

SOUTH INDIAN

 Sada Dosai

STARTERS/SNACKS

1	Idli	\$2.90
2	Milagha Podi Idli	\$3.30
3	Medhu Vada	\$3.30
4	Daal Pakoras	\$2.90

PLAIN (SADA) DOSAIS

(Rice and lentil crepes)

5	Sada	\$2.90
6	Butter Sada	\$3.80
7	Ghee Sada	\$3.80
8	Paper Sada	\$3.80
9	Dhaniya Sada	\$4.20
10	Medhu (Soft Dosai)	\$3.50
11	Onion Sada	\$3.50
12	Tomato Sada	\$3.80
13	Onion Tomato Sada	\$4.20
14	Ghee Medhu Sada	\$4.00
15	Ghee Onion Sada	\$4.00
16	Ghee Tomato Sada	\$4.40
17	Butter Paper Sada	\$4.10

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| 18 | Butter Onion Sada | \$4.20 |
| 19 | Butter Tomato Sada | \$4.40 |

MASALA DOSAIS

(Crepes filled with potatoes and vegetables)

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| 20 | Masala Dosai | \$3.80 |
| 21 | Butter Masala | \$4.70 |
| 22 | Ghee Masala | \$4.70 |
| 23 | Paper Masala | \$4.70 |
| 24 | Dhaniya Masala | \$5.10 |
| 25 | Medhu Masala | \$4.40 |
| 26 | Onion Masala | \$4.40 |
| 27 | Tomato Masala | \$4.70 |
| 28 | Onion Tomato Masala | \$5.10 |
| 29 | Ghee Medhu Masala | \$4.90 |
| 30 | Ghee Onion Masala | \$4.90 |
| 31 | Ghee Tomato Masala | \$5.30 |
| 32 | Butter Paper Masala | \$5.00 |
| 33 | Butter Onion Masala | \$5.10 |
| 34 | Butter Tomato Masala | \$5.30 |
| 35 | Special Mysore Masala | \$6.00 |



CHEESE DOSAIS

(Crepes filled with Cheddar Cheese)

36	Cheese Sada	\$5.90
37	Cheese Dhaniya Sada	\$7.00
38	Cheese Masala	\$6.50
39	Cheese Paper Sada	\$6.00
40	Cheese Paper Masala	\$6.90
41	Cheese Onion Sada	\$6.50
42	Cheese Tomato Sada	\$6.80
43	Cheese Onion Tomato Sada	\$6.90
44	Cheese Onion Masala	\$7.00
45	Cheese Tomato Masala	\$7.40
46	Cheese Onion Tomato Masala	\$7.80
47	Cheese Dhaniya Masala	\$7.50

RAVA DOSAIS

(Crepes made with Semolina)

48	Sada Rava	\$3.30
49	Masala Rava	\$4.10
50	Butter Sada Rava	\$4.10
51	Ghee Sada Rava	\$4.10
52	Onion Rava	\$3.90
53	Cheese Rava	\$5.30
54	Ghee Onion Rava	\$4.50
55	Butter Onion Rava	\$4.50
56	Cheese Onion Rava	\$5.90
57	Onion Rava Masala	\$4.80
58	Ghee Rava Masala	\$4.80
59	Butter Rava Masala	\$4.80
60	Cheese Rava Masala	\$6.00
61	Ghee Onion Rava Masala	\$5.40
62	Butter Onion Rava Masala	\$5.40
63	Cheese Onion Rava Masala	\$6.00

UTHAPPAMS

(Pancakes made from Rice and Lentil)

64	Sada Uthappam	\$3.30
65	Butter Uthappam	\$3.90
66	Ghee Uthappam	\$3.90
67	Onion Uthappam	\$4.10
68	Cheese Uthappam	\$5.30
69	Tomato Uthappam	\$4.70
70	Ghee Onion Uthappam	\$5.10
71	Ghee Tomato Uthappam	\$5.40
72	Butter Tomato Uthappam	\$5.40

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73	Cheese Tomato Uthappam	\$6.00
74	Butter Onion Uthappam	\$5.10
75	Cheese Onion Uthappam	\$5.90
76	Ghee Onion Tomato Uthappam	\$6.30
77	Butter Onion Tomato Uthappam	\$6.30
78	Cheese Onion Tomato Uthappam	\$7.00



SPECIALS

79	Puri Masala	\$4.00
80	Chapati Masala	\$4.00
81	Uppuma	\$3.50
82	Curd Rice	\$4.00
83	Chholey Bhatura	\$6.00
84	Additional Bhatura Per Piece	\$3.00

THALI/ SET MEAL

(Consists of rice, sambar, rasam, three vegetables, Two chappatis, papad, fried chilli, special chutney, butter milk, daal and dessert of the day)

85	South Indian Thali (Limited)	\$7.50
86	South Indian Thali With Curd (Limited)	\$9.00
87	Thali Curd	\$1.50
88	Additional Thali Item	\$0.60
89	Thali Rice	\$1.20
90	Thali Papad	\$0.40

EXTRAS

91	Basket of Papad (5 Pieces)	\$1.80
92	Special White Coconut Chutney	\$2.50
93	Special Chutney of the day	\$0.60
94	Mint/Coriander Sauce	\$0.60
95	Pickle	\$0.80
96	Milagha Podi Powder	\$2.50





NORTH INDIAN

SNACKS

97	Papri Chaat	\$5.50
98	Raj Kachori	\$7.00
99	Dahi Gol Gappa	\$5.50
100	Dahi Balla	\$5.50
101	Bhel Puri	\$5.50
102	Pau Bhaji	\$7.00
103	Sev Puri	\$5.50
104	Bombay Bhel	\$5.50
105	Pani Puri	\$4.50
106	Samosa	\$1.80
107	Samosa Chaat	\$6.00

SUBZ-E-KEBAB

108	Paneer Chili Mili <i>(New)</i>	\$9.50
	Cottage cheese cubes marinated in cream sauce, chickpea flour and spices.	
109	Paneer Tikka Aachari	\$9.00
	Cubes of cottage cheese, marinated in traditional aachar masala (pickle) served with slivers of carrots and onions, along with coriander sauce.	

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| 110 | Vegetable Sheekh Kebab
Garden fresh vegetables, precooked with spices, in the tandoor and then fried.
Served with slivers of carrots and onions, along with coriander sauce. | \$8.50 |
| 111 | Hareli Paneer Tikka
Cottage cheese marinated in a green herb sauce and grilled in the tandoor and served with slivers of carrots and onions, along with coriander sauce. | \$9.50 |
| 112 | Corn Kebab
Corn and potato mixed with herbs and spices and formed into kebabs and served with slivers of carrots and onions, along with coriander sauce. | \$8.50 |
| 113 | Hara Bara Kebab
Green vegetables prepared with a dash of homemade spices, served with slivers of carrots and onions, along with coriander sauce. | \$8.50 |

SAATH SAATH

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| 114 | Daal Butter Fry
Lentils simmered and cooked over a slow fire, with traditional spices, garnished with a hint of butter. | \$7.50 |
| 115 | Daal-E-Raaj
A mixture of lentils, soaked overnight, cooked till tender, mixed with house spices for that tantalizing taste. A house specialty. | \$8.50 |
| 116 | Punjab Rajma Masala <i>(New)</i>
Red kidney beans prepared in red tomato gravy, with Indian spices. | \$8.50 |

SABJI KI BAHAR

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| 117 | Kadhai Paneer <i>(New)</i>
Fresh cottage cheese cooked in thick gravy with capsicums, onions and Indian spices. | \$11.00 |
| 118 | Paneer Peshawari
Cubed pieces of cottage cheese, cooked in cashew nut paste, with a hint of spices and yogurt, Peshawari style. | \$10.00 |
| 119 | Paneer Jodhpuri
Cubes of fresh cottage cheese, stir fried with chilies and spices served traditionally. | \$10.00 |
| 120 | Palak Paneer
Puree of tender spinach leaves, cooked with cubes of home made cottage cheese, enhanced by a subtle aroma of spices and seasonings. | \$10.00 |
| 121 | Paneer Makhanwalla
Cubes of fresh Indian cottage cheese cooked in a delicious tomato base gravy. | \$10.00 |
| 122 | Matar Paneer
Diced cottage cheese cooked in a mild gravy with garden fresh peas. | \$8.50 |
| 123 | Paneer Khumb Laziz
Fresh Shitake mushrooms with cottage cheese cooked in cashew nut gravy with Indian spices. | \$10.50 |
| 124 | Paneer Kalimirch
Home made cottage cheese, served in cashew nut gravy, with crushed pepper corns and fenugreek. | \$10.00 |





Guchi Pulao



Paneer Chili Mili



Baby Corn Masala

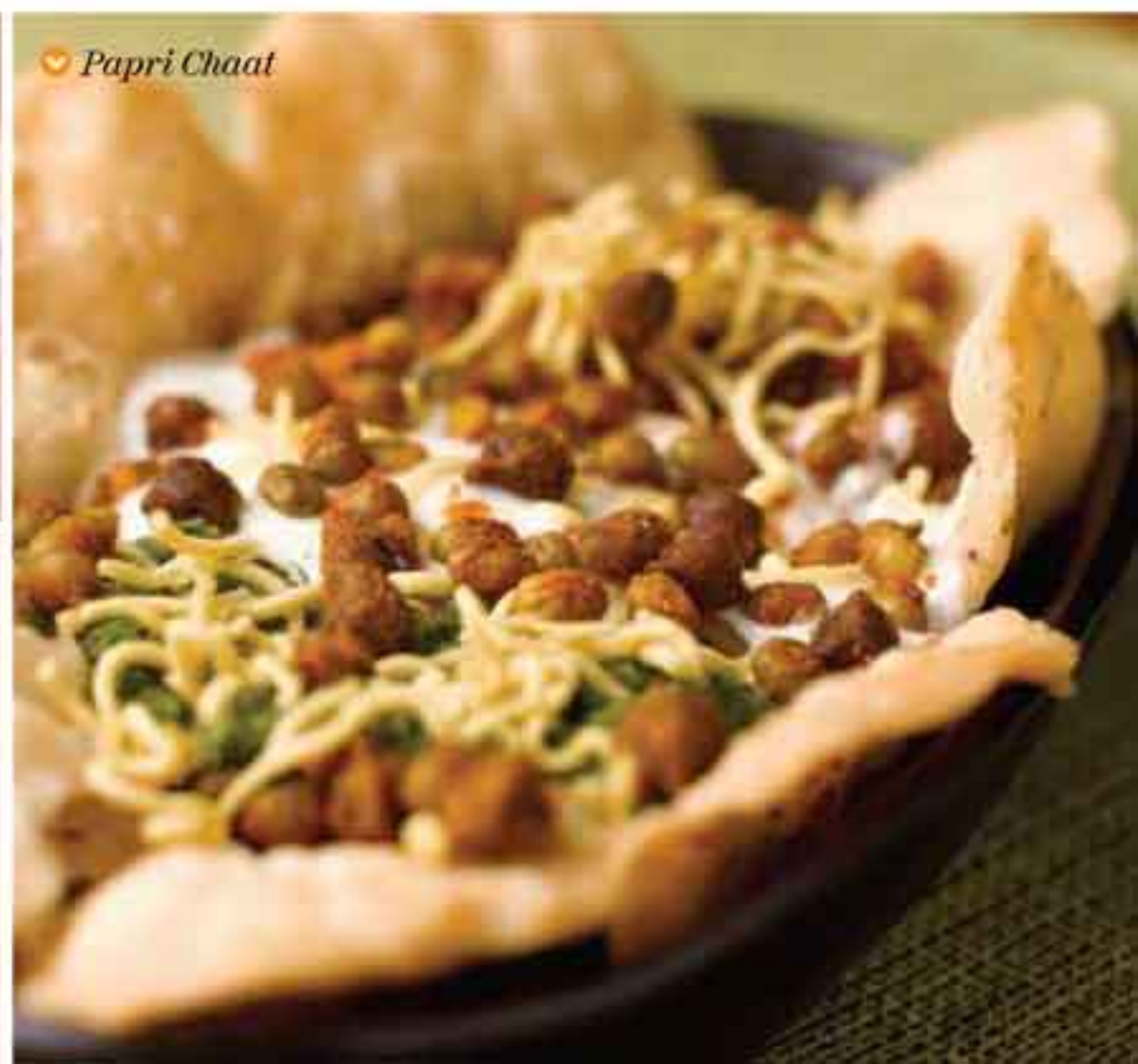
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| 125 | Paneer Bemisal
Fresh cottage cheese slices stuffed with Khoya, served in spinach gravy. | \$10.50 |
| 126 | Kashmiri Kofta
Grated fresh paneer and nuts shaped into koftas and served in white cashew nut gravy and topped with slivers of fruit and nuts. | \$9.50 |
| 127 | Palak Kofta Curry
Spinach rissoles made from cottage cheese stuffed with nuts, and served in tomato gravy. | \$10.00 |
| 128 | Methi Mattar Malai
A combination of methi, and peas served in creamy gravy. | \$10.00 |
| 129 | Baby Corn Masala
Fresh Baby corn stir fried with onions, tomatoes and capsicum in tomato base gravy. | \$9.00 |
| 130 | Bhindi Jaipuri
Ladies fingers fried in a white gravy, served Jaipuri style. | \$8.50 |
| 131 | Bhindi Masala
Ladies fingers fried and cooked in thick tomato masala gravy. | \$8.50 |
| 132 | Subz Mela
Mixed vegetables, cooked with light masala, in dry gravy. | \$8.50 |
| 133 | Subz Lazakedar
An exotic mix of paneer, assorted vegetables, and a tasty mix of Indian spices, cooked in brown gravy. | \$8.50 |
| 134 | Vegetable Makhnwala
Fresh diced vegetables cooked in a delicious tomato base gravy. | \$9.00 |
| 135 | Aloo Gobi
Potatoes and cauliflower tossed in a delectable dry gravy. | \$8.50 |
| 136 | Aloo Jeera
Potatoes fried with cumin in a dry gravy. | \$8.00 |
| 137 | Gobi Gulistan
Cauliflower cooked in tomato gravy with spices. | \$8.50 |
| 138 | Paneer Mirch Masala
Cottage cheese cut into strips with fresh green chilies fried and cooked in a masala gravy | \$9.00 |

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139	Vegetable Navratan Korma	\$9.00
	An assortment of vegetables prepared in a cashewnut gravy.	
140	Baingan Korma	\$8.50
	Brinjals cooked and served in a korma based curry of coconut milk, spices and masala.	
141	Khumb Hara Dhaniya	\$10.00
	Fresh shitake mushrooms tossed with tomato paste and green coriander leaves in an intriguing semi-dry gravy.	
142	Mushroom Masala	\$10.90
	Fresh button mushrooms cooked in a thick tomato gravy.	
143	Kaju Mattar Khumb Curry	\$10.90
	Fresh button mushrooms, cashew nuts and peas prepared in brown gravy.	
144	Kadhai Mushroom	\$10.90
	Fresh button mushrooms cooked in a delectable onion-tomato gravy.	
145	Khatte Meethe Aloo	\$8.50
	Potatoes tempered with mustard seeds and green chilies, prepared with sweet and sour gravy.	
146	Bharwan Dum Aloo	\$8.50
	Stuffed potatoes made in light yoghurt, tomato based gravy - a Mauryan specialty.	
147	Pindi Chholey	\$8.50
	Chickpeas cooked with spices, garnished with coriander leaves.	
148	Phaldhari Kofta <i>(New) (Chef's Special)</i>	\$10.00
	Raw green bananas made into koftas and cooked in a flavourful gravy; this makes it a unique vegetarian delight.	
149	Soya Keema Mattar <i>(New) (Chef's Special)</i>	\$10.00
	A combination of minced soya and green peas in a tasty semi-solid gravy.	



🍽️ *Raj Kachori*



🍽️ *Papri Chaat*



🍽️ *Pau Bhaji*

BASMATI KHAZANA

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| 150 | Basmati White Rice | \$3.50 |
| 151 | Jeera Pulao
Basmati rice fried with a dash of cumin seeds and fresh coriander leaves. | \$5.00 |
| 152 | Jeera Peas Pulao
Basmati rice fried and garden fresh peas with a hint of cumin seeds and fresh coriander leaves. | \$5.50 |
| 153 | Basmati Biryani Rice
Basmati rice cooked with tasty biryani spices. | \$6.00 |
| 154 | Vegetable Biryani
Garden fresh vegetables cooked on a slow fire with basmati rice, served piping hot. | \$7.00 |
| 155 | Paneer Biryani
Diced cottage cheese marinated with Indian spices served with long grained basmati rice | \$8.00 |
| 156 | Mushroom Biryani
Fresh shitake mushrooms fried along with fresh spices with basmati rice. | \$8.00 |
| 157 | Kashmiri Pulao
Basmati rice cooked with dry fruits and nuts. | \$8.00 |
| 158 | Tomato Rice
Basmati rice cooked with sliced fresh tomatoes. | \$6.00 |
| 159 | Guchi Pulao
Fresh button mushrooms and dates fried in Basmati rice. | \$9.00 |

SOUPS

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| 160 | Soup Of The Day | \$4.00 |
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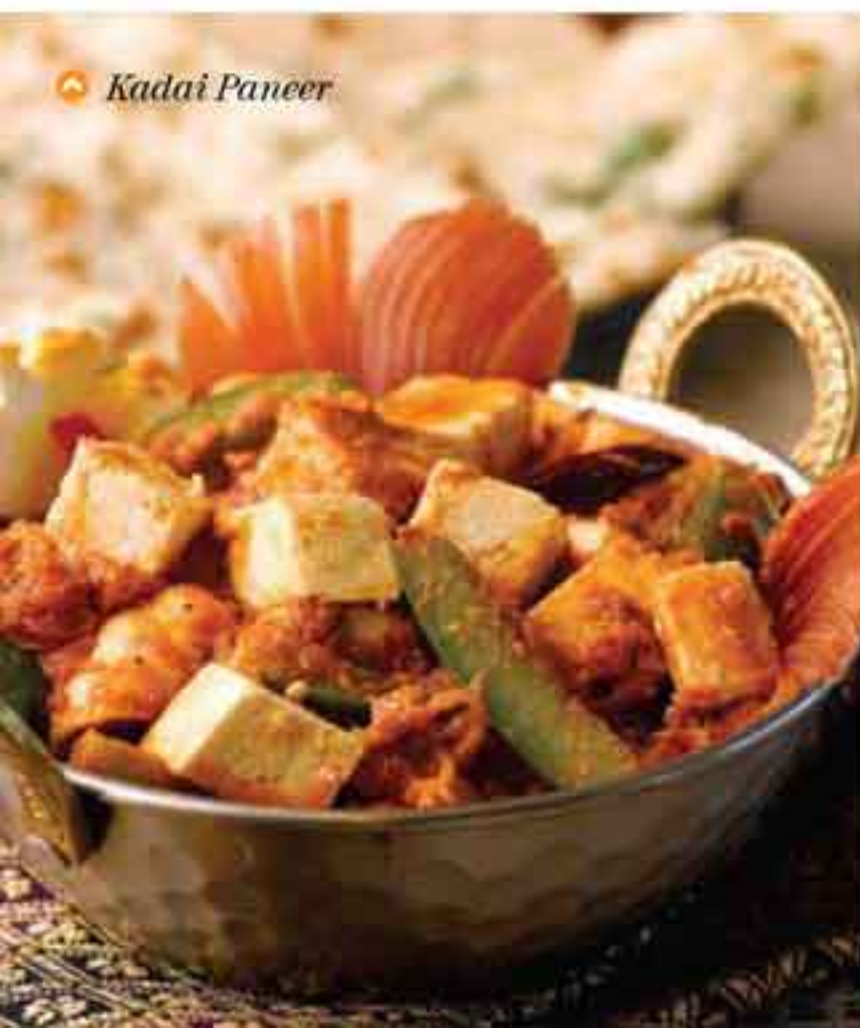
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| 161 | Green Salad
Slices of onions, cucumbers, tomatoes served with lemon slices. | \$3.50 |
| 162 | Curd/Yoghurt | \$3.00 |
| 163 | Raita/ Mixed Yoghurt
Chopped onions, cucumbers, tomatoes served with yoghurt and sprinkled with a dash of Indian spices. | \$4.50 |
| 164 | Kachumber Salad
Diced tomatoes, onion, cucumber, coriander leaves marinated in vinegar, salad oil, honey, salt and pepper. | \$4.00 |
| 165 | Paneer Corn Capsicum Salad
Fresh cottage cheese, corn, capsicum sautéed in sunflower oil with a dash of lemon juice, salt and pepper. | \$6.50 |
| 166 | Roasted Papad (5 Pieces) | \$2.00 |
| 167 | Masala Papad (Spicy)
Topped with a special sauce, diced onions, tomatoes & cucumber. | \$2.00 |

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ROTIYAN TANDOOR SE

168 Naan	Baked tandoori bread made from plain flour.	\$2.00
169 Butter Naan	Baked tandoori bread with butter.	\$2.70
170 Garlic Naan	Naan flavoured with garlic and herbs.	\$3.20
171 Kashmiri Naan	Naan stuffed with dry fruits.	\$4.50
172 Stuffed Kulcha	Plain flour bread stuffed with potatoes and vegetables.	\$3.70
173 Tandoori Roti	Whole wheat flour bread.	\$2.00
174 Butter Roti	Whole wheat flour bread with butter.	\$2.70
175 Khasta Roti	Crisp whole wheat flour bread.	\$3.20
176 Missi Roti	A combination of chickpea flour and whole wheat flour with mild spices.	\$3.20
177 Kashmiri Roti	Whole wheat flour mixed with ajwain and curd, cooked in the tandoor.	\$3.20
178 Sreemal Roti	Dough made from whole-wheat flour with fennel seeds and pure ghee, baked in the tandoor.	\$3.70
179 Lachedar Paratha	Whole wheat bread.	\$3.50



 *Kadai Paneer*



 *Paneer Bemisal*



◆ *Kashmiri Kofta*



◆ *Palak Kofta Curry*

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| 180 | Lachedar Pudhina Paratha
Whole wheat bread topped with mint. | \$4.00 |
| 181 | Lachedar Dhaniya Paratha
Whole wheat bread topped with coriander. | \$4.00 |
| 182 | Chapati (Available only at Syed Alwi Road)
Whole wheat bread. | \$1.90 |

LASSIS

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| 183 | Plain Lassi | \$4.00 |
| 184 | Salted Lassi | \$4.00 |
| 185 | Sweet Lassi | \$4.50 |
| 186 | Mango Lassi | \$5.00 |

OTHER BEVERAGES

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|------------|-----------------------------------|---------------|
| 187 | Tea | \$3.00 |
| 188 | Masala Tea | \$4.00 |
| 189 | Black Tea | \$2.50 |
| 190 | Special Tea | \$4.00 |
| 191 | Coffee | \$3.50 |
| 192 | Black Coffee | \$3.00 |
| 193 | Special Coffee | \$4.00 |
| 194 | Cold Coffee | \$4.00 |
| 195 | Cold Coffee with Ice cream | \$5.50 |

DESSERTS

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| 196 | Gulab Jamun (2 pieces)
Deep fried milk and flour balls soaked in sugar syrup, served hot. | \$5.00 |
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197 Rasmalai (2 Pieces)	\$5.50	
Freshly made Cottage cheese dumplings served in milk sauce flavoured with saffron and pistachios.		
198 Rasagolla (2 Pieces)	\$5.00	
Freshly made Cottage cheese dumplings served in light sugar syrup.		
199 Jalebi	\$1.90	
200 Kulfi	\$6.00	
Home made ice cream.		

SOFT DRINKS

201 Lime Juice	\$3.50
202 Orange Juice	\$3.50
203 Fruit Punch	\$3.50
204 Pink Guava Juice	\$3.70
205 Pineapple Juice	\$3.50
206 Mineral Water	\$2.00
207 Rose Milk	\$4.00
208 Coke Light	\$3.70
209 Butter Milk	\$3.50
210 Soft Drinks	\$3.30

