

DINNER MENU \$35

Select one starter, one Thali and one dessert.

STARTER

Palak Pakoda Chaat

Crispy spinach fritters laced with yogurt and chutneys.

Aloo Tikki Chaat

Potato patties, cumin seeds and served with chickpeas and chutneys.

Gobi Lasooni (V)

Batter coated cauliflower tossed in a tomato garlic sauce.

Chicken Seek Kabab

Minced chicken, ginger, garlic, onion, and green chilies.

Chilli Chicken

Chicken tossed with diced onions, green pepper, soy sauce, sweet and spicy sauce.

Shrimp Varuval

Mustard seeds, onion, tomato, and curry leaves.

MAIN COURSE

Thali includes a variety of dishes served on a single platter.

Vegetarian Thali

Punjabi Baingan Bharta Yellow Dal Tadka Saag Makai Paneer Fig Kofta Cucumber Raita Papad Basmati Rice Garlic Naan.

Non- Vegetarian Thali

Butter Chicken Lamb Curry Saag Paneer Yellow Dal Tadka Cucumber Raita Papad Basmati Rice Garlic Naan.

DESSERT

Gulab Jamun

Saffron Rice Kheer

Price per person. Tax and gratuity not included. No substitutions, No sharing.