

STARTERS

(VEGETARIAN)

MANCHURIAN (DRY/GRAVY)

(8 Balls of cabbage, carrot, peppers, onion tossed in sauces)



\$ 11.99

SPRING ROLL

(10 rolls with Julienne carrot, peppers, onions, cabbage tossed in sauces)



\$ 11.99

PAKORA

(Gobhi, bread, mushroom)



\$ 10.00 (LB)

PANNER PAKORA

(Gobhi, bread, mushroom)



\$ 15.00 (LB)

MIX PAKORA

\$ 10.00 (LB)

ONION RINGS

\$ 07.25

NACHO SALAD

\$ 11.99

SAMOSA

(2Crispy patties cooked with filling of boiled potatoes, peas, and panner)



\$ 04.99

SOYA CHAAP PAKORA

(Deep fried soya chaap with coating of flour)



\$ 11.99(LB)

NON-VEG

CHILLI CHICKEN

(Chicken cubes tossed in sauces and peppers And onions)



\$ 14.99
(Per Plate)

CHICKEN MANCHURIAN

(8Meat balls tossed in sauces with peppers and onion)



\$ 15.99

FISH PAKORA

(1lb Deep fried and coated fish fillets)



\$ 15.00

NUGGETS (4pieces)

\$ 04.99

BREAKFAST

(Add Fries for \$2)

2 BOILED EGGS
(Soft/Hard)



\$ 3.00

OMELET
(Soft/Hard)(\$2 Extra for vegetables)
(2 Whole Eggs with 2 Tosted Bread)



\$ 6.41

SCRAMBLED EGGS
(Soft/Hard)
(2 Whole Eggs with 2 Tosted Bread)



\$ 6.41

EGG MUFFIN
(Sunny side omelet with choice of base sauce
with lettuce, slice of onion and tomato)



\$ 6.99

EGG + BACON MUFFIN
(Hard cooked omelet, bacon strips)



\$ 4.99

BUILT YOUR OWN
(Hard cooked omlete, onion, tomato, lettuce,
choice of base sauce)(CHOICE OF BREAD)



\$ 6.99

COMBO
EGG, FRIES, ANY DRINK, SAUCE,
CHOICE OF BREAD AND VEGETABLES)



\$ 8.99

1 PRONTHE (CURD, BUTTER)
(Aloo /gobhi/methi/radish/panner(\$2extra))



\$ 4.99

COLD SANDWICH
(Vegan mayonnaise, peppers, onions, tomato)



\$ 4.99



MAIN COURSE

(VEGETARIAN)

PANNER BHURJI

(Mashed panner cooked with onions)(additional peas)



\$ 13.99 (Per Plate)

KADAHI PANNER

(Panner, peppers, onions cooked in gravy)



\$ 13.99 (Per Plate)

SHAHI PANNER

(Panner cooked in gravy with cream)



\$ 14.99 (Per Plate)

PANNER DO PYAZA

(Panner and cubed onions cooked in chef's special gravy)

\$ 13.99 (Per Plate)

DAAL TADKA/MAKHNI

(Lentils cooked in owners special recipes)



\$ 12.99 (Per Plate)

ALOO GOBHI MASALA

(Potato and cauliflower cooked in tangy gravies)



\$ 12.99 (Per Plate)

MUTTER MUSHROOM

(Peas and mushrooms cooked in thick gravy)



\$ 13.99 (Per Plate)

MIX VEGETABLES

(Seasonal marinated vegetables cooked in onion tomato gravies)

\$ 13.99 (Per Plate)

ALOO MATAR/PANNER/GAJAR

(Vegetables cooked in gravies)



\$ 12.99 (Per Plate)

PALAK PANNER

(Panner cooked in spinach and gravies)



\$ 13.99 (Per Plate)

KADHI PAKORA (Add rice \$1)

(Pakora cooked in yogurt and chickpeas flour)



\$ 13.99 (Per Plate)

RAJMA MASALA (Add rice \$1)

(Kidney beans cooked in tangy masala gravy)



\$ 13.99 (Per Plate)

HONEY CHILLI POTATO

(Fries tossed in sweet and tangy sauces)

\$ 09.99 (Per Plate)

HONEY CHILLI CAULIFLOWER

(Coated cauliflowers tossed in sweet and tangy sauces)



\$ 11.99 (Per Plate)

CHAAT

ALOO TIKKI CHAAT

(2 Potato patties served with drizzled tamarind and mint chutney with yogurt as a base)



\$ 08.50

BHALLA CHAAT PAPRI

(2 Lentil balls served with drizzled tamarind and mint chutney with yogurt as a base and garnished with crushed savoury patties)



\$ 08.50

GOLGAPPA

(8 Deep fried crispy balls served with tangy water)



\$ 10.99

SAMOSA CHANA CHAAT

(2 Spicy mash potatoes, deep fried in crispy patties served with tangy mint and tamarind chutney and chefs special chickpeas gravy)



\$ 09.99

ALOO TIKKI CHANA CHAAT

(Aloo tikki served with drizzle of chickpeas gravy, sweet and tangy chutneys)



\$ 08.99

DAHI GOLLGAPPA

(8 gollgappa with filling of potato, drizzle of yogurt, chutney and chickpeas)



\$ 11.50

NOODLES

HAKKA NOODLES

(Noodles tossed in julienne vegetables and sauces)



\$ 10.99

(Per Plate)

CHICKEN NOODLES

(Noodles tossed in julienne vegetables, chicken and sauces)



\$ 12.99

(Per Plate)