

Vegetarian Menu

- ✔ **Vegetable Samosa:** Triangular filo pastry parcels filled with mixed vegetables
- ✔ **Paneer Samosa:** Triangular filo pastry parcels filled with a spicy Indian style cheese.
- ✔ **Vegetable Parcels:** Filo pastry parcels filled with a spicy mixture of vegetables.
- ✔ **Mixed Vegetable Cutlets:** Lightly fried spicy vegetable cakes.
- ✔ **Aloo Tikki:** Lightly spiced potato cakes.
- ✔ **Hare Bare Kebabs:** Spinach and fresh green vegetables marinated and cooked in Indian spices.
- ✔ **Spring Rolls:** Filo pastry rolls filled with spiced vegetables.
- ✔ **Paneer Spring Rolls:** Filo pastry rolls filled with lightly spiced Indian style cheese.
- ✔ **Mixed Vegetable Balls:** Spicy balls, deep-fried to a crispy batter.
- ✔ **Onion Bhaji:** Onions deep-fried in a spicy batter.
- ✔ **Mixed Pakoras:** Potatoes and onions mixed in spicy batter, deep-fried with spinach.
- ✔ **Aloo Papdi Chaat:** Aloo Channa with Chaat Masala with yoghurt and a tamarind sauce.
- ✔ **Paneer Tikka:** Indian cheese cubed, marinated, cooked in tandoor.
- ✔ **Paneer Pakoras:** Indian cheese mixed with spices and herbs then deep-fried in batter.
- ✔ **Chilli Paneer:** Cubes of Indian cheese, cooked in a chilli Chinese style sauce.
- ✔ **Mogo Chips:** Deep fried Mogo (Cassava) served crispy with seasoning.
- ✔ **Mushroom Manchurian:** mushrooms cooked in a Chinese style sauce.

Main Course

- 🍃 **Mixed Vegetables:** Assorted fresh garden vegetables cooked in medium spices.
- 🍃 **Mixed Vegetable Kofta:** Minced vegetable balls served with a curry sauce.
- 🍃 **Mixed Vegetable Jalfrezi:** Mixed vegetables cooked with capsicums in a masalla sauce.
- 🍃 **Palak Paneer:** Indian cheese cubes cooked in fresh spinach.
- 🍃 **Mattar Paneer:** Home made cheese cubes cooked in onions and tomatoes with peas.
- 🍃 **Paneer Jalfrezi:** Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla sauce.
- 🍃 **Shahi Paneer:** Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce.
- 🍃 **Paneer Bhurji:** Minced paneer cooked in Indian spices.
- 🍃 **Sweet corn Masala:** Corn sautéed with spicy masalla sauce.
- 🍃 **Baingan Masala:** Fresh aubergine cooked with onions and spices.
- 🍃 **Aloo Baingan:** Aubergine and Potato curry.
- 🍃 **Saag Aloo:** Fresh spinach with potatoes.
- 🍃 **Aloo Gobhi:** Potato and cauliflower cooked with herbs and spices.
- 🍃 **Methi Gobhi:** Cauliflower cooked with fresh methi (fenugreek) and spices.
- 🍃 **Bhindi Masala:** Bhindi cooked in Indian spices.
- 🍃 **Bombay Aloo:** Sautéed potato in hot spices.
- 🍃 **Mushroom Masala:** Button mushrooms stir fried in fresh herbs and spices.
- 🍃 **Channa Masala:** Chickpeas cooked with fresh ginger, herbs and spices.

- 🍃 **Tinday Masala:** Marrow vegetables cooked in a masala sauce.
- 🍃 **Rajmah:** Red kidney bean curry.
- 🍃 **Tarka Daal:** Lentils cooked with herbs and spices, flavoured with garlic.
- 🍃 **Daal Makhani:** Black lentils in a rich butter cream sauce.
- 🍃 **Channa Daal:** Split chickpeas in lentil curry
- 🍃 **Tawa Vegetables:** A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa.

Bread

- **Tandoori Naan Bread:** Leavened freshly baked Indian style bread made in clay oven.
- **Tandoori Roti:** Whole meal bread baked in a clay oven.
- **Freshly Fried Bhatoora:** Deep fried light puffed leavened Indian bread.
- **Puris:** Deep fried unleavened bread

Rice Dishes

- **Plain Rice:** Plain white boiled rice.
- **Jeera Rice:** Plain boiled rice with cumin seeds.
- **Mixed vegetable rice:** Rice cooked with mixed vegetables.

Pilau

- **Lamb Pilau:** Pilau Rice cooked with lamb meat on the bone to give an authentic aroma.
- **Chicken Pilau:** Pilau Rice cooked with Chicken on the bone to give an authentic aroma.
- **Pilau Rice Zafarani:** Pilau Rice with garlic, flavoured with saffron
- **Mattar Pilau:** Pilau Rice cooked with peas and cumin seeds.

- **Channa Pilau:** Pilau Rice cooked with channa.

Biryani

Basmati rice cooked with a range of fillings:

- Lamb Biryani
- Chicken Biryani
- Vegetable Biryani
- Prawn Biryani
- Fish Biryani

Miscellaneous

- **Salad:** Assorted mixed salads, Iceberg lettuce, cucumbers, onions and tomatoes.

Yoghurts

- **Raita:** Plain Yoghurt.
- **Cucumber and Tomato Raita.**
- **Boondi Raita.**
- **Jeera Raita.**
- **Dahi bhalla**

Chutneys

- **Mint Chutney.**
- **Imli Chutney.**
- **Assorted Pickles :** Achaar

Afters

- **Tea and Coffee.**
- **Mints.**
- **Supari.**

Desserts

- 🌿 **Kulfi:** Traditional Indian cone shaped ice cream available in various flavours, such as: *Malai, Pistachio, Almond and Mango*.
- 🌿 **Rasomalai:** Creamy milk cake with a milk dressing, served cold.
- 🌿 **Angoori Rasomalai:** Mini Rasomalai (as above).
- 🌿 **Fresh Fruit Salad:** Assorted fresh fruits.
- 🌿 **Ice Cream:** Various flavours available such as: vanilla, strawberry and chocolate, served with wafers and chocolate or strawberry sauce.
- 🌿 **Kheer:** Rice pudding with traditional Indian flavourings.
- 🌿 **Phirni:** Semolina pudding with traditional Indian flavourings.
- 🌿 **Gajer Ka Halwa:** Carrots cooked in cream, served hot.
- 🌿 **Zarda:** Sweet flavoured Rice with yellow colouring.
- 🌿 **Gulab jamun**

We also provide the following appetizer stalls:

- Fresh fruit.
- Gol guppa.
- Papdi Chaat.