



## STARTERS- VEG

### VEG CUTLET CHOP

Chopped vegetable's cutlets with beetroot as one of the main ingredient

### **SAMOSA**

Pyramid fried savory pastry stuffed with curried potatoes and green peas

### **PANEER AMRITSARI**

Cubes of paneer marinated in yogurt + spice

## NON-VEG

### **MACCHI KOLIWADA**

Fish marinated in gram flour, ajwain seeds, amchur, ginger and garlic and deep fried

### **CHICKEN ANGARE**

Tandoor grilled chicken thigh marinated with cream, cheese, cashew and yogurt

### **CHICKEN WING LOLIPOPS**

Frenched chicken winglet battered and deep fried. Served with chili garlic sauce

## ENTREES

(WITH RICE, ROTI, OR NAAN)

### VEG

### **BHARWAN SIMLA MIRCH**

Bell pepper stuffed with stir fried vegetables, paneer, and topped with spicy tomato sauce

### **KADHAI MASALA**

Vegetables or paneer stir fried w/bell peppers, onions and tomatoes tempered with coriander and cumin

### **PANEER MAKHAN MASALA**

Spicy paneer tikka in rich tomato cashew sauce, and finished with cream and butter

### **VEGETABLE KOFTA CURRY**

Mince vegetable dumplings cooked in creamy spinach and cashew curry

### ALOO POSTO

Potatoes cooked in poppy seed paste, dried red chili peppers, lemon juice, vegetable oil, and salt

### **DAAL MAKHANI**

Black lentils cooked overnight with ginger garlic butter and finished with Kasturi methi

### CHOLAR DAL

Lentil dish cooked with Bengal gram flavoured with, cloves, cumin, cinnamon and golden fried dry coconut

### **DHINGRI MUTTER**

Button mushrooms and green peas in a rich cashew tomato sauce flavored with fennel

### **SAOJI PATODI RASSA**

Spiced gram flour tiki w/char grilled onions, coconut, chili, stone flower, and poppy seeds

## ENTREES

(WITH RICE, ROTI, OR NAAN)

### NON-VEG

### SORSHE PABDA

Bengali traditional fish curry prepared in a mustard sauce

### **GOAN PRAWN CURRY**

Prawns simmered in silky coconut, chili, and kokum curry

### KHOSA MANGSHO

Succulent mutton pieces fried with a base of onion, tomato, yoghurt and a host of other spices (CAUTION: dish may contain small bones)

### **SAOJI CHICKEN RASSA**

Maharashtrian spicy chicken curry with char grilled onion, coconut, chili, cardamom, cloves, nutmeg, star anise, and stone flower

### **BEEF ULARTHIYATHU**

Kerala beef fry cooked with onion, coconut, peppercorn, fennel seeds and curry leaves  
Served with Malabar paratha

### **PORK VINDALOO**

Pork cubes marinate in malt vinegar, homemade ground spice, green chilis & garlic

### **LAMB NIHARI**

Lamb meat slow cooked with long pepper, stone-flower and other spices

## DESSERTS

### **RASMALAI**

Delicious patties of soft chena with pistachio spiced milk

### **GULAB JAMUN**

Traditional fried dumplings in sugar syrup.  
Yum!

