

# VEGGIE CURRIES

Each vegetarian curry is cooked in canola oil with roasted whole spices, onion, and house special tomato sauce (made by cooking tomato, onion, garlic, ginger, cilantro and garnished with a blend of Indian & Nepali spices). Each curry is served with steamed basmati rice.

**VEGAN Aaloo-dam (Potato) 11.45**

Potato slowly cooked with onion & tomato

**VEGAN Bhanta (Eggplant) 11.45**

Eggplant cooked with potato & tomato

**VEGAN Kabuli Chana (garbanzo beans) 11.45**

Garbanzo beans cooked with potato, onion, and spices

**VEGAN Kauli (Cauliflower) 11.95**

cauliflower florets cooked with potato, peas and spices

**VEGAN Ram-toria (Okra) 11.45**

cut okra is lightly fried in soybean oil & sautéed with potato, tomato, onion, cilantro & spices

**HOT Ema Datsi (Jalapeno & cheese) 14.45**

mixture of jalapeno and colored hot & sweet peppers are cooked with feta cheese, onion, tomato; garnished with sichuan pepper

**Ema Datsi is a national dish of Bhutan**

**Matar Paneer (Pea & Paneer) 14.45**

green pea and paneer cheese cooked in house blended tomato-cream sauce

Most veggie curries are vegan

**VEGAN Jogi Tarkari (Mixed Veg) 11.45**

curry made from an assortment of mixed vegetables (cauliflower, zucchini, carrot, broccoli, snow peas, green pepper and potato)

**VEGAN Katahar (Jack-fruit) 12.45**

green jack-fruit buds cooked with potato, onion & spices

**VEGAN Matar Tofu (Pea & Tofu) 13.45**

Tofu cooked in house tomato sauce with potato & green pea

**VEGAN Palak Tofu (Baby spinach tofu) 13.45**

tofu sautéed in olive oil & soy sauce; tossed with baby spinach leaves & ginger

**Palak Paneer (Spinach Paneer) 14.45**

cut spinach and paneer cheese; cooked in house blended tomato-cream sauce

**Veggie Tikka \$3.00**

Add tikka sauce to selected veggie curries  
**ask your server for the choices**

All veggie curries are gluten free

## • HOW SPICY? •

How spicy would you like your veggie curry?

**Mild Mild+ Medium Med+ Hot Very Hot**

20% gratuity added to party of 6 or more