**APPETIZERS · $3.50**

**SAMOSAS (2) VE**
A savory pastry shell filled with peas and potatoes and choice of chutney

**PAKORA (5) VE GF**
Crispy assorted vegetables cooked in chickpea flour with choice of chutney

**DAHI BHALLA GF**
Lentil dumplings in yogurt sauce

**MEDU VADA (2) VE GF**
Lentil fritters with choice of chutney

**RAITA GF**
Yogurt with mint, tomato, cucumber & spices

**BREAD · $2.50**
All breads are available a la carte

**PARANTHA**
Flame roasted hearty flat bread

**POORI**
(Wok cooked, puffed bread

**ZA FRY**
Oven baked traditional Indian bread

**PARANTHA (2) (plain or panner stuffed)**
Skillet cooked layered flat bread

**KATI ROLLS**
$5.50 with vegetable stuffing
$6.50 with non-vegetarian stuffing
Fresh made Roti or Paratha stuffed with the vegetable or non-vegetarian dish of the day; covered with fresh lettuce, tomatoes and cucumbers

**DESSERTS · $3.25**

**KHEER GF**
Basmati rice pudding with almonds and cardamom and rose water

**RAS MALAI GF**
Milk cultured patties in cardamom milk with pistachios and nuts

**GULAB JAMUN**
Milk-cake rounds with nuts & cardamom filling in rosewater syrup

**KULFI (Mango or Pistachio-Saffron)**
Indian ice cream

**PLATTERS**

**VEGETARIAN · $8.25**
2 vegetable sides, rice, roti, side salad

**NON-VEGETARIAN · $9.25**
One non-vegetarian dish, one vegetable, rice, roti, side salad

**APPETIZERS**

**AVAILABE EVERY DAY**

**VEGETABLE DISHES**

**DAL MAHKANI GF**
Creamy soup entrée made with Urad lentils and tomatoes

**CHANA MASALA VE GF**
Tangy chickpeas in an onion-tomato sauce with ginger and spices

**SAAG PANEER GF**
Spinach with paneer cheese cubes, onion, ginger and lemon juice

**ALOO MATAR VE GF**
Peas and potatoes in a tomato sauce with cilantro and spices

**NON-VEGETARIAN DISHES**

**BUTTER CHICKEN GF**
Tender chicken chunks in a butter-cream tomato sauce

**CHICKEN KABOBS**
Ground chicken grilled with onions, cilantro and spices

**MONDAY**

**VEGETABLE DISHES**

**ALOO GOBI VE GF**
Potatoes and cauliflower with onions, cilantro and spices

**DAL TADKA GF**
Yellow sambhar dal cooked with onions and tomatoes

**NON-VEGETARIAN DISH**

**CHICKEN CURRY GF**
Chicken chunks cooked with tomatoes, onions and spices

**TUESDAY**

**VEGETABLE DISHES**

**PANEER MAHKANI GF**
Paneer cheese in a tomato butter-cream sauce

**SAAG ALOO VE GF**
Spinach with potatoes, tomatoes, onion, ginger and lemon juice

**NON-VEGETARIAN DISH**

**MOGLAI KOFTA**
Beef and lamb meatballs simmered in a tomato cream sauce

**WEDNESDAY**

**VEGETABLE DISHES**

**MATAR PANEER GF**
Peas and paneer cheese in a tomato cream sauce with garlic

**BAINGAN MASALA VE GF**
Eggplant sautéed with onions, tomatoes and spices

**NON-VEGETARIAN DISH**

**CHICKEN SAAG GF**
Chicken simmered with spinach, onions, tomatoes & cream sauce

**THURSDAY**

**VEGETABLE DISHES**

**MALAI KOFTA**
Vegetable balls with almonds in a tomato cream sauce

**NON-VEGETARIAN DISH**

**CHICKEN KADAI**
Paneer cubes stir fried with fresh peppers, tomatoes and seasonings

**SATURDAY**

**VEGETABLE DISHES**

**VEGETABLE KORMA GF**
Vegetable medley cooked in a spicy tomato cream sauce

**NON-VEGETARIAN DISH**

**BEEF KEEMA CURRY GF**
Ground beef cooked with green peas, onions and spices

**FRIDAY**

**VEGETABLE DISHES**

**ALOO MIRCH VE GF**
Potatoes and green peppers cooked with spices

**NON-VEGETARIAN DISH**

**MASALA SALMON GF**
Pan seared salmon with a masala spice rub, served over a bed of rice

**DRINKS**

**MANGO SMOOTHIE · $3.00**

**SODA/JUICE · $2.00**

**BOTTLED WATER · $1.00**

**VE = vegan**

**GF= gluten free**

**7220 GERMANTOWN AVE**
**215.242.5139**
**2817 W. GIRARD AVE**
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**10/19**