



## Appetizer - Vegetarian

<b>GF DF V Mixed Packora</b> (please let the server know if you are <b>dairy intolerant</b> or <b>vegan</b> ) Chickpea batter fried mixed vegetables	8 <sup>99</sup>
<b>GF DF V Spinach Packora</b> (please let the server know if you are <b>dairy intolerant</b> or <b>vegan</b> ) Chickpea batter fried spinach	8 <sup>99</sup>
<b>DF V Vegetable Samosa - 2 pcs</b> (please let the server know if you are <b>dairy intolerant</b> or <b>vegan</b> ) Crispy pastry stuffed w/ spiced potato & green peas	5 <sup>99</sup>
<b>DF V Gobi Manchurian</b> Crispy cauliflower florets tossed in mild soya garlic sauce with ginger & scallion	9 <sup>99</sup>
<b>GF Ragada Patties</b> Potato patties topped with chickpeas, mint, tamarind & yogurt	9 <sup>99</sup>
<b>Chili Paneer</b>  Cheese tossed w/ onion, bell pepper, ginger, soya & red chili	9 <sup>99</sup>
<b>Samosa Chaat</b> Potato pastry topped with mint, chickpeas, tamarind, yogurt, onion & cilantro	9 <sup>99</sup>

## Sides

<b>GF DF V Tandoori Pappad</b> (please let the server know if you are <b>dairy intolerant</b> or <b>vegan</b> ) Tandoor oven baked lentil cracker	1 <sup>99</sup>
<b>GF DF V Lemon Pickle</b> 	2 <sup>99</sup>
<b>GF DF V Onion Salad</b> Sliced onion, green chili and lemon wedge	1 <sup>99</sup>
<b>GF DF V Mango Chutney</b> Sweet mango relish	2 <sup>99</sup>
<b>GF DF V Sambar</b> Stew cooked w/ lentil, mixed vegetable, red chili & tamarind	3 <sup>49</sup>
<b>GF DF V Tamarind Chutney</b>	1 <sup>49</sup>
<b>GF Mint Chutney</b>	1 <sup>49</sup>
<b>GF Raita</b> Yogurt and cucumber relish	2 <sup>49</sup>

## Crêpes

<b>GF DF V Masala Dosa</b> Rice and lentil crêpe with spiced potato	12 <sup>99</sup>
<b>GF DF V Mysore Dosa</b> 	13 <sup>99</sup>
Spicy tomato chutney coated rice lentil crêpe w/ spiced potato	
<b>GF DF V Plain Dosa</b> Rice and lentil crêpe	11 <sup>99</sup>
<b>GF Cheese Dosa</b> Rice and lentil crêpe with Cheddar and Jack cheese	13 <sup>99</sup>
<b>GF Ghee Roast</b> Crispy rice and lentil crêpe with ghee	11 <sup>99</sup>

## Soup

<b>GF DF V Mulligatawny Soup</b> Made with lentil & mixed vegetables	4 <sup>99</sup>
<b>GF DF V Nariyal Kaju Soup</b>  Coconut cashew soup with cucumber & tomato	5 <sup>29</sup>

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## Vegetarian - Vegan

<b>GF DF V Tadka Dal</b> Yellow lentil tempered with cumin, garlic & red chili	12 <sup>99</sup>
<b>GF DF V Aloo Gobi</b> Potato & cauliflower cooked w/ cumin, onion, ginger, chili & tomato	12 <sup>99</sup>
<b>GF DF V Vegetable Vindaloo</b> 	12 <sup>99</sup>
Mixed vegetables cooked in tangy tomato red chili sauce	
<b>GF DF V Mangalorean Vegetable</b> Mixed vegetables cooked w/ turmeric, ginger, garlic, red chili & coconut milk	12 <sup>99</sup>
<b>GF DF V Channa Masala</b> Garbanzo beans simmered in tomato onion gravy	12 <sup>99</sup>
<b>GF DF V Chole Peshwari</b> Garbanzo beans cooked w/ potato, onion, tomato & ground spices	12 <sup>99</sup>
<b>GF DF V Balti Baingen</b> Eggplant cooked w/ bell pepper, onion, tomato & ground spices	12 <sup>99</sup>
<b>GF DF V Bhindi Masala</b> Stir fried okra cooked w/ tomato, onion & Chef's ground masala	12 <sup>99</sup>
<b>GF DF V Vegetable Jalfrezi</b> Cooked w/ bell peppers & onion in tangy tomato sauce	12 <sup>99</sup>
<b>GF DF V Vegetable Stew</b> Mixed vegetables cooked w/ whole spice infused coconut milk	12 <sup>99</sup>
<b>GF DF V Channa Palak</b> Garbanzo beans cooked with spinach	12 <sup>99</sup>

## Vegetarian

<b>GF Malai Kofta</b> Mixed vegetable & cheese dumpling cooked in creamy cashew sauce	13 <sup>99</sup>
<b>GF Palak Paneer</b> Cheese cooked in mild spinach gravy	13 <sup>99</sup>
<b>GF Kadai Paneer</b> Cheese cooked w/ bell pepper, onion & ground spices	13 <sup>99</sup>
<b>GF Paneer Masala</b> Cheese cooked in creamy tomato cashew sauce	13 <sup>99</sup>
<b>GF Mutter Paneer</b> Green peas & cheese cooked in creamy tomato sauce	13 <sup>99</sup>
<b>GF Paneer Makhani</b> Cheese cooked w/ bell pepper & onion in creamy tomato sauce	13 <sup>99</sup>
<b>GF Methi Malai Mutter</b> Grated paneer & green peas cooked in creamy cashew sauce with fenugreek leaves	13 <sup>99</sup>
<b>GF Subji Masala</b> Mixed vegetables cooked in creamy tomato cashew sauce	13 <sup>99</sup>
<b>GF Navaratan Khorma</b> Mixed vegetables cooked in creamy cashew sauce	13 <sup>99</sup>
<b>GF Dal Makhani</b> Medley of lentils simmered in tomato, cream & ground spices	13 <sup>99</sup>

~ All entrées served with Basmati Rice ~

Please let us know if you would like your food mild, medium or spicy

 medium spicy  spicy  Gluten-Free  Dairy-Free  Vegan

Please note that all the ingredients are not listed in the menu, if you have any food allergies or intolerance, please let us know upon placing your order

While we offer gluten / dairy free menu options, we are not a gluten / dairy free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens

232 Spencer St, Manchester, CT

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## Bread

<b>Naan</b> Leavened bread	3 <sup>29</sup>
<b>Garlic Naan</b> Garlic & cilantro flavored	3 <sup>99</sup>
<b>Chili Naan</b> 	3 <sup>99</sup>
Leavened bread seasoned w/ chopped green chili & cilantro	
<b>Onion Kulcha</b> Onion & cilantro flavored	3 <sup>99</sup>
<b>Cheese Naan</b> Stuffed w/ cheddar cheese, Jack cheese & cilantro	5 <sup>29</sup>
<b>Lacha Paratha</b> Multi layered whole wheat bread cooked in tandoor	4 <sup>49</sup>
<b>Kerala Paratha - 2 pcs</b> Multi layered leavened bread cooked on griddle	4 <sup>49</sup>
<b>Peshwari Naan</b> Leavened bread stuffed w/ nuts, raisin, banana & glazed w/ honey	4 <sup>99</sup>
<b>DF V Vegan Peshwari Naan</b>	4 <sup>99</sup>
Whole wheat bread stuffed with nuts, raisin, banana	
<b>DF V Chappati</b> Flame grilled whole wheat bread	3 <sup>99</sup>
<b>DF V Tandoori Roti</b> Whole wheat bread baked in tandoor	3 <sup>99</sup>
<b>DF V Poori</b> Puffy whole wheat bread	4 <sup>99</sup>
<b>DF V Aloo Paratha</b> Whole wheat bread stuffed with spiced potatoes	4 <sup>99</sup>
<b>GF Gluten-Free Roti</b> Made with tapioca & rice flour	5 <sup>29</sup>

## Speciality Rice

<b>GF DF V Coconut Rice</b> 6 <sup>99</sup>	<b>GF Vegetable Pulao</b> 8 <sup>99</sup>
<b>GF DF V Bisibella Baath</b> 8 <sup>99</sup>	<b>GF Lemon Rice</b> 6 <sup>99</sup>
<b>GF DF V Basmati Rice</b> 2 <sup>99</sup>	<b>GF Jeera Pulao</b> 6 <sup>99</sup>

## Dessert / Lassi

<b>Gulab Jamun</b> Milk powder pastries soaked in cardamom flavored syrup	4 <sup>29</sup>
<b>GF Rice Kheer</b> Indian rice pudding	3 <sup>49</sup>
<b>GF Ras Malai</b> Cheese patties in sweet milk reduction with pistachio	4 <sup>99</sup>
<b>DF V Vegan specials</b> Please check with us for Today's specials	4 <sup>99</sup>
<b>GF Lassi - Special Indian yogurt drink (16 oz)</b> Available flavor : Mango / strawberry / sweet / salt	3 <sup>99</sup>
<b>Soft Drinks (16 oz)</b> Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Ice-Tea unsweetened	1 <sup>99</sup>



Party Trays & Gift Cards available

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