

Indian Specialties

First Courses & Relishes

Indian breads served with a variety of relishes & chutneys:

Tomato/pumpkin relish ~ Cucumber raita
Mint chutney ~ Walnut chutney ~ Apple chutney

Main Courses / Protein Dishes / Legumes

Dal (split yellow peas or lentils) with yogurt, cucumber, tomato & cilantro
Red Kidney Beans with turnips
Black Eye Peas with tomato, ginger, yogurt
"Chicken" with apricots & crispy potatoes
"Chicken" with potatoes, onions, coconut milk

Sides, Salads, Vegetables

Potatoes & Green Peas in yogurt sauce ~ Carrots & dill
Eggplant with yogurt sauce ~ Corn with coconut milk
Mushrooms with fennel & ginger ~ Aubergines with apple
Cauliflower, Peas & Potato Curry ~ Spinach & Yogurt Pachadi
Raw Salad of moong dal with cucumber & coconut
Mango Salad with chili, coconut & yogurt
Green Beans with coconut
Rice Pilau with saffron & caramelized veggies

Beverages

Lassi (yogurt drink), can be sweet or savory
Indian Chai Tea (with black tea, spices, milk)
Moroccan Mint Tea (green tea, mint tea)