

ShiRaaZ By RAJPUTANA

Fine Indian Cuisine
Restaurant and Bar

MENU

The exotic diverse cuisine of India has been influenced by the local climate, terrain & population. It is versatile & consists of a vast exotic range to suite any taste.

All our meals are prepared on the premises using only lean, trim, boneless meat of the highest quality,

100% Halal meat.

Please let us know if you have any special dietary considerations and wish to modify any curry to suite your taste.

Entrees

Chaat Corner Treat Straight from the Streets of India

Peanut Masala	5.95
Spiced crunchy peanuts mixed with kachumber salad and zesty masala	
Masala Papad – 2 pcs	6.95
Pappadum topped with chopped seasonal vegetable salad seasoned with dated tamarind & mint sauce, flavored with zesty spices	
Rajasthani Mirchi Wada – 2 pcs	7
Spiced potato stuffed in banana pepper battered and crispy	
Samosa – 2 pcs	7
Spiced potato and peas stuffed in crispy pastry	
Aloo Chana Tikki – 2 pcs	8
Mash Potatoes mixed with channa daal fresh herbs, breadcrumb, spices & shallow fried.	
Samosa Chaat	9.95
Samosa served with flavored yoghurt, chickpeas, tamarind and mint sauce.	
Aloo Chana Tikki Chaat	9.95
Aloo chana tikki served with flavoured yoghurt, chickpeas, tamarind and mint sauce.	
Paneer Pasanda (Pakora) – 4 pcs	9.95
Dub lay of cottage cheese stuffed with spiced potato battered and crispy	
Dahi Bhalla – 2 pc	9.95
Soft fried balls of lentil batter, dipped in cool and sweet yogurt with tamarind sauce	
Papri Chaat	9.95
Flat pastry of refined flour fried and served with yoghurt, garnished with potatoes, pomegranate, mint sauce and Tamarind sauce.	
Gol Gappa / Pani Puri - 6 pc	9.95
Also known as water balls. Hollow flour balls filled with spiced water, potatoes and chick peas. Can add Vodka instead (Extra \$5 per shot)	
Dahi Puchka - 6 pc	9.95
Hollow flour balls filled with spiced yogurt, potatoes and chick peas finished with date & tamarind and mint sauce.	
Bhel Puri	9.95
Puffed rice mixed with fresh vegetables flavored with tangy tamarind sauce – often identified with the beaches of Mumbai	
<u>Tasting Chaat Platter – Something to Share</u>	24.95
Taste any 3 of the above in one platter.	

Vegetable Entrée

Tandoori Stuffed Mushroom – 4pc

13.95

Duplex of mushrooms stuffed with cheese, potatoes, capsicum and exotic herbs with the finest marinade – cooked in clay oven

Soy Chaap Jaipuria- 3pc

12.95

Soy chaap cooked with exquisite herbs and spices cooked in Tandoor.

Malai Soya Chaap- 3pc

13.50

Soy chaap marinated in cream cooked with exquisite herbs and spices cooked in Tandoor.

Teekhe Matar Ke Kebab - 3pc

13.50

Mashed spiced green peas with flavored potato served with mango chilli dip.

Veg Machurian Dry -

13.50

Veg fried balls stir fried in chilli, garlic and soya sauce – a delicacy from Indo-Chinese cuisine.

Gobi Machurian Dry -

13.50

Battered cauliflower stir fried in chilli, garlic and soya sauce – a delicacy from Indo-Chinese cuisine

Schezwan Chilli Paneer -

14.95

Battered cottage cheese stir fried with schezwan sauce and exotic spices.

Paneer Tikka Achari- 3pc

14.95

Pickle flavored cottage cheese marinated overnight and cooked in clay oven.

Afgani Paneer Tikka (Creamy) - 3pc

14.95

Cream / Mali flavored cottage cheese marinated overnight and cooked in clay oven.

Veg Platter

29.95

Paneer Tikka, Soy Chaap, Rajasthani Mirchi Wada, Teekhe Matar Ke Kebab and Samosa

Non Vegetable Entrée

Bhatti ka Murg – 3pc

13.95

Succulent morsels of tender chicken flavored with whole spices grilled in clay oven.

Murgh Malai Tikka (Creamy Chicken Tikka)

14.95

Mild succulent pieces of chicken fillet mixed with cashew, cheese and cream (Ideal for Mild Palate)

Schezwan Chili Chicken

14.95

Battered chicken stir fried with schezwan sauce and exotic spices.

Tandoori Chicken

¼ 8.95

½ 14.50

Full 19.95

All-time favorite of Indian roast chicken. Served with lemon, onion rings and kachumber salad.

Lamb Seekh Kebab (Ajmeri)

14.95

Succulent lamb mince blended with fresh herbs and spices from the house of famous Sufi Shrine in Ajmer.

Lamb Cutlets – 3pc

19.95

Lamb cutlets of spring lamb marinated with herbs, spices and a hint of ginger – cooked with perfection in the clay oven

Coconut Prawns – 6pc

16.50

Deveined prawns marinated with coconut, mustard seeds and fried till golden crispy

Narangi Jhinga (Grilled Citrus Prawns) – 6pc

16.50

Deveined prawns marinated with herbs, spices and orange zest cooked with perfection in the clay oven.

Burani Jhinga (Garlic Prawns) – 6pc

16.50

Deveined prawns marinated with herbs, spices and garlic cooked with perfection in the clay oven.

Masala Ambarsari Fish

15.95

Barramundi fish marinated with Punjabi blend of spices fried till crispy golden brown served lemon wedges and salad styled chilled chili rice noodles.

Tandoori Pomfret

25.95

Pomfret fish skewered in Tandoor with combination of extra ordinary spiced blend served with red onion rings, roasted masala potatoes and salad styled chilled

Non Vegetable Platter

34.95

Mix Platter of Bhatti ka Murg / Lamb Seekh Kebab / Tandoori Prawn / Masala Amritsari Fish / Tandoori Chicken

Mains

Vegetarian

Dal Panchmel (Med)

14.95

Rajasthani cuisine recipe prepared with 5 lentils (moong, masoor, toor, chana and black urad dal).

Dal Rajputana (House Specialty) (Med)

15.95

Mix of black urad dal, kidney beans and gram lentils soaked overnight and slowly cooked with tomato puree, ginger, garlic, butter and cream.

Hing Dhaniya Ke Chatpate Alloo (Med)

14.95

Diced potatoes sautéed in a spice base of cumin seeds and asafetida garnish with coriander.

Paneer Makhani (Mild Med)

15.95

Cottage cheese (Paneer) cooked in a creamy butter sauce garnished with cream and almond.

Mattar Paneer (Med)

15.95

Green peas and cottage cheese cooked with onion and tomato gravy finished with cream and coriander

Mattar Mashroom (Med)

15.95

Green peas and mushroom cooked with onion and tomato gravy finished with cream and coriander.

Arbi Do Pyaza (Med)

15.95

Colocasia cooked with fresh onions, tomatoes and sprinkled with dry mango powder.

Maharani Bhindi (Med)

15.95

Fresh Okra cooked with carom (ajwain) seeds, tomatoes and onions finished with chaat masala and lemon juice.

Shiraaz -e- Malai Kofta

15.95

Potatoes and cheese fried dumplings cooked in mild onion and tomato creamy sauce.

Mix Veg Jalfrezi

15.95

Seasonal fresh vegetables cooked with crushed chillies tossed in an onion and tomato tangy sauce finished with lemon drizzle.

Baigan Alloo (Med)

15.95

Diced eggplant & Potatoes with onion, turmeric powder, garam masala garnish with coriander.

Gobi Alloo Adaraki (Med) **15.95**
Diced cauliflower & potatoes with onion, turmeric powder, garam masala and hint of fresh ginger - garnish with fresh coriander

Navrathan Korma (Mild) **16.50**
A Muglai delicacy – Mix vegetables cooked with in house rich creamy based korma sauce - garnished with fresh cream, ginger and coriander

Palak Paneer (Med) **16.50**
House specialty. Pureed spinach cooked with garlic and hing (asafetida) mixed with soft cottage cheese.

Kadahi Paneer (Med Hot) **16.50**
Cottage cheese cooked with crushed coriander seeds and chilli flakes tossed with capsicum, onions and exotic herbs and spices.

Paneer Butter Masala (Mild Med) **16.95**
Cottage Cheese, fresh onions and tomatoes cooked with in house special curry finished with cream and garnished with ginger, cream and coriander.

Paneer Tikka Masala (Med Hot) **16.50**
Oven cooked paneer tikka pieces cooked with fresh onions, tomatoes, cooked with in house special curry finished garnishing of fresh ginger and coriander

Paneer Lababdar (Med Hot) - Highly Recommended **16.95**
Oven cooked paneer pieces cooked with fresh onions, tomatoes, almond meal and a rich creamy sauce. Sprinkled with garam masala and Cardamom powder.

Chili Paneer Masala(Med) **16.50**
Cottage cheese sautéed with onion, tomato, ginger, green chili, fresh coriander and special herbs.

Palak Kofta **16.50**
Potatoes and cheese fried dumplings cooked in chopped spinach, delicately finished with fresh selected herbs.

Royal Rajputana Paneer (Med Hot) - Highly Recommended – House Spl. **17.95**
Duplex of cottage cheese stuffed with spiced mashed potato's battered and golden crisped – later cooked with mild saffron and cream sauce. Garnished with silver foil. This dish is also a masterpiece and served in state functions and royal weddings.

Non Veg

Butter Chicken (Mild) **19.95**
Tandoor roasted and marinated chicken cooked in a mild tomato based flavored

creamy sauce sprinkled with Cardamom powder and garnished with cream and almond flakes.

Indian Style Murg Makhani (with Bone) – Signature Dish 21.95

Our Chef's signature recipe will make you believe it as the best. Highly recommended. Chicken with bone pieces cooked with authentic and purest ingredients.

Kadhai Chicken (Med Hot) 20.50

Chicken boneless pieces cooked with crushed coriander and red chilies tossed with onions and capsicum garnished with ginger and green chilies.

Chicken Tikka Masala (Med) 20.50

Most popular chicken dish popular outside India amongst the western world. UK's number 1 selling curry. At Rajputana we have maintained that popularity very sincerely.

Chicken Lababdar (Med) 20.50

Oven cooked chicken pieces cooked with fresh onions, tomatoes, almond meal and a rich creamy sauce. Sprinkled with garam masala and Cardamom powder.

Murg Khatta Pyaaz (Med) 20.50

Chicken boneless pieces cooked with pickled onion in house special curry garnished with fresh ginger, coriander and green chilies.

Mango Chicken (Mild) 20.50

Chicken boneless pieces cooked with mango puree in house special curry garnished with fresh cream and coriander.

Royal Rajputana Chicken (Mild Med) - House Specialty 21.95

Skinless chicken breast stuffed with creamy cheese, pistachio, sundried tomatoes cooked with mild saffron and cream sauce. Garnished with silver foil. This dish is also a masterpiece and served in state functions and royal weddings.

Lamb Rogan Josh (Med) 18.95

Diced, lean, boneless spring lamb slowly cooked in its own juice to be tender and full of flavor.

Mohan Mass (Mild Med) - (dish of the Royal's) 19.95

Diced, lean, boneless spring lamb slowly cooked with onion, cashew and yogurt puree – a delicacy from Rajasthan.

Laal Mass (Hot) - (dish of the Royal's) 19.95

It's a fiery meat curry prepared in a sauce of yogurt and dry red chili flavored with secret spices and garlic.

Handi Lamb (Med Hot) 20.95

Succulent diced lamb tossed with whole red chilies, onion and capsicum finished with ginger juliennes, fennel powder and garam masala.

Korma (Lamb / Beef / Chicken) (Mild) Highly Recommended **19.95**
A Muglai delicacy – lamb / beef / Chicken cooked with in house rich creamy based korma sauce - garnished with fresh cream, ginger and coriander

Palak Lamb / Beef / Chicken (Med) **19.95**
Diced lean and bones lamb / Chicken / Beef cooked with spinach and garlic.

Madras Lamb / Beef / Chicken (Med) **19.95**
Diced lean and bones lamb / Chicken / beef cooked with mustard seeds, chilies and coconut milk.

Vindaloo Lamb / Beef / Chicken (Hot) **20.95**
From the region of Goa this world famous dish is made with Portuguese and Goanese spice blends with garlic and finished with vinegar.

Rarha Gosht (Med Hot) - Highly Recommended **21.95**
This Dish has been the Royal's favorite - Well-kept secret recipes of this robust goat curry cooked with minced lamb will definitely make you fall in love with this exquisite delicacy.

Rajaji's Goat Curry (Med Hot) - Highly Recommended **21.95**
From the palaces of Rajasthan the most authentic goat curry in town you will ever discover. Well kept secret recipes of this robust goat curry will definitely make you fall in love with this exquisite delicacy.

Goan Fish Curry (Hot) **21.50**
From the coast of Goa yet another coconut flavor fish curry. Cooked with mustard seeds, chillies and curry leaves.

Rajputana Fish Curry (Med) **21.95**
Fish curry cooked homestyle with fresh tomatoes, onions and Rajasthanichillies.

Chili Garlic Masala Fish (Med Hot) **21.50**
Sliced fish tossed with onions, capsicum with fresh chilies and garlic.

Coconut Prawn Curry (Mild) **21.95**
Prawns cooked to perfection with coconut based gravy - tossed with mustard seeds and curry leaves - finished with lemon juice.

Kadhai Prawn (Mild Med) **22.50**
Fresh black jumbo prawns cooked with crushed coriander and red chilies tossed with onions and capsicum garnished with ginger and green chilies.

The Harvest

Basmati Rice **3.95**
Basmati rice – steamed.

Jeera Rice **5.95**

Basmati rice cooked with cumin dried leaves, selected spices & saffron.

Saffron Rice 6.50

Basmati rice flavored with saffron.

Peas Pulao 6.50

Basmati rice cooked with green peas with selected herbs.

Lemon Rice 5.95

Basmati rice cooked with mustard seeds, curry leaves & lemon.

Curd Rice 5.95

Basmati rice cooked with mustard seeds, curry leaves & yogurt – served cold .

Coconut Rice 6.50

Basmati rice cooked with mustard seeds, curry leaves & coconut.

Kashmiri Pulao 7.50

Basmati rice cooked with Crushed dry fruits, fennel, cardamom.

Veg. Biryani 12.95

A Rich and Flavorful Layered Indian basmati rice flavored with exotic spices, mix vegies and a thick gravy - cooked over a low flame.

Chicken Biryani 14.95

A Rich and Flavorful Layered Indian basmati rice flavored with exotic spices, boneless chicken and a thick gravy - cooked over a low flame.

Lamb Biryani 15.95

A Rich and Flavorful Layered Indian basmati rice flavored with exotic spices, lean boneless spring lamb, and a thick gravy - cooked over a low flame.

Goat Biryani 15.95

A Rich and Flavorful Layered Indian basmati rice flavored with exotic spices, goat and a thick gravy - cooked over a low flame.

Biryani Family / Jambo Pack –

Veg 49.95

Chicken 59.95

Lamb / Goat 64.95

From the Tandoor

Naan (Plain / Butter) Plain flour Tandoori bread, buttered.	3.5
Roti (Plain / Butter) Whole meal flat Tandoori bread.	3.5
Garlic Naan Garlic flavored Tandoori bread.	4
Lachha Paratha Flakey and layered wholemeal bread.	4.50
Chilli Paratha Flakey and layered wholemeal bread topped with chilli	4.95
Cheese & Olive Naan Cottage cheese, cheese, chopped capsicum, onion and olives. (add garlic 50c)	6.50
Chicken Tikka & Cheese Naan Chopped chicken tikka mixed with cheese and stuffed in flatbread.	6.50
Keema Naan Marinated lamb mince stuffed in flatbread.	6.95
Amritsari Kulcha Flatbread stuffed with mashed potatoes, green chillies, cottage cheese and onions.	4.95
Kashmiri Naan Crushed dry fruits, fennel, cardamom.	5.50
Butter Chicken Kulcha Chopped chicken tikka mixed with butter chicken sauce and stuffed in flatbread.	6.95

Accompaniments

Papadam (4 pieces per serve) Crispy spicy Indian wafers with chutney.	2.95
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Mango Chutney& Mix Pickle tray	2.95
Boondi Raita	3.50
Natural yoghurt slightly sweetened &flavored with roasted cumin & chickpea mini dumplings.	
Red Onion Salad with Green Chili and lemon	4.95
Fine sliced red onion with lemon juice & chat Masala with chopped green chili.	
Kuchumber Salad	5.50
Chopped cucumber, onion, tomatoes, coriander with lemon juice & chat Masala.	
Paneer Tikka Salad	10.95
Warm tandoori Paneer tikka strips with leafy greens sliced tomato and sliced red onions with a dash of mint chutney and lemon juice.	
Chicken Tikka Salad	11.95
Warm tandoori chicken strips with leafy greens sliced tomato and sliced red onions with a dash of mint chutney and lemon juice.	
Chutney Platter Papadam (4 pieces per serve)	5.50
Crispy spicy Indian wafers with 4 dips / chutney and salad	

Desserts

Paan	7.95
Betel leaf blended in our in house creamy dessert served with gulkand	
Mango and Tossed Coconut Kulfi	7.95
Mango puree mixed with tossed shredded coconut in our in house creamy dessert served with mango pearls.	
Nutty Buddy Kulfi (A must Try)	7.95
Mixed nuts blended with in house ice cream mix. (Cashew, Almond, Pista)	
Kulfi Platter	\$19.95
Served with all three kulfi's – Paan, Mango and Tossed Coconut Kulfi and Nutty Buddy Kulfi – something to share	
Bikaneri Kesar Pista Falooda	8.50
Falooda is a delicious dessert of milk, sweet noodles, basil seeds and Kulfi garnished with nut's and pearls.	

Gulaab Jamun 6.50

Fried milk dumplings soaked in sugar syrup. (In house specialty.)

Coconut Seviyan (Vermicelli) Pineapple Payasam (Chef's Recommendation) 9.95

Sweet vermicelli pudding cooked in coconut milk served with copped pineapple

Desert Platter \$24.95

Platter served with all chef's choice kulfi, Gulab Jamun, Bikaneri Kesar Pista Falooda and Coconut Seviyan (Vermicelli) Pineapple Payasam – something to share

Family Packs

Shiraaz-e-Aam (veg) For Family of 4 49.95

Includes All Dishes

To Start With

Pappadam | Achari Paneer Tikka | Chef Choice between Samosa or Alloo Channa Tikki

The Main Fare

Malai Kofta | Paneer Butter Masala | Daal Rajputana

Harvest

Basmati Rice

From The Tandoor

Butter Naan 2pc

Garlic Naan 2pc

Accompaniments

Boondi Raita

Sweet Endings

Dessert of the Day (Chef's Choice)

Shiraaz-e-Aam (non veg) For Family of 4 54.95

Includes All Dishes

To Start With

Pappadam | Bhatti ka Murg | Seek Kebab

The Main Fare

Butter Chicken | Rogan Josh | Daal Makhani

Harvest

Basmati Rice

From The Tandoor

Butter Naan 2pc

Garlic Naan 2pc

Accompaniments

Boondi Raita

Sweet Endings

Dessert of the Day (Chef's Choice)

Shiraaz-e-Khas(veg) For Family of 4**59.95****Includes All Dishes****To Start With**

Pappadam | Afghani Paneer Tikka | Teekhe Matar Kei Tikki | Chef Choice between Samosa or Alloo Channa Tikki

The Main Fare

Malai Kofta | Paneer Butter Masala | Matar Mushroom | Daal Maharaja

Harvest

Basmati Rice

From The Tandoor

Butter Naan 2pc

Garlic Naan 2pc

Accompaniments

Boondi Raita

Sweet Endings

Dessert of the Day (Chef's Choice)

Shiraaz-e-Khas(non veg) For Family of 4

64.95

Includes All Dishes

To Start With

Pappadam | Bhatti ka Murg | Coconut Prawns | Lamb Cutlets

The Main Fare

Butter Chicken | Goan Fish Curry | Lamb Rogan Josh | Daal Rajputana

Harvest

Basmati Rice

From The Tandoor

Butter Naan 2pc

Garlic Naan 2pc

Accompaniments

Boondi Raita

Sweet Endings

Dessert of the Day (Chef's Choice)

Thali's Individual Meal Packs

PARATHA'S THALI

18.95

Paratha – 2 Pcs

Wholemeal flour bread stuffed with massed potatoes, cupped onion and spices.

Mumbai Potatoes Curry

Selected potatoes tossed with fresh cumin and selected spices.

Raita

Natural yoghurt slightly sweetened & flavoured with roasted cumin & chickpeas mini dumplings.

Papadam – 1 Pc

Crispy spicy Indian wafers.

CHOLE BHATURE THALI 19.95

Chole

Roasted chickpeas and homemade cottage cheese cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh red onion, green chilli and coriander.

Bhature – 2 Pcs

Plain flour bread deep fried in vegetable oil.

Raita

Natural yoghurt slightly sweetened & flavoured with roasted cumin & chickpeas mini dumplings.

Papadam - 1 Pc

Crispy spicy Indian wafers.

Mix Pickle

TANDOORI CHICKEN THALI 19.95

Tandoori Chicken – 1/4

Spring chicken marinated in yogurt & selected herbs & spices cooked to perfection in the tandoor.

Vegetable Pulao

Basmati rice cooked with seasonal vegetables, selected spices.

Garlic Naan – 1 Pc

Veg Salad

Raita

Natural yoghurt slightly sweetened & flavored with roasted cumin & chickpeas mini dumplings.

Papadam - 1 Pc

Crispy spicy Indian wafers.

EXPRESS THALI Veg 20.95

Daal Rajputana

Mix of black urad dal, kidney beans and gram lentils soaked overnight and slowly cooked with tomato puree, ginger, garlic, butter and cream.

Malai Kofta

Homemade cottage cheese potatoes & nuts dumplings in exquisite gravy topped with cream.

Basmati Rice

Naan

Boondi Raita and Papadum

EXPRESS THALI Non Veg 20.95

Butter Chicken

Marinated chicken pieces cooked in the tandoor & served with a sweet oriental tomato, butter, cream & cashew nut sauce, topped with cream.

Lamb Rogan Josh

Diced lean lamb cooked in selected spices, onion gravy.

Basmati Rice

Naan

Boondi Raita and Papadum

RAJASTHANI THALI 24.95

(With Rice, Raita, Pappadam)

DAAL PANCHMEAL

Rajasthani cuisine recipe prepared with 5 lentils (moong, masoor, toor, chana and black uard dal).

KADHI PAKORA

Medium spicy yogurt based curry thickened with chickpea flour –
simmered with fritters

BATTI – 2pc

Well heated round bread made of whole wheat served with ghee
(clarified butter)

CHURMA (Desert)

Coarsely ground wheat crushed - cooked with ghee (clarified butter) and
sugar.

PREMIUM THALI 25.95

Includes All Dishes

Chef's Choice Starter

Butter Chicken

Marinated chicken pieces cooked in the tandoor & served with a sweet
oriental tomato, butter, cream & cashew nut sauce,
topped with cream.

Rogan Josh

Diced lean lamb cooked in
selected spices, onion gravy.

Malai Kofta

Homemade cottage cheese, potatoes & nut dumplings in exquisite gravy
topped with cream.

Basmati Rice

Naan

Boondi Raita and Papadum

MAHARAJA THALI 27.95

Includes All Dishes

Chicken Entrée Of Chef's Choice – 2 Pcs

Boneless chicken, marinated in yogurt, exotic spices cooked to perfection in the tandoor.

Butter Chicken

Marinated chicken pieces cooked in the tandoor & served with a sweet oriental tomato, butter, cream & cashew nut sauce, topped with cream.

Rogan Josh

Diced lean lamb cooked in selected spices, onion gravy.

Daal Rajputana

Mix of black urad dal, kidney beans and gram lentils soaked overnight and slowly cooked with tomato puree, ginger, garlic, butter and cream.

Malai Kofta

Homemade cottage cheese, potatoes & nut dumplings in exquisite gravy topped with cream.

Dessert of the Day

Basmati Rice

Naan

Boondi Raita and Papadum

SEAFOOD THALI 29.95

Includes All Dishes

Coconut Prawn – 2 Pcs

Prawns cooked to perfection with coconut based gravy - tossed with mustard seeds and curry leaves - finished with lemon juice.

Kadhai Prawn

Fresh black jumbo prawns cooked with crushed coriander and red chilies tossed with onions and capsicum garnished with ginger and green chilies.

Goan Fish Curry

Fresh barramundi fish fillet cooked in a special blend of seasonal spices & coconut milk gravy, finished with fresh coriander.

Butter Chicken

Marinated chicken pieces cooked in the tandoor & served with a sweet oriental tomato, butter, cream & cashew nut sauce, topped with cream.

Rogan Josh

Diced lean lamb cooked in selected spices, onion gravy.

Dessert of the Day**Basmati Rice****Naan****Boondi Raita and Papadum**
