



# MONDAY



## Starter

### Samosas -

Delightful, bite sized triangles stuffed with potato masala filling. & Green Chutney with Indian Tea



Green Seasonal Vegetable Stir fried Indian Style.

Missi Roti, Plain Roti



### Paneer Curry

Creamy Onion-tomato Gravy with options of Egg or Chicken.



### Daal Tadka

Slow cooked Yellow lentils tempered with Onion & tomato & Plain Rice

### Raita



### “Dessert”

Semolina Halwa



# Starter



## TUESDAY



### Rajasthani Special Thali

#### Daal Kachori

Fried dumplings with yellow lentils filling with Tamarind chutney (picture) + Indian Tea



#### Rajasthani Baati (Baked Dough balls)



#### Rajasthani Gatta Curry

Chickpea flour dumplings in yogurt gravy



#### Dal Panchmela

Slow cooked Mix Lentils tempered with Tomato & Ginger



#### Tipori

Stir fried Green Chillies



#### Green Seasonal Vegetable Stir fried Indian Style



#### Raita



#### Churma

A Flour based traditional Rajasthani Sweet Dish



WEDNESDAY

starter



Jodhpuri Mirchi Vada  
+  
green Chutney  
with  
Indian Tea



Dahi vada  
Deep fried balls of  
Lentils soaked in yogurt.

Aloo Chole  
Indian Chickpea curry



Vegetable Pulav



Bhindi Masala



Puri



Zaffrani Seveiyaan  
Sweet Vermicelli with nuts



# Thursday



## Starter

### Samosas -

Delightful, bite sized triangles stuffed with potato masala filling. & Green Chutney with Indian Tea



Green Seasonal Vegetable Stir fried Indian Style.

**Daal Makhni**  
Creamy Slow cooked black lentils.



"Popular Bengali sweet"

### Paneer Curry

Creamy Onion-tomato Gravy with options of Egg or Chicken.



Rassgulla



Raita

Naan  
Indian Flat Bread



Pulav  
Indian Spiced Rice





# FRIDAY



## Starter

**Breadpakoda**  
Green Chutney with  
Indian Tea



**Aaloo Pyazz**  
Spicy Onion-  
Potato Masala gravy



**Jeera Chawal**  
Cumin based  
Indian Rice.



**Kadhi Pakoda**  
Yogurt gravy with  
Vegetable Fritters



**Bejadd Roti**  
Multi grain  
Indian Bread



Raita



Coconut Laddu