



CASH  
ONLY

MENU FOR TUESDAY SEP.26, 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) MIRCH BHARONI**

**(Bell peppers stuffed with freshly mashed vegetables and cooked in thick curry sauce)**

Large size bell peppers are cleaned shelled, slot from the centre and kept aside. The stuffing is prepared with boiled mashed potatoes, beans, peas, carrots, cauliflowers, garlic, ginger, and several spices. These bell peppers are stuffed and steamed to obtain firmness and then cooked in a thick curry prepared with red onions, vine ripped tomatoes

**\$6.00**

**(2) SHAHAKARI SABZI**

**(Several fresh vegetables cooked in a fresh basil-flavored herb)**

This dish is prepared with fresh vegetables like carrots, bell peppers, cauliflower, corn, blue lake beans, potatoes and eggplant. All the ingredients are sautéed with the gravy of garlic, ginger, red onions, tomatoes and blend of many spices.

**\$6.00**

**(3) FRESH ASPARAGUS CHICKEN CURRY**

**(Boneless chicken cubes cooked in curry flavored fresh asparagus)**

The fresh asparagus is the main ingredient of this curry. At first the boneless chicken is sautéed with ginger, garlic, onions, green chilies, tomatoes, and a blend of masala. Fresh asparagus, red onions, ginger, garlic and vine ripened tomatoes. Then the chicken is added to it and stirred until cooked.

**\$6.00**

**(4) KALI MIRCHI KA MEATBALL**

**(Beef Meatballs cooked in curry flavored with black pepper)**

This dish has been taken from the city of Lucknow the capital city of Uttar Pradesh. The Meatballs are first marinated overnight with ginger and garlic paste with a little lemon overnight and then the base gravy is cooked with red onions and tomatoes and then meatballs are added and cooked till the oil separates. Before taking the cooked meatball out of the vessel, some hand semi ground black peppers are added with some spices to give it a 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**

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