

Please let your server know of any food allergies

# Tempting Appetizers

## SEAFOOD PLATTER

2 pieces of shrimp pakora, 3 pieces of fish pakora, 3 calamari rings. 10.95

10.95

## TANDOORI PLATER

(2 pieces) Tandoori chicken, 2 pieces of chicken tikka.

9.95



## MIXED VEGETARIAN PI.ATF.P

2 Pieces vegetable pakora, 2 pieces paneer pakora, 1 samosa and one aloo tikki \$8.95

## MIXED NON VEGETARIAN PLATER

Chicken pakora, 2 fish pakora, 2 pieces chicken 65 1 shrimp pakora

\$9.95

CHEESE PAKORA (5 Pieces)  Mozzarella cheese batter with chick peas flour the deep fried.	n	6.95	FISH PAKORA (5 Pieces) Fish, boneless and skinless, marinated with lemon juice, spices, chick pea batter and deep fried.			8.95
PANEER PAKORA (5 Pieces) Homemade cheese batter with chick peas flour then deep fried.	Gluten Prose	6.95	SHRIMP PAKORA Shrimp sauteed with onion, green peppers & chilli.			8.95
CALAMARI MANCHURIAN Calamari fried to golden brown then florets tossed fresh ginger, garlic, manchurian sauce.	in	8.95	<b>ONION BHAJI</b> Fresh cut onion dipped in chick pea batter and deep fried.		Chatten	4.95
SHRIMP CHILLI Shrimp marinated lemon juice and spices, dipped	(State of the state of the stat		POTATO FRY	V		4.95
n the chick pea batter and deep fried.	Cluten	10.95	<b>SAMOSA</b> (2 Pieces) A Fried pastry stuffed with potatoes and	9	9	
Chopped potatoes, green peas, gram flour balls deep fried.		4.95	green peas.			4.95
KEEMA SAMOSA (2 Pieces)		4.33	VEGETABLE PAKORA Vegetable fritters.	V	Pess	4.95
Spicy turnover stuffed with ground chicken and spices.		8.99	MEDHU VADA Fried lentil donuts	V	<b>*</b>	6.95
CHICKEN SIXTY FIVE Boneless chicken cooked with spices and curry leaves.	Glutan	8.95	TANDOORI MUSHROOM Sauteed with garlic, ginger and soy sauce Choice of any one: mushroom, cauliflower			7.05
RASA VADA Lentil donuts dipped in rasam (spicy)	***	7.95	paneer, vegetables, baby corn.  PAPADAM	v	(Notice)	7.95
		1.30	Crispy, spicy wafers.	v		2.95
IDDLY Steamed rice and lentil patties	Gluten	7.95	MASALA PAPAD Roasted lentil wafers topped with diced onions, peppers, and cilantro.	V	Course Trees	4.95
MANCHURIAN Tossed on fresh ginger garlic and soy sauce. Choice of cauliflower, paneer, vegetable, baby corr mushmroom, or paneer.	•	7.95	CHICKEN TANDOORI Chicken marinated and cooked in clay over	en	Quin	9.95
CHICKEN TIKKA Boneless chicken roasted in clay oven with mild sauces.	Gluten Tree	9.95	CHILI PANEER Homemade cottage cheese sauteed with onion, green peppers and chilli curry leave	es.	(Table)	8.95
CHILI PAKORA			EGG PAKORA		Glutan Prese	
Chili deep fried with lentil flour & spices.		6.95	Egg deep fried with lenil flour, & spices.			6.95
CHICKEN PAKORA (5 Pieces) Assorted boneless cubes of chicken	<b>***</b>					*
deep fried in chick pea batter.		7.95				7



# $Soup \ {\it all soups gluten free}$

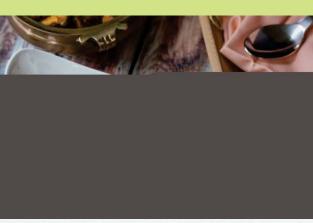


MULLIGATAWNY SOUP: Lentils and vegetables with spic etc.	Ø	4.95	
TOMATO SOUP:		4.95	
HOT & SOUR:	Q	4.95	
COCONUT SOUP: Coconut cream etc.		4.95	
CHICKEN HOT N SOUR:		6.95	

## **RASAM SOUP**

A traditional south Indian sour and spicy soup

4.95



## Chuapati Corner

(Bombay street fare)

BHELPURI:

6.95

A melange of assorted crisp rice noodles smothered in sweet and sour chutney 6.95

### **PAPDI CHAT:**

6.95

Homemade crispy pastry topped with boiled potatoes, chopped onions, cilantro leaves smothered with sweet chutney and chilled light yogurt.

### ALOO TIKKI CHAT:

7.95



Potato pattie served traditionally with chana masala, yogurt and chutneys

### **SAMOSA CHAT:**

8.95

A tangy mixture of chick peas with samosa topped with yogurt, chutney, and cilantro.

### **PAANI POORI:**

7.95

Hearty snack, gol gappa.Is truly mouth





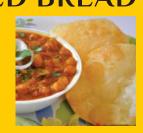
## Bread

Paratha is whole wheat bread with choice of baked on grill or insdide the tandoor

PLAIN PARATHA CHOICE OF VEGAN Whole wheat, multi-layered bread freshly made with butter.	2.95	ALOO PARATHA CHOICE OF VEGAN Whole wheat, multi-layered bread, stuffed with potatoes & made with butter.	3.95
GOBHI PARATHA CHOICE OF VEGAN Whole wheat, multi-layered bread, stuffed with cauliflower.	3.95	NAAN Fine flour tandoor baked bread.	2.95
PANEER PARATHA CHOICE OF VEGAN Whole wheat, multi-layered bread, stuffed with paneer.	3.95	BUTTER NAAN Multi-layered white bread with butter, baked in tandoor.	2.95
STUFFED NAAN Unleavened white bread stuffed with potatoes and baked in tandoor.	3.95	GARLIC NAAN Unleavened white bread stuffed with garlic and baked in tandoor.	3.95
GINGER NAAN Unleavened white bread stuffed with ginger and baked in tandoor.	3.95	POTATO ONION NAAN Unleavened bread stuffed with onion & potato optional add chili if you like spicy.	3.95
CHILI NAAN Light unleavened white bread stuffed with fresh green chilies.	3.95	CHEESE PIZZA NAAN White bread on top of pizza sauce and cheese.	6.95
PISHAWARI NAAN Unleavened white bread stuffed with dry nuts and raisins baked in tandoor.	3.95	CHEF'S SPECIAL NAAN White bread stuffed with onions, potatoes and cheese, baked in tandoor.	3.95
KEEMA NAAN Unleavened white bread stuffed with minced lamb and baked in tandoor.	3.95	CHICKEN KULCHA Unleavened white bread stuffed with chicken, baked in tandoor.	3.95
ONION KULCHA Unleavened white bread stuffed with onion, baked in tandoor.	3.95	PANEER NAAN Unleavened white bread stuffed with paneer, baked in tandoor.	3.95
CHEESE NAAN White bread stuffed with mozzarella cheese, baked in tandoor.	3.95	PIZZA NAN India Garden's special signature bread with pizza sauce stuffed with mozzarella cheese, green pepper, red onion, black olives and mushroom.	6.95
GARLIC CHEESE NAAN  Nan stuffed with mozzarella cheese and topped with garlic.	3.95	TANDOORI ROTI CHOICE OF VEGAN Whole wheat, plain bread baked in tandoor.	2.95
GARLIC TANDOORI ROTI Whole wheat bread with garlic baked in tandoor.	3.95	GARLIC MAKKI ROTI  CHOICE OF VEGAN  Corn bread with garlic choice of vegan. 3.95	
MAKKI ROTI CHOICE OF VEGAN Corn bread baked on grill.	3.95	CHAPATI CHOICE OF VEGAN Whole wheat thin bread, baked on tava (grill)	3.95

POORI: (2 Pieces) 3.95 V FRIED BREAD
Whole wheat, light,
fluffy-puffed and deep-fried

BHATOORA: 3.95 White flour, fluffy-puffed and deep-fried





## Non Vegetable Dinner 49.95

(For Two)

Chicken 65, Chicken Tikka Masala, Lamb Curry, Tandoori Chicken, Basmati Rice Nan Bread and Choice of Dessert

## Vegetable **Dinner 42.95**

(For Two)

Samosa, Palak Paneer, Malai kofta, Chana Masala, Basmati Rice, Nan Bread and Choice of Dessert

## Vegan Combo **Dinner 42.95**

(For Two)

Baby corn manchurian, dal tadka, chana masala, aloo gobi, tandoori roti, rice sooji halwa with fruits

## Mix Combo Dinner 45.95

Tandoori chicken, vegetable pakora, chicken tikka masala, palak paneer, butter naan choice of dessert

## Seafood **Dinner 52.95**

(For Two)

## Tandoori Specials

(Charcoal clay oven)



Marinated, lightly spiced tandoori cuisine is a combination of aromatic herbs, cultured yogurt and ground fresh spices baked in charcoal clay oven (tandoor). The result is lean and tender meat with a seductive taste

### TANDOORI CHICKEN

Skinless chicken marinated in a mixture of yogurt, aromatic spice and baked in the tandoor 15.95

### **MALAI KABOB**

Tender chicken breast pieces marinated in sour cream and cheese cream with fresh spices and roasted in tandoor. 16.95

## MAHI MAHI TIKKA

Mahi Mahi fish marinated with Indian spices then baked in tandoori. 18.95

### LAMB TIKKA

Chunks of juicy lamb marinated in yogurt sauce, spices and roasted in tandoor. 19.95

#### PANEER TIKKA

Fresh homemade cheese marinated with spices. 16.95

#### SEAFOOD GRILL

Mahi mahi tikka, salmon tikka, tandoori shrimp. 20.95

### **ACHARI CHICKEN**

Chicken bone in marinated with pickle sauce. 16.95

16.95

20.95

21.95

## **CHICKEN TIKKA**

Chicken breast marinated an Indian spices then roasted in charcoal oven.

## **SEEKH KABOB**

Finely minced lamb seasoned chopped onions, herbs and spices then baked on skewers in our tandoor oven. 16.95

### TANDOORI SHRIMP

King sized shrimp marinated in fresh ginger and garlic then roasted in the tandoor.

## TANDOORI MIXED GRILL

Combination of tandoori specialties to include tandoori chicken, achari chicken, chicken tikka, malai kabob

14.95

19.95



INDIA GARDEN Dinners
All dinners served with rice, as per
choice of mild, medium, hot, very hot

## Chicken Curies

### **CHICKEN CURRY**

Boneless chicken cooked in onions, ginger, garlic and spices.

### **CHICKEN MUSHROOM**

Boneless chicken curry cooked with

### CHICKEN SHAHIKORMA

Boneless chicken cooked with cream sauce and cashews.

## PUNJABI CHICKEN CURRY

Bone in chicken cooked with ginger, garlic turmeric & cumin.

### **CHICKEN SAAG**

Boneless chicken cooked with spinach.

### CHICKEN TIKKA MASALA

Boneless roasted chicken breast cooked in masala sauce.

15.95

14.95

14.95

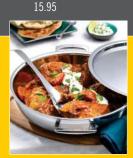
15.95

14.95

14.95

## **CHICKEN JALFRAZIE CURRY: 14.95**

Boneless chicken curry cooked with vegetables. 14.95



15.95

15.95

14.95

14.95

14.95

15.95

14.95

14.95

## **CHICKEN PASANDA** 15.95

Boneless chicken cooked in cashews sauce and red wine. 15.95



### **CHICKEN MOGHLAI**

Boneless roasted chicken breast cooked with mushroom in a cream sauce, tomato sauce and a blend of herbs and spices.

#### CHICKEN TIKKA SAAG

Boneless roasted chicken breast cooked in spinach and fresh ginger and garlic.

### KADHAI CHICKEN

A Classic Kadhai Dish! Chicken delicately cooked with bell peppers, onions, tomato, ginger and cilantro.

### PEPPER CHICKEN

Chicken cooked with black pepper and a touch of coconut.

## **CHICKEN BHUNNA**

Chicken simmered in a tomato-curry sauce with peppers, onion, ginger and garlic.

### **CHICKEN CHETTINADU**

Chicken cooked in authentic chettinadu spices

## **CHICKEN MANGO**

Boneless chicken curry cooked with mango sauce. 14.95

### **BUTTER CHICKEN**

Boneless tandoori chicken in butter and cream sauce with cashews and raisin.

## CHICKEN SHAHJHANI

Boneless chicken cooked with mushroom, green peas in cream sauce and herbs and spices. 15.95

#### CHILLI CHICKEN

Diced chicken in classic soy chilli sauce served dry or with gravy.

### **CHICKEN MADRAS**

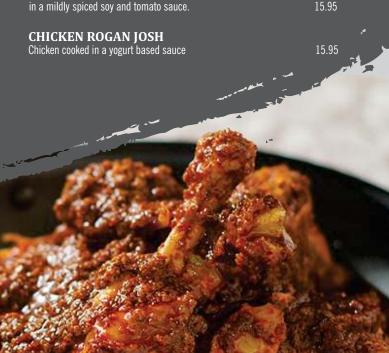
Chicken cooked with special spiced madras sauce with coconut. 14.95

### **CHICKEN-DO-PIAZA**

Tender pieces of chicken cooked with shredded onions.

### **CHICKEN MANCHURIAN**

Boneless chicken simmered with green peppers and onions in a mildly spiced soy and tomato sauce.

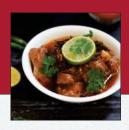


## Lamb Curries Gluten

<b>LAMB CURRY</b> The perfect lamb curry cooked with onions, ginger, and garlic.	15.95	LAMB SHAHIKORMA Lamb cooked in cream with herbs, cashews and raisins.	16.95
LAMB MUSHROOM Juicy lamb, pan roasted with spices and mushroom.	15.95	<b>LAMB SAAG</b> Lamb curry cooked with spinach.	15.95
LAMB MASALA Roasted lamb cooked in masala sauce.	16.95	LAMB JALFRAZIE CURRY Lamb curry cooked with vegetables.	15.95
LAMB MOGHLAI	10.93	ROGAN JOSH Lean lamb cooked in a yogurt based sauce.	16.95
Juicy pieces of lamb cooked in a special sauce of tomatoes, cream, fresh mushroom, herbs and spices.	16.95	LAMB MANGO Lamb cooked with mango sauce.	15.95

## LAMB VINDALOO CURRY: 15.95

Lamb curry cooked with potatoes and very hot vindaloo sauce. 15.95



LAMB PASANDA Lamb cooked in cashews sauce and			
red wine.	16.95	LAMB KADHAI	
LAMB MADRAS Lamb cooked with special spiced Madras	10.05	A Classic Kadhai Dish! Lamb delicately cooked with bell peppers, onions, tomato, ginger and cilantro.	15.95
sauce with coconut.	16.95	LAMB PEPPER	
LAMB-DO-PIAZA Tondor piggos of Lamb cooked with		Lamb cooked with black pepper and a touch of coconut.	16.95
Tender pieces of Lamb cooked with shredded onions.	16.95	LAMB BHUNNA Lamb in a tomato-curry sauce with peppers, onion, ginger and garlic.	16.95
		oo., oo., a o	20.00



# Beef Curries



14.95

14.95

14.95

14.95

14.95

14.95

14.95

14.95

14.95

Beef cooked in onions, garlic, ginger, and spices.
BEEF MUSHROOM

Juicy beef, pan roasted with spices and mushroom

**BEEF SHAHIKORMA** 

Beef cooked in cream with raisins and cashews

**BEEF MANGO** 

Beef cooked in mango sauce

**BEEF JALFRAZIE** 

Beef curry cooked with vegetables

**BEEF SAAG** 

Beef curry cooked with spinach

BEEF VINDALOO CURRY

Juicy beef curry cooked with potatoes and hot vindaloo sauce

BEEF MASALA

Beef cooked in masala sauce

# Goat Curry



### **GOAT CURRY**

Goat (bones in) cooked in Punjabi curry

**GOAT VINDALOO** 

Goat (bones in) cooked with potatoes and vindaloo sauce.

**GOAT ROGAN JOSH** 

Cooked in a yogurt based sauce. 14.95

**GOAT MADRAS** 

Goat with bones cooked in Madras sauce. 14.95

**GOAT MALABAR** 

Goat (bones in) cooked in spices and a touch of coconut. Kerala Style! 14.95

## Seafood

EIGH CHIDDY	
FISH CURRY Boneless fish cooked in onions, garlic, ginger and spices.	14.95
<b>SALMON MASALA</b> Boneless salmon cooked in masala sauce.	17.95
<b>FISH KADHAI</b> A Classic Kadhai Dish! Fish delicately cooked with bell peppers,	
onions, tomato, ginger and cilantro.	14.95
SHRIMP CURRY Shrimp cooked in a curry sauce.	17.95
SHRIMP KADHAI A Classic Kadhai Dish! Shrimp delicately cooked with bell	
peppers, onions, tomato, ginger and cilantro.	17.95
SHRIMP MUSHROOM Shrimp curry cooked with fresh mushrooms.	17.95
SHRIMP MASALA	17.05
Shrimp cooked with masala sauce.  SHRIMP-DO-PIAZA	17.95
Shrimp cooked with shredded onions.	17.95
SAMUNDARI KADHAI A masterful blend of shrimp and lobster sauteed with bell peppers, onion, ginger and cilantro. 21.95	
LOBSTER MASALA	
Succulent piece of lobster cooked with masala sauce.  FISH VINDALOO	20.95
Fish curry cooked with potatoes and hot vindaloo sauce.	14.95
FISH SAAG Fish cooked with spinach. 14.95	
FISH MOLLY	
Fish cooked with touch of coconut and spices.	14.95
SHRIMP JALFRAZIE Shrimp curry cooked with vegetables.	17.95
SHRIMP SAAG	27.00
Shrimp cooked with spinach	17.95
SHRIMP VINDALOO Shrimp cooked with potatoes and vindaloo sauce.	17.95
SHRIMP CHILLI Shrimp sauteed with onion, green peppers & chilli.	17.95
SHRIMP BHUNNA Shrimp in a tomato-curry sauce with peppers, onion, ginger and garlic. 17.95	
LOBSTER CURRY Succulent piece of lobster cooked with curry sauce. 20.95	
LOBSTER VINDALOO Succulent piece of lobster cooked with potatoes and vindaloo sauce.	20.95
LOBSTER KADHAI	
Succulent pieces of lobster cooked with onion and green peppers.	20.95

# Vegetable Guten

VEGETABLE MIX CURRY ♥ Variety of vegetables cooked with onion, ginger, garlic	10.05	POTATO CURRY <b>O</b> Potato cooked with curry sauce.	12.95
turmeric powder, cumin and our secrete spices.  VEGETABLE MASALA  Mixed vegetables cooked in masala sauce.	12.95 12.95	VEGETABLE MANGO ♥ Variety of vegetables cooked in mango sauce.	12.95
NAVARATTAN KORMA Mixed vegetables cooked in cream with raisin, cashews		VEGETABLE VINDALO ♥ Mixed vegetables cooked in tangy and spicy sauce with a touch of vinegar.	12.95
and herbs.  ALOO MUTTER ♥  Fresh green peas cooked in a delicately spiced sauce	13.95	BABY CORN MASALA Baby corn cooked in masala sauce.	12.95
with potatoes ALOO MAKHNI	12.95	ALOO CHOLE ♥ Chick peas deliciously cooked with tomatoes and potatoes	12.95
Potatoes in tomato-cream sauce.  ALOO GOBHI ♥	12.95	ALOO JEERA ♥ Potatoes cooked with cumin seeds.	12.95
Cauliflower and potatoes cooked with tomatoes and spices  MUTTER PANEER  Fresh have made setters above acaded with group page.	13.95	MALAI KOFTA ♥ Vegetable balls, cooked in delicious gravy.	13.95
Fresh homemade cottage cheese cooked with green peas.  PANEER MUSHROOM MASALA  Paneer Mushroom Masala		PALAK PANEER Spinach cooked with homemade cheese.	13.95
Paneer and mushroom cooked in masala sauce.  PANEER BUTTER MASALA  Paneer cooked in masala sauce.	13.95 13.95	SHAHI PANEER Chunks of homemade cheese cooked in creamy sauce with	
PANEER BHURJI Fresh grated cottage cheese prepared with onions.	14.95	cashews and raisins.  KADHAI PANEER Indian cottage cheese cooked with onion and green peppers.	13.95
CHILI PANEER Indian cheese cooked with soy sauce and onion and green peppers.	14.95	CHANA MASALA 🎔 Delicious chick peas cooked in an exotic blend of	13.33
DAL MAKHNI Black bean and kidney beans cooked with butter.  DAL TADKA ♥	14.95	north Indian spices.  RAJMAH � Kidney beans cooked with ginger, garlic, turmeric and herbs.	12.95
Yellow lentils simmered on a slow fire until tender tempere with onion, ginger, garlic and tomatoes.  GOBHI MANCHURIAN   Output  GOBHI MANCHURIAN   Output  The state of the s	d 12.95	MUTTER MUSHROOM ♥ Fresh green peas and mushroom cooked in delicately	12.93
Cauliflower fritters cooked with soy and tomato sauce.	13.95	spiced sauce.	12.95
BAINGAN BHARTHA  An eggplant specialty baked over open flame, mashed and then sauteed with onions, garlic, ginger and spices.	12.95	VEGETABLE MANCHURIAN ♥ Minced carrot, green bean and cabbage fritters tossed in a minced onion, ginger, soy sauce, ketchup and chilli sauce, served dry or with gravy.	13.95
PALAK ALOO Spinach cooked with potatoes and spices.	12.95	BEANS PORIAL 👽	
PALAK MUSHROOM Spinach cooked with fresh mushrooms.	12.95	Fresh beans cooked with coconut.  PALAK CHOLE	12.95
KARHI PAKORA Vegetables pakora cooked in yogurt based sauce.	12.95	Spinach cooked with chick peas.  PALAK KOFTA    O	12.95
PANEER MAKHNI Homemade cheese sauteed with fresh ginger, garlic, cooke creamy tomato sauce and garnished with nuts and raisins.	d in a	Spinach cooked with vegetable balls.	13.95
PALAK VEGETABLES ♥ Chopped spinach with a variety of other garden vegetables		BHINDI MASALA Tender okra sautéed with onions, tomatoes, herbs and spices.	. 12.95
and spices.  PANEER-DO-PIAZA	13.95	METHI MATTAR MASALA Fresh green peas, fenugreek leaves cooked in a tomato cream	
Paneer cooked with shredded onions.  OKRA PORIAL	13.95		13.95
Okra cooked with coconut.	13.95	PUNJABI SAAG ** Fresh spinach cooked with fresh garlic, ginger, tomatoes prepain the true punjabi style.	ared 13.95
Manager Manager		PANEER BHUNNA Tomato curry sauce with peppers, onion, ginger and garlic.	13.95
	•	GOBHI MUTTER ♥ Cauliflower cooked with green peas.	13.95
	and the second		
	7 523		

## Bryani Rice Specialities 🖷

CHICKEN BIRYANI Basmati rice cooked with chicken, and spices.	14.95
VEGETARIAN BIRYANI ♥ Basmati rice cooked with green vegetables.	13.95
BEEF BIRYANI Beef cooked with Basmati rice.	16.95
GOAT BIRYANI Goat (bone in) cooked with Basmati rice.	15.95

## LAMB BIRYANI Juicy pieces of lamb cooked with Basmati rice. 16.95 SHRIMP BIRYANI Shrimp cooked with Basmati rice. 16.95 **CHEF'S SPECIAL BIRYANI** Basmati rice cooked with green vegetables, chicken, lamb beef, shrimp with herbs, fresh spices. 16.95 **EGG BIRYANI** Egg cooked with Basmati rice. 14.95



Egg

Egg Curry: 13.95 Egg Bhurji: 14.95

Egg cooked with onion and spices.



India Garden Noodles

## Pullau Free Pullau

# Noodles

Orders served with your choice of:

Rice cooked with yogurt and mustard seeds.	9.95
<b>EGG FRIED RICE</b> Rice cooked with soy sauce and eggs.	13.95
VEG. FRIED RICE ♥ Rice cooked with soy sauce and vegetables.	13.95
MIXED FRIED RICE Rice cooked with chicken, shrimp, vegetables and soy sauce.	15.95
<b>LEMON RICE</b> Rice cooked with lemon juice and nuts.	9.95
CHICKEN FRIED RICE Rice cooked with soy sauce and chicken. SHRIMP FRIED RICE	14.95

Vegetables, chicken, shrimp or mixed, thin noodles with julienne vegetables.	
VEGETABLE NOODLES 👽	13.95
SHRIMP NOODLES	15.95
MIXED NOODLES	15.95
CHILI GARLIC CHICKEN NOODLES	15.95
CHILI GARLIC MIXED NOODLES	15.95
CHILI GARLIC NOODLES (Vegetable, chicken, shrimp or mixed) thin noodles tossed with chopped chili and garlic	
CHICKEN NOODLES	14.95
CHILI GARLIC VEGETABLE NOODLES	<b>v</b> 13.95
CHILI GARLIC SHRIMP NOODLES	15.95



## Dosa Gluten Free Pres

PLAIN DOSA 🎔 🕽 Thin rice crepes.	11.95	MASALA DOSA ♥ ♥ Rice crepes filled with potatoes and onions.	13.95
MYSORE PLAIN DOSA 💖 🕾 Rice crepes with peanut sauce.	11.95	MYSORE MASALA DOSA ♥ ♥ Rice crepes with peanut sauce, potatoes and onions.	13.95
PANEER MASALA DOSA © Rice crepes filled with paneer, potatoes and onions.	13.95	PALAK DOSA ♥ ♥ Rice crepes filled with spinach	12.95
<b>EGG MASALA DOSA</b> ♥ Rice crepes filled with eggs, potatoes and onions.	14.95	RAVA MASALA DOSA ♥	12.00
PLAIN RAVA DOSA ♥ Thin rice crepes made with cream of wheat flour.	12.95	Thin rice crepes made with cream of wheat flour with potatoes and onions.	14.95
CHICKEN TIKKA DOSA (**) Rice crepes filled with chicken tikka.	13.95	ONION RAVA DOSA ♥ Thin rice crepes made with cream of wheat flour with onions.	14.95
PLAIN EGG DOSA © Rice crepes filled with eggs.	11.95	PIZZA DOSA (**) Rice crepes with pizza sauce, filled with mozzarella chee green pepper, red onion, black olives and mushroom	
		(green chilli optional)	13.95

# Uthppams (India styles pancakes) Gluten Free (India styles pancakes)



## PIZZA UTHPAM: 13.95

With pizza sauce and with topped mozzarella cheese, green pepper, red onion, black olives, mushroom (green chilli optional).

## TOMATO UTHPPAM 🔊

Topped with tomato. 12.95

## **VEGETABLE UTHPPAM** •



# Condiments

MIXED PICKLE	4.95	MANGO CHUTNEY	4.95
ONION CHUTNEY	4.95	MINT CHUTNEY	4.95
TAMARIND CHUTNEY	4.95	COCONUT CHUTNEY	4.95
GARDEN SALAD	4.95	YOGURT	4.95
RAITA Cucumber, mint.	4.95	MASALA SAUCE	6.95
EXTRA RICE	4 95		



# Desserts

MANGO ICE CREAM		GULAB JAMUN & ICE CREAM	
Mango flavored ice cream.	4.95	Hot Gulab Jamun with scoop of vanilla	
		ice cream.	6.95
ICE CREAM			
Choice of vanila, strawberry and chocolate.	4.95	GULAB JAMUN Fried ball made with non-fat dry milk	0.05
KULFI		& cottage cheese, soaked in sugar syrup.	3.95
Ice cream made with pistachio and almond.	4.95	GAJAR HALWA	
FALOODA		Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and	
Kulfi with rice noodles, rose flavor and sugar syrup.	7.95	allowed to set.	3.95
KHEER			
Rice cooked in sweetened milk, raisin and nuts.	3.95	TOOTI FRUITY	
		Strawberry ice-cream, malai ice-cream, mango ice cream	7.05
RAS MALAI		served with chopped fruits & topped on with waffle.	7.95
Fresh homemade cheese patties, cooked in a	F 0F		
special condensed milk with pistachios.	5.95	COOL HALLMA FRUITC	Ø
EDILLE CUCEADO		SOOJI HALWA WITH FRUITS	
FRUIT CUSTARD		Cream of wheat with vegetable oil, sugar, cashew	C 0F
Mix fruits with custard.	4.95	and fruits raisin.	6.95

# Beverages

<b>JUICE</b> Mango, pineapple, orange, apple and cranberry.	3.95
SWEET LASSI Sweet yogurt drink.	3.95
MANGO MILK SHAKE Made with mango flavored ice cream.	3.95
DARJEELING TEA Indian black tea with spices.	2.95
MADRAS COFFEE Traditional Indian coffee brewed with milk and sugar.	2.95
<b>SOFT DRINK</b> Choice of Coke, Cherry Coke, Diet Coke, Sprite, Mountain Dew, Fanta, Lemonade, Root Beer and Ginger Ale.	2.95
SPARKLING WATER 2.95	
CHOCOLATE MILK 2.95	
MANGO LASSI Mango and yogurt.	3.95
SALTED LASSI Yogurt with roasted cumin seeds, salt and black pepper powder.	3.95
MASALA TEA Indian tea brewed with milk, sugar and spices.	3.95
<b>COFFEE</b> Regular or decafe.	2.95



ICED TEA	2.95
ICED CHAI	2.95
CLUB SODA	2.95
MASALA SODA	3.95
WATER BOTTLE	2.95
GINGER ALE	2.95





