



VEGETARIAN SELECTION

NAV RATTAN KORMA \$15

Mixed vegetable curry made from a based of assorted nuts and seeds

PANEER JALFREZI \$15

House-made cheese , green pepper, onions and potatoes stir-fried and served in a thick spicy sauce

SAAG PANEER \$16

Cottage cheese cooked in a hearty cream-based spinach sauce with mild seasoning

PANEER MAKHNI \$16

House-made cottage cheese simmered in tomato and butter gravy with toasted nuts and raisins

MATER PANEER \$14

House-made cottage cheese and green peas stewed in a rich sauce and seasoned with mild spices

VEGETABLE JALFREZI \$15

Seasoned vegetables marinated and stir fried with green peppers, onions and tomatoes, stewed in a mild or hot spicy curry

DAL MAKHNI \$14

Lentils and legumes prepared in a rich butter sauce with a hint of spice

ALOO CHOLLY \$13

Chickpeas and potatoes stewed in a rustic spiced gravy

KADHAI PANEER \$15

Paneer cooked with bell peppers, onion and chilies in a traditional kadhahi (wok)

ALOO MATER \$13

A blend of fresh green peas and tender potatoes cooked in an aromatic spice blend

MIXED VEGETABLES \$14

A variety of seasonal vegetables, stewed in a spicy curry sauce

SAAG CHOLEY \$15

Chickpeas served North Indian-style with tender, cooked spinach in a creamy sauce.

SAAG KOFTA \$15

Seasoned vegetables minced and shaped into kabab balls, fried and served with cooked spinach in a mild sauce

MALAI KOFTA \$16

Seasoned vegetables, minced and shaped into kabab balls, fried and prepared in onion and tomato sauce served with toasted nuts and raisins

SHAHI PANEER KORMA \$16

Paneer and peas prepared in a rich creamy gravy of tomatoes and cashew

ALOO GOBI \$14

Cauliflower and potatoes seasoned and cooked with turmeric, garlic and blend of spices

MUSHROOM MATER \$13

Mushrooms sauteed with plump green peas then stewed in a tomato-based sauce

BHARTHA \$15

Roasted eggplant, slow-cooked with fresh mixed vegetables in mild spices until tender

ALOO VINDALOO \$13

Tender potatoes slow cooked in a spicy sauce with a savory touch of vinegar

DAL TADKA \$15

cooked spiced lentils are finished with a tempering made of ghee/ oil and spices



VEGETARIAN SELECTION

BHINDI MASALA

\$14

Traditional Punjabi preparation of tender Okra simmered with onions and a mild spice blend

PANEER BURJI

\$15

Scrambled paneer with spices and vegetables

PANEER TIKKA MASALA

\$18

Paneer Tikka Masala is a North Indian delicacy consisting of grilled paneer (Indian cheese) served in Tikka masala gravy. It is a vegetarian variant of the internationally renowned Chicken Tikka Masala.

DUM ALOO KASHMIRI

\$16

Potatoes filled with nuts and raisins, simmered in a creamy, nut sauce

METHI MALAI MATER

\$16

fenugreek and peas cooked in creamy tomato cashew sauce