



CASH
ONLY

MENU FOR FRIDAY, JUNE, 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) DAAL TADKA

(Yellow Lentils a favorite entrée of India)

Daal Tadka is all time favorite dish of India, The dish is made with Yellow lentils washed and soaked for 2-3 hrs then boiled with ginger, garlic & tomatoes till lentils are soft and raw smell goes. When lentils are cooked fully then the base is prepared with royal cumin, red onions, tomato puree and special Indian spices for aroma.

\$6.00

(2) MEHFIL-E-MIX (MIX VEGETABLES)

Assorted vegetables(blue lake beans, cauliflower, carrots, white creamer, bell peppers, mushrooms, and cut corns)are cooked in a gravy of red onions, ginger, garlic and vine ripened tomatoes in a iron wok

\$6.00

(3) KAJU KI MURGA

(Boneless chicken cooked in cashew paste, coconut, saffron, and tomato curry)

This dish comes from the Southeastern Indian community. This dish is prepared by first grinding the spices with fresh coconut milk, cashew, fennel seeds, cumin's, green chilies, red onions, ginger, garlic, roasted saffron, fresh mint, mustard and coriander seeds. The chicken cubes are kept marinated in this spices paste for a long time. The vine-ripened tomatoes are sautéed separately with turmeric powder. The marinated chicken is added to the tomatoes and cooked till the oil separates.

\$6.00

(4) LAMB KEEMA MATTER MASALA

Fresh lean ground lamb cooked with roasted Royal cumin fresh garlic, ginger, yellow onions and finished with English peas

\$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