

VEGETARIAN DISHES

Mushroom Bhaji (with fine spices)

Palak Panir – Spinach (house cheese and sweet spices)

Subzi Massala – Mixed Vegetables (with sweet spices)

Baigan Burta – Eggplant (roasted and mashed eggplant with sweet spices)

Alu Matar – Potato (peas, garlic, ginger, and spices)

Dall 'Iarqa (tomatoes, coriander, and spices)

SIDES – INDIAN BREAD

Naan (plain naan bread)

Cheese Naan (naan bread stuffed with cheese)

Roti Naan (floured bread)

Parota (butter-glazed chapati)

Tandoori Chapati (made with unfermented whole wheat flour)

SIDES – BASMATI RICE

Plain Rice (Basmati rice with saffron)

Pilau Rice (Basmati rice with saffron, raisins, sliced almonds, and coriander)

Kashmiri Rice (Basmati rice with curry, tomato, peas, and exotic fruit)

Bombay Rice (Basmati rice with egg, tomato, onion, and mushrooms)

Mixed Dal Rice (Basmati rice with a mixture of Indian lentils)

Rayta Rice (Basmati rice with yogurt, tomato, cucumber, coriander, and spices)

TRADITIONAL FRENCH DISHES (served with fries)

Sliced chicken in curry sauce or cream

Sirloin steak with pepper or Maître d'hôtel butter

Chicken cordon bleu (plain or with a mushroom cream sauce)

Prices include gratuity