

## **Appetizers**

### **Pappadum**

Roasted East Indian Crackers made from spicy lentils & rice, served with tamarind sauce

### **Kachumbar Salad**

Dices of cucumbers, tomato and onions marinated in lemon juice and spices

### **Mulligatawny Soup**

Soup of pureed lentil, having aroma of ginger, curry powder & coconut cream. Garnished with steam

### **Veg. Samosa or Beef Samosa (2 pcs)**

Triangular pastry pockets filled with delightful (Veg.) (Beef) melange of vegetables or beef & fresh coriander leaves.

### **Vegetable Pakora**

Thinly sliced assorted vegetables rolled in gram flour & deep fried.

### **Paneer Pakora**

Homemade fresh cottage cheese battered in gram flour & deep fried.

### **Chicken Pakora**

Boneless chunk of chicken marinated in Indian spices & fried. Served with mint chutney.

### **Fish Pakora**

Crispy boneless cod fillet coated in groundflour & marinated in various spices and deep fried.

### **Onion Bhajia**

Rings of fresh onions mixed with garbanzo flour, cilantro, lemon juice and traditional spices. Deep fried & served with mint and tamarind sauce.

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## **Chef Special Appetizers**

### **Prawn Masala**

Shrimps cooked in a tangy sauce and fresh vegetables & spices. Served with garlic naan

### **Veggie Platter**

A combination of veggie pakoras, veg. samosas, paneer pakora. Served with mint & tamarind chutneys.

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## **Roti**

### **Plain Naan**

The traditional North Indian bread

### **Garlic Naan**

Plain flour naan bread with garlic

### **Butter Naan**

Buttered multi layered naan

### **Lachha Paratha**

Whole wheat multi layered bread baked in tandoor with butter

### **Pudina Paratha**

Topped with mint masala & traditional spices.

### **Keema Naan**

Stuffed with minced meat & traditional spices

### **Aloo Naan**

Stuffed with potatoes & traditional spices

### **Kashmiri Naan**

Bakers flour fresh bread from clay oven stuffed with cashews, coconut pistachios & raisins with a touch of cardamom & sugar.

### **Meat Platter**

A combination of beef samosas, fish pakora & chicken pakora. Served with mint & tamarind chutney.

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## **Vegeterian Dishes**

### **Paneer Tikka**

Dices of homemade cottage cheese marinated in yogurt, lemon juice & traditional spices. Finally prepared in clay oven.

### **Shahi Paneer**

Fresh homemade cottage cheese cooked in a light tomato based sauce with exotic spices & cashew paste, finished with cream.

### **Mattar Paneer**

Homemade cottage cheese & green peas cooked in exotic spices tossed with tomatoes & fresh coriander leaves.

**Palak Paneer**

Fresh spinach bailed & liquefies, cooked with homemade cottage cheese & finished with exotic spices

**Chilli Paneer**

Marinated homemade cottage cheese sautéed with onions, bell peppers, chilies, vinegar & soya sauce.

**Paneer Do Piazza**

Homemade chunks of cheese cooked with bell pepper onions & tomatoes finished with fresh cilantro.

**AlooGobhi**

Combination of fresh cauliflower and potatoes cooked in exotic spices tossed with tomatoes & fresh coriander leaves.

**Gobhi Musallum**

Roast of cauliflower cooked in a special curry sauce.

**Mushroom Mattar**

Combination of mushroomss & green peas cooked in exotic curry sauce & fresh coriander leaves.

**Bhindi Masala (Okra)**

Fresh okra cooked with onions, garlic, tomatoes & special blend of spices

**Daal Makhni**

Harmonious combination of black lentils of India cooked in various spices reduced with rice cream & butter.

**DaalMasoor**

Yellow lentils cooked in light spices, top fried with onions & jeera

**Daal Masala**

Ghana daal in chefs own style

**Chana Masala**

T'ruer punjabi style chick peas cooked in authentic spices

**Baingan Bhartha**

Roasted eggplant pulp sautéed with fresh onions tomatoes & cooked with various spices.

**Navrattan Korma**

Combination of fresh vegetables cooked in a mild creamy sauce

**Mix Veggie**

Mixture of various fresh vegetables. Sauteed with onions, mixed peppers & touch of spiced tomato sauce.

**MalaiKofta**

A vegetable dumpling mixture of potatoes, homemade cottage cheese & spices in a creamy gravy.

**Dahi / Mixed Raita**

Fresh yogurt or yogurt with spices or yogurt mixed with cucumber, tomatoes & onions, garnished with fresh coriander leaves.

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**Non Vegeterian Dishes****Butter Chicken**

Tender boneless chicken cooked in a light tomato based sauce, exotic spices, reduced with butter & cream.

**Chicken Korma**

Chicken cooked in mild curry, prepared with cashew nuts, cardamom and white pepper.

**Chicken Curry**

Boneless chicken with spices in cuury sauce.

**Palak Chicken**

Tender pieces of chicken cooked with spinach, and exotic spices.

**Chilli Chicken**

Tender pieces of chicken cooked in exotic spices tossed with pepper, onions & fresh coriander leaves.

**Chicken Vindaloo**

Boneless cube of chicken cooked with potatoes in goan (Eastern India) style hot & spicy.

**Chicken Lababdan**

PCS. of chicken roasted in onion & tomato sauce garnished with ginger & coriander leaves.

**Chicken Madras (Hot)**

PCS of chicken, flavored with coconut in typical south Indian style.

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## **Lamb or Beef**

### **Lamb or Beef Curry**

Succulent pcs. of lamb, beef with various spices & finished with cilantro

### **Palak Lamb or Beef**

Choice of lamb or beef cooked in spinach & spices

### **Lamb or Beef Korma**

Lamb or beef cooked in mild spiced cream sauce

### **Lamb or Beef Vindaloo**

Onion curry sauce with potatoes in very hot secret spices & green chilies.

### **Bhuna Lamb or Beef**

Marinated lamb or beef stir fried with bell peppers, onions tomatoes, ginger, lemon juice & hot chilies.

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## **Goat Served with bone**

### **Goat Curry**

Succulent pcs. of goat with curry sauce & traditional spices, finished with cilantro

### **Palak Goat**

Cooked in fresh spinach & traditional spices.

### **Goat Vindaloo**

Onion curry sauce with potatoes in hot secret spices green chilies & fresh grinded spices

### **Chilli Goat**

Tender pcs. of goat cooked in exotic spices tossed with peppers onions & fresh cilantro leaves.

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## **Tandoori Khazana**

### **Tandoori Chicken**

Skinless chicken marinated over night in traditional tandoori masala

### **Chicken Malai Tikka**

Boneless chunks of chicken marinated in cream sauce & spices.

### **Lahori Seekh Kabab**

Seasoned ground beef & cheese own combination of herbs & spices

**Chicken Kabab**

A tender kabab made from chicken mince & various spices, served on sizzler.

**Garlic Prawns**

Jumbo shrimp marinated in fresh garlic & yogurt, grilled in clay oven.

**Tandoori Mixed Platter**

A mix of tandoori prawns, chicken tikka, seekh kabab & tandoori chicken with marinated vegetable & spices.

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**Samundri Ratan (Seafood)****Butter Prawn**

Tender prawns cooked with chef's special sauce & cooked in tomatoes, butter & spices.

**Prawn Do Piazza**

Prawn cooked with onions, ginger, garlic & tomatoes with special blend of spices.

**Prawn Malai Curry**

Prawns simmered in coconut milk with ginger, garlic & white peppers

**Prawn Vindaloo**

Prawn & potatoes cooked in a tangy curry sauce with rare spices.

**Prawn Madras (Hot)**

Prawn flavored with coconut in typical south Indian style.

**Fish Curry**

Marinated fish pcs. cooked with onions, tomatoes gravy, ginger, garlic & lemon juice in med. hot spices. Fish Vindaloo

Very hot & spicy fish curry served with potatoes.

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**Rice Items****Saffron Pulao/Rice**

East Indian plain fried basmati rice with saffron

**Peas Pulao or Mushroom Pulao/Rice**

Aromatic Indian basmati rice baked with cardamom, cumin saffron & peas or mushroom

**Coconut Rice**

Indian basmati rice cooked with fresh coconut flakes & spices with a touch of sweetness

**Steamed Rice**

Plain boiled basmati rice

**BIRYANI**

A special blend of spices aromatic basmati rice cooked with tomatoes, onion, ginger, garlic, yogurt & mint with your choice of top dish.

**Vegetable Biryani**

With nuts & cottage cheese

**Lamb, beef, Chicken, Goat****Prawn**

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**Desserts****Ras Malai (2 pcs.)**

Chilled home made cheese patties in sweet creamy sauce.

**Gulab Jamun (2 pcs.)**

Milk pastry balls with crushed nuts in warm sweet syrup

**Rice Pudding (Kheer)**

Mouth watering pudding made with rice and milk.

**Kulfi**

East Indian ice cream blended with almonds, pistachios.

**Mango Kulfi**

Mango flavored kulfi blended with almonds & pistachios.

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**Chutney(Sauces)****Mint Chutney**

Blend of mint, cilantro & green chilies mixed with spices

**Mango Chutney**

Blend of mango mixed with ginger & exotic spices

**Mixed Pickles (Achaar)**

A mixture of mango & vegetables marinated in exotic spices & mustard oil