

MENU

Our Indian Culinary Proposal is Served Family Style
and to Share

• FOR THE TABLE •

- TRADITIONAL NAN *Natural Indian bread*
- GARLIC NAAN *Indian bread with garlic*
- CHILE NANA *Indian bread with chili*
- RAITA *Yogurt dressing*
- MINT CHUTNEY *Slightly spicy mint sauce*
- TAMARIND CHUTNEY *Slightly spicy tamarind sauce*

• ENTRÉES •

- THALI SALAD *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 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*
- RAS MALAI *Served with sweet cream*
- JALEBI *Crunchy rice flour and saffron syrup*
- KHEER *Traditional rice pudding*