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<u>Appetizers</u>	
Aloo Samosa Pyramid shaped savory pastry stuffed with seasoned potatoes	5.00
Keema Samosa Pyramid shaped savory pastry stuffed with minced lamb	7.00
Pakora Assorted vegetable fritters dipped in batter and pan fried	5.00
Mumbai Crepe Savory crepe with cheese and fruits-an absolute delight	7.00
Prawn Balchao Tangy, a little spicy, preparation from goa	8.00
Aloo Samosa Chaat Samosa with mint, tamarind, yogurt and cilantro	6.00
Grill  Grilled Chicken Tikka  White meat chicken marinated with yogurt, ginger, garlic, spices-a classic	9.00
Grilled Lamb Chops Tender, juicy, succulent baby lamb chops infused with tamarind and spices	12.00
Grilled Fish Tilapia fish, freshly seasoned and grilled	9.00
Grilled Prawn's Medium sized prawns, marinated with lime juice and spices, grilled	12.00
Grilled Paneer/Tofu  A medley of seasonal fresh vegetables infused with herbs and lime juice. also served with cottage cheese or tofu as paneer tikka or tofu	7.00
Kebab  Grilled Vegetable  A mediay of seasonal fresh vegetables infused with berbs and lime juice, also served with cottage chaese or tofu as naneer tilka or tofu.	7.00
A medley of seasonal fresh vegetables infused with herbs and lime juice. also served with cottage cheese or tofu as paneer tikka or tofu kebab  Old Fashioned Curry's	
Mixed Vegetables \$9 / Paneer Or Tofu \$10 / Chicken \$12 / Lamb Or Fish \$14 / Prawns \$16. Served With Rice  Tikka Masala	
A tomato cream sauce flavored with dried fenugreek leaves  Korma  Creamers already based group with a touch of seffence	
Creamy, almond based gravy with a touch of saffron  Saag	
Spinach greens with onions, mildly spiced and flavored with fenugreek  Bhuna	
A well spiced curry where the meat is cooked with the spices in its own juices resulting in a thick and strongly flavored sauce  Vindaloo	
A fiery combination of freshly roasted and ground spices and condiments from goa cooked with potatoes  Daal Makhni	7.00
Daal Tarka	7.00
Yellow lentils tampered with garlic, mustard seeds and cilantro- dash of chili  Chana Masala	7.00
Garbanzo beans / chick peas with tomatoes, onion and spiced  Veg Thali	
Simple Choice of mixed vegetables or paneer (indian cheese) served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	10.00
Complicated Choice of 2 mixed vegetables or paneer (indian cheese) served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	12.00
Extremely Complicated  Unlimited non tiffin-to-go option available choice of 2 mixed vegetables or paneer (indian cheese) served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	15.00
Non Veg Thali	
Simple Choice of chicken or lamb served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and	10.00
Complicated	14.00
Choice of 2 chicken or lamb served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	40.00
Extremely Complicated  Unlimited non tiffin-to-go option available choice of 2 chicken or lamb served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	18.00
<u>Sides</u> Raita	3.00
Pickles	3.00
Extra Chapathi	ea 2.00
Mango Chutney	3.00
Papadums	2.00
Desserts \$5  Rasmalai Fresh cheese dumplings in sweetened reduced milk flavored with cardamom, saffron and served chilled	
Gulab Jamun  Dumplings in rose water and sugar syrup, served warm	
Mango Kulfi Indian mango ice cream - home made	
<u>Beverages</u>	
Selection of Beer & Wine available  Sodas	2.00
Spring Water	2.00
Sparkling Water	4.00
Lassis Mango/Sweet/Salted	4.00
Tiffin To Go	
Veg Choice of mixed vegetables or paneer (indian cheese) served with vegetable of the day, lentils, rice, chapathi (whole wheat bread),	8.00
papadum, pickle, chutney and dessert	10.00
Non Veg Choice of chicken or lamb served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert	10.00

Non Veg Choice of 2 chicken or lamb served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert

12.00

**Veg**Choice of 2 mixed vegetables or paneer (indian cheese) served with vegetable of the day, lentils, rice, chapathi (whole wheat bread), papadum, pickle, chutney and dessert

<u>Dinner</u>