

FROM OUR VEGETABLE GARDEN

Mix Vegetable Curry (Fresh Vegetable Cooked in Curry Sauce)	- 5.50
Vegetable Makhnwala (Vegetable Cooked in Makhani Sauce)	- 5.99
Navarathan Korma (Vegetables and Fruits Cooked In Mild Sauce)	- 5.99
Vegetable Varatharacha Curry (Fresh Vegetable Cooked in Roasted Coconut and Curry Leaves)	- 5.99
Veg Kofta Curry (Vegetable dumplings Simmered in a rich-Spicy sauce)	- 5.99
Vegetable Mappas (Fresh Vegetable Cooked in South indian Style)	- 5.99
Dal Makhani (Lentils Cooked In Makhani Sauce)	- 5.99
Kadai Paneer (Cottage Cheese Cooked with Cumin, Corriander Seeds and Peppers)	- 5.99
Paneer Butter Masala (Cottage Cheese cooked in makhani Sauce)	- 5.99
Pepper Paneer Chettinadu (Cottage Cheese Cooked with Black Pepper and Curry Leaves)	- 5.99
Paneer Hariyali (Paneer Cooked in Fresh mint and Spinach Gravy)	- 5.99
Paneer Tikka Masala (Charcoaled cottage cheese cooked in makhani sauce)	- 5.99
Paneer Cashew Curry (Cottage cheese cooked with cashew nut)	- 5.99
Palak Paneer (Cottage Cheese cooked with Fresh Spinach)	- 5.99
Methi Corn (Sweet Com Cooked with Fenugreek Leaves)	- 5.99
Baingan Masala (Auberigne cooked in spicy masala)	- 5.99
Kadai Mushroom (Mushroom Cooked with Cumin, Corriander seed and Pepper)	- 5.99
Aloo Palak (Potatoes Cooked with Fresh Spinach)	- 5.50

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Bombay Aloo (Potatoes Cooked with Mustard Seeds and Curry Leaves)	- 5.50
Rajma Masala (Red kidney beans cooked in chef's special Masala)	- 5.50
Jeera Gobi Aloo (Cauliflower and Potatoes Cooked with Cumin seeds)	- 5.50
Bhindi - Do- Piyaza (Baby Okra Cooked with Onion and Peppers)	- 5.99
Channa Masala (Chick Peas Cooked in Curry Sauce)	- 5.50
Dal Tadka (Lentils Cooked in North Indian Style)	- 5.50
Dal Chettinad (Lentils cooked with Black Pepper and Curry Leaves)	- 5.50