



Philadelphia's Premier Indian Restaurant

3 COURSES \$15



FIRST COURSE

served with onion, mint, tamarind, & mango chutneys

(CHOOSE ONE)

Vegetable Samosa

2 deep fried, vegetable turnovers stuffed with green peas and potatoes

Bhojia

vegetables deep fried in a spiced chickpea batter

Paneer Pakora

5 cottage cheese fritters with cumin seed and oriental spices

Patata-wada

5 deep fried balled potatoes with peas

SECOND COURSE

served with dal and raita

(CHOOSE ONE)

Vegetables Malai Kofta

mixed vegetable balls in mildly spiced thick sauce

Navratan Korma

garden-fresh vegetables cooked with spices, herbs, and nuts in a cream sauce

Palak Paneer

minced spinach and fried cheese cubes with spices

Paneer Makhni

cheese cubes cooked in a tomato sauce with butter

Chicken Curry

spring chicken cooked in a light sauce

Chicken Vindaloo

selected pieces of chicken cooked in sharply spiced tomato sauce

Chicken Tikka Masala

chicken cubes cooked with onions & peppers in a tomato and butter sauce

Channa Masala

chickpeas with herbs and spices in a medium-hot sauce

Choose Naan or Garlic Naan

DESSERT

(CHOOSE ONE)

Ice Cream

mango, chocolate, or vanilla

Kulfi

indian ice cream enriched with nuts and flavored with rose water

Kheer

indian rice pudding

Gulab Jamun

home-made milk-balls dipped in honey syrup

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