



## Traditional Gujarati Menu

### *Starter*

Paneer Chilli	Paneer Merchana Bhejiya
Methi Nagota	Mix Bhajiya
Batata Bada	Dongrina Bada
Dall Nabada	Daal Ni Kachori
Leela Mutterni Kachori	Nautardna Samosa
Spring Roll	Khamman Dhokla
Batra	Khata Meeta Tikha Mogo
Tandoori Ne Paneer Tikka	Tandoori Na Till Wala Batata
Bataka Nepapdi No Chat	Bataka Pudeena Ne Tikki
Palak Bataka Ni Tikki	Vegetable Nu Kuttic

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### *Main Course*

Main Course Bi Temne Veger Dungri	Ba Na Hatna Gavarnu Phalli Nu Saak
Gujratno Oundio	Paneer Tomato Nu Saag
Tamater Anne Makai Nu Bherto	Paneer Anee Shimla Mirchu Nu Bhurto
Daygaam Goobi Nu Berto	Surd Curry (White Colour Aausay)
Mao Kaju Anne Mattami Curry	Madik Chokna Rajmah Masal
Achari Reengna	Anne Lasen Veger Melsay
Jamalpurna Bobhimasala	Teekha Shill Tomaterno Saag
Leela Dhana Bataka Nu Saag	Leela Mater Meethi Ne Malai
Gujrati Curry (Yellow Colour Aausay)	Nauraten Korma
Bhinda Dahee Wada	Ringrda Bataka Nu Saag



# Grand Occasions

TURNING DREAMS TO REALITY

Gobi Bataka  
Nariyad Ni Met Hi M Attar  
Swat Nu Karela Batata Nu Saak  
Bhindi Masala  
Paneer Matter

Paneer Korma  
Sabar Matti Nu Daal  
Gatta Curry  
Bombay Na Chana Masala

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## *Rice*

Zeeranu Pilao  
Leela Mattar Nu Pilao  
Nariyal Nu Pilao  
Masala Pilao  
Nauraten Pilao

## *Bread*

Poori  
Tandoori Naan  
Tandoori Basenli Rootli  
Thepla  
Tandoori Rotii  
Tandoori Pa Rath

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## *Desserts*

Doodhpaak  
Chokha Ne Kissmis Nu Kheer  
Moong Daal Nu Halwo  
Baruj Najalebi Sate Malai Nu Rabari  
Badra Kari Ne Srikhand

Soojee Nu Halwo  
Gaajar Nu Hetvo  
Kulfeemix  
Kasata Ice Cream  
Gulabjamun

