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

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

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)

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

BEEF ULARTHIVATHU
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!