



Baked Pumpkin with Almond (Savory)



Balu Shahi (Flour, Ghee, Syrup. Sweet)



Besan Barfi aka Besan Chakki (Ground Chickpeas. Sweet)



Besan Ke Laddu (Chickpea Flour, Chopped Pistachios)



Bhatura (Punjab Leavened Flatbread)



Bisi Bele Bath (Hot Lentil Rice)



Bottle Gourd Pudding (Grated Squash with Milk, Sugar, Spices, Nuts)



Chicken Saag in Spinach (With Onions, Spices, Tomatoes)



Chicken Tikka (Cooked in a Tandoori Oven)



Chole (Chickpea Curry)



Coconut Ladoo (Sweet Balls with Coconut, Sugar, and Cardamom)



Dhokla (Sweet Steamed Sponge Cake, Rice or Lentil Flour)



Egg Shakshouka (Eggs Poached in Tomato Sauce)



Gobhi Keema Matar (Minced Cauliflower and Peas)



Gulab Jamun (Soft Deep-fried Dough Balls in Fragrant Sugar Syrup)



Idly (Steamed Rice Cake)



LEFT Cholay (Chickpea Curry) RIGHT Kulcha (Similar to Naan)



LEFT Dal Kachori (Lentil Kebabs) RIGHT Mysore Bonda



LEFT Moti Pak (Gram Flour) RIGHT Urad Dal Pinni (Black Lentils)



LEFT to RIGHT Vegetarian Curry, Mutton Curry, Lentils



Matra (White Peas Boiled with Onions and Spices)



Methi Malai Paneer (Cheese, Fenugreek, Onion, Tomato, Cream)



Mohanthal (Sweet - Roasted Gram Flour, Cardamom, Milk Solids)



Mughal Spiced Chicken



Nauratan Korma (Vegetarian Curry with Nine Different Vegetables)



Paneer Butter Masala (Cheese Cubes in Creamy Tomato Gravy)



Papad Mangodi (Lentil Dumpling Curry)



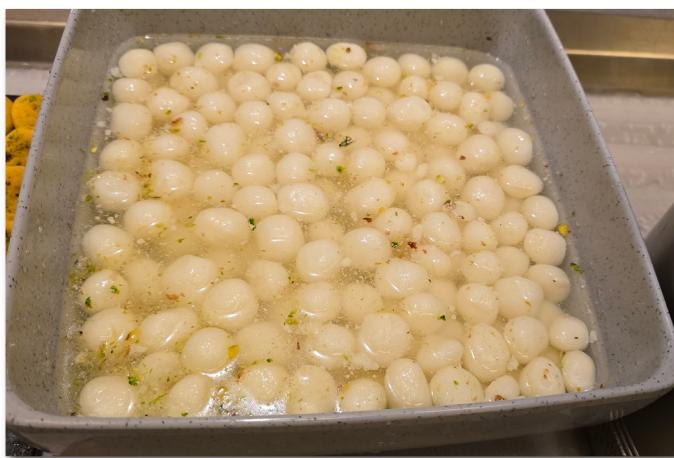
Paratha (Unleavened Flatbread Served Plain or Stuffed)



Poha (Rice Flattened into Flakes, with Onions, Mustard)



Pongal (Creamy Rice and Lentils)



Rasbhari (Gooseberries)



Samosas



Shahi Tukda (Flavored Bread Pudding)



Suji Upma (Porridge Made from Roasted Semolina and Spices)



Vegetable Biryani (Biryani Is Basmati Rice with Spices)



Vegetable Kebabs