


Dinner Menu





APPETIZERS

(All Served with mint, onion and tamarind chutneys)





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

Condiments

<div>Fresh House Salad</div> <div>Mixed raw or cooked vegetables seasoned with dressings</div>	3.95	<div>vegetarian</div> <div></div>
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Papadum Thin and crispy lentil bread	1.50	
Raita Grated cucumber in homemade yogurt with spices	1.50	
Mango Chutney Sweet and spicy chutney from India	1.50	
Achar Hot and spicy pickles from India	1.50	

Soups

Mulligatwany Soup Delicately spiced lentil soup	3.25	
Coconut Soup Mildly sweet soup of milk and coconut	3.25	
Tomato Soup Tomato soup prepared in Indian style with a touch of black pepper	3.25	
Palak Shorba A refreshingly delicious soup made from spinach with a touch of cardamom, cloves and peppercorns	3.95	
Hyderabad Murgh Shorba A traditional Indian soup made with chicken and potatoes, flavored with lemon	3.95	

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