

TURMERICAN

Vegetarian Cuisine



Phone (248)305-3357 | Fax (248)305-3358

24259 Novi Road, Novi, Mi 48375

Tuesday-Friday : 11.30am - 2.30pm

5.00pm - 9.30pm

Saturday & Sunday : Noon - 3.00pm

5.00pm - 9.30pm

www.turmerican.com

Email: customerservice@turmerican.com

APPETIZER

Samosa (2pcs) ✓	\$4.00
<i>(served with mint & tamarind sauce)</i>	
❖ Hand rolled turnover stuffed with potatoes and green peas	
Cut Mirchi ✓ GF	\$6.00
❖ Yellow hot peppers stuffed with ground sesame, peanut powder & spices	
Harabhara Kebab	\$6.00
❖ Golden fried patties made with fresh spinach, potato, paneer	
Veg Cutlet	\$6.00
❖ Golden fried patties made of fresh veggies & potatoes.	
Aloo Bonda ✓ GF	\$6.00
❖ Chickpea flour batter fried potatoes and cashew dumpling.	
Bhutta Seekh Kebab ✓ GF	\$6.00
❖ Golden fried patties made of sweet corn and potatoes.	
Gobi-65 ✓ GF	\$6.50
❖ Spicy batter fried cauliflower fritters.	
Mixed Veg. Bajji ✓ GF	\$7.00
❖ Sliced potatoes, paneer, onion fritters made of chick pea flour	
Paneer Tikka GF	\$7.00
❖ Grilled homemade cottage cheese cubes marinated with yogurt and spices	

SOUP

Rasam ✓ GF	\$3.00
❖ Ultimate cleansing soup with tamarind, turmeric, cumin, black pepper, coriander & cilantro	
Tomato-Cilantro Soup ✓ GF	\$5.00
❖ Garlic & cilantro flavored crushed tomato soup.	
Mulligatawny Soup ✓ GF	\$5.00
❖ Flavorful soup with lentils, coconut milk and subtle spices.	
Sweet Corn Vegetable Soup ✓ GF	\$5.00
❖ Mild soup with veggies and cream corn	
Hot & Sour Vegetable Soup GF	\$5.00
❖ Spicy and tangy soup with garden fresh veggies, mushrooms & bamboo shoots	
Manchaw Soup GF	\$5.00
❖ Mix veg simmered with soy & chilli sauce topped crisp noodles	

BREAD *(traditional Indian bread baked in clay oven)*

Plain Naan	\$2.00	Tandoori Roti	\$2.00
Garlic Naan	\$3.00	❖ Whole wheat flat bread	
Chili Cheese Naan	\$4.00	Chia Roti	\$3.00
Onion Kulcha	\$4.00	Poori (4pcs.)	\$4.00
Chia Naan	\$3.00	❖ Whole wheat fried fluffy bread	

✓ Vegan

GF Gluten free

CHAAT

Dabeli ✓	\$5.00
❖ Smashed potatoes in sweet & spicy sauce served in toasted bun.	
Bhel Puri ✓	\$5.50
❖ Crispy mixture of puffed rice, papri, tomatoes, onion, cilantro & chutneys	
Papdi Chaat	\$6.00
❖ Crispy chaat with papri, chickpeas, potatoes, yogurt, onion & chutneys	
Paani Puri ✓	\$6.00
❖ Small crispy puris filled with potatoes, chickpeas, onion and sweet & tangy liquid	
Dahi Puri	\$6.00
❖ Small puris filled with chickpeas, potatoes, yogurt & chutneys	
Vada Pav	\$6.00
❖ Indian burger – batter fried mashed potato balls, spicy powder & chutneys between pav bun	
Samosa- Chole ✓	\$6.00
❖ Smashed tomatoes in chickpea with gravy garnished with chutneys, onion and tomatoes	
Pav Baaji	\$6.50
❖ Veggies & herbs in spicy sauce served with butter toasted buns	

SOUTH INDIAN /COMBOS

Idly (5pcs) ✓ GF	\$5.00
❖ Soft, steamed dumplings made of rice & lentils	
Medu Vada (4pcs) ✓ GF	\$5.00
❖ Lentil savory donut flavored with touch of ginger & cilantro	
Idly-Vada Combo (3 idlis & 2 vada) ✓ GF	\$6.00
❖ Steamed rice & lentil dumplings and a lentil savory donut	
Poori Masala ✓	\$8.00
❖ Fried wheat bread served with potato masala	
Chole Batura ✓	\$9.00
❖ Deep-fried leavened bread served with chickpeas masala	
Malabar Adai ✓ GF	\$9.00
❖ Protein & Fiber Rich Dosa made with lentils with subtle spices.	
Pongal-Vada Combo ✓ GF	\$9.50
❖ Soft cooked rice & lentil seasoned with cumin & black pepper in ghee	
Kothu Parota ✓	\$9.50
❖ Scrambled parota bread with onion, veggies and roasted spices-country side favorite	
Chilli Parota ✓	\$9.50
❖ Spicy parota bread scrambled & sautéed with onion & spicy sauce	
Kuzhipaniyaram (10 pcs) ✓	\$10.00
❖ Rice & lentil dumplings shallow fried with onion & spice	

✓ Vegan GF Gluten free

Spinach Kuzhipaniyaram (10pcs)	\$10.50
❖ <i>Rice & lentil dumplings shallow fried with spinach onion & spice.</i>	
North Indian Tiffin Platter	\$12.00
❖ <i>Chapattis /puris, Pulav& raita, paneer curry, lentil,2 sabjis & dessert</i>	
South Indian Tiffin Platter	\$12.00
❖ <i>Two idlis, 1 vada, dosa or uthappam, pongal, dessert</i>	
South Indian Thali	\$13.00
❖ <i>Sambar,rasam, vathakulambu kootu, poriyal,steamed rice, variety rice, yogurt rice,papad,pickle</i>	

DOSAS (crepes made of rice & lentils)

Plain Dosa ✓ GF	\$6.00
❖ <i>Simple version of dosa served with sambar& chutney</i>	
Masala Dosa ✓ GF	\$8.00
❖ <i>Dosa crepes stuffed with potato masala</i>	
Mysore Masala Dosa GF	\$9.00
❖ <i>Dosa smeared with chutney made of roasted chickpeas& spices & stuffed with potato masala</i>	
Hyderabadi Masala Dosa GF	\$9.00
❖ <i>Dosa smeared with chutney made of cayenne pepper, garlic & spices & stuffed with potato masala</i>	
Madurai Malli Masala Dosa ✓ GF	\$9.00
❖ <i>Dosa smeared with cilantro chutney &spices with touch of jaggery</i>	
Rava Dosa GF	\$9.00
❖ <i>Crispy dosa made with semolina& subtle spices</i>	
Rava Masala Dosa	\$10.00
❖ <i>Crispy dosa made with semolina & subtle spices & stuffed with potatoes</i>	
Onion Rava Dosa	\$10.00
❖ <i>Crispy dosa made with semolina, onion& subtle spices</i>	
Onion Rava Masala Dosa	\$10.00
❖ <i>Crispy dosa made with semolina, onion& subtle spices& stuffed with potatoes</i>	
Cashew Rava Dosa	\$12.00
❖ <i>Crispy dosa made with samolina subtle spices and cashews</i>	
Paper Masala Dosa GF	\$10.00
❖ <i>Crispy, paper thin dosa stuffed with potatoes</i>	
Paneer Butter Masala Dosa GF	\$10.00
❖ <i>Buttery dosa smeared with mildly spiced tikka sauce and paneer.</i>	
Sandwich Dosa GF	\$10.00
❖ <i>Dosa stuffed with sautéed onion, veggies&potatoes</i>	

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Italian Sandwich Dosa GF	\$10.00
❖ Dosa smeared with pesto stuffed with sautéed onion, veggies&cheese	
Spring Dosa	\$10.00
❖ Crunchy spring veggies and boiled noodles wrapped in crepe known as Dosa.	
Chilli Cheese Dosa GF	\$10.00
❖ Dosa smeared with pesto stuffed with sautéed onion, veggies& cheese	

UTHAPPAM (thick rice & lentil pancake)

Onion Chilli Uthappam	\$8.00
❖ Spicy expression of uthappam topped with onion& green chilies	
Mixed Veg Uthappam	\$8.00
❖ Uthappam topped with medley veggies	
Spicy Tomato Uthappam	\$8.00
❖ Spicy expression of uthappam topped with tomatoes green chilies& spices	
Special Spinach Uthappam	\$8.00
❖ Uthappam topped with plenty of spinach	
Chilli Cheese Uthappam GF	\$9.00
❖ Spicy & creamy expression of uthappam	
Pizza Uthappam	\$9.00
❖ Rice lentil base topped with tomato sauce, veggies & Cheese	

CURRY ENTREES (SOUTH INDIAN) - Served with white or Brown Rice

Egg Plant Kaara Kulambu	\$10.00
❖ Authentic spicy gravy of tamilnadu baby egg plants in spicy & tangy sauce with fresh roasted spices.	
Cauliflower Milagu Pirattal ✓ GF	\$10.00
❖ Sautéed cauliflower tossed with onion roasted spices & black pepper.	
Veg Kurma ✓ GF	\$10.00
❖ Medley of veggies simmered in coconut & cashew gravy	
Manglorian Couliflower	\$10.00
❖ Deep fried cauliflower tossed with yogurt	
Mirch or Egg Plant Ka Salan ✓ GF	\$10.00
❖ Stir fried long heart peppers in sesame& peanut sauce	
Vindaloo	\$10.00
❖ choice of gobi, tofu or cheakpea in red hot goan sauce.	
Guthi Vankaya Koora ✓ GF	\$10.00
❖ Baby Eggplant stuffed with sesame, peanut and spices.	

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CURRY ENTREES (NORTH INDIAN) - Served with white or Brown Rice

Dal Tadka GF	\$8.00
❖ Slow cooked moong dal tempered with cumin & garlic	
Dal Makhani GF	\$8.50
❖ Slow cooked selection of lentils flavor enhanced with butter & spices	
Chana or Rajma Masala	\$9.50
❖ Spiced chickpeas or kidney beans in ginger infused onion & tomato sauce.	
Aloo Jeera	\$9.00
❖ Boiled potatoes tossed in spices and tempered with plenty of cumen seeds.	
Aloo Gobi Masala / Bhindi Masala ✓ GF	\$10.00
❖ Potatoes & cauliflower or okra simmered in cumin, ginger & tomato sauce.	
Aloo / Bhindi / Tindora / Arbi / Plantain Fry (Seasonal)	\$10.00
❖ Sautéed choice of vegetable with fresh roasted spices.	
Mushroom Bhuna ✓ GF	\$10.00
❖ Mushroom sautéed with onion, bell peppers & flavored with roasted pomegranate seeds & spice	

PANEER SPECIALS - Served with white or Brown Rice

Paneer Tikka Masala	\$11.00
❖ Fresh cottage cheese in onion, tomato base creamy sauce.	
Paneer Jalfrazi	\$11.00
❖ Fresh home made cottage cheese tossed with onion tomatoes & paper in tomato based gravy.	
Kadai Paneer	\$11.00
❖ Home made cottage cheese sautéed with roasted crushed spices	
Navarathn Korma	\$12.00
❖ Delicious combination of several veggies & fruits in creamy sauce.	
Shahi Paneer	\$12.00
❖ Fresh fried paneer in onion & nuts based creamy gravy.	
Malai Kofta	\$12.00
❖ Delicious meltin mouth koftas in a rich creamy mild lightly sweet gravy.	
Paneer Pasanda	\$12.00
❖ A rich and delicious recipe of shallow fried paneer in smooth creamy onion tomato & cashew based gravy.	
Palak Paneer	\$11.00
❖ Home made fresh cottage cheese & spinach in creamy sauce.	
Mutter Paneer	\$11.00
❖ Freshly home made cottage cheese and peas cooked in delicious onion-tomato gravy.	

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RICE VARIETIES

Pongal	\$8.00
❖ Soft cooked rice& lentils with veggies and fresh ground spices	
Bisibelabath GF	\$8.00
❖ Soft cooked rice& lentils with veggies and fresh ground spices	
Tamarind Rice ✓ GF	\$9.00
❖ Tangy rice dish with tamarind, peanuts and fresh ground spices seasoned in sesame oil	
Yogurt Rice GF	\$6.00
❖ Comfort food with soft cooked rice and seasoned yogurt	
Vangi Bath	\$11.00
❖ Light spicy rice made with sauteed Eggplant and aromatic spices.	
Biryani	\$10.00
❖ Basmati rice infused with aromatic spices, veggies and herbs.	
Veg	\$10.00
Jackfruit, Mushroom, Paneer or Tofu	\$11.00

INDO-CHINESE

Veg Fried Rice or Noodles ✓

Plain	\$9.00
Schezwan Style	\$10.00
Chilli-Garlic Style	\$10.00
Garlic-Spinach Style	\$10.00
Paneer Fried Style	\$10.00
Tofu Fried Style	\$10.00
Curry Fried Style	\$9.00
Chilli Gobi	\$9.00
Chilli Tofu or Paneer	\$10.00
Honey Garlic Gobi	\$9.00

Manchurian Dry or Gravy

Goby	\$9.00
Baby Corn	\$10.00
Veg	\$10.00
Mashroom	\$10.00
Brocoli	\$10.00
Paneer or Tofu	\$10.00

Stir Fried Quinoa ✓

Plain	\$11.00
Schezwan	\$12.00
Chilli-Garlic	\$13.00
Garlic Spinach	\$13.00

DESSERTS

Gulab Jamun	\$3.99
Spongy dumplings soaked in cardamom flavored sugar syrup	
Ras Malai	\$3.99
Carrot Halwa	\$3.99
Sweet medley of grated carrots, milk& cardamom	
Adai Pradaman	\$3.99
Kesari Plain / Pineappel or Mango	\$3.99
Kesari Pista Kulfi	\$3.99

DRINKS

Kumbakonam Degree Coffee	\$2.99
Masala Chai	\$1.99
Rose Milk	\$2.99
Mango Lassi	\$2.99
Chaas	\$1.99
Lemon Soda	\$1.99
Chia Lemonade	\$1.99
Vegan Smoothie	\$3.99
Tender Coconut	\$3.99
Falooda	\$4.99