



Vegetarian



V1 CHOLE, JEERA ALOO WITH AMRITSARI KULCHA

Chickpea curry, Cumin-spiced potatoes with Amritsari Kulcha (crispy and slightly leavened flatbread in a tandoor - clay oven).



V2 KADI PAKORA, JEERA ALOO & RICE

Yogurt-based curry with gram flour and spices, Cumin-spiced potatoes & Rice.



V3 DAL TADKA, JEERA ALOO & RICE

Lentils tempered with spices and aromatics, Cumin-spiced potatoes & Rice.



V4 PANEER BUTTER MASALA, DAL MAKHNI, PARATHA/GARLIC NAAN

Paneer (non-melting cheese) in rich, creamy, and slightly tomato and cashew based gravy with rich and creamy lentils and beans cooked with butter and cream with Breads.



V5 SARSON KA SAAG, JEERA ALOO WITH MAKKI DI ROTI

Mustard greens (sarson) & leafy greens, Cumin-spiced potatoes with cornbread (Makki Di Roti).

Non Vegetarian



NV1 NIHARI LAMB & DAL MAKHNI WITH NAAN/LACHHA PARATA

Lamb in slow-cooked stew, rich and creamy lentils and beans and bread.



NV2 BUTTER CHICKEN & DAL MAKHNI WITH NAAN/LACHHA PARATHA

Chicken in rich curry spiced tomato and butter (makhan) sauce & rich and creamy lentils and beans with Bread.



NV3 CHICKEN TIKKA WRAP WITH SWEET CORN CHAT

Tandoor (oven) roasted boneless chicken pieces marinated in spices and yogurt stuffed in soft parathas with mint chutney, caramelized veggies and creamy yogurt sauce. Side of spiced Corn salad with herbs.

Order Now



Call Us: +1 (702) 723-8910

Pickup location

110 S Rainbow Blvd, Las Vegas, NV 89145, USA