

MENU

Our Indian Culinary Proposal is Served Family Style
and to Share

• CENTERPIECE •

- TRADITIONAL NAAN *Natural Indian bread*
- GARLIC NAAN *Indian bread with garlic*
- SPICY NAAN *Indian bread with chili*
- RAITA *Yogurt dressing*
- MINT CHUTNEY *Mint sauce (mild)*
- TAMARIND CHUTNEY *Tamarind sauce (mild)*

• ENTRÉES •

- THALI SALAD *Mixture of cucumber, tomato, onion, and spices.*
- VEGETARIAN SAMOSAS *Stuffed with potatoes, peas, and hints of chili.*
- PANEER TIKKA *Cheese seasoned with spicy yogurt*
- DAL TADKA *Red lentil curry.*
- DAL MAKHANI *Black lentil curry.*
- TANDOORI CHICKEN WINGS *Spicy chicken wings*

• MAIN DISHES •

- LAMB ROGAN JOSH *Lamb curry.*
- TANDOORI CHICKEN *Marinated with chickpea flour and spices.*
- KERALA FISH CURRY *Sour fish curry.*
- BUTTER CHICKEN *Butter chicken.*
- VEGGIE BIRYANI *Basmati rice with vegetables and saffron*

• SIDES •

- BASMATI RICE *Flavored rice.*
- JEERA RICE *Rice with cumin and coriander.*
- VEGETABLE PAKORAS *Fried vegetables with chickpeas.*
- VEGGIE TANDOORI *Roasted curried vegetables.*

• DESSERTS •

- GULAB JAMUN *Fried flour with anise and cardamom syrup.*
- RASMALAI *Served with sweet cream*
- JALEBI *Crunchy rice flour and saffron syrup.*
- KHEER *Traditional rice pudding.*