



# STREET SIDE CHAATS

<b>DAHI KACHORI CHAAT</b>	<b>\$12.99</b>
Raj Kachori has crispy fried shells filled with potatoes, yogurt, boiled , farsan,spices, chutney & more! It's the ultimate Indian chaat!	
<b>DAHI BATATA SEV PURI</b>	<b>\$7.99</b>
Dahi puri is a sweet & spicy yogurt-based chaat, filled with mashed potatoes, sweet yogurt & topped with chutneys, onions, tomatoes & sev	
<b>AALOO TIKKI CHAAT</b>	<b>\$9.99</b>
Deep Fried Aaloo Tikki topped with sweet, green chutney, sweet yogurt, Sev, cilantro, Chaat Masala and Pomegranate.	
<b>PAAPDI CHAAT</b>	<b>\$7.99</b>
A popular street food yogurt-based chaat with deep-fried puri, sweet, sour, and spicy chutneys, and ingredients like potato, chickpea	
<b>PANI PURI (7 PCS) (V)</b>	<b>\$6.99</b>
It is a combination of street food recipes made with small puri balls filled with spiced and mashed aloo and specially made spiced water	
<b>BHEL PURI (V) {JHALMURI}</b>	<b>\$8.99</b>
A Mumbai street food with crispy puffed rice, sweet, sour, and spicy chutneys, onions, tomatoes, peanuts, sev, and chaat masala.	
<b>DAHI VADA</b>	<b>\$7.99</b>
Dahi Vada are deep-fried lentil fritters soaked in creamy yogurt, topped with sweet and spicy chutneys, and garnished with spices	
<b>DAHI VADA ALLU DUM</b>	<b>\$10.00</b>
A dish from Odisha Dahi vada is fried lentil dumplings in a spicy yoghurt& Aloo dum is a spicy potato curry. The Chaat is a spicy concoction of these two generously topped with some cut onions, a sprinkling of crunchy shev, coriander and spice	
<b>VEG SAMOSA (2 PCS)</b>	<b>\$7.00</b>
Seasoned potato in pastry shell	
<b>RAGDA PATTIES (V)</b>	<b>\$10.00</b>
Ragda Patties is a chaat meal with white pea gravy, crisp potato patties sweet, spicy, and tangy chutneys, sev, onions, and tomatoes	
<b>CHANA JOR GARAM CHAAT (V) (GF)</b>	<b>\$9.00</b>
Chana Jor Garam Chaat (Flattened Chickpeas) is made with onion, tomato, cucumber, chutneys, cilantro and some spices.	
<b>SUKHA (DRY) BHEL (V)</b>	<b>\$7.00</b>
Bhel Puri is made with puffed rice, Puri, boiled onions, Lime juice, tomatoes, and dry greenchutney, peanuts, ground sp	
<b>SAMOSA CHAAT (V)</b>	<b>\$10.00</b>
A popular Indian street food made of crispy samosas layered with spicy chickpea curry (chole) and topped with a variety of flavorful chutneys and garnishes	
<b>PAV BHAJI</b>	<b>\$15.00</b>
A spicy and savory curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft buttered pav.	

## VEG MEALS

<b>PAV BHAJI WITH AMUL CHEESE</b>	<b>\$17.0</b>	
A spicy and savory curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft buttered pav.		
<b>ONION PAKODA</b>	<b>\$7.9</b>	
Onion fried fritters		
<b>THECHA VADA PAV (2 PCS)</b>	<b>\$10.0</b>	
A spicy twist on the classic! Crispy vada served in a bun with fiery green chili thecha for an extra kick		
<b>CLASSIC VADA PAV (2 PC)</b>	<b>\$9.0</b>	
Mumbai's popular street food, vada pav, with spicy potato filling sandwiched between buns and layers of spicy garlic and green chutney		
<b>SCHENZWAN VADA PAV (2 PCS)</b>	<b>\$10.0</b>	
a fusion street food that combines the classic Indian vada pav with the spicy, tangy flavours of Chinese schenzwan sauce		
<b>AMUL CHEESE VADA PAV (2 PCS)</b>	<b>\$12.0</b>	
Butter vada pav, with spicy potato and cheesy filling sandwiched between buns and layers of spicy garlic and green		
<b>MISAL PAV (V) (HOT &amp; VERY SPICY)</b>	<b>\$14.99</b>	
Misal pav (Marathi: मिसळपाव) is a dish from the Indian state of Maharashtra street food with a sprouts curry (usal), topped with onions & farsan, and served with pav, Indian dinner rolls		
<b>CHHOLE KULCHE</b>	<b>\$16.0</b>	
A popular Indian street food from the Punjab region, consisting of spiced, tangy, and often slightly mashed chickpeas (chole) served with a fluffy, leavened flatbread (kulcha)		
<b>BUTTER DABELI (2 PCS)</b>	<b>\$11.0</b>	
<b>BUTTER DABELI WITH AMUL CHEESE (2 PCS)</b>	<b>\$13.0</b>	
A dish Gujarat made with boiled potatoes, spiced peanuts, and a mixture of special spices. Stuffed in a burger bun served with a sweet and tangy chutney.		
<b>TAWA PULAO (served with raita)</b>	<b>\$12.0</b>	
Tawa Pulao is a spicy, street-style fried rice dish from Mumbai, made with pre-cooked rice, garam masala, and vegetables		
<b>BATATA POHA (V) (GF)</b>	<b>\$12.0</b>	
Poha is made with flattened rice that is prepared with potatoes, onion, curry leaves, peanuts, green chillies		
<b>AMRITSARI SOYA CHAAP FRY</b>	<b>\$12.0</b>	
[Veg Preparation] (Our in house chaaps coated with the authentic Amritsari masalas and fried		
<b>VEG SPRING ROLL (6 PCS)</b>	<b>\$9.0</b>	
A popular Asian snack consisting of a delicate, savory filling wrapped in a thin pastry		
<b>PAPAD</b>	<b>\$2.95</b>	
Crispy thin Indian flat crackers served as a snacks		
<b>MASALA PAPAD</b>	<b>\$4.95</b>	
Crispy thin Indian flat crackers served with tomato onion salsa as a snacks		
		
<b>VEG MEALS</b>		
<b>PANEER KAJUWAL (GF)</b>	<b>\$16.9</b>	
Panner cooked with cashew nuts and tomato onion gravy		
<b>KOFTA CURRY (GF)</b>	<b>\$16.9</b>	
An extremely popular and tasty north Indian creamy curry recipe made with aloo and paneer balls in onion and tomato sauce.		
<b>VEG BHOONA (GF)</b>	<b>\$15.9</b>	
Mix veg cooked with tomato onion gravy		
<b>PANEER TIKKA MASALA (GF)</b>	<b>\$16.9</b>	
Paneer cooked with bell pepper onion and creamy tomato onion masala		

**-paneer butter masala (gf) \$16.9**

<b>PANEER LABABDAR (GF)</b>	<b>\$16.9</b>
paneer cooked with green pepper and creamy tomato onion gravy	
<b>VEG KHORMA (GF)</b>	<b>\$16.9</b>
Mix vegetable cooked with creamy tomato gravy	
<b>MUTTER PANEER MASALA (GF)</b>	<b>\$16.9</b>
Paneer cooked with peas and creamy onion gravy	
<b>PALAK PANEER (GF)</b>	<b>\$16.9</b>
Paneer cooked with spinach and Indian spices	
<b>PANEER BHURJI (GF)</b>	<b>\$18.9</b>
Paneer grated and cooked with masala	
<b>BHINDI DO PAYZA (GF)</b>	<b>\$15.9</b>
Okra cooked with tomato onion masala	
<b>EGGPLANT BHARTA (GF)</b>	<b>\$15.9</b>
Eggplant smoked and cook with tomato onions masala	
<b>ADRAKI ALOO GOBI (GF)</b>	<b>\$14.9</b>
Potatoes and cauliflower cooked with ginger and masala	
<b>MUSHROOM MUTTER (GF)</b>	<b>\$15.9</b>
North Indian vegetarian dish consisting of mushrooms and green peas simmered in a flavorful, spiced sauce	
<b>TAWA SOYA CHAAP MASALA</b>	<b>\$16.9</b>
Delicious Soya chunks cooked slowly to perfection in mildly-spiced onion-tomato gravy dhabewali dal tarka	
<b>SOYA CHAAP TIKKA MASALA</b>	<b>\$16.9</b>
Chaat tikka masala	
<b>DAL MAKHANI (GF)</b>	<b>\$15.9</b>
Dal makhani is a creamy, rich, and popular North Indian dish from Punjab made from slow-cooked black lentils ( ) and kidney beans.	
<b>DHABEWALI DAL TADKA (GF)</b>	<b>\$14.9</b>
Yellow dal	
<b>NON VEG APPETIZERS</b>	
<b>TANDOORI CHICKEN TIKKA</b>	<b>\$16.9</b>
Chicken Boneless cube marinated in Tandoori spices, finished in clay oven	
<b>CHICKEN 65</b>	<b>\$16.99</b>
Signature recipe boneless chicken chunks marinated in curry leaves, fennel seeds and spices and deep fried	
<b>TANDOORI MALAI CHICKEN TIKKA</b>	<b>\$16.9</b>
Chicken Boneless cube marinated in spices, finished in clay oven	
<b>TANDOORI CHICKEN</b>	<b>\$16.99</b>
Chicken marinated in yogurt and spices and roasted in a clay oven	
<b>TANDOORI SALMON</b>	<b>\$19.9</b>
Salmon marinated in Tandoori spices, finished in clay oven	
<b>ACHARI CHICKEN TIKKA</b>	<b>\$16.9</b>
Chicken cubes marinated in pickled spices, finished in clay oven	
<b>AMRITSARY FISH</b>	<b>\$16.99</b>
Seasoned red Indian style battered fish in chickpea flour with Indian spices, from the state of Punjab, served with tamarind and mint chutney (Gluten Free)	

# NON VEGETARIAN ENTRE'

<b>CHICKEN KHORMA (GF)</b>	<b>\$16.9</b>
Marinated chicken is simmered in a creamy and delicious curry made with onions, nuts and cream. This Indian Chicken Korma is the ultimate comfort food	
<b>CLASSIC CHICKEN CURRY (GF)</b>	<b>\$16.9</b>
Chicken Curry features tender chicken in deliciously seasoned curry sauce	
<b>BUTTER CHICKEN (GF)</b>	<b>\$16.9</b>
Butter infused tomato sauce Chicken, finished with fenugreek cream	
<b>CHICKEN TIKKA MASALA (GF)</b>	<b>\$16.9</b>
Oven grilled boneless breast meat cooked in onion and tomato sauce mix with onion and bell pepper	
<b>KASHMIRI ROGAN JOSH (GF)</b>	
<b>CHICKEN</b>	<b>\$16.9</b>
<b>LAMB/GOAT</b>	<b>\$17.9</b>
Kashmiri delicacy of fennel flavored onion tomato gravy cooked with choice of meat	
<b>BHUNA GOSHT (GF)</b>	
<b>CHICKEN</b>	<b>\$16.9</b>
<b>LAMB</b>	<b>\$17.9</b>
Bhuna specialty made with golden brown onions, whole spices in thick gravy sauce	
<b>GOSHT VINDALOO (GF)</b>	
<b>CHICKEN</b>	<b>\$16.9</b>
<b>LAMB</b>	<b>\$17.9</b>
Goan style sauce simmered with chili pepper sauce, finished with wine vinegar	
<b>KALA MUTTON MASALA (GF)</b>	<b>\$18.9</b>
Maharashtrian Kala Mutton is a dark, smoky, goat curry with tender meat, caramelized onions, roasted coconut, and warming spices	
<b>MUTTON ALOO ZHOL (GF)</b>	<b>\$18.9</b>
Odia mutton curry cooked low and slow with sweet, caramelised onions, a few spices, golden-fried potatoes and homemade garam masala	
<b>MALBAR FISH CURRY (GF)</b>	<b>\$17.9</b>
Malabar Fish Curry is an aromatic, tomato and coconut based curry with spices, garlic, ginger, onion, and a touch of tang, from Goa.	
<b>KERALA PRAWNS CURRY (GF)</b>	<b>\$18.9</b>
Kerala Prawns are cooked in a spicy and fragrant masala made with onions, tomatoes, Indian spices and herbs. It goes well with plain steamed rice, jeera rice, plain ..	
<b>EGG BHURJI (GF)</b>	<b>\$16.9</b>
Scrambled masala egg bhurji +butter pav(2 pcs)	
<b>EGG CURRY (3 EGGS)(GF)</b>	<b>\$17.9</b>
X	X
<b>BIRYANI BOX</b>	
X	X
<b>VEG BIRYANI (GF)</b>	<b>\$15.9</b>
+ Raita / Papad	
<b>SOYA CHAAP TIKKA MASALA BIRYANI</b>	<b>\$17.9</b>
+ Raita / Papad	
<b>JACKFRUIT BIRYANI (GF)</b>	<b>\$18.9</b>
+ Raita / Papad	

**CHICKEN DUM BIRYANI (GF) \$17.9**

<b>CHICKEN TIKKA BIRYANI (GF)</b>	<b>\$18.9</b>
-Raita / Papad	
<b>TANDOORI CHICKEN BIRYANI (GF)</b>	<b>\$18.9</b>
+Raita / Papad	
<b>EGG BIRYANI (GF)</b>	<b>\$17.9</b>
+Raita / Papad	
	
<b>TANDOORI VEGETARIAN APPETIZERS</b>	
<b>MARYALI CHAAP (CHEFS SPECIAL)</b>	<b>\$15.9</b>
soya chaap chunks marinated and grilled in a coriander, pudina and green	
<b>PANEER TIKKA (8 PCS)</b>	<b>\$16.9</b>
soft Paneer cubes marinated in tandoori masalas and grilled	
<b>SOYA CHAAP TIKKA</b>	<b>\$15.9</b>
soft soya chaap chunks marinated and grilled in tandoori masalas	
<b>ACHARI SOYA CHAAP</b>	<b>\$15.9</b>
soft soya chaap chunks marinated and grilled in achari masala	
<b>MALAI BHATTI SOYA CHAAP</b>	<b>\$16.9</b>
soft soya chaap chunks marinated and grilled in cheese, cashews & malai	
<b>MALAI PANEER TIKKA</b>	<b>\$16.9</b>
paneer cubes marinated in our Malai masala	
<b>PANEER ACHARI TIKKA (8 PCS)</b>	<b>\$15.9</b>
soft Paneer cubes marinated in achari flavour and grilled	
<b>SCHEZWAN SOYA CHAAP</b>	<b>\$15.9</b>
soft soya chaap marinated with our schezwanz sauce and grilled	
<b>CHILLI GARLIC SOYA CHAAP (CHINESE)</b>	<b>\$16.9</b>
chaap chunks marinated and grilled with garlic, green chilli and soya sauce	
<b>INDO-CHINESE</b>	
<b>TRIPLE SCHEZWAN RICE</b>	
<b>EG/EGG</b>	<b>\$17.0</b>
<b>CHICKEN</b>	<b>\$18.0</b>
<b>HRIMPS</b>	<b>\$19.0</b>
rice and noodles mixed with Schezwanz sauce, with your chosen protein properly tossed in Indo-Chinese seasonings, crowned with a delightful egg omelet on top for perfect combination taste	
<b>NAKKA NOODLES</b>	
<b>EG</b>	<b>\$15.0</b>
<b>GG</b>	<b>\$16.0</b>
<b>CHICKEN</b>	<b>\$17.0</b>
<b>HRIMPS</b>	<b>\$18.0</b>

## **TANDOORI VEGETARIAN APPETIZERS**

<b>HARYALI CHAAP (CHEFS SPECIAL)</b>	<b>\$15.9</b>
soya chaap chunks marinated and grilled in a coriander, pudina and green	
<b>PANEER TIKKA (8 PCS)</b>	<b>\$16.9</b>
soft Paneer cubes marinated in tandoori masalas and grilled	
<b>SOYA CHAAP TIKKA</b>	<b>\$15.9</b>
soft soya chaap chunks marinated and grilled in tandoori masalas	
<b>ACHARI SOYA CHAAP</b>	<b>\$15.9</b>
soft soya chaap chunks marinated and grilled in achari masala	
<b>MALAI BHATTI SOYA CHAAP</b>	<b>\$16.9</b>
soft soya chaap chunks marinated and grilled in cheese, cashews & malai	
<b>MALAI PANEER TIKKA</b>	<b>\$16.9</b>
paneer cubes marinated in our Malai masala	
<b>PANEER ACHARI TIKKA (8 PCS)</b>	<b>\$15.9</b>
soft Paneer cubes marinated in achari flavour and grilled	
<b>Schezwan Soya Chaap</b>	<b>\$15.9</b>
soft soya chaap marinated with our schezwan sauce and grilled	
<b>CHILLI GARLIC SOYA CHAAP (CHINESE)</b>	<b>\$16.9</b>
chaap chunks marinated and grilled with garlic, green chilli and soya sauce	

## INDO-CHINESE

<b>TRIPLE SCHEZWAN RICE</b>	
VEG/EGG	\$17.0
CHICKEN	\$18.0
SHRIMPS	\$19.0
Rice and noodles mixed with Schezwan sauce, with your chosen protein expertly tossed in Indo-Chinese seasonings, crowned with a delightful egg omelet on top for perfect combination taste	
<b>HAKKA NOODLES</b>	
VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0

**HAKKA SCHEZWAN NOODLES**

VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0
<b>HAKKA FRIED RICE</b>	
VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0

**HAKKA SCHEZWAN FRIED RICE**

VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0

**PANEER MANCHURIAN (DRY/GRAVY) \$15.9**

Crispy Fried Paneer tossed in chinese chilli garlic sauce

**CHILLI GARLIC POTATOES \$15.9**

Crispy Potato fingers tossed in our honey chilli sauce

**SOYA CHAAP MANCHURIAN (DRY/GRAVY) \$15.9**

Chaat chunks tossed in Manchurian sauce

**GOBI MANCHURIAN (DRY/GRAVY) \$15.9**

Cauliflower chunks tossed in Manchurian sauce

**COMBO MEAL****SOYA KEEMA PAV \$18.9**

Mixed Soya Cooked in our Special Masalas Served with 2 Butter Pav

**KADHI PAKODA WITH CHAWAL \$18.9**

Kadhi+rice+pakoda (3pcs)+onion

**CHHOLE PURI KHEER THALI \$20.9**

This is a spicy and tangy chickpea curry cooked with various spices and served with Indian fried bread Puri (4 Pcs).

**SHRIKHAND PURI \$16.9**

Indian fried bread, Puri (4Pcs), made from whole-wheat flour. Served with Shrikhand

**CHAI THALI (2 CHAI) \$20.9**

Chai Thali is a unique combo of Butter Vada Pav (1 Pc), Butter Dabeli (1 Pc), Bun Maskaa (1 Pc) and any 2 Chai of your choice

**PURI BHAJI SHRIKHAND \$20.9**

Bhaji, warmly spiced potato curry, served with Indian fried bread, Puri (4Pcs), made from whole-wheat flour. Shrikhand

**AMRITSARI CHOLE WITH BHATURE(2) \$17.9**

Amritsari Chole (300 ml), 2pcs Bhature, Onions and Chutney

**RAJMA CHAWAL (V) (GF) \$17.9**

Delicious Rajma (Kidney Beans) naan or rice +salad

**CLASSIC ROLLS****MUMBAI VADA ROLL \$10.9**

Batata Vada Stuffed In A Roll With Tamarind Chutney, Green Chutney

**TANDOORI ALOO ROLL \$10.9**

Batti Smoked Tandoori Aloo Wrapped With Onion Kachumber &amp; Garlic Mayo

**PANEER ROLL \$12.9**

Paneer tossed with home made masala wrapped in roti

**Paneer Achari Roll \$12.9**

Paneer tossed with home made pickle masala wrapped in roti

**PANEER CHILLI ROLL \$12.9**

Wok Tossed Paneer Wrapped With Fried Noodle &amp; Soy Ginger Mayo

**CHATPATA SOYA CHAAP ROLL \$12.9**

Soya chaap marinated in spicy masalas

**CHAAP SCHEZWAN ROLL \$12.9**

Soya chaap tossed in Manchurian sauce

**MUSHROOM TIKKA ROLL \$12.9**

Paneer marinated in spicy, tandoori masala

**ACHARI CHAAP ROLL \$12.9**

Soya chaap marinated in spicy, pickle-flavored (achari) masalas

**MASALA OMELETTE ROLL \$14.9**

egg omelette fresh green chutney of coriander and pudina (mint)

**CHICKEN KATHI ROLL \$13.9**

Chicken cubes tossed in homemade spices with fresh green chutney of coriander and pudina (mint). Egg

**CHICKEN TIKKA CORIANDER ROLL \$14.9**

Chunks of tandoori chicken (halal) soaked in yoghurt and spices with fresh coriander seasoning, green chutney, tamarind chutney

**CHICKEN ACHARI ROLL \$13.9**

Chunks of tandoor-grilled chicken (halal), cooked in a tangy and spicy pickle gravy, green chutney, tamarind chutney

**CHICKEN CHILLI ROLL \$13.9**

Wok Tossed Chilli Chicken, Wrapped With Soy Ginger Mayo

**MOMOS****VEG MOMOS (8 PCS)****STEAM/FRIED \$12.0****SCHEZWAN \$14.0****CHICKEN MOMOS (8 PCS) \$12.0****STEAM/FRIED \$12.0****SCHEZWAN \$14.0****PIZZA - VEG PIZZA****EXOTIC VEG PIZZA (10 INCHES) \$15.9**

Original crust pizza topped with bell peppers, onion mushroom black olives

**BOLLYWOOD BOX SPECIAL PIZZA \$19.99**

Onion, green peppers, paneer, sweet corn &amp; olives with cheese dip.

**BURN TO HELL \$17.49**

Jalapenos, mushrooms, olives, and green peppers served with hot and garlic sauce. Very Spicy

**MAKHANI MARGARITA PIZZA (10 INCHES) \$10.9**

Original crust pizza topped with native tomato and basil

**BHUNA LAMB PIZZA (10 INCHES) \$18.9**

Original crust pizza topped with lamb mince and kashmiri chilli

**CHICKEN TIKKA PIZZA (10 INCHES) \$17.9**

Thin crust pizza topped with chicken tikka and butter chicken napolitana

**SANDWICHES****ALL THE SANDWICHES SERVED WITH TOMATO KETCHUP, GREEN CHUTNEY AND POTATO CHIPS****PANEER MASALA SANDWICH GRILLED \$16.9**

A sandwich packed with paneer seasoned with masala, yogurt, lime and veggies. Its topped with delicious Chutney, red onions and coleslaw

**CHEESE CHUTNEY SANDWICH-GRILLED \$13.9**

A sandwich packed with delicious green chutney, chaat masala, butter and cheese

**ALOO CHEESE MASALA SANDWICH-GRILLED \$15.9**

A delicious combination of masala potato patty, bell pepper, red onions, tomatoes, chat masala, green Chutney, butter

**VEG CHEESE SANDWICH GRILLED \$15.9**

Sliced Cucumber, onion, green pepper tomato and Boiled potato arranged between 2 slices of bread seasoned with butter...tandoori masala mayo

**PARATHE WALI GALLI****BUN MASKA**

Bun maska a soft white roll whereas its close cousin, Brun, has a crunchy, crumbly outer shell, which soaks up chai

**CHEESE BUN MASKA**

A super-soft, bread-bun, sliced in half and slathered with Maskaa, butter and shredded cheese

**NUTELLA BUN MASKA**

\$6.92

**JAM BUN MASKA**

\$6.92

**CARDAMOM CHAI**

\$3.0

The kesar elaichi chai tea is a rich blend of black tea, sweet natural cardamom flavour &amp; kashmiri saffron extract

A delicious, warming Indian ginger tea made with fresh ginger roots, tea leaves, and milk. This tea has a wonderful aroma

**MILKSHAKES/HOUSE DRINKS****MANGO LASSI**

Sweet Yogurt mixed with mango pulp and nuts

**MANGO MASTANI**

Mango Mastani is a desi mango milkshake made with ice cream, mango pulp, and dry fruits, often served as a street food dessert.

**SWEET LASSI**

Sweet Lassi is made with Indian yogurt (Dahi/ curd), Sugar and dry fruits. Contains Nuts.

**COLD COFFEE**

A classic combination of coffee, vanilla ice cream and Milk blended together. A Mumbaiya classic.

**NIMBU PANI (V)**

Nimbu Pani is Indian style lemonade made with fresh lime juice and sugar with a touch of spices. It is so refreshing on hot days!

**NIMBU SODA (SWEET)**

Fresh lime juice blended with sugar and soda water for a sweet and refreshing drink

**BREADS****BUTTER NAAN**

\$3.5

**GARLIC NAAN**

\$4.0

**CHILLY GARLIC NAAN**

\$4.9

**BUTTER TANDOORI ROTI**

\$3.5

**MALABAR LACHA PARATHA**

\$3.0

**CHEESE NAAN**

\$4.9

**ONION KULCHA**

\$3.9

**ALOO ONION KULCHA**

\$3.9

**PANEER KULCHA**

\$4.9

**BHATURA (1PC)**

\$2.5

**RICE****JEERA RICE**

\$5.9

**STEAM WHITE RICE**

\$4.9

**PEAS PULAO**

\$5.9

**COCONUT RICE**

\$5.9

**SOUTH INDIAN****MINI IDLI (12PCS)**

\$11.0

**ONION TOMATO CHILLY UTTAPAM (2PCS)**

\$12.0

**IDLI SAMBAR (3PCS)**

\$11.0

**MINI PODI IDLI (12PCS)**

\$11.0

**DESSERTS****GULAB JAMUN (2 PCS)**

\$5.5

**MANGO RASMALAI**

\$5.5

**RASMALAI**

\$5.5