

Desi Package

Appetizers

Dhokla
Spiced chickpea flour sponge cake

Paneer Tikka/Pakora
Indian cheese cubes marinated and roasted or fried

Vegetable Pakora
Chickpea flour battered mixed vegetable fritters with cilantro and tamarind sauces

Idli Sambhar
Rice cakes served with spiced lentil soup and coconut chutney

Gobi Manchurian
Cauliflower florets batter fried and tossed with a tangy sauce

Paani Pori
Puffed flour balls stuffed with potatoes and spiced water

Sweet Corn Soup
Vegetable or chicken

Papri Chaat
Crispy chips topped with chickpeas, potatoes, yogurt and tangy sauces

Bread Pakora
Small wedges of bread stuffed with spiced potato and fried

Chili Cheese Naan (Passet)
Spicy chilli and mozzarella cheese stuffed in freshly made naan bread

Keema Naan (Passet)
Bread stuffed with spicy minced lamb

Vegetable Samosa
Potato and pea turnovers served with cilantro and tamarind sauces

Chili Tofu
Crisp tofu pieces tossed in a spicy sesame sauce

Chili Paneer
Crispy Indian cheese cubes tossed in a spicy Szechwan sauce

Alu Tikki with Channa
Spiced potato cakes served with tangy sauces

Meat Samosa
Crisp patties filled with ground lamb and peas

Chicken Pakora
Chickpea flour battered chicken breast strips with tangy sauces

Amritsari Macchi
Strips of tilapia/basa fish spiced and deep fried

Lamb Chops (Passet) \$10.00 PP
Marinated lamb chops with Indian spices & roasted in tandoor oven

Jumbo Shrimp (Passet) \$10.00 PP
Served with cocktail sauce

Samosa Chaat
Crushed vegetables samosa served with chickpeas, yogurt, coriander and tamarind chutney

Mixed Tawa Kebab
Mixed meat kebabs served on a flat hot plate with grilled onions

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Amritsari Macchi
Strips of tilapia/basa fish spiced and deep fried

Rice

CHOOSE ONE

Plain Basmati Pilaf
Long grain aromatic Indian rice with a nutty flavor

Saffron Pilaf
Indian long grain rice topped with strands of saffron

Coconut Rice
Basmati rice cooked with toasted coconut flakes

Peas Pilaf
Indian long grain aromatic rice with steamed green peas

Zeera Rice
Indian long grain rice laced with toasted whole cumin seeds

South Indian Spiced Rice
Indian long grain rice cooked with red chillies, mustard seeds & curry leaves

Bread

Assorted Indian Tandoori Naan

Evened Indian flat bread brushed with butter topped with garlic, onion or plain

Salad, Raita, Chutney and Achar Included

Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include New York State Sales Tax

*Menu items can be cooked to order. Consuming raw or under-cooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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Entrées

Saag Paneer

Indian cheese cubes cooked with spiced chopped spinach

Chana Daal

Split baby garbanzo beans cooked with chopped onions, tomatoes and ground spices

Daal of Choice

Lentils of choice simmered in a onion-tomato puree with spices

Channa Masala

Chickpeas sauteed with onions, tomatoes, ginger & cilantro

Pakora Curry

Vegetable fritters with curry yogurt sauce

Baingan Bharta

Eggplant puree tossed with onions, tomatoes, ginger & cilantro

Alu Mutter

Fresh green peas cooked with potato chunks & fresh ground spices

Tofu Curry

Tofu simmered in onion, tomato and fresh ground spices

Tawa Vegetables

Okra, lotus root & bittergourd served on a hotplate

Vegetable or Gosht or Chicken Biryani

Rice casserole dish

Paneer or Veg Makhni

Indian cheese cubes or assorted vegetables simmered in a succulent tomato cream sauce

Fish Curry / Moilee

Basa cubes cooked in a spiced coconut sauce

Chicken Tikka Masala

Marinated chicken breast with a succulent tomato cream sauce

Chicken Makhani

(Butter chicken) Marinated boneless chicken thighs roasted then simmered in a luscious and spiced creamy tomato sauce

Mutter Paneer

Homemade cottage cheese cubes cooked with green peas in a medium spiced masala

Mushroom Mutter

Mushrooms and peas cooked with onions, tomatoes and fresh ground spices

Alu Gobhi

Cauliflower & potatoes tossed with onions, tomatoes, ginger & cilantro

Alu Saag

Wilted spinach and potatoes with fresh ground spices

Bhindi Masala

Chunks of okra sauteed with onions, tomatoes, ginger and spices

Malai Kofta

Mixed vegetable rolls with nuts and raisins served with a creamy coconut sauce

Chicken Kadai

Tossed with onions, peppers, ginger and green chillies

Chicken Saag/methi

Cooked with spiced spinach or fenugreek leaves

Mango Chicken

Boneless cubes of chicken supreme batter fried and tossed with spicy mango sauce with onion, tomato and green pepper

Nawabi Korma

Chicken or goat cooked in cream and garnished with nuts and raisins

Gosht Curry

Goat cooked in onion, tomato with fresh ground spices

Gosht Kadai

Goat cubes tossed with onions, peppers, ginger, and chillies

Dessert

Ice Cream Sundaes

Vanilla, chocolate, OR strawberry with chocolate syrup and sprinkles

Gulab Jamun

Dry milk balls dipped in a honey syrup

Gulab Halwa

Carrot pudding with nuts and sweetened curds

Rasmalai

Spongy cheese cakes dipped in a sweet milk syrup

Kulfi Falooda

Indian style ice cream served with sweet vermicelli

Kheer

Indian style rice pudding with grated pistachio

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