



indian restaurant

DHALL SORBA / SOUP

Indian style spicy lentil soup. A Chock Full Of Veggies. Sauteed Onions, Carrots, Celery and Organic Fresh Tomatoes

APPETIZERS & INDIAN SPECIALTIES

Potato Rolls

Home Made Bread Rolled With Potato Masala

Vegetable Cutlets

Traditional Indian Fried Vegetable cakes

Keema Mutter

Ground Angus Beef With Green Peas Cooked in Spicy Indian Gravy. Served With Indian Fresh Bread

Channa Chaat

A Delicious Combination Of Chickpeas, Onions, Garlic and Tomatoes. Cooked in Chat Masala Spices Then Served cold

Aloo Chaat

A Traditional North Indian Dish. Boiled and Fried Cubed Potatoes Served with Chaat Masala

Baingan Bharta

Our Famous Punjabi Dish. Charcoal Roasted Eggplant, Mashed and Cooked With Spicy Tomato

MAIN COURSE

Aloo Gobi Masala

Potato and Cauliflower Cooked in Rich Indian Spices and Vegetable Sauce. Served With Pulao Rice

Dhall Makhni

Spicy Red Beans With Indian Spices, Served With White Basmati Rice and Fresh Naan

Malabar Fish Curry

South Indian Style Fish Curry Stew, Cooked in Coconut Milk and Kerala Curry Spice

Murgh Makhan Wala

Tandoori Chicken Served With Fresh Kulcha Bread and Butter Gravy

Kashmiri Beef Khorma

Tender Beef kashmirian Style Spicy Curry Stew, Cooked With Organic Vegetables. Served With White Rice

Chicken Biryani

Steam and Baked Cooked Basmati Rice and Organic Chicken. Onion, Garlic, Cardamom, Chilies, Yogurt, Fresh Saffron and Cinnamon. Served With Raitha

DESERTS

Cajar Hulwa

Famous Indian Carrot Pudding

Five Spice Cake

Cardamom, Cinnamon, Nutmeg, Coriander and Ground Fennel Seeds With Vanilla Icing

Falooda

Vermicelli Noodles and Basil Seeds, Cooked in Condensed Milk. Topped with Ice Cream and Crystallized Dry Fruits