

# VEGETARIAN DISHES

<b>DAL MAKHANI</b>	<b>\$13.99</b>
BLACK LENTILS COOKED WITH TRADITIONAL SPICES AND BUTTER CREAM.	
<b>DAL TADKA</b>	<b>\$11.99</b>
MIXED YELLOW LENTILS COOKED WITH ONIONS, TOMATOES, GINGER, GARLIC, CORIANDER, AND A VARIETY OF SPICES.	
<b>DAL PALAK</b>	<b>\$11.99</b>
MIXED LENTILS COOKED WITH SPINACH SAUCE.	
<b>CHANNA MASALA</b>	<b>\$11.99</b>
CHICKPEAS COOKED TO PERFECTION WITH KATHMANDU RASOI'S IN-HOUSE BLEND OF HERBS AND SPICES.	
<b>MIXED VEGETABLE</b>	<b>\$13.99</b>
A CURRIED BLEND OF MIXED SEASONAL VEGETABLES.	
<b>ALOO GOBHI</b>	<b>\$13.99</b>
POTATOES AND CAULIFLOWER TOGETHER MAKE A CLASSIC COMBINATION.	
<b>BHINDI MASALA</b>	<b>\$13.99</b>
STIR-FRIED OKRA WITH ONIONS, GINGER, AND GARLIC.	
<b>SHAHI VEG KORMA</b>	<b>\$14.99</b>
A BLEND OF SEASONAL VEGETABLES IN A CREAMY SAUCE.	
<b>BAINGAN KA BHARTA</b>	<b>\$15.99</b>
ROASTED EGGPLANT MASHED UP AND COOKED WITH FRESH GINGER, GARLIC, ONIONS, TOMATOES, AND SPICES.	
<b>SAAG</b>	<b>\$12.99</b>
MUSTARD LEAF BLANCHED WITH ONIONS, GINGER, AND GARLIC.	
<b>PALAK PANEER</b>	<b>\$14.99</b>
FRESH COTTAGE CHEESE COOKED IN A SILKY PURE OF SPINACH.	
<b>SHAHI PANEER</b>	<b>\$15.99</b>
FRESH COTTAGE CHEESE COOKED IN A CREAMY TOMATO SAUCE.	
<b>PANEER BUTTER MASALA</b>	<b>\$15.99</b>
COTTAGE CHEESE COOKED IN SPICED ONIONS, TOMATOES, AND BUTTER SAUCE.	
<b>KADAHAI PANEER</b>	<b>\$15.99</b>
PANEER, ONIONS, AND BELL PEPPERS, SAUTEED OVER A SKILLET WITH HERB SAUCE.	
<b>PANEER TIKKA MASALA</b>	<b>\$15.99</b>
HOMEMADE CHEESE COOKED IN A CLAY OVEN AND SEMI-DRIED THICK TOMATO AND ONION-BASED GRAVY.	
<b>MATAR PANEER</b>	<b>\$15.99</b>
GREEN PEAS AND PANEER, SLOW-COOKED IN HERBED TOMATO SAUCE.	
<b>PANEER BHUJI</b>	<b>\$15.99</b>
SCRAMBLED GRATED PANEER SAUTEED WITH HERBS AND SPICES.	
<b>PANEER LABABDAR</b>	<b>\$16.99</b>
TOMATO, ONION CREAM SAUCE, INDIAN SPICES, AND GARNISH WITH GRATED COTTAGE CHEESE.	
<b>MALAI KOFTA</b>	<b>\$15.99</b>
GRATED PANEER POTATOES AND SPICED DUMPLINGS, COOKED IN A CREAMY SAUCE.	
<b>MATAR MUSHROOM</b>	<b>\$14.99</b>
GREEN PEAS AND FRESH MUSHROOMS SMOOTHLY ENHANCED WITH CURRY.	

## NON VEGETARIAN DISHES

<b>BUTTER CHICKEN</b>	<b>\$17.50</b>		
TANDOORI-ROASTED BONELESS CHICKEN SIMMERED IN A SMOOTH CREAMY GRAVY OF TOMATOES, FENUGREEK, AND HERBS.			
<b>FISH MALABAR</b>	<b>\$16.99</b>		
FISH SIMMERED IN HERBED COCONUT MILK AND ROASTED BLACK PEPPER SAUCE.			
<b>CHICKEN TIKKA MASALA</b>	<b>\$17.99</b>		
TANDOORI MEAT TIKKAS COOKED WITH TOMATO AND HERB SAUCE.			
<b>CHICKEN</b>	<b>\$16.95</b>	<b>BEEF</b>	<b>\$16.95</b>
<b>SHRIMP</b>	<b>\$16.95</b>	<b>LAMB/GOAT</b>	<b>\$16.95</b>
<b>FISH</b>	<b>\$16.95</b>		