

## **VEGETARIAN – MAIN COURSE**

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| <b>DAL FRY/ TADKA</b><br>(Authentic North Indian Style Lentil Preparation Flavoured With Herbs & Spices. Finished Topped With Butter & Coriander Leaves)  | <b>160</b> |
| <b>BATATA SUKHI BHaji</b><br>(Boiled & Chopped Potatoes Cooked Along With Turmeric, Chillies, Cumin, Mustard, Hing & Lots Of Fresh Coriander Leaves. Served Hot Garnished With Freshly Grated Coconut)                    | <b>160</b> |
| <b>VEGETABLE SHAHI HANDI</b><br>(Mix Of Seasonal Vegetables Along With Pieces Of Cottage Cheese Cooked In Our Rich Onion, Tomato & Cashewnuts Gravy Along With Perfect Blend Of Spices. Served Garnished With Fried Nuts) | <b>260</b> |
| <b>CORN CAPSICUM MASALA</b><br>(Fresh Corn Kernels And Dices Of Capsicum Cooked On Creamy Tomato & Cashewnut Gravy & Flavoured With Blend Of Herbs And Spices.  | <b>270</b> |
| <b>PANEER BUTTER MASALA</b><br>(Cubes Of Fresh Homemade Cottage Cheese Sautéed In Mildly Spiced Creamy Onion & Tomato Gravy With Lots Of Butter And Finished With A Generous Sprinkle Of Kasuri Methi)                    | <b>280</b> |
| <b>KAJU ANI MUTTER CHI USAL</b><br>(Fresh Cashewnuts & Green Peas Cooked In Our Special Rich Curry Flavoured With Our Home Made Garam Masala)   | <b>290</b> |