

# “BEST VEGAN & VEGETARIAN MENU”

*Virginian Pilot* 2018,17,16,15,14,13,12,12,11,10

## HALAL MENU



**One Taste & You're Hooked Since 1999**

### Appetizers:

Lamb Chilly	\$17.00
Fish Pakora	\$18:00
Shrimp Kebab	\$18.00

### Salads:

Kachumber Salad (GF/V) Cucumber, tomato, onion, cilantro, Chat Masala	\$4.00
House Salad Lettuce, cucumber, tomato, carrot, organic croutons, dressing	\$4.00

### Condiments & Sides:

Raita (GF) Low fat herb, grated cucumber and carrot	\$3.00
Mixed Spicy Pickle / Mango or Mint or Onion Chutney (V)	\$3.00
Roasted Papad (V) Lentil crackers, onion chutney, mint chutney	\$3.00
Gourmet Basmati Rice (GF/V)	\$3.00
Organic Brown Rice (GF/V/ORG)	\$4.00
Assortment of Mixed Spicy Pickle, Raita & Mango Chutney	\$6.00

## Tandoori Specialties:

<b>Chicken Malai Kebab (GF)</b> Breast cubes, cream cheese & spices	<b>\$15.00</b>
<b>Lamb Kebab Herbal (GF)</b> Chunks lamb leg, yogurt mint marinated and aromatic spices	<b>\$17.00</b>
<b>Cilantro Fish Tikka (GF)</b> Cilantro Marination fish cubes, tendering flavoring spices.	<b>\$18.00</b>
<b>Lasooni Shrimp Tandoori (GF)</b> Jumbo shrimps with hint of garlic	<b>\$18.00</b>
<b>Tandoori Mix Grill (GF)</b> Assortment of chicken, fish, lamb and shrimp.	<b>\$20.00</b>
<b>Adraki Lamb Chaamps (GF)</b> Ginger flavored soft & delicately flavored lamb chops	<b>\$23.00</b>

## Breads:

<b>Naan</b> Traditional white flour Indian favorite topped with butter	<b>\$3.00</b>
<b>Roti (V)</b> Plain whole wheat	<b>\$3.00</b>
<b>Naan Topped</b> Garlic & cilantro or fenugreek or mint or basil or rosemary	<b>\$4.00</b>
<b>FRIED - Choice of Bhatura/ White Bread or Poori / Whole Wheat</b>	<b>\$4.00</b>
<b>Naan Stuffed</b> Potato or Onion or Cheese or Onion & Cheese or Spinach or Dried Fruit & Nuts	<b>\$5.00</b>
<b>Masala Naan</b> Flavored with Chilly and Garlic	<b>\$5.00</b>
<b>Besan Roti (GF/V)</b> Chickpeas flour flatten	<b>\$5.00</b>
<b>Meat Naan Stuffed</b> Lamb or chicken	<b>\$6.00</b>
<b>Assorted Bread Basket</b> Naan, Garlic Naan & Potato Paratha (Whole wheat)	<b>\$9.00</b>
<b>Make Your Own Trio Bread Basket</b>	<b>\$11.00</b>

## **CHICKEN, LAMB, GOAT (On Bone), SEAFOOD,**

## **VEGETABLE, TOFU & PANEER SPECIALTIES**

(Served with Basmati Rice. Substitute with Organic Brown Rice for \$1)

**Tofu/Veggie: 12.00**

**Chicken: 15.00**

**Shrimp: 18.00**

**Veggie (ORG): 13.00**

**Fish: 18.00**

**Crabmeat: 20.00**

**Paneer: 13.00**

**Goat/Lamb: 17.00**

**Lamb chops: 23.00**

**Biryani (GF)** delicately flavored Basmati rice, braised meats, Raita (yogurt) side

**Curry/ Northern India (GF)** Traditional curry

**Dhansak (GF/ORG)** Hearty organic lentils, freshly ground spices

**Jalfrezi (GF)** Garden fresh vegetables sauteed with ginger garlic and spices

**Korma/Royal Favorite (GF)** Simmered curry with cream and cashews

**Kadhai (GF)**

Tomatoes, green pepper and onion sauteed in and Indian style "wok"

**Keema Matar (GF)** Minced curried green peas tempered with spices

**Pasanda/ Mogul Favorite (GF)** Curry sauce, coconut cream and almonds

**Madras/ South Indian (GF)**

**Best Dish of Hampton Roads of 2013, Virginian Pilot)** Curry flavored with sweet and sour chutney and coconut

**Makhni/Butter (GF)** Zesty tomato creamy and cashew

**Patia (GF)** Sweet mango curry, green onions and ginger flavor spiced

**Kashmiri Rogan (GF)**

Onions gravy, yogurt, garlic, ginger and aromatic spices of Kashmir

**Saag/ Green Curry (GF)**

Creamed spinach, fenugreek herb and aromatic spices

**"Tofu Saag (Vegan)"**

**Best Dish of Hampton Roads of 2005, Virginian Pilot)**

**Tikka Masala/ Everyone's Favorite (GF)**

Delicate tomatoes and cream sauce, sliced peppers and onions

**Vindaloo/ Red Curry (GF)**

Spicy Goan Curry, tomato sauce, aged vinegar

## Desert:

<b>Kheer</b> Rice pudding made with milk, garnished with raisins, nuts & rose water	<b>4.00</b>
<b>Gulab Jamun</b> Sweet pastry balls in warm honey flavored syrup garnished with coconut flakes	<b>4.00</b>
<b>Gajjar Halwa (V)</b> Warm carrot pudding garnished with raisins, can be served creamy	<b>4.00</b>
<b>Kulfi</b> Authentic Indian ice cream made with milk & nuts	<b>4.00</b>
<b>Mango Or Pistachio Kulfi</b> Indian ice cream made with mango or pistachio	<b>5.00</b>
<b>Falooda Kulfi</b> Topped with chilled Vermicelli, rose syrup and nuts	<b>5.00</b>
<b>Rasmalai</b> Cotton soft cheese patties immersed in creamy milk.	<b>5.00</b>