



CASH
ONLY

MENU FOR THURSDAY, FEB, 22, 2018

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ONLY

LUNCH BOX SPECIAL TAKE OUT ONLY!!

We change our menu every day

All the entrees Served with Superior Indian Basmati rice

ATTENTION: BROWN RICE ALSO AVAILABLE FOR LUNCH BOX

TANDOORI CHICKEN TIKKA SALAD

Slice of chicken tikkaadraki, spring mix, iceberg lettuce, cucumber, tomato, carrots and red bell peppers with Mehfil-E-Mango home made dressing

\$8.00

(1) ALOO GAJJAR

(Fresh carrots and russets cooked in a roasted cumin and tomato curry)

This is an all time delicacy dish. This dish is prepared with fresh carrot and russets with vine ripped tomatoes, garlic, ginger, red onions and royal cumin.

\$6.00

(2) SABJ-E-PUNJAB

(Punjab is the breadbasket of India)

Agriculture is a main stage therefore there is a bountiful harvest of fresh vegetable. At Mehfil our chef puts together like cauliflower, carrots, mushrooms, cut corn, blue lake bean, red bell peppers, and red onions simmered in a semi dry masala of the (5C's) Garam masala, cardamom, celery, cumin, clove, coriander.

\$6.00

(3) CHICKEN CRANBERRIES

(Chicken cubes cooked in yogurt base gravy with sweetened dried cranberries)

This dish comes from the Eastern Part of India. In this dish the chicken is cooked with sweetened dried cranberries, yogurt, garlic, ginger, red onions, vinegar, vine ripened tomatoes and many more different spices.

\$6.00

(4) MEATBALL MASALA (CHEF'S SPECIAL)

Home made beef meatballs Braised in Fresh garlic, ginger, onions, and Roma Tomatoes Finished in a Masala of roasted Cloves and Cinnamon Bark. AN Excellent infusion With an Indian Flavor.

\$7.00

(5) CHICKEN TIKKA MASALA

(Tandoori baked breast chicken cubes cooked in a nutty curry)

Avadh, the present day Lucknow has contributed immensely to the most popular, North Indian cuisine, and we present this preparation in our efforts to introduce you to various sub-cuisines and regions of India. Here chicken breast are cut into cubes and marinated overnight with home made yogurt, spices and with a touch of vinegar. When the chicken gets the Smokey flavor and are half done by baking them in the clay oven they are then cooked in a nutty curry with a little fenugreek powder.

\$7.00

(6) TOFU MATER MASALA (Our chef's special infusion!!!!)

Small cubes of fresh Tofu and English peas prepared in with garlic, ginger, onion and tomato. Seasoned with the lovely flavor of India's best GARAM MASALA – fresh roasted cardamom. Cumin, coriander, cloves and cinnamon seeds stone grounded as in Indian villages!!

\$6.00

Pay with credit card add \$1.00 more for all the above