



Gujarati Vegetarian Menu

Farsan (Appetizers)

Dhokla with choice of Khaman, Khatta, Rava, or Moong Dal prepared with rice flour, urad dal flour, yogurt, spices and steamed, served with chutney of choice

Sev Khamani – sautéed smashed chickpeas with curry leaves, herbs and spices served with nylon noodles

Patra - taro leaf spreaded with spiced chickpea paste, then steamed and flash fried, served with chutney of choice

Kachori - spiced crushed pigeon peas wrapped in a biscuit dough ball and fried to a golden brown, served chutney of choice

Bataka Vada - spiced mashed potatoes, dipped in seasoned chickpea batter, and fried to a golden brown, served with chutney of choice

Ragda Patties - spiced potato cutlets topped with pea curry, diced onions, chopped cilantro, tamarind chutney, cilantro chutney, and nylon noodles

Bhajia with choice of Potato, Sweet Potato, Purple Potato, Onion, Fresh Chili, Shushito Pepper, Spinach, Kale, or an Assortment dipped in a seasoned chickpea batter and fried to a golden brown, served with chutney of choice

Moong Dal Vada – crushed moong dal with spices and fried to a golden brown, served with chutney of choice

Paunk – sorgam (juwar) seed topped with lemon juice, cayenne pepper, salt, chopped cilantro, and nylon noodles

Samosa –spiced potatoes and peas filled in a flaky pastry and fried, served with chutney of choice

Makai nu Chevdo – sautéed cream of corn with mustard seed and spices topped with nylon noodles

Bataka Powa – sautéed rice flakes and potatoes with curry leaves, chilies, spices, and lemon juice

Kichu/Papdi no Loht – steamed rice dumpling seasoned with chilies and cumin seeds, served with oil and cayenne pepper

Main Entrees (Shaaks)

Shaak - Ringan/Bataka/Tuwar/Lilva (Eggplant/Potato/Hulled Pigeon Peas/Fresh Pigeon Peas) can be made in any combination of these vegetables, sautéed in mustard seed, spices, chilies, ginger, & garlic

Bataka Shaak (dry) with diced potatoes, mustard seeds, curry leaves, chilies, and spices

Bataka Shaak (gravy) with diced potatoes, mustard seeds, onions, chili, ginger, garlic, spices, and tomatoes

Undhiyu with indian flat beans, pigeon peas, eggplant, potatoes, purple potatoes, sweet potatoes, chili, ginger, garlic, and spices

Kobij Shaak with shredded cabbage, green peas, mustard seed, spices, and chilies

Sambariyu with shredded cabbage, carrots, mustard seed, spices, and chilies

Cauliflower or Broccoli Shaak with mustard seed, spices, and chilies

Lentils (Kaathor)

Vaida with moong bean, cumin seeds, spices, and chilies

Rasawala Chana with kala chana, mustard seeds, spices, and chilies

Moong Dal with moong dal, cumin seeds, spices, and chilies

Soups

Kadhi with yogurt, chickpea flour, cumin seeds, curry leaves, ginger, chilies, and spices

Dal with toor dal, tomato, curry leaves, ginger, chilies, and spices

Breads

Puri with wheat flour, salt, and water

Kaja Puri with all purpose flour, cumin seed, carom seed, and spices

Rotli with wheat flour and water

Rice Dishes

Plain Rice – Basmati Rice with butter

Jeera Rice – Basmati Rice with cumin seed

Vegetable Pulao – Basmati Rice with diced onions, carrots, and peas