

NYC WINTER RESTAURANT WEEK . THREE COURSE DINNER \$ 45

SOUP AND SALAD (SELECT ONE)

Mulligatawny

Delicately Spiced Fresh Vegetables and Lentil Puree

Palak Shorba

Soup Made with Spinach & Chicken Broth & Mild Spices

Chat Papdi

Combination of Chick Peas, Potatoes, Wafers, Spices & Garnish with Mint & Tamarind Chutney

Bhel Puri

Crispy Rice Puffs Tossed with Potatoes, Onions , Mild Spices & Tamarind Sauce

APPETIZERS (SELECT ONE)

Channa Poori (Vegan)

Chick Peas Cooked with Spices, Herbs, Served with fluffy Bread

Bhujia (Vegan)

Onion Fritters

Garlicky Mushroom or Cauliflower (Vegan)

Choice of Mushrooms / Cauliflower Flavored with Garlic & Spice Sauce

MAIN COURSE SELECT ONE

Paneer Tikka Masala

Tandoori Style Paneer cooked in Fresh Tomatoes, Garlic & Ginger Sauce

Navratan Korma

Season's Mixed Fresh Vegetables cooked with Almonds & Raisins

Chicken Tikka Masala

Boneless Pieces of Barbecued Chicken Tikka cooked in Sauce of Fresh Tomatoes, Garlic and Ginger

Butter Chicken

Boneless Chicken Tandoori prepared in Butter & Creamy Sauce and garnished with Cashew Nuts

Chicken Madras

Boneless Pieces of Chicken cooked with Coconut Milk, Curry Leaves & touch of Mustard Seeds

Shahi Korma Lamb/ Beef/ Goat

Cooked in Rich Almond, Cashew and Creamy Sauce

Chili Lamb

Slices of Spicy Lamb Cooked with Tomatoes, Scallion & Jalapeño Peppers

Malabar Fish Curry

Fillets of Salmon Fish Simmered in a Spicy Coconut Sauce with Mustard Seeds and Curry Leaves

Main Course Served With Rice and Garlic Nan

NYC WINTER RESTAURANT WEEK. 2 COURSE LUNCH \$ 30

APPETIZERS (SELECT ONE)

Tandoori Salad

Slices of Chicken Tikka Served over Lettuce, Tomatoes, Onions with Home Made Garlic Dressing

Vegetable Samosa (Vegan)

Triangle Shaped Crispy pastry stuffed with Mashed Potatoes ,Green Peas, spice.

Alu Tikki Chat

Aloo Tikki Chaat is a delicious crisp potato patties loaded with chick peas, yogurt, chutney, and spices.

Vegetable Pakora (Vegan)

Seasoned Vegetable Fritters

MAIN COURSE (SELECT ONE)

Channa Masala (Vegan)

Chick Peas Cooked in Tangy Sauce & Spices

Baingan Bharta (Vegan)

Baked Eggplant Seasoned with Spices and Sautéed with Onions & Tomatoes

Malai Kabab

Chicken Cutlets Marinated in Cream Cheese, Herbs, Spices and Roasted in Clay Oven

Chili Chicken

Hot & Spicy Chicken cooked with Scallion, Jalapeno Peppers and Ginger

Curry Lamb/ Beef/ Goat

Choice of Any Meat

Shrimp Shahi Korma

Shrimp Cooked in a Rich Almond, Raisins and Creamy Sauce

Lunch Served with Basmati Rice and Nan

Add Glass of wine or 12 oz beer to your Lunch or Dinner \$7