



Indian Menu

Salad

Kachumbari Salad | Kshs 500

Juliennes of onion, tomato, carrot, cucumber, sweet peppers and coriander leaves with Indian spices

Aloo Chana Chat | Kshs 650

Cubes of potato and chick peas flavored with Indian spices, creamy yoghurt and tamarind sauce

Cucumber Raita | Kshs 350

Finely chopped cucumber with creamy yoghurt and flavored with cumin

Soup

Mulligatawny Soup | Kshs 750

Lentil soup flavored with herbs, mild Indian spices and a touch of garlic

Starters

Paneer Samosa | Kshs 550

3pcs handmade turnovers filled with spiced sweet corn and cottage cheese

Potato and Onion Bhaji (Bhajias) | Kshs 500

Sliced potatoes, freshly cut onions dipped in batter mix tempered with spices and fried

Vegetable Samosa | Kshs 550

Indian snack prepared with carrots potatoes and peas stuffed in a wafer

Prawn Masala | Kshs 1800

King prawns cooked in spicy light tomato gravy with onions and bell peppers

Keema Curry | Kshs 1250

Minced lamb cooked with mixed spices and chilies with coriander

Indian Breads

Assorted Naans - Plain/Buttered/Garlic | Kshs 150

leavened bread cooked in clay oven

Aloo Paratha | Kshs 150

A light flaky unleavened bread with stuffed with potatoes, spices and chilies

Puri/Paratha | Kshs 200

A light flaky wheat bread

Rice

Plain Chawal | Kshs 250

Boiled Basmati rice

Jeera Rice | Kshs 300

Cumin flavored basmati rice

Vegetarian Curry

Aloo Gobi Matar | Kshs 700

Cauliflower florets delicately spiced and sautéed with potatoes in tomato gravy

Dal Tadka with Jeera Rice | Kshs 750

Gently cooked yellow lentil tempered with onion, garlic, tomato and spices served with cumin infused rice

Chana Masala | Kshs 800

White chick peas simmered in tomato gravy with spices and coriander

Palak Paneer | Kshs 1000

Cottage cheese with pureed spinach seasoned with garlic, garam masala and Indian spices

Dal Makhani with Jeera Rice | Kshs 650

Black lentils cooked in fine tomato gravy with chopped garlic, butter and finished with cream

Vegetable Korma | Kshs 750

Cubed mixed vegetables cooked in cashew nut gravy

Matar Paneer | Kshs 800

Green peas and cottage cheese cooked in a spicy tomato based sauce

Non-Vegetarian Curry

Butter Chicken | Kshs 1200

Boneless chicken prepared in a creamy spiced butter and traditional Indian spices

Vegetable Pilau | Kshs 300

Saffron flavored rice cooked with mixed vegetables, potatoes, bell peppers, roasted cashew nuts and fried onions

Indian condiments/Pickles

Roasted, fried or Masala Papadum
Mango Pickle
Mint Chutney
Green Chili Pickle
Fresh Green Chilies
White Onion rings