

GUJRATI SAMPLE MENU

STARTERS

Kaman Dhokla

Chick pea flour steamed savory sponge, served with tamarind sauce.

Mixed Vegetable Pakodas

Freshly diced assorted vegetable mixed with gram flour and seasoned with green Indian herbs and deep fried.

Maru Bhajiyas

Thinly sliced potatoes marinated with masala fried with very thin gram flour to give a crisp finish, served with salsa.

MAINS

Makai Kidney Beans with Patra

Sweet corns with kidney beans in the curry and garnished with patras.

Undhia

9 varieties of Indian vegetables cooked together with methi dough bowls, sliced spiced with Indian masala.

Val Channa Shak

Black chick peas mixed with white beans cooked in tomato gravy with garam masala.

Dahi Bhalla

Traditional Punjabi blended urad dal fritters soaked in a yoghurt, served with tamarind chutney & roasted cumin.

Green salad

Mixed lettuce, onion, cucumber and tomatoes.

Matar aur Zeera Plau

Peas and whole cumin seed pilau made from long grain Himalayan Basmati.

Puri

Puffed whole wheat flat breads.

DESSERTS

Shrikhand

Sweetened drained yoghurt infused with saffron with touch of vanilla pods garnished with pistachios.

Gulab Jamun

Fried dumpling of unsweetened reduced milk with crushed pistachio filling.

