

# Vegetarian Entrees

Served with rice.

<b>Aloo Gobi</b>	<b>10.95</b>
Florets of cauliflower and potatoes stir-fried with onions, spices and herbs.	
<b>Bagara Baingan</b>	<b>10.95</b>
Baked eggplant pureed and finished in a pan with tomatoes, onions, spices and herbs.	
<b>Mirchi Ka Salan</b>	<b>10.95</b>
Chilies cooked with our special combination of spices.	
<b>Navaratan Kurma</b>	<b>10.95</b>
A traditional combination of mixed vegetables cooked in an exotic creamy sauce containing raisins, cashews and spices.	
<b>Okra Masala (Bhendi)</b>	<b>10.95</b>
Cut okra pan cooked with chopped onions, tomatoes, spices and herbs.	
<b>Tadka Dal or Dal Palak</b>	<b>10.95</b>
Yellow lentil cooked with house spices. Choice of spinach.	
<b>Dal Makhni</b>	<b>10.95</b>
House specialty , black lentil and kidney beans cooked with tomatoes and cream.	
<b>Chef's Vegetable Chettinad or Veg. Curry</b>	<b>10.95</b>
Vegetables cooked in typical traditional South Indian home-style spices.	
<b>Chana Masala</b>	<b>10.95</b>
Garbanzo beans cooked with Indian spices and herbs.	
<b>Kadai Paneer or Kadai Vegetables</b>	<b>11.95</b>
Cubes of homemade cheese and/or vegetables cooked with bell peppers & onions in tomato gravy .	
<b>Matter Paneer</b>	<b>11.95</b>
Homemade cheese cubes and green peas cooked in a special sauce.	
<b>Palak Paneer</b>	<b>11.95</b>
Cubes of homemade cheese cooked in spinach based gravy and spices.	
<b>Malai Kofta</b>	<b>11.95</b>
Cottage cheese & potato balls cooked with a creamy sauce.	
<b>Paneer Tikka Masala</b>	<b>11.95</b>
Cubes of homemade cheese cooked in tomato-based gravy and finished with cream and cashew sauce.	