

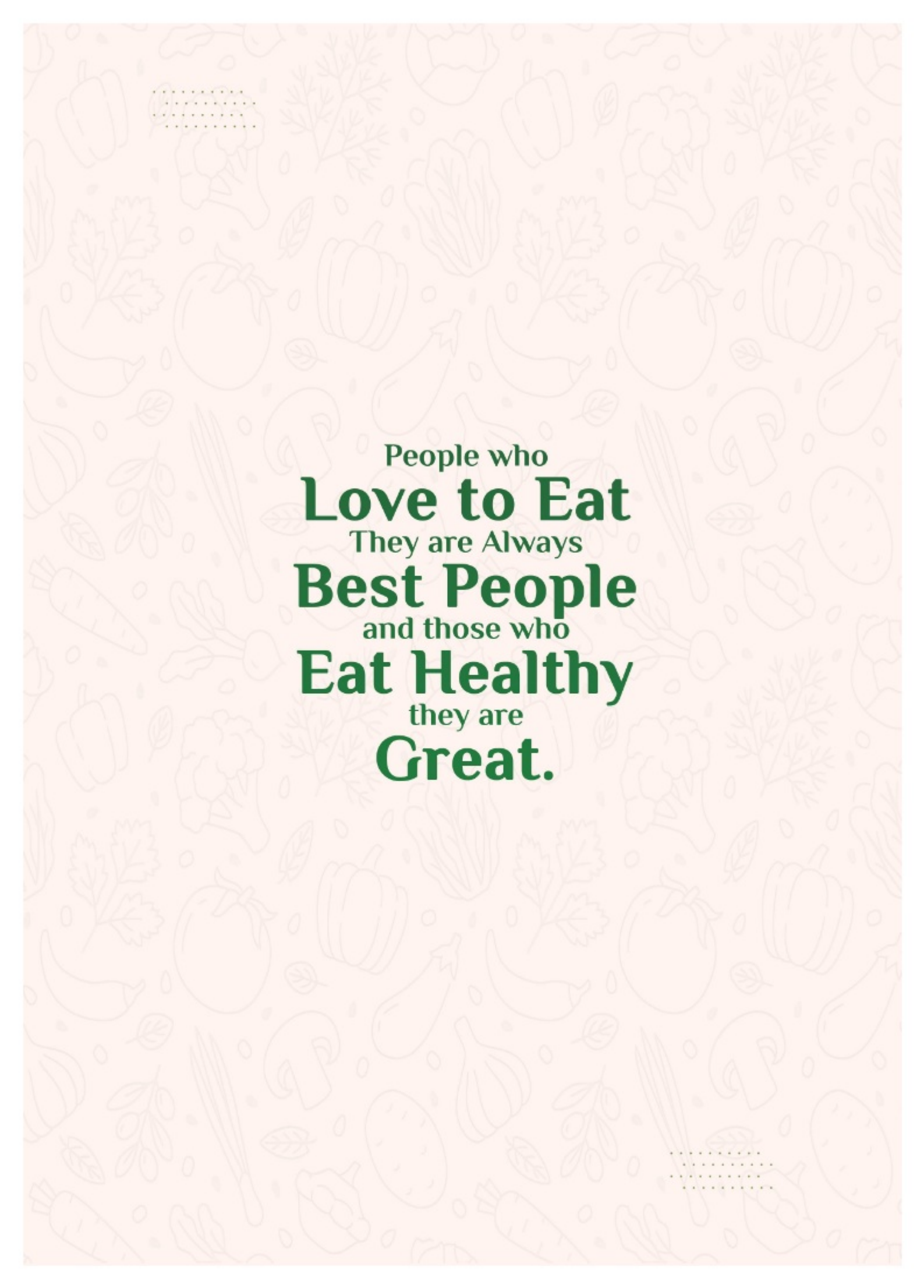
CURRY LEAVES
PURE VEG

करी लिच्छग्

MENU

A Fascinating Flavourful Experience..





People who
Love to Eat
They are Always
Best People
and those who
Eat Healthy
they are
Great.

Dosai Paradise

Sada Dosai	60
Butter Sada Dosai	80
Cheese Sada Dosai	105
Mysore Sada Dosai	80
Mysore Cheese Sada Dosai	100
Mysore Masala Dosai	120
Podi Sada Dosai	70
Podi Cheese Dosai	105
Podi Masala Dosai	105
Masala Dosai	80
Cheese Masala Dosa	120
Chettinad Kara Dosai	120
Family Dosai	260
Family Podi Dosai	280
Rava Sada Dosai	110
Rava Masala Dosai	130
Rava Onion Dosai	130
Rava Onion Masala Dosai	140
Rava Cheese Dosai	130
Sponge Dosai	90
Chocolate Dosai	130
Cheese Crunchy Dosa	180
Paneer Chilly Dosa	170
Spring Roll Dosa	160

Uttappam

Uttappam	70
Cheese Chilly Uttappam	80
Butter Uttappam	90
Plain Cheese Uttappam	105
Onion Uttappam	80
Tomato Uttappam	80
Onion Tomato Uttappam	90
Masala Uttappam	110
Podi Uttappam	100
Mysore Uttappam	110
Chettinad Spicy Uttappam	140
Coconut Uttappam	110
Tomato Capsicum Uttappam	100
Tomato Omelette (With Bread)	105

South Indian Breakfast / Tiffin

Upma (Served With Chutney)	70
♥ Ghee Pongal (Served With Sambar-Chutney)	90
Hot Idli (Served With Sambar + Chutney (2 Types))	60
Masala Idli (Served With Coconut Chutney)	90
☆♥ Ghee Garam Podi Idli (Served With Coconut Chutney)	110
Idli Sambar Dip (Served With Coconut Chutney)	80
☆ Medu Wada (Served With Sambar + Chutney (2 Types))	70
Medu Wada Sambar Dip (Served With Sambar + Chutney (2 Types))	80
Appalam Papad Bhaji (Pakoda) (Served With Coconut Chutney)	110
Idi Wada (Served With Sambar + Chutney (2 Types))	80
Idi Wada Sambar Dip (Served With Sambar + Chutney (2 Types))	85



Combo

South Indian

(Time : 8 Am To 6 Pm)

149/-

(Idli + Medu Vada + Sada Doosai / Masala Dosai (Any 1)+ Mini Uttapam + Pineapple Sheera + Buttermilk)

Maharashtrian Nashta

(Time : 8 Am To 2 Pm)

129/-

(Sarpanch Missal Pav + Batata Vada (1 Pcs) + Dollar Kesar Jalebi)

Sarpanch Missal

(Time : 8 Am To 2 Pm)

149/-

(Missal Pav + Poha + Sabudana Khichadi + Batata Vada + Dollar Kesar Jalebi + Dahi + Mattha)

Chatpata Chinese Combo

(Time : 11 Am To 6 Pm)

249/-

(Veg Manchow Soup + Veg Fried Rice + Veg Manchurian Gravy + Veg Hakka Noodles) + Vanilla Ice Cream Single Scoop

Fast Food

(Time : 11 Am To 6 Pm)

179/-

(Mumbai Pav Bhaji + Tawa Pulav + Mix veg Raita + Gulab Jamun (2 Pc) + Blue Lagoon)



Agra Chaat

Pani Puri	65
Aloo Tikki	90
☆❤️ Aloo Tikki Chaat	120
Shev Puri	75
Dahi Shev Puri	110
Dahi Papdi Chaat	85
Bhelpuri	85
Cheese Bhelpuri	120
☆ Dahi Wada	125
Raj Kachori	180
Kolkata Jhalmori	90



Children Special

❤️ Cheese Balls	280
❤️ Peri Peri French Fries	160
Pasta	240
Cheese Pizza	190
Chocolate Milkshake	130
Tacos	180
Maggi	130



Hot/Cold Beverages

Black Tea / Lemon Ice Tea	30/90
Tea	35
Nescafe	60
☆♥ Filter Coffee	70
♥ Lassi Sweet/Salted	130
Mango Lassi	160
Butter Milk/ Masala	70/80
Drinking Water	30
Fresh Lime Water / Soda	50/60
Cold Drink	35
☆♥ Mattha	80
Blue Lagoon	130

Assorted Beverages

Cold Coffee (A Chilled Creamy Nescafe Preparation)	110
Cold Coffee With Ice-Cream (The Most Exquisite Blend Of Nescafe With Lots Of Creamy Milk And Coffee Ice Cream)	160
Cranberry Cooler (Cranberry Juice Blended With Sparkling Water, Lime, Rock Salt, And Mint Leaves)	130
Strawberry Daiquiri (Strawberry Pulp, Cream And Lemonade)	150
Virgin Pina colada (Pineapple Juice + coconut Milk + Vanilla Ice cream)	140
Special Fruit Punch (Strawberry Juice, Mix Fruit Juice and Fresh Fruits)	170



Chef Special Mocktail

Pine Apple Mojito	160
Cocktail Mojito	160
♥ Virgin Mojito	140

Sandwiches

Bread Butter Jam	75
Toast Butter/Jam	85
♥ Veg Bombay Sandwich	95
Veg Cheese Sandwich	130
Veg Grilled Sandwich	140
Veg Club Sandwich	160

Pizza- "8"/Pasta

Farm House Pizza (Bell Peppers, Tomato, Onions, Olives)	230
♥ BBQ Paneer Pizza (Onions, Bell Peppers, BBQ Paneer)	250
Margherita Pizza (Tomato Sauce, Mozerella Cheese)	230
Veg Pizza (Bell Peppers, Tomato)	210
Mushroom Pizza (Bell Peppers, Mushroom, Onions)	220
Italian Style Pizza (Veggies, Italian Herbs)	220
Red Sauce Pasta (Variety of savory toppings and pictures of ingredients, that enhances the flavor of the pasta dish being served)	190
White Sauce Pasta (Silky white sauce pasta made from milk and thickened with butter & flour)	190



Jalwa-E-Tandoor

Veg Seekh Kebab

(Assorted Chopped Vegetable Indian Herbs And Masala.)

250

☆❤️ Tandoori Manchurian

260

❤️ Sultani Seekh Kebab

(Soya Kheema And Cottage Cheese)

270

Shikari Mushroom

(Fresh Mushroom, Capsicum, Onion, & Tomatoes Marinated With Fresh Mountain Herbs, Roasted In A Tandoor)

290

👉 Veg Nawabi Kebab

(Mince Cocktail Fruits And Vegetable Marinated With Indian Spices Cooked In Clay Oven)

290

☆❤️👉 Paneer Thecha Tikka

(Charcoal Paneer Marinated Thecha With Yoghurt Spicy Sauces Cooked In Tandoor)

290

Paneer Achari Tikka

(Cottage Cheese Marinated With Pickle Yogurt Gravy)

310

Paneer Peshawari Tikka

(Indian Herb And Cheese In Cottage Cheese Green Yoghurt Sauce)

310

Paneer Malai Tikka

(A Rich Cream And Malai Paneer) (Chef Special)

320

❤️ Paneer Hill-Top

(Stuffed Paneer Pieces Marinated With Yellow Green Tandoori Masala)

320

☆❤️👉 Paneer Sholey Tikka

(Stuffed Paneer With Nuts, Cheese And Chilly Cooked In Oven)

330

Paneer Guljar

(Stuffed Cheese And Indian Spices, Yellow Yoghurt Sauces Roasted In Tandoor)

330

☆❤️👉 Paneer Patrani

(Cottage Cheese Stuffing With Indian Spices And Red Yoghurt Spicy Sauce)

330

☆❤️👉 Curry Leaves Special Kebab

(Two Types Of Cottage Cheese And One Special Kebab)

310

☆❤️👉 Carry On Veg Kebab

(Assorted Chopped vegetable, with cheese stuffing)

310

☆❤️👉 Paneer Gunnar

(Roll cut stuffed paneer, marinated with yellow yoghurt, tandoori masala)

320

☆❤️👉 Paneer Kandhari Kebab

(Cottage cheese stuffing with Indian Spices and Yellow yoghurt)

260

Fastfood For You

Chole Bhature

210

Puri Bhaji

180

Amul Butter Pav Bhaji

160

Amul Cheese Pav Bhaji

180

Jain Pav Bhaji

180

Snacks Dil Se

Veg Pakoda

140

Khekda Bhaji

130

Batata Bhaji

130

Paneer Pakoda

230

❤️ Veg Cutlet

140



Papad Ka Khazana

☆❤ Rumali Khakra	220
❤ Cheese Rumali Khakra	250
Papad (Roasted / Fry)	25/35
Masala Papad (Roasted / Fry)	40/50
❤ Sindhi Papad	60
Nagli Papad (Roasted / Fry)	30/35
❤ Nagli Masala Papad	60

Khane Se Pehle

Sweet Corn Veg Soup (A Thick Soup Made From Fresh American Corn And Assorted Vegetables)	140
Cream Of Tomato Soup (A Vegetable Broth Prepared Using Garden Fresh Tomatoes, Herbs And Spices)	160
Minestrone Soup (A Popular Italian Soup Made With vegetables & Pasta)	180

❤ Veg Khao Suey Soup (A Delicious Soup with authentic vegetables and coconut milk)	180
Lemon Coriander Soup (Vegetables clear soup flavored with coriander and lemon grass)	170
❤ Loung Fung Soup (Clear soup flavoured with spring onion with chopped garlic) coriander and lemon grass)	210
❤❤ Veg Manchow Soup (An Easy & Tasty Chinese Recipe made with Finely Chopped Vegetables & Chinese Sauces)	180
Hot Garlic Soup (Tempting soup transformed into a healthy fare with a mix of fibre rich veggies)	180
☆❤❤ Miami Soup (Flavored with chopped garlic, coriander and noodles added in it.)	180
Corn Japanese Soup	180



Starter

French Fries (Deep Fried Finger Cut Potatoes)	160
Aloo Tuk (Crunchy Potato Toast With Schezwan Sauce Tomato Base Little Spicy)	170
Aloo Corn Tikki (American Corn & Cheese Served with Tar-Tar Sauce)	210
Veg Kabuli Kebab (Boiled chickpeas combined wit potatoes & flavored with Indian spices)	240
Veg Kheema Kebab (Tasty tikki made with minced soya, minced sprouts and minced veggies)	240
❤ Hara Bhara Kebab (A Tasty Alternative For People Who Love kebabs But Are Vegetarian)	240
Cheese Corn Roll (Corn Roll Stuffed With cheese)	290
Veg Kakori kebab	210
Paneer Bharta tikki	220
Rich Corn Tikki	220
Cocktail Kebab	240

Chatpata Chinese

Chana Chilly	210
Gobi Manchurian	230
♥ Crispy Corn Chilly Pepper	230
♥ Soyabean Chilly	230
Babycorn Mushroom Chilly Dry	260
♥ Veg Manchurian Dry	240
Veg Spring Roll	250
Veg 65	250
Paneer 65	280
♥ Paneer Chilly Dry	280
Dragon Roll	290
Mangolian Cottage	290
♥ Cheese Balls	290
♥ Veg Coriander Dry	260
♥ Paneer Peri Peri	290
Veg Crispy	260
♥ Paneer Satay	280
♥ Veg Bang Bang	280
Paneer Manchurian	290



Garden Fresh Vegetables

Aloo Muttar/ Aloo Gobi/ Aloo Palak (Aloo with Green Peas or as per choice served in Brown Gravy)	180
Cholle Masala (Black Gravy) (Boil Chole Served in Black Gravy)	180
Mix Veg (Fresh Vegetables served in Brown Gravy)	190
Shev Tomato (Red Gravy) (Shev & Cut Tomatoes served in red Gravy)	180
Aloo Jeera (Boil Potatoes with Jeera Tadka in a dry base)	160
Bhendi Fry (Finger Cut Bhendi Fried with peanut sprinkle in a dry base)	160
Veg Jalfrezi (Mix Vegetable Cut in Dice Little Dry Cooked in Tomato Gravy)	250
♥ Veg Kadhai (Mix Vegetable Cubes Cutting Cooked in Brown Gravy)	260
♥ Veg Bhuna Masala (Deep Fried Vegetable Balls Cooked in Brown Gravy)	290
♥ Veg Kolhapuri (Mix Vegetable Cooked in Tomato Gravy. It is Spicy Dish)	260
♥ Veg Diwani Handi (Garden Fresh Vegetable, Mushroom And Baby Corn Cooked in Yellow Gravy)	290
Veg Hyderabad (A Fresh Vegetable Cooked in Spicy Spinach Gravy)	250
♥ Veg Lahori (Mix Chopped Vegetables And Grated Paneer Cooked In Spicy Tomato Gravy)	280
Veg Navratan Korma (Fresh Vegetables And Cocktail Fruits Cooked in Cashewnut Creamy Sweet Gravy)	290
♥ Veg Kebab Masala (Mixed Of Mix Vegetable Kebab Cooked in Brown Gravy)	310
Veg Chilly Milli (Julienne Vegetable Cooked in Red & Gravy Garnished With Fried Chilly)	290
Tawa Veg (Assorted Vegetables, Deep Fried In Brown Gravy, Served In Tawa)	290
♥ Veg Khasiyat (Chopped veggies, copped spinach made in red base gravy, with spinach tadka)	290
♥ Veg Nazrana (Mix Vegetable cubes cutting cooked in Red Gravy)	310
Veg Jugalbandi (Mix Vegetable Cubes cutting with Paneer Bhurji on top of it cooked in Brown Gravy)	310
♥ Veg Coconut Veg (A Fresh Vegetable cooked in mild Green Base and served in coconut)	280
♥ Veg Tufani (Dice cut capsicum, Paneer & green peas cooked in spicy red gravy)	250
♥ Veg Handi (Mix Veggies with Baby Corn Mushroom and capsicum cooked in brown gravy)	

Cottage Cheese Preparation

♥ Paneer Butter Masala (Cubes Of Paneer Cooked in Makhni Gravy) (All Time Favourite)	280
♥ Paneer Muttar Masala (Fresh Cottage with Green Peas served in Brown Gravy)	240
♥ Paneer Rajwadi (Cottage cut in cube pieces served in Brown Gravy)	320
Paneer Kandhari Masala (Cottage stuffing with cheese & red yellow capsicum) Served in Brown or red Gravy (as per choice)	350
Paneer Tikka Masala (Charcoal Paneer Tikka Cooked in Red Gravy)	280
Paneer Lababdar (Cottage Cheese cubes cooked in red gravy)	280
Afghani Paneer Bhurji (Grated Paneer And Amul Cheese Touch Of Makhani Gravy)	280
Paneer Palak (Mildly Spicy Cooked Cottage Cheese Preparation in Spinach Gravy)	250
♥ Paneer Mumtaz (Cottage Cheese Filling And Stuffed Marinated Deep Fried Cooked in Brown Thick Gravy)	290
Paneer Patiala (Papad Stuffed With Grated Paneer, Fried And Cooked In Spicy Tomato Gravy)	280
♥ Paneer Angara (Finger Cut Paneer, Onion And Bell pepper Cooked in Red Spicy Gravy, Serve in Hot Plate)	290
♥ Paneer Peshawari MIS (Slice Paneer Stuffed with Cheese Roll Serve with Red Thick Gravy)	320
♥ Paneer Chatpata Masala (A Spicy And Tangy Style of Preparing Cottage Cheese The Chef Special Brown Gravy)	290
Paneer Makhani (Cottage Chesse Simmered in Traditional Rich And Makhani Gravy Little Sweet)	290
♥ Paneer Musallam (Cottage Cheese Pilling and Stuffed Marinated Deep Fried Cooked in Red Gravy)	320
♥ Paneer Patrani MIS (Cottage cheese stuffing with Indian spices and red yoghurt spicy sauce cooked in Red Gravy)	350
♥ Paneer Long Lakha (Big Slice Paneer Stuffed with Cheese Roll Serve in Red Gravy with Cloves in it)	320
♥ Paneer Nurjani (Deep Fried Cottage Cheese cooked in Red Gravy)	320
Paneer Masala (Cube Cutting Paneer cooked in Brown Gravy)	260
♥ Paneer Lacchedar (Tossed Finger Cutting Paneer served in Red Gravy)	320



Kofte Ka Khazana

Veg Kofta (Assorted Vegetables Balls Cooked in Mix Gravy)	250
Veg Handi Kofta (The Base Of Brown Gravy with Vegetable Kofta And Peas Palak)	270
Paneer Kofta (Cottage Cheese Ball Cooked In Brown Gravy)	280
♥ Cheese Kofta Maseedar (Spicy Chesse Ball Cooked In Yellow Gravy)	290
Malai Kofta (Cottage Cheese And Amul Cheese Mash Stuffed Khoya With Nuts Cooked In Sweet Creamy Gravy)	290
Dum Aloo Punjabi (Filling Of Potato Stuffed Indian Masala Rost In Tandoor Cooked In Tomato Gravy)	250
♥ Narangi Kofta (Marinated Kofta balls made with Chopped mix veggies, greated paneer & green peas stuffed in cheese served in red gravy)	310
Pahadi Kofta (Big Round Kofta served in Green Gravy)	290
Veg Nepolian (Mix Vegetable with Panner cooked in Red Gravy)	280
Nargisi Kofta (Mixed Veg Chopped Finger Cutting Kofta served in Brown Gravy)	310
Veg Patiala (Veggies stuffed papad rolls fried and served in red Gravy)	260
Paneer Patiala (Cottage Cheese stuffed papad rolls fried and served in red Gravy)	280



Khass Aap Ke Liye

♥ Chana Masala	220
♥ Shev Bhaji (Red Gravy) (Chickpeas Cooked In Brown Gravy)	210
Kaju Masala (A Spicy Dish Tosted Cashewnut Cooked In Brown Gravy)	280
Kaju Makhani (Choices Cashewnut Simmered Makhani Gravy)	280
Baby Corn Khada Masala (Fresh Baby Corn Deep Fried And Cooked In Indian Masala Brown Gravy)	260
♥ Mushroom Masala (Mushroom Cooked In Spicy Chapata Brown Gravy)	280
Tawa Mushroom (Fresh Mushroom Deep Fried And Cooked In Thick Brown Gravy)	260
Noorani Corn Palak (Baby Corn Cooked In Indian Masala And Spinach Gravy)	290
Soya Rara Masala (Soya Kheema Cooked In Spicy Red Gravy)	280
♥ Cheese Masala (Cubes Of Cheese Deep Fried And Cooked In Brown Gravy)	290
♥ Methi Mutter Malai (Fenugreek And Green Peas Cooked In Cashewnut Gravy)	260
Cheese Angoori (The Base Of Cashewnut Gravy With Fried Cheese Balls)	220
Corn Capsicum Masala (Fresh American Corn & Fenugreek Cooked In Cashewnut Gravy)	210



Khane Ke Saath

Roti/Butter Roti	25/30
Naan / Butter Naan	40/50
Garlic Naan / Cheese Naan	80/100
Chapati / Butter Chapati	20/25
Bhakri / Butter Bhakri	25/30
Kulcha/Butter Kulcha	45/55
Jawar Bhakri / Butter	25/30
Rumali Roti	70
Butter Rumali Roti	80
♥ Lachha Butter Paratha	60
Aloo Paratha With Curd	140
Stuffed Paratha With Curd	140
Missi Roti	50
Bread Basket	250



Maharashtrian Special

बाजरीची भाकरी	25
बटर बाजरीची भाकरी	30
ज्वारी भाकरी	25
बटर ज्वारी भाकरी	30
कुरकुरीत भेंडी फ्राय	150
☆❤ पिठलं	190
वांग्याचे भरीत	180
❤ शेवभाजी	210
भरलेली वांगी	210
❤ लसुनी मेथी	180
❤ रस्सी पातोडी	220
भज्याची आमटी	220
कढी	180
☆❤ कढी पकोडा	210
गुजराती कढी	190
पापड चटणी	130
☆❤ कांदा चटणी	160
टोमॅटो चटणी	160
ठेचा फ्राय	120
कढी खिचडी	250
मुगडाळ खिचडी	250
मसाला खिचडी	250
☆ फोडणीचा भात	180



Basmati Ka Khajana

♥ Dal Khichdi	210
Steam Rice (Half / Full)	110/180
Jeera Rice (Half/Full)	125/195
Curd Rice	230
Tawa Pulao	230
Veg Pulao	240
Peas Pulao	230
♥ Veg Biryani	250
Hyderabadi Biryani	250
Paneer Tikka Biryani	280
☆ Veg Dum Biryani	260

Tadka Maar Ke

Dal Fry	190
Dal Tadka	210
Dal Makhani	210



Surprising Sizzlers

Veg Sizzler (Pan Fried Noodles, Veg Cutlet, Stuffed Capsicum And Tomato Sauce, Veggies And French Fries (With Pink Sauce))	350
Paneer Shashlik Sizzler (Two Type Of Rice, Four Piece Of Paneer Tikka, Vegetables, French Fries (With Pepper Sauce))	390
♥ Chinese Sizzler (Fried Rice, Hakka Noodles, Paneer Chilly And Baby Corn Mushroom In Hot Garlic Sauce)	390
Paneer Tikka Sizzler (Roasted Paneer Stuffed Capsicum Combination Rice Sautéed Veg And Potato Veggies (With Yougurt Sauce))	390
Schezwan Sizzler (Schezwan Rice Noodles, Dragon Paneer, Sautéed Veg Potato Veggies And Veg Ball In Hot Garlic Sauce)	390
Italian Style Sizzler	410

Chinese Main Course

Veg Manchurian Gravy	240
American Chop Suey	260
Veg Hakka Noodles	240
Veg Schezwan Noodles	250
Veg Singapore Noodles	250
Crispy Honey Chilly Noodles	270
♥ Burnt Chilly Garlic Noodles	270
Veg Fried Rice	240
♥ Manchurian Fried Rice	260
Mushroom Onion Fried Rice	250
Veg Schezwan Fried Rice	250
♥ Triple Schezwan Fried Rice	290
Burnt Chilly Garlic Fried Rice	260
Paneer Fried Rice	260



Salad Fusion

Green Salad	120
Sprout Salad	130
Russian Salad	170

Classic Curry

♥ Thai Red Curry With Rice	330
Thai Green Curry With Rice	330
☆ ♥ Veg Khaw Suey With Rice / Noodles	360

Dahi Ki Jugalbandi

Curd	130
Mix Veg Raita	140
Boondi Raita	150
Mix Fruit Raita	180
♥ Pineapple Raita	190
♥ Fruit Raita	190

Juice Factory

Pineapple Juice	120
Mosambi Juice	160
Orange juice	120
Ganga Jamuna Juice	130
Watermelon Juice	130

Special Mastani

♥ Mango Mastani	150
Rose Mastani	150
Strawberry Mastani	150
Dry Fruits Mastani	150

Milkshakes Dil Se

Badam Milk Shake	170
Butterscotch Milk Shake	140
Kesar Milk Shake	140
Mango / Strawberry Milk Shake	140

Home Made Matka Kulfi & Falooda

Mava Malai Kulfi	50
Kaju Kesar Kulfi	50
Kaju Gulkand Kulfi	50
Green Pista Kulfi	50
Rabdi Falooda	80
Mango Falooda	80
Kesar Falooda	80
Sitaphal Falooda	80

Ice Cream Ka Khazana

Vanilla Ice Cream	110
Butterscotch Ice Cream	110
Chocolate Ice Cream	110
Strawberry Ice Cream	110
Mango Ice Cream	110
Curry Leaves Special Ice Cream	260
Fried Ice Cream	210

Desserts Ke Deewane

Gulab Jamun	60
Gulab Jamun With Ice Cream	130
Fruit Salad With Ice Cream	260
♥ Sizzling Brownie	210
Fruit Salad	210
Shahi Tukda	170
☆♥ Kesar Jilebi	95
♥ Lava Cake	80
♥ Lava Cake With Vanilla Ice Cream	130



1. Please give us atleast 15-20 mins to execute the order.
2. Outside eatables are strictly prohibited.
3. If you are satisfied – tell others, if not tell us.
4. We welcome your valuable feedback.
5. We also undertake marriage, birthday, kitti parties & outdoor catering.
6. We offer the best franchise opportunity to start your own business.

Call Us:

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