



DIWALI MENU



DIWALI SPECIAL

Veg Chaat Platter \$16

2 Pcs Massala Puri + 2 Pcs Td Paneer + 2 Pcs Samosa

N. Veg Platter \$18

2 pcs Chicken Tikka + 2 Pcs Amritsari Fish + 2 pcs Angara Tangdi

VEG ENTREE

Pani Puri \$12

All time Favorite

Cheese Corn Cutlet \$14

Crispy fried balls made with mix vegetables fillings

Tandoori Mushroom \$18

Marinating mushroom with Indian spices, herb & yoghurt later grilled to perfection

Paneer Shashlik \$16

Paneer Tikka is traditionally skewered with chunks of onions and bell pepper

N.VEG ENTREE

Chicken Zafrani Tikka \$20

Chicken fillets marinated overnight with fresh ginger, fennel seeds and hung yoghurt

Chicken Lollypop \$18

Indo-Chinese fried chicken tossed with sweet and spicy sauce

Lahori Lamb Chop \$12 ea

Soy-marinated succulent lamb chop cooked in a traditional clay oven. GF

Lahsuni Fish Tikka \$18

Salmon infused with fresh butter garlic, chargrilled in Tandoor. GF

MAINS



Paneer Achari \$25

Cottage cheese, pickling spices, yogurt & fresh ground achari Massala

Malai Kofta \$25

Dumpling in a rich & creamy mild gravy

Champaran Handi Kathal \$24

Pot roasted smoked jackfruit tossed with cumin, shallot onion. GF (V) (veg)

Dal Panchratan \$22

Protein packed lentil dish that contains nutritive qualities of 5 different lentils

MAINS

Chicken Korma \$28

Slow-cooked chicken curry GF

Goat Madras \$30

Baby goat stew smeared in velvet gravy made of freshly ground spice. GF

Butter Chicken \$26

Chicken tikka cooked in tomato & creamy gravy, flavored with dried fenugreek. GF

SIDES

Rice \$8

Peas Pulao \$10

Papadum \$8

Green salad / Raita \$8

Assorted Breads \$5 ea

DESSERT



Dessert Platter \$8

Gulab jamun + Gajar halwa + Besan Ki Barfi

Paan Kulfi \$10

Traditional Indian ice cream-betel leaves, rose petal jam and fennel seeds