## CURRIES

1. Choose your favorite curry
2. Pick a protein
3. Select a spice level (MILD, MED, HOT)
   - Served with basmati rice

- **TIKKA MASALA**
  - Mouthwatering creamy tomato curry
- **KORMA**
  - Rich cashew almond pistachio cream sauce
- **SAAG**
  - Pureed spinach sautéed with garlic & onions & enriched with cream
- **COCONUT CURRY**
  - Smooth onion sauce infused with coconut milk & potatoes
- **VINDALOO**
  - Tangy onion & tomato sauce sautéed with bell peppers & potatoes
- **MIRCH MASALA**
  - Fiery curry with mushrooms, onions, tomatoes & chilies. No Mild.

## VEGETARIAN

- Spiced to order (MILD, MED, HOT)
  - Served with basmati rice

- **CHANNA MASALA**
  - Zesty garbanzo bean curry
- **TARKA DAAL**
  - Yellow & red lentils cooked with Indian spices
- **MALAI KOFTA**
  - Savory vegetable dumplings cooked in a rich tomato-onion curry
- **MATTAR PANIER**
  - Paneer cheese & green peas in an onion & tomato curry with cream
- **ALOO GOBI**
  - Braised cauliflower & potatoes
- **VEGETABLE SAMOSAS**
  - Flaky pastry puffs stuffed with seasoned potatoes and green peas. Served with mint-tamarind-yogurt chutney.
- **CHICKEN PAKORAS**
  - Tender chicken strips deep fried in a seasoned chickpea flour batter. Served with mint-tamarind-yogurt chutney
- **ROTI**
  - Unleavened Whole Wheat Flatbread
- **GREEN SALAD**
  - Small (Serves 5-6) 15.5  Large (Serves 20-25) 58.5
  - Raita (10 oz) 3  Mint Chutney (10 oz) 3
- **GULAB JAMAN**
  - Deep fried milk pastry served warm in a rosewater-honey syrup
- **RASMALAI**
  - Delicate cheese patties served in sweetened cream
- **MALAI KOFKA**
  - Savory vegetable dumplings cooked in a rich tomato-onion curry
- **MATTAR PANIER**
  - Paneer cheese & green peas in an onion & tomato curry with cream
- **ALOO GOBI**
  - Braised cauliflower & potatoes
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- **ALOO GOBI**
  - Braised cauliflower & potatoes

## Party Platter Menu

- **VEGETARIAN**: Spiced to order (MILD, MED, HOT)
- **GF**: Gluten-free
- **V**: Vegan
- **GF**: Gluten-free
- **N**: Contains Nuts
- **SPICY**: Spicy

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