

Sabji and Daals



Here's how
spices in our food
help your well being

Bay Leaf ~ *Tej Patta*

With a versatile aroma and taste, bay leaves are used frequently in rice dishes or kormas and hence soon formed an essential part of the mostly used blend of spices, garam masala. It relieves headaches, colic, indigestion, and gas.

DAAL MAHN

DAAL TARKA (chana daal)

DAAL BUKHARA

DAAL MAKHNI

DAAL MAHN MOTH

DAAL MIXED

TINDA CURRY

TINDA MASALA

MUTTER PANEER

ALOO GOBHI

GOBHI MUTTER

SHAHI GOBHI KORMA

BAGARA BAINGAN (stuffed)

BHINDI BHAJI

ARBI MASALA

BABY CORN AND MUSHROOM

SWEET CORN AND MUSHROOM

ALOO CHHOLE

SHAHI PANEER

SHAHI MUTTER PANEER

KAJU PANEER

PANEER MUMTAZI

MALAI KOFA

VEG. KOFTA

CURRY SHABNAM (mushroom/peas)

DUM ALOO

JEERA ALOO

ALOO BAINGAN

CHANA MASALA/PINDI

MIXED VEGETABLE

MIXED VEG. KORMA

MAHARANI KORMA

NAVRATAN KORMA

KARHI PAKORA (Punjabi)

KARHI (Gujarati)

UNDHYO VEG.

Non-vegetarian



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Spice Blend ~ *Garam Masala*

Rich, brown in color. Hot with sweet cardamom and cinnamon notes. This essential Indian masala is a powdered blend of warm spices that may include cloves, cardamom, cinnamon, black peppercorns, fennel seeds, cumin seeds, black cumin seeds, long pepper, nutmeg, and mace.

CHICKEN CURRY

CHICKEN JALFREJI

CHICKEN MASALA

CHICKEN MAKHAN WALA

CHICKEN TIKKA MASALA

CHICKEN METHI

CHICKEN SAAG

LAMB CURRY

LAMB BHUNA

LAMB ROGAN JOSH

SAAG MEAT

METHI LAMB

LAMB CHOP MASALA

BALTI MEAT

LAMB PASANDA

LAMB NAWABI

KEEMA PEAS

MEAT KOFTA

MEAT RARHA (on bone)

FISH CURRY

PRAWN CURRY

BATERA CURRY