

PICK & CHOOSE

APPETIZERS

- **VEGETABLES**

Papadi Chaat: Fried dumplings with potato.

Dahi Aloo Puri: Fried bread with potato and chutneys.

Samosa Chaat: Samosa with potatoes and chutneys.

Paw Bhaji: Mixed vegetables mashed with cheese and nuts and fresh fruit.

Ragad Pattis: White beans with spicy sauce and chutneys.

Vegetable Samosa: Cone fried potato and pea filling.

Vegetable Mix Pakora: Cauliflower, potatoes and chili spicy and deep-fried.

Onion Pakora: onion paste and spice deep-fried.

Chilli Pakora: chili paste with spices and deep-fried.

Cauliflower Pakora: cauliflower in spice paste and deep-fried.

Vegetable Cutleets: vegetable croquettes.

Aloo Tikki: potatoes, chili, coriander and masala.

Vegetable Spring Rolls: Vegetable spring rolls.

Paneer Shaslik: Cheese skewers and vegetables.

- **NON-VEGETABLES**

******Shrimp Pakora:** Shrimp in spice paste and deep-fried.

******Fish Koliwara:** Fish pieces marinated in Indian spices deep-fried.

CHICKEN

Chicken Chaat: Pieces of chicken with tomato, onion with green sauce and tamarind.

Chicken Pakora: chicken spice paste and deep-fried.

Chicken Samosa: chicken cone stuffed and deep-fried.

- **TANDOORI (OVEN)**

******Tandoori Shrimp:** shrimp marinated in spices and cooked in the tandoor.

******Tandoori Fish Tikka:** fish marinated in spices and cooked in the tandoor.

CHICKEN

Tandoori Chicken: chicken marinated in spices and cooked in the tandoor.

Chicken Tikka: pieces of chicken marinated in spices and cooked in the tandoor.

Chicken Lahsoni Kebab: Legs and thigh of chicken, marinated with hot spices, cream cooked in the oven.

Chicken Achari Tikka: Pieces of chicken marinated in a mixture of ginger garlic cooked in the oven.

Chicken Hariyali Tikka: Boneless chicken marinated in coriander and mint paste.

Chicken Shikari: Pieces of chicken marinated in chili powder deep-fried.

Chicken Tangari Kebab: Legs marinated with garam masala cooked in the oven.

LAMB

Lamb Seek Kebab: Lamb meat combined with aromatic herbs and hot spices cooked in the tandoor.

VEGETABLES

Paneer Tikka: Cheese skewers with grilled vegetables.

Paneer Hariyali Tikka: Cottage cheese cubes marinated grilled green pasta.

Vegetable Seek Kebab: Mixed vegetables cooked with chana and baked.

VEGETARIAN DISHES

DAL ESPECIALS

Dal Makhani: Indian black lentils with onion, ginger, garlic and tomato sauce.

Dal Palak: Lentils cooked with spinach.

Surati Dal: Lentils cooked with mustard seeds and curry.

Chana Masala: Delicious chickpeas cooked in an exotic blend of Indian spices.

Hydrabadi Masoor Dal: Sour soup made of lentils pigeon peas.

Rajma: Red beans cooked in a thick sauce with whole spices of India.

Kadhi: Yogurt sauce with spices and base thickened with chickpea flour.

Maharani Kadhi Pakora: Yogurt cooked with curry and vegetable pakoras Seasoned with Indian spices.

Baigan Bharta: mashed eggplant cooked with tomatoes.

Kadhai Palak: soft paneer cubes cooked in a smooth spinach curry.

Vegetable JhalFREZIE: Mix vegetables, garlic, ginger cooked with cream and tomato sauce.

Aloo Gobi: Potatoes, cauliflower, cooked with curry sauce and Indian spices.

Jaipuri Aloo: Pasta with masala cooked with spices and vegetables.

Dum Aloo: Potato cooked in sauce and spices.

Aloo Palak: Potato, garlic, spinach cooked with curry sauce.

Amritsari Aloo: delicious blend of potatoes, gram flour and spices.

Bombay Type Suki Bhaji: Potato cooked with spices and green chili.

Amdavadi Aloo & Tameto: Potato cooked with tomato sauce and curry.

Kadhai Mushroom: mushrooms cooked with onion sauce and vegetables.

Couliflower Peas Curry: pea and cauliflower cooked with curry.

Navratam Korma: Mix vegetables with fruit and almond sauce.

Green Beans/Coconut: fresh green beans cooked with coconut and masala.

PANEER (CHEESE) ESPECIALS

Paneer Makhani: Fresh homemade cheese cooked in creamy tomato sauce.

Malai Kofta: Fresh homemade cottage cheese with potatoes, cooked cream with walnut sauce and curry.

Palak Paneer: Cheese cooked with spinach curry.

Mattar Paneer: Soft cottage cheese cooked in onion gravy and peas.

Paneer Chilli Masala: Cheese with corn flour and vegetables.

Kadhai Paneer: Cheese with vegetables cooked with chili and spices.

Paneer Tikka Masala: Fresh homemade cottage cheese, onion, tomato, pepper cooked with cream.

Paneer Do Pyaza: Cheese with onion, chili powder, cooked with Garam masala.

CHICKEN DISHES

- Chicken Curry:** *Chicken cooked with spices in curry sauce.*
- Chicken Tikka Masala:** *Pieces of boneless chicken cooked with tomato and onion.*
- Chicken Makhani:** *Boneless chicken tandoor and cooked with creamy tomato sauce.*
- Chicken Chilli Masala:** *Pieces of boneless chicken cooked with green chilli and hot spices.*
- Chicken Pudina Masala:** *Chicken cooked with mint and curry.*
- Chicken Palak:** *Mix chicken with spinach.*
- Chicken Kadhahi:** *Chicken cooked with tomato sauce, coriander seeds.*
- Chicken Madras:** *Boneless pieces of chicken cooked with spices and flavored with coconut.*
- Chicken Vindaloo:** *Delicious combination of chicken marinated in hot spices.*
- Deshi Chicken Curry (With Bone):** *Bone-in chicken cooked with curry.*
- Chicken Do Payaza:** *Chicken cooked in a variety of spices, yogurt and kasoori methi.*
- Chicken Korma:** *Pieces of boneless chicken marinated in almond sauce India.*
- Chicken Jhalfrezie:** *Chicken with vegetables cooked with spices and garam masala.*
- Chicken Chana:** *Chickpea with chicken cooked with garam masala.*
- Mogali Chicken:** *Chicken cooked in onion paste, garlic and spices.*
- Chicken Kholhapuri:** *Chicken thigh cooked with a variety of roasted spices.*
- Chicken Badami:** *Chicken cooked with almonds and coconut.*

GOSH (LAMB) DISHES

- Lamb Roganjosh:** *Specialty of Kashmir, pieces of lamb cooked in rich garlic sauce with ginger.*
- Lamb Chilli Masala:** *lamb cooked with chili and masala.*
- Lamb Pudina Masala:** *lamb with mint cooked with masala.*
- Lamb Palak:** *lamb cooked with spinach.*
- Lamb Achari:** *Lamb with achar cooked with masala.*
- Lamb Kadhahi:** *lamb cooked with onion and green pepper and masala.*
- Lamb Madras:** *Boneless lamb pieces cooked with spices and flavored with coconut.*
- Lamb Vindaloo:** *lamb cooked in red sauce with curry sauce.*
- Lamb Keema:** *Lamb curry cooked with peas, tomatoes, ginger and roasted onion.*
- Lamb Korma:** *Chunks of lamb flavored with ginger.*
- Lamb Do Pyaza:** *lamb cooked with onion and curry.*
- Lamb Badami:** *lamb cooked with almond sauce.*
- Lamb Pasanda:** *lamb cooked with masala, cream and nuts.*
- Goat Meat Curry (With Bone):** *Lamb with bone cooked with curry.*

BASMATI RICE DISHES

- White Rice:** *White Rice.*
- Saffron Rice:** *Rice cooked with saffron.*
- Jeera Rice:** *Rice with cumin.*
- Peas Pulao:** *Rice with peas.*
- Vegetable Biryani:** *Rice with vegetables.*
- Masala Khichadi:** *Rice with lentils cooked with masala.*
- Curd Rice:** *Cooked rice with yogurt.*
- Tamarind Rice:** *Rice cooked with tamarind sauce.*
- Lemon Rice:** *Rice cooked with lemon juice.*
- Egg Biryani:** *Cooked rice with egg.*
- Chicken Biryani:** *Rice cooked with chicken.*
- Lamb Biryani:** *Rice cooked with lamb.*
- Chicken Dum Biryani:** *rice cooked with chicken and spices.*
- Lamb Dum Biryani:** *rice cooked with lamb and masala.*
- Hydrabadi Lamb Biryani:** *Lamb with rice, mint cooked with masala.*
- Hydrabadi Vegetable Biryani:** *Vegetables with rice, mint cooked with masala.*

SEAFOOD DISHES

- Shrimp**
- Shrimp Bhuna:** *Shrimp cooked with spicy masala.*
- Shrimp Masala:** *Shrimp cooked with spicy masala.*
- Shrimp Pudina Masala:** *Shrimp cooked with mint and masala.*
- Shrimp Kadhai:** *Shrimp cooked with onions, peppers and spicy masala.*
- Shrimp Madras:** *shrimp cooked with coconut and spicy masala.*
- Shrimp Vindaloo:** *shrimp cooked with potatoes and spicy masala.*
- Malabar Parwan Curry:** *shrimp with onion, garlic paste, cooked with special sauce Malabar.*
- Fish**
- Fish Curry:** *Fish cooked with onions, tomatoes and curry.*
- Fish Tikka Masala:** *fish cooked with tomato sauce, onion and masala.*
- Fish Pudina Masala:** *Fish cooked with mint and spicy masala.*
- Fish Goa Curry:** *Fish cooked with coconut and very spicy masala.*
- Bangal Fish Curry:** *Fish with onions, tomatoes and curry.*
- Fish Amrutsai Curry:** *Fried fish cooked with curry.*

HINDU BREAD

Naan: *Bread flour.*

Onion Kulcha: *Flat bread flour with onion.*

Paneer Kulcha: *Flat bread flour and cheese.*

Stuff Masala Kulcha: *Flour bread stuffed with spicy cheese.*

Kurimi Naan: *Unleavened bread with cheese.*

Garlic Naan: *Flat bread flour with garlic.*

Plain Paratha: *Flat bread flour.*

Lachha Paratha: *Crispy and with several layers, is the perfect accompaniment to any dish.*

Aloo Paratha: *flour flatbread with potato.*

Bhatura: *Bread flour with yogurt and fried in oil.*

Poori: *bread flour fried.*

Makai Na Rotala: *corn flour bread.*

PICKLES & CHUTNEYS (SAUCES)

Mint Chutney: *Mint Sauce with chili.*

Coriander Chutney: *coriander sauce.*

Coconut Chutney: *coconut sauce.*

Garlic & Ginger Chutney: *garlic sauce and ginger.*

Tamarind Chutney: *Tamarind sauce.*

Lime & Chili Pickle: *lemon marinated with chili and spices.*

Mango Pickle: *mango pickle masala.*

Achar: *It is a mixture of fruits and vegetables.*

SALADS & RAITA (SEASONING)

SALAD

House Special Salad

Aloo Chaat: *Potato with onion, tomato and coriander.*

Kacha Tamatar Kachumbar: *Tomato cut into pieces.*

Tomato & Onion Kachumbar: *Tomato with sautéed onion pieces.*

Carrot & Cabbage Sambharo (Gujju Style): *Carrot&cabbage with ginger and chili.*

RAITA

Mix Fruit Raita: *Yogurt with mix fruit.*

Mix Vegetable Raita: *Yogurt with mix vegetables.*

Onion Raita: *Yogurt with onion.*

Cucumber Raita: *Yogurt with cucumber.*

Cucumber Raita with Mustard Powder (Gujju Style): *Yogurt with cucumber and mustard seed.*

DESSERTS

Gulab Jammun: *Fried milk balls, soaked in saffron syrup.*

Rasmalai: *balls of yeast and milk powder soaked in cold milk and cream.*

Kheer: *Aromatic rice with milk, raisins and almonds.*

Mango Kulfi: *Ice cream made with mango.*

Almond Kulfi: *Ice cream made with almonds.*

Kesar Pista Kulfi: *Ice cream made with mango.*

Gajar Halwa: *Carrots paste with almonds.*

Badam Saffron Kheer: *Hot milk with seeds.*

Khajur Kheer: *Hot milk with nuts and saffron.*

Suji Ka Halwa (Shira): *sweet cream with raisins and nuts.*

Pista Burfi: *sweet pastry with milk and pistachios.*

Kaju Katri: *sweet pastry with nuts and mild spices.*