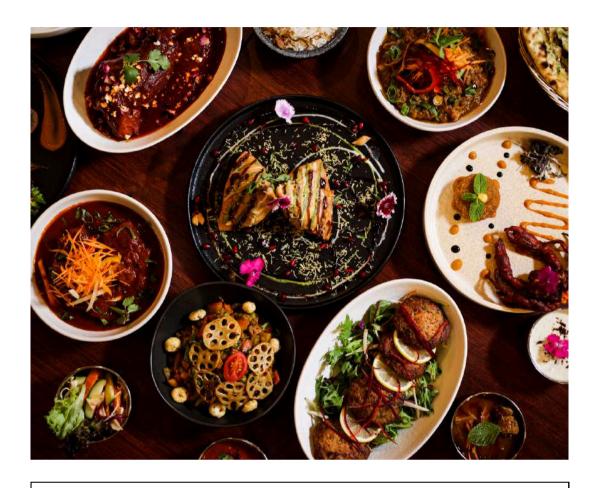
# autord DIWALI MENU



## **DIWALI SPECIAL**

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

#### **N. Veg Platter**

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

\$25

\$25

\$22

#### **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	
Danaar Shaahlik	<b>ሰ</b> 1ር

#### 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



#### MAINS

\$16

\$18

#### **DESSERT**



Chicken Korma Slow-cooked chicken curry GF \$28

#### Paneer Achari Cottage cheese, pickling spices, yogurt & fresh ground achari Massala

#### Malai Kofta 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**

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

# **Butter Chicken**

Goat Madras

SIDES				
Rice	\$8			
Peas Pulao	\$1O			
Papadum	\$8			
Green salad / Raita	\$8			
Assorted Breads	\$5 ea			

#### **Assorted Breads**

Tandoori Roti / Plain Nan / Butter Naan / Garlic Naan

#### \$30

\$26

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

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

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#### **Dessert Platter**



Gulab jamun + Gajar halwa + Besan Ki Barfi

#### Paan Kulfi

\$10

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