

## Dinner Menu

### APPETIZERS

(All Served with mint, onion and tamarind chutneys)





<b>Pakora</b> Mixed vegetable fritters, fried and delicately spiced	3.95	
<b>Vegetable Samosa (for two)</b> Crisp Turnover filled with mildly spiced potatoes and peas	4.50	
<b>Chilli Pakora</b> Fresh chilli dipped in batter and deep fried	3.50	
<b>Onion Bhaji</b> Onions and fresh herbs mixed with gram flour and deep fried	3.50	
<b>Meat Samosa (for two)</b> Turnover filled with curried minced Lamb	4.95	
<b>Chicken Pakora</b> Delicately spiced deep fried chicken fritters	5.95	
<b>Paneer Pakora</b> Homemade cheese fritters	5.95	
<b>Fish Pakora</b> Deep fried fish fritters	7.95	
<b>Tikki or Samosa Chat</b> Potatoe patties, curried chick peas, mint chutney, tamarind chutney and spices	6.95	
<b>Assorted Appetizer Plate (for two)</b> Samosa, Pakoras	7.95	
<b>Shrimp Pakora</b> Fresh shrimp marinated in exotic spices and batter fried (Lonely Cow Sauvignon Blanc)	8.95	
<b>Tandoori Assorted Appetizers</b> Seekh kabab, shrimp tandoor, murgh tikka, kalmi Kabab	8.95	
<b>Gobi Manchurian</b> Cauliflower florets batter fried and coated with chilli soy sauce	10.95	
<b>Paneer Manchurian</b> Paneer florets batter fried and coated with chilli soy sauce	10.95	
<b>Chicken Manchurian</b> Chicken florets batter fried and coated with chilli soy sauce	12.95	

### Condiments

<b>Fresh House Salad</b> Mixed raw or cooked vegetables seasoned with dressings	2.95	
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<b>Papadum</b> Thin and crispy lentil bread	2.00	
<b>Raita</b> Grated cucumber in homemade yogurt with spices	2.00	
<b>Mango Chutney</b> Sweet and spicy chutney from India	1.25	
<b>Achar</b> Hot and spicy pickles from India	1.25	

### **Soups**

<b>Mulligatwany Soup</b> Delicately spiced lentil soup	2.95	
<b>Coconut Soup</b> Mildly sweet soup of milk and coconut	2.95	
<b>Tomato Soup</b> Tomato soup prepared in Indian style with a touch of black pepper	2.95	
<b>Palak Shorba</b> A refreshingly delicious soup made from spinach with a touch of cardamom, cloves and peppercorns	3.25	
<b>Hyderabad Murgh Shorba</b> A traditional Indian soup made with chicken and potatoes, flavored with lemon	3.25	

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