



CASH  
ONLY

MENU FOR WEDNESDAY, NOV ,22, 2017

CASH  
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) SHAHI PANEER**

Home made cottage cheese cubes cooked in a smooth nutty curry with saffron in base gravy of onions, ginger, garlic and vine ripened tomatoes with spices and low fat cream

**\$6.00**

**(2) BIHARI KHALIA**

**(Curry prepared with fresh cauliflower, spinach, carrots, eggplant, plantain and blue lake beans)**

This dish comes from the state of Bihar. The fresh vegetables like cauliflower, eggplant, plantain, spinach, carrots, and blue lake beans are added to a base prepared with chopped red onions, garlic, ginger, coriander powder, turmeric powder, cumin seeds and vine ripened tomatoes.

**\$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-DO-PIYAZA**

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

The word Dopiazza 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**