

## STARTERS

### PAKORA

Battered vegetables served with green chutney

### ONION BHAJI

Sliced onion marinated with Indian spices and gramflour deep fry

### MASALA FRIED SQUID GRENADE

Squid marinated with Indian spices, fried and crispy

## SAMOSAS

### POTATO

Samosa dough filled with seasoned mash potato

### PUNJAB CHIKEN

Samosa dough filled with minced chicken

## SALSAS

### MINT CHUTNEY

Paste of mint, cilantro and habanero pepper

### IMLI CHUTNEY

Tamarind pulp and jaggery boil, keep cold

### RAITA

Cucumber and yoghurt sauce

## RICE

### SIDE SADHA CHAWAL

Fluffy white long grained basmati rice steamed to perfection

### PEAS PULAO

Enhanced with cumin and green peas

### LENTIL PULAO

Saffron flavored with yellow lentil

## BREAD

### ROMALI ROTI

Smooth refined flour, cooked in soft consistency

### CHEESE KAHI ROLL

Cheddar cheese stuff roll

### PAPPAD NATURAL ROLL

Lentil flavoured crispy bread

### PAPPAD SPICY ROLL

Lentil flavoured crispy bread with chile peppercorn



The Hindi word Basmati means fragrant, and refers to the nutlike flavor and aroma of this small, but long grained rice.

It has been used in India and Pakistan for thousands of years and is excellent with curries. Several varieties are now grown in the U.S.A., such as Texmati and Kasmati, and all are growing in popularity.

Namaste! Basmati have been a family tradition the reputation of serving mouthwatering dishes that showcase time-honored and unique recipes that feel like home. We are proud to be the premier Indian restaurant in the Excellence Group. From the North-West Frontier of India, basmati brings alive the rustic flavors of North-West Frontier cuisine, traditionally prepared in a clay oven (tandoor).

#### VEGETARIAN PREPARATION

##### DAL TADKA

Yellow lentil flavored with garlic and cumin

##### MUTTER PANNIR MASALA

Green peas, panela cheese cooked in onion base gravy

##### DAL MAKANI

Mix lentil cooked in creamy gravy

##### CHOLE ALOO MASALA

Chickpeas and potato cooked in onion gravy

##### SUBZI MUMTAJ

Mix vegetables cooked in tomato base gravy, garnish in white till

#### NON VEGETARIAN

##### PRAWN LAJABDAR

Prawns cooked with tomato cream gravy

##### CHICKEN DINGIRI

Chicken cooked with onion gravy, and sauted garnish mushroom

#### NON VEGETARIAN

##### LAMB ROGANJOSH

Lamb cooked with kashmiri masala and yoghurt

##### FISH KOLIWADA

Fish strips marinated with Indian spices, fried and crispy

##### KADAI CHICKEN

Marinated chicken cooked with capsicum and onion tempered with roasted blended spices

##### DABA JINJA

Shrimp cooked in tomato onion gravy, seasoned with Indian spices

##### CHICKEN KURMA

Tender pieces of chicken cooked in cashew nut almond gravy

##### BEEF MASALA

Beef cubes cooked in onion gravy masala

##### SHAI SHRIMP KHORMA

Shrimp cooked in saffron sauce

##### LAMB / CHICKEN VINDALLO

Hot and tangy curry sauce specialty from goa

##### CHICKEN 65

Chicken cubes marinated in Indian spices, served hot





## DESSERTS

### FRUIT GHEER

Mixed season fruit cubes with mint

### RICE GHEER

Rice cooked with milk and sugar

### SHAHI TUKDA

Fried bread mix with syrup

### GULAB JAMUN

Gulab jamun mixture make ball deep fry

### CARROT HALWA / BUDIN DE ZANAHORIA

Grated carrot cooked in milk and sugar, soft finish with cardamom and garnish crushed nuts

### KULFI

Reduction of milk and sugar, flavored with saffron and almonds

### DAL PAYASAM

Boiled lentils in coconut milk and jaggery, flavored with cardamom

### SORBETS & ICE CREAM OF THE HOUSE / SORBETES Y HELADOS DE LA CASA

Ask your waiter for the flavors

