



CASH
ONLY

MENU FOR WEDNESDAY, APRIL ,25,2018

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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) BENGAN BHARTHA

(Tandoori baked mashed jumbo eggplants sautéed with red onions, tomatoes and green peas)

Eggplants cooked to spicy puree are popular throughout India. The eggplants first are baked in the clay oven and the mashed and are cooked with red onions, tomatoes, ginger, garlic, and green peas.

\$6.00

(2) SABZI LAJAWAB

(Fresh Vegetables cooked in gravy of garlic, ginger, tomatoes, and spinach)

Inspired by the method of Hyderabad kitchen we are introducing this dish for the first time. The base curry is prepared in a heavy iron wok with fresh spinach leaves. The different vegetables used are bell pepper, cauliflower, carrots, mushrooms, red creamers, eggplant and blue lake beans and is cooked in base curry till the oil separates.

\$6.00

(3) CHICKEN METHIWALA

(Chicken cubes cooked in fresh fenugreek herb)

'Methi' (Fenugreek) is the old time favorite herb used in many salted biscuits, pakoras and is used as a vegetable itself. In this dish a powder of fenugreek seeds is made and cooked well in the paste of ginger and garlic and then the chicken cubes soaked in the fenugreek juice and herb are added to the gravy and is well cooked adding onions and tomatoes. **\$6.00**

(4) MEATBALL-DO-PIYAZA

(Beef Meatball cooked in curry flavored raw mangoes, onions, tomatoes and vinegar)

The word Dopiyaza means 'two onions'. Meatballs are soaked in a mixture of salt, vinegar, water and many different spices. The gravy is prepared with ginger, garlic, red onions, tomato and many more spices. After the gravy is ready the pieces of raw mango and meatballs are sautéed in it until well tempered.

\$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**

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