra sautéed in peanuts , coconut powder,cashews,herbs and spices.

### **Bhendi Masala**

Deep fried okra sautéed in thick gravy of diced onion, tomato, herbs and spices.

### **Aloo Mutter Curry**

Aloo mutter curry is made from potatoes and peas in a spiced creamy tomato based sauce

### **Bagara Baigan**

A traditional Indian curry made with slit eggplants simmered in a sauce made from tomatoes, onions, peanut butter, sesame, coriander and tamarind. Served with a side of Steamed Rice.

### **Dal Tadaka**

Gently boiled yellow lentils, lastly tempered with ghee, fried spices, onion, tomatoes, garlic, chillies, coriander.

### **Dal Makhani**

A traditional Punjabi dish of black lentils simmered, onions, garlic

### **Chana Masala**

Boiled chickpeas simmered in thick gravy of tomatoes, onions, garlic, ginger and green chillies.

### **Shahi Paneer**

Spinach and cheese cooked with onions.

### **Aloo Gobi Masala**

Potatoes & cauliflower cooked in to taste delicious Punjabi style.

### **Gongura Dal**

Potatoes & cauliflower cooked in to taste delicious Punjabi style.

### **Veg Chettinad**

Vegetables sauteed & cooked in mild sauce and spices in chettinad style.

### **Mixed Veg Kurma**

Veg Kurma is made with mixed vegetabels, spices, coconut, cashews and herbs.

### **Spinach Dal**

Gently boiled yellow lentils, lastly tempered with ghee, fried spices, onion, tomatoes, garlic, chillies, coriander and spinach.

## NON VEG ENTREES

## VEG BIRYANIS

## NON VEG BIRYANI

## BEVERAGES

## DESSERTS

## INDO CHINEESE

