



VEGETARIAN STARTERS:

ALOO TIKKI TIK

BEL PURI

CHICK CHUNNA

CHILLI PANEER

COCKTAIL SAMOSAS

GOL GUPPA

HARA BARA KEBABS

MALAI BROCCOLI

MANCHURIAN DRY MUSHROOM

MOHANS MUSHROOM PUFFS

PAKORAS

PAPARI CHAAT

SPRING ROLLS

TANDOORI PANEER



MAIN VEGETARIAN :

MOHANS DHAL MAKHNI

(Boiled black bean lentils, accompanied with kidney beans served with an array of spices and glazed with traditional Indian butter)

THARKA DHAL

(Punjabi yellow bean lentil curry cooked with garlic and tomatoes, garnished with coriander)

MIX MAK VEG

(A saucy consortium of chopped vegetables, cooked with a variety of spices)

SHAHI PANEER

(Cooked diced cheese cubes in a sea of tomato and cream puri with a base of spices)

ALOO GOBI

(A mixture of cauliflower and potatoes with touches of turmeric powder and coriander garnishing)

DUM ALOO

(Cooked baby potato curry accompanied with coriander)

PANEER WITH GREENS

(Slowly cooked diced cheese cubes, accompanied by a base of spinach greens)

MOHANS SPUD BENGHEN

(Wedge shaped potatoes and stir fried aubergines cooked with tomato puri and accompanying spices)

MALAI KOFTE

(Batter fried cheese balls dipped in a rich creamy puri sauce)