—■ APPETIZER (PICK TWO) ■

Aaloo Chaat Papri

Crisp fried dough wafers along with onions, chickpeas, potatoes, coriander, yogurt and tamarind chutney

Green Salad

Baby spinach, tomatoes, cucumber, beet root and carrots with house-made dressing

Vegetable Pakora

Onion, potato, spinach and cauliflower fritters battered in chickpea flour

--- ALL CURRIES COME WITH RICE AND NAAN (PICK THREE) ---

Butter Chicken

Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

Chicken Curry

Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger

Lamb Karahi

Tender pieces of lamb cooked in onion, ginger, garlic and tomatoes, served with naan or rice

Palak Paneer

Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

Paneer Karahi

Cottage cheese cubes cooked with onions, ginger, garlic and tomatoes served with naan or rice

Baingan Bhartha

Tandoor baked eggplants cooked with garlic, onions, tomatoes and ginger

Bhindi Masala

Fresh cut okra cooked with onions, tomatoes and roasted ground spices

Dal Makhni

Slow-cooked black lentils, split chickpeas and red kidney beans with garlic, onions, ginger and butter

─■ DESSERT (PICK ONE) ■

Gulab Jamun

Milk and flour dumplings in a warm sweet syrup

Kheer

Traditional Indian rice pudding made with milk, raisins, and cardamom