

**Cuisine:** Traditional Indian

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	CI\$8
Deep fried onion fritters with garlic mint raita	
Vegetable Samosa 🔽	CI\$9
Crispy fried dumplings stuffed with potato, peas, ginger, tamarind chutney	
KEBABS	

Tandoori Prawn GF	CI\$16
Five prawns marinated in yoghurt and masala spices	
Mint Chicken Tikka GF	CI\$15
Mint and yoghurt marinated chicken breast	

## **BIRYANIS**

Vegetarian 🕞 🕞	CI\$17
Basmati rice stir fried with ginger, garlic, onions and whole spices, served with a side of raita	
Beef	CI\$21
Basmati rice stir fried with ginger, garlic, onions and whole spices, served with a side of raita	

## **VEGETARIAN**

Dal Makhn 🔽 GF	CI\$13
Lentils, kidney beans, onions, tomato, ginger and chilies	
Palak Paneer 🔽 GF	CI\$17
Spinach and paneer cooked with ginger, garlic, onions and tomatoes finished with cream	

# **CURRIES**

Choose your curry, protein and spice level. Proteins include vegetables CI\$17 / paneer CI\$17 / chicken CI\$19 / lamb CI\$22 / shrimp CI\$24 / beef CI\$21

#### Korma

Rich cashew, coconut sauce

### Saag 🔽

Pureed spinach sauteed with garlic and onions, delicately spiced & finished with cream

### Coconut Curry Vegan

Smooth onion sauce infused with fresh ginger and garlic, finished with coconut milk and potatoes

### **Rogan Josh**

An intense combination of spices in a creamy tomato curry.

## **CHIPS & CURRY**

ΝΛΛΝ

#### **Crisp French Fries Topped With Curry Sauce**

Tikka masala CI\$8. Vindaloo CI\$11. Mirch masala CI\$9

Butter Naan	CI\$5
Roti	CI\$5
DESSERT	
Gulab Jamun	CI\$8
Indian style doughnuts immersed in rose flavored sweet syrup	
Rice Pudding	CI\$8
Slow cooked sweet rice with cardamon and nuts	

This is a sample menu. Prices and dishes may change at anytime.

Last updated: Fri 07 Feb, 2025