

## APPETIZERS

**Samosas:** Triangular shaped pastry filled with potatoes and peas or Ground Beef, potatoes, peas and spices like cumin, cilantro, mango powder ; served with our signature mint cilantro chutney and/or tamarind chutney

**Bhelpuri:** Puffed rice mixed with sev, green chilies, white onions, mango powder, potatoes and tamarind and mint-cilantro chutneys

**Palak Chaat:** Salad made with fried spinach, tomatoes, onions and chilies, sev and chaat masala (Chef's invention)

## MAIN DISHES

**Chicken Tikka Masala:** British Dish of Chicken cooked with yogurt, cardamom, cloves, green bell peppers

**Butter Chicken:** Chicken from the north of India in a creamy cashew nut based tomato sauce

**Dum Ka Murgh:** Chicken cooked with yogurt, poppy seeds, almonds & dried coconut; favorite of Kings of Hyderabad

**Rogan Josh:** Lamb curry cooked with poppy seeds, almonds in a yogurt sauce

**Beef Vindaloo:** Grandma's recipe of Vindaloo with beef cubes in a tangy, spicy sauce with poppy seeds, cloves, and coconut milk

**Chicken Biryani:** Chicken marinated with yogurt & exotic spices; served on a bed of rice with raisins and nuts

## VEGETARIAN DISHES

**Gobi Manchurian:** Cauliflowers gently battered with chick-pea batter in a tangy, sweet & sour sauce

**Paalak Paneer:** Indian cheese cooked in creamy spinach based sauce with garlic

**Paneer Makhni:** Cubed Indian cheese (Paneer) in a creamy, cashew nut based sauce

**Matar Paneer:** Paneer- Indian cheese cooked gently with peas in a tomato sauce

**Choley:** Garbanzo beans cooked Indian style with 5 spices with a touch of cinnamon

**Dal Makhni:** Lentil soup from made with Masoor dal with garlic, butter in a tomato sauce

**Aloo Gobi:** Potatoes lightly sautéed with cabbage and cauliflower; spices give flavor

**Aloo Matar:** Estofado de tomate, chicharos y papas, en un mix de especias que le dan sabor.

## **OUR RICE**

**Basmati Rice:** Aromatic rice grown in the foot-hills of the Himalayas cooked with a touch of cardamom and cloves

**Pilaf Rice:** Basmati rice cooked with exotic spices, vegetables, raisins and nuts

**Lemon Rice:** Classic of South India- basmati rice cooked with lemon, dried red chilies & crispy channa daal

**Coconut Rice:** Classic of South India- basmati rice cooked with dried coconut, red chilies & crispy channa daal

**Jehangiri Pilaf:** Favorite of the Emperor Jehangir- basmati rice cooked with pistachios, cranberries and cardamom

**Naan:** Classic Indian bread cooked in the tandoor clay oven

**Rotis:** Home-style bread made with whole wheat flour and cooked on the flame

## **POSTRES**

**Gulab Jamun:** Indian donuts made with milk flour in sugar and rose syrup

**Kulfi:** Indian ice-cream made with saffron, cardamom in two flavors (Mango or Chai)

**Prices subject to change without notice**