



Indian Cuisine

APPETIZERS

VEGETABLE SAMOSA (vegan) Two stuffed vegetable parcels fried and served with mint chutney and tamarind chutney	\$ 8.99
SAMOSA CHOLE CHAAT Two fried samosas topped with yogurt, mint chutney, tamarind chutney, raw mango, chick peas & crispies	\$ 9.99
VEGETABLE PAKORAS (vegan) Assorted vegetables fried in chickpeas batter and Indian spices served with mint and tamarind chutney	\$ 8.99
CHILLI TOFU (vegan) Batter fried tofu tossed in house chilli sauce	\$ 9.99
GOBI MANCHURIAN (vegan) Batter fried cauliflower tossed in house Indo Chinese sauce	\$ 11.99
CURRYLEAF SHRIMPS Shrimps tossed in house special Indian spices, mixed with curry leaves and served with mint tartar	\$ 14.99
EAST INDIAN FRIED FISH Cod fish fillets fried with Indian spices and herbs, served with masala fries and mint tartar sauce	\$ 14.99
BUTTER CHICKEN EGG ROLL Tender chicken kebabs cooked in butter, cashew nuts, cream, rolled and grilled in a wrap layered with eggs	\$ 11.99
TANDOORI TENDER CHICKEN KEBAB Indian marinated tenders grilled to perfection and served with mint and tamarind chutney	\$ 12.99
MALAI CHICKEN KEBAB Chicken tenders marinated with Indian herbs, spices cream, cashew nuts and yogurt grilled to softness and served with mint and tamarind chutney	\$ 12.99
LAMB KEBAB Soft ground lamb grilled kebabs served with mint chutney	\$ 14.99

ENTRÉE

ALOO KALONJI JALFREZI (vegan, gluten free) Potatoes and assorted vegetables tossed with onion seeds and Jalfrezi sauce	\$ 14.99
BHINDI MASALA (vegan, gluten free) Okra cooked in Indian onion tomato sauce	\$ 14.99
MUTTER PANEER (gluten free) Green peas and Indian soft cheese cooked in tomato onion gravy	\$ 14.99
PALAK TOFU MASH (vegan, gluten free) Spinach and tofu tempered with cumin garlic chillies and cilantro	\$ 14.99
MIX VEGETABLE KORMA (gluten free) Royal dish with vegetables from the city of Hyderabad, rich in cream, butter and various nuts and dry fruits	\$ 14.99
PALAK PANEER (gluten free) Spinach and Indian cheese cooked in cream and butter, flavored with garlic and cumin	\$ 14.99
CHANA MASALA (vegan, gluten free) Traditional dish of North India comprising of slow cooked garbanzo beans flavored with mild spices, onion seeds and tomatoes	\$ 14.99
PANEER BUTTER MASALA (gluten free) Vegetarian dish loved by all, made with Indian cheese cooked in butter, nuts and cream	\$ 14.99
DAL MAKHANI (gluten free) Slow cooked black bean lentils flavored with cumin, garlic, butter and cream	\$ 14.99
YELLOW DAL Moong dal / yellow lentils cooked and tempered with curry leaves, chillies, onion, tomatoes, cilantro and flavored with Indian clarified butter	\$ 13.99
COCONUT CURRY SHRIMPS Large shrimps cooked South Indian style with coconut, tempered with curry leaves and mild chilli spice mix	\$ 17.99

(OVER)