

Opening Initiatives

Paneer Chili <i>Homemade cheese sauteed with garlic, ginger, rare Indian & Oriental spices</i>	6.50
Paneer Pakora <i>Homemade cheese pieces, spiced & dipped in chickpea batter and fried</i>	6.00
Sabzi Samosa <i>Spiced shredded potatoes and greens stuffed in flour shell and fried</i>	4.00
Sabzi Pakora <i>An assortment of spinach leaves and vegetable, delicately spiced, dipped in chickpea batter and fried</i>	4.50
Aloo Tikki <i>Patties of spiced potatoes, pan fried, drizzled with yogurt & chutney</i>	4.00
Aloo Tikki With Chole <i>Patties of spiced potatoes, pan fried, top with choice of chick peas, drizzled with yogurt & chutney</i>	6.00
Vegetable Cutlet <i>Grated mixed vegetables lightly seasoned made into a patty and deep fried</i>	4.50
Hare Bhare Kabab <i>Chef's master creation of vegetables, potatoes and spinach</i>	4.50
Crispy Thread Chicken (A Novel Presentation) <i>Mildly spiced strip pieces of boneless tender chicken delicacy deep crisp fried.</i>	6.00
Chin Chin Chow (Chili Chicken) <i>Our version of a popular Chinese chili chicken now specially marinated and cooked in rare Indian & Oriental spices.</i>	6.50
Pasli Ke Panje (Wings) <i>Our version of popular Buffalo chicken wings specially marinated & roasted in tandoor</i>	6.00
Keema Samosa <i>Delightfully spiced minced chicken or lamb stuffed In flour shell and fried.</i>	5.00
Shrimp Twist <i>Shrimp marinated in garlic, ginger & herbs wrapped in pastry with twist.</i>	7.00
Fish Tikki Tikki <i>Fish cakes made from Haddock, blended with rice, onion, garlic, ginger and fresh dill.</i>	8.00
Crisp Calamari Pakoras <i>Chickpeas fried calamari served with wasabi yogurt dip.</i>	8.00

Appetizer Combo

Vaishnu Platter (vegetarian) <i>A combination of paneer pakora, aloo pattice, saada samosa & hara bara kabab.</i>	9.00
Afghani Platter (non-veg) <i>Combination of mug pakora, pasil-ke-pange, Gosht samosa.</i>	11.00
Tandoori Platter (non-veg) <i>Combination of mug tikka, seekh kabab, reshmi kabab & boti preshawari</i>	11.00