



Your Chef:
Anita Jogi

Not all menu items are available every day.
See my Facebook Page for the day's menu.

APPETIZERS

☛ **Batata Vada/Aloo Bonda**

Potatoes seasoned with Indian spices, rolled in chickpea flour batter, and deep fried – *GF, DF*

☛ **Onion Pakoras Fusion**

American onion rings Indian style, rolled in chickpea flour batter and deep fried -- *GF, V*

☛ **Samosas (special event only)**

Seasoned potatoes and green peas, wrapped in crispy pastry shells. Made fresh. – *V*

☛ **Aloo Bhajia**

Potato disk rolled in chickpea flour batter, fried -- *GF, V*

Appetizers served with cilantro chutney sauce.

☛ **Special Sauce**

Tamarind chutney sauce - divine combo of tangy tamarind with dates and sugar

SIDES

Breads: **Roti, Naan, Poori, Paratha**

Rice: **Jeera Rice, Basmati Rice, Vegetable Pulav**

DRINKS

Masala Chai (Indian tea with milk/spices), Nimbu Sharbat (Lemonade), Mango Lassi, Soft Drinks, Bottled Water

*GF: Gluten Free
DF: Dairy Free
V: Vegetarian
VG: Vegan*

MAIN

☛ **Butter Chicken Masala**

Marinated chicken breast, creamy tomato onion gravy – *GF*

☛ **Palak Paneer**

Spinach puree, tomato, onion, and fresh-made Indian cottage cheese with heavy cream

☛ **Chana Masala**

A curry with chickpeas in a heavenly blend of tomatoes, onion, garlic, and ginger -- *GF, V*

☛ **Rajma Masala**

Protein-rich kidney beans in a nicely spiced, vegetarian gravy -- *GF, V*

☛ **Dahl**

Soup made with lentils, vegetables, turmeric, and Garam Masala

☛ **Aloo Gobhi Masala**

Potatoes and cauliflower with mouthwatering seasoning -- *GF, V*

☛ **Potato Curry**

Chef's favorite: Cooked potatoes with tomatoes, turmeric; and Garam Masala. -- *GF, V*

DESSERTS

Gulab Jamun, Coconut Ladoo (Balls), Chocolate Almond Cookies, Chocolate Banana Muffins