

Appetizers

Vegetable Samosa \$4.99
Hand wrapped pastry shells stuffed with seasoned potatoes and green peas fried to golden crisps

Vegetable Pakora \$4.99
Mixed vegetables coated in a garbanzo bean batter and fried to golden crisps

WINE SUGGESTED: CONUNDRUM WHITE BLEND

Onion Bhaji \$4.99
Indian style onion rings coated in a garbanzo bean batter and fried to golden crisps

WINE SUGGESTED: WYNDHAM SHIRAZ

Vegetable Platter \$7.99
A vegetable samosa, an aloo tikki and vegetable pakoras

Soups

Dal Soup \$3.99
Traditional Indian soup made with yellow lentils, a touch of lemon, mild spices and cilantro

WINE SUGGESTED: GRAFFIGNA PINOT GRIGIO

Tomato Soup \$3.99
Indian style tomato soup made with a touch of lemon, mild spices and cilantro

Side Swaad

Papad \$3.00
Garbanzo bean and lentil flour cracker with cumin baked in our house clay oven, Tandoor

Mango Chutney \$3.00
Traditional homemade saffron mango relish

Achar \$3.00
Traditional spiced mixed vegetable pickle

Basmati Rice \$3.00
Traditional Indian basmati rice cooked with saffron, black cardamom, bay leaves and cumin

Mango Sauce \$6.99
Traditional curry made with a base of saffron mango chutney with herbs and spices

Madras Sauce \$6.99
Traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Vegetarian

All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off.

Basmati rice is served with all entrées.

Tarka Dal \$11.99
Simmered black lentils cooked with ground ginger, garlic, tomato, onion and Indian spices

WINE SUGGESTED: SAHYADRI CHENIN BLANC

Peeli Dal \$11.99
Simmered yellow lentils cooked with ground ginger, garlic, tomato, onion and spices

Aloo Gobi \$12.99
Cauliflower and potatoes sautéed with ground tomatoes, onions, ginger, garlic and spices

Chana Masala \$11.99
Garbanzo bean curry cooked with ground onion, ginger, garlic, tomato and spices

Baigan Bhurta \$12.99
Ground roasted eggplant cooked with onion, ginger, garlic, a touch of cream, herbs and spices

WINE SUGGESTED: BRAZIN OLD VINE ZINFANDEL

Aloo Matter \$11.99
Potatoes and green peas cooked with ground tomato, onion, ginger, garlic and spices

Bhindi Sabji \$12.99
Okra sautéed with onion, ginger, garlic, tomato, herbs and spices

Saag \$11.99
Ground spinach cooked with a base of ground onions, tomato, garlic, ginger, herbs and spices

Aloo Saag \$11.99
Potatoes and ground spinach cooked with a base of ground onions, tomato, garlic, ginger, herbs and spices

Chana Saag \$11.99
Garbanzo beans and ground spinach cooked with a base of ground onions, tomato, garlic, ginger, herbs and spices

WINE SUGGESTED: RUFFINO CHIANTI

Vegetable Curry \$11.99
Mixed vegetables in a traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

Vegetable Mango \$11.99
Mixed vegetables traditional curry made with a base of saffron mango chutney with herbs and spices

WINE SUGGESTED: JACOB'S CREEK CHARDONNAY

Vegetable Madras \$11.99
Mixed vegetables traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Vegetable Coconut \$11.99
Mixed vegetables traditional curry made with coconut milk, coconut flakes, herbs and spices

Tandoori Breads

Besan Nan (Gluten & Dairy Free) \$2.99
Organic gluten and egg free flour baked in tandoor, our house clay oven

Besan Garlic Nan (Gluten & Dairy Free) \$3.99
Cooked with a minced garlic and cilantro topping

Roti \$2.99
Traditional Indian whole wheat bread