



*indian restaurant*

## THE FOLLOWING APPETIZERS ARE CAREFULLY SELECTED FOR THE WHOLE TABLE TO ENJOY A TASTE OF INDIA

★ = Vegetarian

♥ = Gluten-Free\*

*\*Not allergy-free, as our kitchens are not 100% gluten-free.*

### **Dhasli Sorba / Soup** ★♥

Indian Style Spicy Lentil Soup. Vegetables. Sauteed Onions, Carrots, Celery and Organic Fresh Tomatoes.

### **Potato Rolls** ★

Thinly Rolled Bread Filled with Potato Masala and Fried.

### **Vegetable Cutlets** ★

Traditional Indian Fried Vegetable Cakes.

### **Keema Mutter** ♥

Ground Angus Beef with Green Peas Cooked in Spicy Indian Gravy.

### **Channa Chaat** ★♥

A Delicious Combination of Chickpeas, Onions, Garlic and Tomatoes, Cooked in Chaat Masala Spices Then Served Cold.

### **Aloo Chaat** ★♥

A Traditional North Indian Dish, Fried Cubed Potato Served with Chaat Masala, Fresh Herbs, and Lime.

### **Baingan Bharta** ★♥

Our Famous Punjabi Dish, Charcoal Roasted Eggplant, Mashed and Cooked with Spiced Tomatoes and Fresh Herbs.

## MAIN COURSE

### **Aloo Gobi Masala**

Potato and Cauliflower Cooked in Rich Indian Spices and Vegetable Sauce, Served with Pilau Rice.

### **Dhall Makhni**

Red Beans with Indian Spices, Served with Crispy Fried Naan.

### **Malabar Fish Curry**

South Indian Style Fish Curry, Cooked in Coconut Milk and Kerala Curry Spice.

### **Murgh Makhn Wala**

Tandoori Chicken with a Rich Yogurt Sauce and Rice.

### **Kashmiri Beef Khorma**

Tender Beef Kashmirian Spicy Curry Stew, Cooked with Organic Vegetable, Served with White Rice.

### **Chicken Biryani**

Chicken and Basmati Rice Cooked Together with the Traditional Flavours of Biryani including Cardamom.

## DESSERT

### **Cajar Hulwa**

Famous Indian Carrot Pudding.

### **Five Spice Cake**

Cardamom, Cinnamon, Nutmeg, Coriander and Ground Fennel Seeds with Fresh Lime Yogurt Sauce.

### **Falooda**

Vermicelli Noodles and Basil Seeds, Cooked in Condensed Milk, Topped with Ice Cream and Fresh Fruits.