

"Featured In VegNews Magazine 2009"

- VegNews



RAJPUT VEGAN MENU

INDIAN CUISINE

www.rajputonline.com



Beverages



Spring Water	1.95
Soda, Coffee, Decaf, Ice Tea, Hot Tea (free refill)	1.95
Indian Fresh Lemonade	2.95
Chai Spice hot Yea served with soya milk on side	2.95



Beer & Mixed Drinks



Please ask serve for Wine List

Imported : (India)			
Taj Mahal (22 oz)			8.00
King Fisher (12 oz)			4.00
Imported : (Others)			3.75
Amstel Light, Corona, Heineken, Sam Adams			
Domestic :			3.25
Budweiser, Coors Light, Bud Light, Michelob Ultra			
Mixed Drinks :	<i>House</i>	<i>Premium</i>	<i>Top Shelf</i>
Cognac, Rum, Scotch, Tequila	5.00	5.50	6.50
Gin and Vodka (Straight)			
Cognac, Rum, Scotch, Tequila	5.50	6.00	7.00
Gin and Vodka (Beverage)			
Cognac, Rum, Scotch, Tequila	6.00	7.00	8.00
Gin and Vodka(Juice)			
Speciality Mixed Drinks :			
Martini (Mango, Apple, Pineapple, Guava, Lychee)		7.00	8.00
Frozen Pina/Mango/Lychee/Guava Colada		7.00	8.00
Long Island Iced Tea, Amareto Sour, Mai Tai, Blue Hawain, Sob, Tequila Sunrice Etc.		8.00	9.00



Appetizers



Served with Tamarind (Sweet & Sour) Sauce

TOFU PAKORA Tofu battered with lentil flour and fried	3.95
VEGETABLE PAKORA Vegetable fritters cooked golden brown	3.95
ONION BHAJI Onion fritters cooked golden brown	3.95
VEGETABLE SAMOSA Two Triangular patties stuffed with potatoes and peas	3.95
PALAK PAKORA Fresh Spinach battered with lentil flour and fried	3.95
EGGPLANT PAKORA Eggplant pieces battered with lentil flour and fried	3.95
BHEL PURI Puffed rice & lentil crisp noodles with chopped onions, tomatoes, potatoes, mint & tamarind sauce.	3.95
GARLIC ROTI STICKS Baked garlic roti bread sprinkled with cilantro	4.95
SAMOSA CHAT / ALLO TIKKI CHAT Samosa or Potato Patties topped with chickpeas, tomatoes, onion, cilantro, mint and tamarind chutney	6.95
VEGETABLE TREATS A combination of vegetable appetizers	6.95
IDLI SAMBAR Steamed rice lentil cakes served with Sambar (Lentil & Veggie soup) ½ portion..... 3.95	7.95
CHHOLE PURI Chick peas masala served with deep fried puri bread.	8.95



Soups, Salads & Sides



DAL SHORBA Traditional Indian soup made with spiced lentils	3.95
SAMBAR Spicy vegetable and lentil soup	3.95
KACHUMBER SALAD Traditional Indian salad of diced cucumber, carrot, onion, tomato, cilantro with tangy spice & lemon juice	3.95
MIXED GARDEN SALAD Lettuce, tomato, carrot onion and cucumber with ranch or house tamarind (sweet & sour) dressing	3.95
MANGO CHUTNEY Mildly spiced sweet mango slices with sauce	1.95
MINT CHUTNEY	1.95
ONION CHUTNEY	1.95
ACHAR Hot and spiced mango, lime and chilli pickle	1.95
PAPPAD Thin lentil wafers with cracked black pepper, served with mint and onion chutney	2.95
RICE small portion 1.95	3.95
RICE PULAO small portion..... 2.95	5.95



Vegan Specialties



(Served with Basmati Rice)

Please ask For mild, medium, medium hot, hot or Indian hot.

CURRY (Northen Indian Specialty) Dishes are cooked in freshly ground & blended spices with curry sauce. Tofu / Vegetable / Potato (Bombay)	10.95
MADRAS (South Indian Specialty) Cooked with onion sauce, touch of tamarind (sweet & sour) sauce and coconut. Tofu / Vegetable / Potato	10.95
PATIA Entrees served with fresh onion and ginger in sweet & sour mango sauce & chunks. Tofu / Mixed Vegetable / Potato	10.95
KADHAI In use since the Vedic times, The Kadhai a concave utensil used for saute the food with green peppers, onions, ginger, garlic & tomatoes Tofu & Broccoli / Vegetable / Potato	10.95
VANDALLO (Red Curry Specialty) It is traditionally highly spices entree, marinated in aged vinegar cooked with curry sauce, potatoes and spices. Tofu / Vegetable	10.95
SAAG (PALAK) (Green Curry Speciality) Spinach cooked in aromatic spices & herbs. Tofu / Vegetable / Potato / Corn / Chana	10.95
DHANSAK Entree Cooked in earthy lentils and spices. Tofu / Vegetable / Potato	10.95
BALTI Dishes are sautéed with cubed onions, green peppers, oregano seeds & cracked black pepper in a onion & tomato based special balti sauce Tofu / Vegetable / Potato	10.95
KEEMA Shredded entrees are sauteed with ginger, garlic & onions cooked in curry sauce. Tofu / Vegetable	10.95
HAANDI The Hindu term for the kind of cooking pots used for cooking dishes with whole spices curry sauce. Tofu / Vegetable / Potato	10.95
JALFREZI Entrees sauteed with fresh vegetables, ginger, garlic and fresh tomatoes. Tofu / Vegetable / Potato	10.95
CHICKPEAS MASALA Chickpeas sauteed with chopped onions, tomatoes & flavorful spices	10.95
DAL TARKA Yellow Lentils cooked Sauteed with cumin, ginger & garlic, onions & tomatoes	10.95
MUSHROOM MATAR or ALLO MATAR MASALA Mushroom & green peas or potatoes & green peas sauted with onion, coriander, ginger galic, onion & tomato.	10.95
CAULIFLOWER POTATOES Fresh cauliflower pieces sauteed with potatoes, onions, ginger, tomatoes & herbs	10.95
TOFU VEGGIE BIRYANI Tofu & Vegetables cooked with saffron flavored with basmati rice sprinkled with nuts & dry fruits	10.95
EGGPLANT BHARTHA Smoked eggplant from the clay oven. Cooked with onions, tomatoes, ginger & fresh herbs	11.95
BHINDI MASALA Fresh okra sauteed with onions, peppers & tomatoes	11.95

(Some of the above items can be served without or very little oil)

"25 Favorite Restaurants in Hampton Roads"

"-Where Chefs dine" Portfolio Weekly



Breads



Our breads are freshly baked in a Tandoori (clay) oven. Traditionally Indian food is not complete without bread.

ROTI Northern Indian thin whole wheat bread	2.50
POORI Whole Wheat Fried Bread	2.95
GARLIC ROTI Roti bread brushed with fresh garlic and cilantro	3.50
SPINACH OR MINT OR METHI ROTI Naan stuffed with spinach or brushed with mint or fenugreek leaves	3.95
CAULIFLOWER & POTATO PRATHA Whole wheat bread stuffed with cauliflower & potatoes	3.95
SOYA ROTI Roti bread stuffed with minced soya, chopped onions, cilantro & spices.	3.95
POTATO PRATHA Whole wheat bread stuffed with potatoes and peas	3.95
ASSORTED ROTI Roti, Potato pratha and garlic roti	7.95



Tandoori Specialties



(served with Basmati Rice)

TOFU SHASLIK ToFu cubes baked with chunks of peppers, onions and tomatoes	11.95
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House Specialties



(Not available for takeout)

VEGAN THALI Vegetable Pakora, Palak Tofu, Chickpeas Masala, kachumber Salad, Basmati Rice, Roti Bread & Carrot Dessert	16.95
VEGAN COMBO (Best to share for two or more).	(Serves Two) 31.95
Appt.: Vegetable Samosa, Eggplant Pakora, vegetable Pakora and onion bhaji.	(Serves Four) 61.95
Entree:- Chickpeas Masala, Palak Tofu, Roti bread and carrot pudding.	(Serves Six) 90.95



Desserts



GAJJAR HALWA (Low Calorie) Carrot pudding made with raisins	3.95
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