



Indian Vegetarian Menu

BREAKFAST

PARATHA

CHAPATTIS

UPPMA

POORI

DOSA

DHAL CURRY

MIXED VEGETABLES

SAMBAR

LUNCH AND DINNER

STARTERS

ALOO TIKKI

spiced vegetable cutlet battered fried, chana masala, with refreshing salad and homemade tomato sauce

EGG PLANT PAKORA

eggplant sliced dip in split pea natter, spices fresh herbs and cucumber raita

VEGETABLE SAMOSA

deep fried pastry triangles filled with vegetables, peas and cumming wit chili sauce

SOUP

MULLIGATAUNY

smooth lentil soup infused with fresh herbs that distinctly sweet, sour and spicy

MAKAI SHORBA

a rich creamy corn soup infuses with cloves, cardamom and cumin seeds

WRAPS

SPICED MARINATED VEGETABLE WRAP

tandoori marinated vegetable, tomato, onion, lettuces, mint chutney and cucumber raita

ALOO GOBI CHICKPEA MASALA WRAP

mustered and spiced tempered aloo gobi, cumin hummus, onions, coriander and tomato salsa with mint raita

MAIN DISHES

VEGETABLE BIRYANI

a traditional method of preparing of basmati rice with aromatic spices, vegetables cooked to perfection serve generous lentil curry

CREAMY KORMA

a creamy and smooth vegetables cooked in spices and rich coconut cream and served with yellow rice and chutneys

BHINDHI MASALA

fried okra flavored with gram masala, coriander, chili, onions and tomato served with steamed rice and poppadum

CHANA MASALA

tender cook chickpeas in a generous ginger tomato sauce, tempered chili and curry leaf, fresh tomato chutney and naan bread

BAINGAN MASALA

aromatic spices flavored eggplant masala cooked in well-flavored rich bengali curry past with garlic, and fresh herbs serve with chapattis

DESSERTS

GULAB JAMUN

homemade milk dumpling in honey syrup

KHEER RICE PUDDING

rich rice pudding with crushed nuts

FRESH FRUIT PLATE

freshly sliced assorted fruits