

| Soup | Description | Sides |
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| Tomato Dhaniya Shorba | Traditional Indian tomato broth with Indian spices & coriander. | Served with mini garlic naan |
| Dal Shorba | Traditional Indian lentil soup with garlic & coriander. | Served with mini garlic naan |
| Palak Chicken | This warming bowl of soup is filled with baby spinach, and chicken breast. It is healthy, light tasting and filling meal | Served with mini garlic naan |
| Palak fish (corvina fish) | Healthy and hearty fish and spinach soup | Served with mini garlic naan |
| Salad | | |
| Green Salad | Lettuce, sliced onion , tomato, cucumber, carrot & lemon wedges. | |
| Aloo Chana Chat | Cooked potato cubes, chickpeas ,onion & tomato with yogurt and mint, tamarind chutny | |
| Papri Chat | Thin crispy flecks of refined flour onion & tomato with yogurt and mint, tamarind chutny. | |
| Chicken Tikka Salad | | |
| Starters | | |
| Chicken Malai Tikka | Boneless chicken marinated with cardamom ,yogurt & cheese cooked in tandoor. | served with lechuga salad |
| Chicken Tikka | Boneless chicken marinated with garam masala, fenugreek & yogurt cooked in tandoor. | served with lechuga salad |
| Tandoori Chicken | Chicken with bone marinated in yogurt, mace, & cardamom cooked in tandoor. | served with lechuga salad |
| Paneer Tikka | Cottage cheese, capsicum, onion marinated with fenugreek, garam masala & yogurt cooked in clay oven. | served with lechuga salad |
| Bharwa Mushroom | Whole mushroom stuffed with raisin, cashu & cheese marinated with yogurt and garam masala | served with lechuga salad |
| Aloo Tikki Chaat | Fried Potato Patti with tamarind, yogurt & mint chutny. | served with lechuga salad |
| Samosa (Patato, Chicken, Lamb) | Traditional Indian deep fried triangular shaped empanada with stuffed potato & green peas. | served with lechuga salad |
| Chicken Pakoda | Crispy fried chicken tikka with gram flour batter. | served with lechuga salad |
| Veg Pakoda | Chopped onion, potato & cauliflower crispy with gram flour batter. | served with lechuga salad |
| Tandoori Jhingga | Shrimp marinated with lemon juice, Indian spices & yogurt roasted in clay oven. | served with lechuga salad |
| Achaari Salmon Tikka | Salmón pieces marinated with achari masala roasted in tandoori. | served with lechuga salad |
| Lamb Seek kebab | Minced lamb seasoned with garam masala, cardamom & mint | served with lechuga salad |
| Chicken Seek Kebab | Minced chicken seasoned with garam masala, cardamom & mint | served with lechuga salad |
| Lamb Chops | Lamb chop marinated with nutmeg & spices. | served with lechuga salad |
| hara bhara kebab | | served with lechuga salad |
| Main Course Veg | | |
| Palak Paneer | Cottage cheese cooked with fresh spinach, garlic & fenugreek. | served with mini naan or personal rice |
| Paneer Tikka Masala | Cottage cheese cooked in thick onion, tomato sauce with fresh coriander. | served with mini naan or personal rice |
| Paneer Makhni | Paneer cooked in tomato & cashu gravy. | served with mini naan or personal rice |
| Paneer Harapyaz | Cottage cheese & harapyaz cooked with creamy onion, tomato sauce. | served with mini naan or personal rice |
| Kadhai Paneer | Cottage cheese cooked with temperd onion, capcium & cumin, coriander. | served with mini naan or personal rice |
| Mutter Paneer | Cottage cheese, green peas cooked with cashu , onion & tomato gravy. | served with mini naan or personal rice |
| Mutter Mushroom Masala | Fresh mushroom, green peas with onion, tomato and coriander. | served with mini naan or personal rice |
| Malai Kofta | Cottage cheese dumpling stuffed with raisin in cashu creamy sauce. | served with mini naan or personal rice |
| Aloo Gobhi | Dice potato, cauliflower in thick onion, tomato sauce. | served with mini naan or personal rice |
| Aloo Baigan | Eggplant with dice potato in onion ,tomato & onion seed. | served with mini naan or personal rice |
| Mix Veg Masala | Mix vegetable cooked with cumin, onion & tomato gravy. | served with mini naan or personal rice |
| Dal Makhni | Over night cooked Black lentil with butter, cream, tomato & fenugreek. | served with mini naan or personal rice |
| Dal Tadka | Yellow lentil tempered with cumin, garlic ,onion, tomato & fresh coriander. | served with mini naan or personal rice |
| Chana Masala | Chickpeas cooked with onion, tomato & chana masala. | served with mini naan or personal rice |
| Methi Malai Mattar | smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews. | served with mini naan or personal rice |
| Khatta Metha Baingan | sweet and sour aubergine, recipe is an explosion of senses with tangy tamarind, pickling spices. | served with mini naan or personal rice |
| Main course Non veg | | |
| Butter Chicken | Boneless tandoori chicken pieces cooked in rich tomato & cashu gravy with fenugreek. | served with mini naan or personal rice |
| Chicken tikka Masala | Boneless tandoori chicken pieces cooked in tomato, onion , garam masala & fresh coriander. | served with mini naan or personal rice |
| Chicken Curry | Boneless chicken pieces cooked with onion, tomato & fresh coriander. | served with mini naan or personal rice |
| Palak Chicken | Boneless chicken pieces cooked in spinach, garlic, fenugreek, chopped onion & tomato. | served with mini naan or personal rice |
| Chicken korma | Boneless chicken pieces in cashew & onion gravy with cardamom. | served with mini naan or personal rice |
| Coconut Chicken | Boneless chicken pieces cooked with fresh coconut and tomato gravy. | served with mini naan or personal rice |
| Lamb Rogan josh | Kashmiri delicacy of boneless lamb pieces cooked with ginger, black cardamom & fennel. | served with mini naan or personal rice |
| Bhuna Ghost | Lamb cooked with onion, tomato ,ginger & fresh coriander. (semi dry) | served with mini naan or personal rice |
| Lamb Curry | Lamb pieces cooked with saute onions, tomato & garam masala. | served with mini naan or personal rice |
| Awadhi Lamb Korma | Lamb cooked in mild tomato, cashew sauce flavored with cardamom & mace. | served with mini naan or personal rice |
| Neelgiri Lamb Korma | South Indian style lamb cooked in fresh coriander, mint & coconut milk. | served with mini naan or personal rice |
| Lamb Vindaloo | Goan style lamb cooked with malt vinegar , red chills & Indian spices. | served with mini naan or personal rice |
| Beef Kadhai | Beef pieces cooked with temperd onion, capcium & cumin, coriander. | served with mini naan or personal rice |
| Beef Curry | Beef pieces cooked with saute onions, tomato & garam masala. | served with mini naan or personal rice |
| Beef Sahi Korma | Beef cooked with rich onion, tomato & cashew gravy. | served with mini naan or personal rice |
| Bangali Fish Curry | Fish cooked in mustard, onion & tomato with fresh coriander. | served with mini naan or personal rice |
| Fish Moile | Fish cooked in coconut milk, mustard seeds & curry leaves. | served with mini naan or personal rice |
| Prawn Curry | Prawn cooked in sauté onion, tomato, garam masala & fresh coriander. | served with mini naan or personal rice |
| Prawn Takatak | Prawn sauté with dice capsicum, onion, tomatoes & coriander. | served with mini naan or personal rice |
| Prawn Masala | Prawn cooked in thick curry of chopped onion, tomato & garam masala. | served with mini naan or personal rice |

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| Prawn Coconut Malai | Prawn cooked in tempered onion seeds, tomato & coconut milk. Garnish with dry sliced coconut | served with mini naan or personal rice |
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| <u>Rice & Biryani</u> | | |
| Steamed Rice | Aromatic long grain steamed basmati rice. | |
| Vegetable Pulao | Long grain basmati rice with vegetable and saffron. | |
| Green Peas Pulao | Long grain basmati rice tempered with green peas & cumin seeds. | |
| Jeera Rice | Long grain basmati rice tempered with cumin seeds. | |
| Kashmiri Pulao | Aromatic basmati rice with nuts and saffron. Served with sweetness of jaggery | |
| Vegetable Biryani | Aromatic flavor basmati rice slow cooked with vegetable ,cardamom,mint & saffron rose water. | |
| Chicken Biryani | Aromatic flavor basmati rice slow cooked with chicken, cardamom,mint & saffron rose water. | |
| Lamb Biryani | Aromatic flavor basmati rice slow cooked with lamb ,cardamom,mint & saffron rose water. | |
| Prawn Biryani | Aromatic flavor basmati rice slow cooked with prawn ,cardamom,mint & saffron rose water. | |
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| <u>Naan/ Bread</u> | | |
| Naan Plain | Refined flour flat bread baked in clay oven. | |
| Butter Naan | Refined flour flat bread baked in clay oven with butter | |
| Garlic Naan | Refined flour flat garlic bread baked in clay oven with butter | |
| Potato Kulcha | Refined flour potato stuffed flat bread baked in clay oven. | |
| Keema Kulcha | Minced mutton stuffed flat bread baked in Tandoor. | |
| Cheese Naan | Cheese stuffed flat bread baked in tandoor. | |
| Tandoori Roti | Whole wheat flat bread baked in tandoor. | |
| Lachaa Paratha | Whole wheat flat layered bread baked bread in tandoor with butter. | |
| Missi Roti | Gram flour flat bread with fresh ginger, coriander & fenugreek. | |
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| <u>Desserts</u> | | |
| Gulab Jamun | Fried reduced milk balls dipped in sugar syrup. | |
| Gulkand Badam Kulfi | Traditional Indian icecream prepared with rose pattle & almonds. | |
| Mango Kulfi | Traditional Indian ice cream prepared with fresh mango pulp , milk. | |
| Saffron Kheer | Rice pudding cooked with milk and saffron. | |