



## No-Oil Vegan Menu

Can be made without any added oil. Takes at least 15 mins to prepare.

### Appetizers

|  |      |        |   |        |        |
|--|------|--------|---|--------|--------|
| <b>Sweet Corn Soup</b>                                     | V    | \$3.99 | <b>Mixed Greens Salad</b>                                   | V GF   | \$3.99 |
| Light vegetable soup made with slightly sweet corn kernels |      |        | Fresh sliced garden vegetables                              |        |        |
| <b>Idly (3 pcs)</b>  | V GF | \$4.99 | <b>Kachumber Salad</b>                                      | V GF   | \$3.99 |
| Steamed savory rice and lentil cake, served with chutney   |      |        | Chopped salad made from cucumber, tomato, onion, and greens |        |        |
|  |      |        | <b>Kashmiri Salad</b>                                       | V GF N | \$4.99 |
|  |      |        | Fresh garden vegetables tossed with nuts and dried fruits   |        |        |

### Signature Curries

*Served with steamed basmati rice, substitute brown rice for \$1 or tandoori roti bread for \$2. Select spice levels from mild, med, hot, extra hot*

|  |        |        |   |      |        |
|--|--------|--------|---|------|--------|
| <b>Chana Masala</b>  | V GF N | \$9.99 | <b>Madras Vegetable Curry</b>   | V GF | \$9.99 |
| Tender chickpeas simmered in a tomato onion curry sauce                    |        |        | Assorted seasonal vegetables cooked in a traditional Southern curry blend |      |        |
| <b>Aloo Masala</b>   | V GF N | \$8.99 |   |      |        |
| Potatoes and peas seasoned with turmeric, curry leaves, and fresh cilantro |        |        |   |      |        |

### Tandoor and Grilled Breads

|   |   |        |   |   |        |
|---|---|--------|---|---|--------|
| <b>Tandoori Roti</b>                        | V | \$1.99 | <b>Aloo Paratha</b>   | V | \$3.49 |
| Whole wheat Tandoor-baked flatbread         |   |        | Grilled multi-layered whole wheat flatbread, stuffed with potatoes    |   |        |
| <b>Chappati</b>                             | V | \$1.99 | <b>Gobi Paratha</b>   | V | \$3.49 |
| Grilled whole wheat flatbread               |   |        | Grilled multi-layered whole wheat flatbread, stuffed with cauliflower |   |        |
| <b>Paratha</b>                              | V | \$2.49 | <b>Peas Paratha</b>   | V | \$3.49 |
| Grilled multi-layered whole wheat flatbread |   |        | Grilled multi-layered whole wheat flatbread, stuffed with peas        |   |        |

## Dosa

*Served with chutney.*

|  |                |   |                |
|--|----------------|---|----------------|
| <b>Sada Dosa</b> <span style="float: right;">V</span><br>Traditional savory crepe made from rice and lentils             | <b>\$7.99</b>  | <b>Sada Rava Dosa</b> <span style="float: right;">V</span><br>Savory crisp crepe made from wheat and rice, spiced with peppercorns    | <b>\$8.99</b>  |
| <b>Onion Dosa</b> <span style="float: right;">V</span><br>Savory crepe made from rice and lentils, with onions           | <b>\$8.49</b>  | <b>Onion Rava Dosa</b> <span style="float: right;">V</span><br>Savory crisp crepe made from wheat and rice, with onions               | <b>\$9.49</b>  |
| <b>Chili Dosa</b> <span style="float: right;">V</span><br>Savory crepe made from rice and lentils, with green chilies    | <b>\$8.49</b>  | <b>Chili Rava Dosa</b> <span style="float: right;">V</span><br>Savory crisp crepe made from wheat and rice, with green chilies        | <b>\$9.49</b>  |
| <b>Paper Dosa</b> <span style="float: right;">V</span><br>Extra thin and crispy rice and lentil crepe                    | <b>\$8.49</b>  | <b>Special Rava Dosa</b> <span style="float: right;">V</span><br>Savory crisp crepe made from wheat and rice, with onions and chilies | <b>\$9.99</b>  |
| <b>Gobi Dosa</b> <span style="float: right;">V</span><br>Chopped savory crepe stuffed with seasoned cauliflower crumbles | <b>\$10.99</b> | <b>Pesarattu Dosa</b> <span style="float: right;">V GF</span><br>Savory crepe made from green mung beans, with onions                 | <b>\$10.99</b> |

## Uttapam

*Served with chutney. Takes at least 20 minutes to prepare.*

|  |               |  |               |
|--|---------------|--|---------------|
| <b>Onion Uttapam</b> <span style="float: right;">V</span><br>Savory and crisp rice and lentil pancake with onions            | <b>\$8.99</b> | <b>Vegetable Uttapam</b> <span style="float: right;">V</span><br>Savory and crisp rice and lentil pancake with carrots, peas, onions, and tomato | <b>\$9.99</b> |
| <b>Tomato Uttapam</b> <span style="float: right;">V</span><br>Savory and crisp rice and lentil pancake with tomato           | <b>\$8.99</b> |  |               |
| <b>Hot Chili Uttapam</b> <span style="float: right;">V</span><br>Savory and crisp rice and lentil pancake with green chilies | <b>\$8.99</b> | <b>Special Uttapam</b> <span style="float: right;">V</span><br>Savory and crisp rice and lentil pancake with onions, tomatoes, and chilies       | <b>\$9.99</b> |

## Accompaniments

|   |               |  |               |
|---|---------------|--|---------------|
| <b>Sweet Tamarind Chutney</b> <span style="float: right;">V GF</span><br>Tangy and sweet tamarind sauce             | <b>\$0.99</b> | <b>Fresh Cut Fruit</b> <span style="float: right;">V GF</span><br>Chopped seasonal fresh fruit     | <b>\$3.99</b> |
| <b>Steamed Basmati Rice</b> <span style="float: right;">V GF</span><br>Steamed extra-long grain Indian basmati rice | <b>\$1.99</b> | <b>Steamed Brown Rice</b> <span style="float: right;">V GF</span><br>Steamed long grain brown rice | <b>\$2.49</b> |