

Student specials for \$10 and \$15!

Combo meals - Rice, curry and bread

VELVET BUTTER CHICKEN	10.00
Chicken tikka simmered in cumin-scented butter, tomato-based sauce enriched with mild spices	
CHICKEN CHETTINAD	10.00
Chicken chettinad is a classic Indian recipe, from the cuisine of chettinad. It consists of chicken marinated in yogurt, turmeric and a paste of red chillies,	
KASHMIRI LAMB ROGAN JOSH	10.00
Tender chunks of lamb in a classic Kashmiri sauce	
SOUTH INDIAN MIXED VEG CURRY	10.00
A mélange of vegetables cooked in a gravy strongly flavored with carom seeds	
DAL TADKA	10.00
Yellow lentils cooked in a mild sauce, with a hint of cumin and herbs	
VEGETABLE KORMA	10.00
A variety of fresh seasonal vegetables cooked in a divine cashew gravy	
PUNJABI DAL MAKHANI	10.00
Black lentils cooked to perfection with tomatoes, garlic, butter and cream	
PANEER MAKHANI	10.00
Slightly sweet creamy dish of paneer tomatoes and cashews	

Sides

PAPPADAMS	3.50
Crispy thin, lentil crepe	
PLAIN NAAN / KULCHA	3.00
Leavened plain flour bread	
PLAIN RICE	3.00
High-quality, long-grained, low GI rice	
SPRING ROLLS (4)	6.90
Crunchy Chinese-style lightly fried rice-paper rolls of shredded veggies	
VEGETABLE SAMOSA (2)	6.90
Golden-fried pastry triangles filled with spicy potatoes and green peas	
VEGE PAKORAS (2) (GF)	9.90
Crip fried potato and vegetable patties	
GOBI PAKORAS (GF)	9.90
Deep fried fluffy little pakoras, made of a divine mix of cauliflower, spinach and garam masala	
ANDHRA CHICKEN PAKORA	10.90
Crisp fried appetizer made with chicken, gram flour, ginger, garlic and herbs	
CHICKEN TIKKA (4) (GF)	11.50
Tender morsels of boneless chicken marinated overnight in natural yoghurt and mild roasted spices	
CHENNAI CHICKEN DUM BIRYANI	15.00
Classic south indian staple that no one can resist, aromatic chicken dum biryani served with chettinad gravy	