

Vegetarian

(All entrees served with rice)

Palak Paneer	
<i>Fresh curried spinach with homemade cheese and aromatic spices</i>	9.95
Aloo Til Gobhi	
<i>Potato and cauliflower florets tossed with onions and sesame seed</i>	9.95
Navrattan Korma	
<i>A mix of nine garden fresh vegetables and nuts, cooked in a rich cashew nut sauce</i>	10.95
Eggplant Bhurta	
<i>A charcoal smoked eggplant delicacy, cooked with onions and tomatoes</i>	9.95
Malai Kofta	<i>Homemade vegetable dumplings in a cashew curry sauce</i>
	10.95
Paneer Tikka Malsala	
<i>Fresh cottage cheese sauted with fresh tomatoes, green chillies, and topped with cream</i>	10.95
Vegetable Jhalfrezi	
<i>Fresh seasonal vegetables, tossed in tomatoes and herbs with a hint of vinegar</i>	10.95
Punj Rattani Dal	
<i>A mixture of five lentils, tempered with fresh garlic and cumin</i>	8.95
Dal Makhni	
<i>India's favourite black lentil delicacy simmered overnight on a slow fire with garlic, tomatoes, and spices</i>	9.95
Sindi Chole	
<i>Chickpeas cooked with onions, tomatoes, and spices in a pomegranate sauce.</i>	8.95
Tandoori Bread	
Naan	<i>Fine flower bread, soft and fluffy</i>
	1.45
Butter Naan	<i>Plain naan coated with butter topping</i>
	1.95
Lacchedar Paratha	<i>Whole wheat crusty bread layered and buttered</i>
	3.45
Roti	<i>Whole wheat bread, plain and soft</i>
	1.45
Rosemary Naan	<i>Naan prepared with rosemary and served with olive oil</i>
	2.45
Aloo Paratha	<i>Whole wheat bread, stuffed with potatoes and herbs</i>
	3.45
Onion Kulcha	<i>Delightful fine flour bread stuffed with onions</i>
	3.45
Garlic Naan	<i>Naan, flavoured with fresh garlic and herbs</i>
	2.45
Peshwari Naan	<i>Buttered fine flour bread, stuffed with almonds, pistachios, and cashew nuts</i>
	3.45
Malai Naan	<i>Naan filled with assorted cheeses, onions, and chillies</i>
	3.45
Spinach Naan	<i>Naa, stuffed with grated homemade cheese and baby spinach</i>
	3.95
Keema Naan	<i>Naan stuffed with seasoned ground lamb, fresh ginger, and cilantro</i>
	4.45