

Farmers Market

* GF – Gluten Free/ V – Vegan/ NF – Nut Free/ DF – Dairy Free

Samosas:

Punjabi Samosas (V,DF,NF)

Deep Fried Puffs with Spiced potatoes and Peas.

Served with mint and cilantro

Chutney/sauce and tamrind chutney.

Paneer Tikka Samosas (NF)

Deep Fried Puffs with Paneer (semi soft Indian cottage cheese) marinated in yogurt herb & spices, onions, bell pepper, dash of Potatoes. Served with mint and cilantro Chutney/sauce and tamrind chutney.

Saag Paneer Samosas (NF)

Deep Fried Puffs with Paneer (semi soft Indian cottage cheese) cooked in spinach, spices, herbs, ginger, garlic, dash of potato. Served with mint and cilantro Chutney/sauce and tamrind chutney.

Fritters :

Vegetable pakora (V,DF,NF,GF)

Mixed vegetables dipped in chickpea/besan, rice flour and spices. Deep fried. Served with cilantro mint chutney.

Chicken Tikka Samosas (NF)

Deep Fried Puffs with Chicken marinated in yogurt herb & spices, onions, bell pepper, dash of Potatoes. Served with mint and cilantro Chutney/sauce and tamrind chutney.

Saag Chicken Samosas (NF)

Deep Fried Puffs with Chicken cooked in spinach, spices, herbs, ginger, garlic, dash of potato. Served with mint and cilantro Chutney/sauce and tamrind chutney.

Chicken 65 fritters (NF, GF)

Crispy deep fried chicken dipped in rice flour, corn starch, yogurt, ginger garlic, spice & herbs.

Sliders : *Served in a bread roll.*

Vada Pav (V, DF, NF)

Spiced herbed mashed potato dipped in chickpea batter, deep fried crisp with mint garlic chutney.

Dabeli (V, DF, NF)

Spiced potato filling, onion, pomegranate, garlic chutney & sev.

Skewers :

Paneer Tikka (GF, NF)

Paneer (semi soft Indian cottage cheese) marinated in yogurt herb & spices. Grilled / Baked to perfection.

Chicken Tikka (GF, DF, NF)

Chicken marinated in yogurt herb & spices. Grilled / Baked to perfection.

Vegetable Tikka (V, GF, NF)

Baby potato, broccoli, zucchini, bell peppers & onions marinated in herb, ginger, garlic & tikka spices.

Mango Chicken (GF, NF)

Boneless chicken marinated with fresh house-made mango garlic chili sauce, house curry seasoning cream, yogurt, lime, turmeric. Contains sesame

Chaat :

Chaat-er Tots (Fusion Chaat-
NF)(Vegan without yogurt)

Fusion North Indian chaat - fried tater tots topped with spicy chickpea, wheat crisps, spicy & sweet chutney, yogurt & chickpea crisps.

Aloo Tikki Chole Chaat (NF,
GF)(Vegan without yogurt)

North Indian chaat with shallow fried spiced potato croquettes topped with chickpea stew, spicy & sweet chutney, yogurt, chickpea crisps.

Noodles :

Madras curry noodles

(V, DF, NF, GF)

Stir-fried cooked rice sticks/vermicelli, curry powder, vegetables and tofu

Red Thai curry noodles

(Fusion, V, DF, NF)

Veggies, seared tofu, noodles, and a saucy coconut red curry sauce.

Naan Wrap : naan with stuffing,
salad onions chutney.

Saag Paneer (NF)

Paneer (semi soft Indian cottage cheese)
cooked in spinach, spices, herbs, ginger,
garlic

Paneer tikka (NF)

Paneer (semi soft Indian cottage cheese)
marinated in yogurt herb & spices with
onion tomato ginger garlic.

Bombay aloo (V, DF, NF)

Stir fried potatoes with spices and tang.

Cauliflower bhuna (V, DF, NF)

Classic North Indian dish of yogurt
marinated cauliflower stir fried & slow
cooked in a spicy fragrant spice mix.

Biryani :

Vegetable slow cooked Biryani

(NF, GF)

Basmati Rice slow steam cooked with
yogurt marinated Vegetables, spices and
mint. Served with onion cucumber yogurt
raita.

Vegetable street style Biryani

(V, DF, NF, GF)

One pot basmati rice cooked with
vegetables, spices & herbs. Served with
onion cucumber yogurt raita.

Saag Chicken (NF)

Chicken marinated in yogurt spices ginger
garlic cooked in spinach, spices, herbs

Chicken Tikka (NF)

Boneless Chicken marinated in yogurt
herb & spices with onion tomato ginger
garlic.

Kadai Chicken (DF, NF)

Pan fried Chicken cooked with a special
spice blend known a kadai masala.

Murg Kheema (NF)

Ground Chicken cooked with onions,
tomato spices and herbs.

Chicken Slow cooked Biryani

(NF, GF)

Basmati Rice slow cooked with Tender
marinated Chicken Drumsticks, spices and
mint. Served with onion cucumber raita.

Chicken street style Biryani

(DF, NF, GF)

One pot basmati rice cooked with tender
chicken, spices & herbs. Served with onion
cucumber yogurt raita.

Dosa : *Thin savory South Indian crepe made from fermented batter of ground black lentils & rice. Served with stuffing (options below) Sambar (lentil stew - V, GF, NF, DF) Coconut chutney (V, GF, NF, DF)*

Traditional Potato Masala (V, GF, NF, DF)
Mashed potato, onions, lentils, turmeric, serano peppers, curry leaves.

Paneer Tikka (NF,GF)
Paneer (semi soft Indian cottage cheese) marinated in yogurt herb & spices with onion, tomato, bell pepper, ginger, garlic.

Desserts :

Gulab Jamun (NF)
Authentic Indian deep fried dessert made with milk powder, flour soaked in rose & cardamom flavored sugar syrup.

Indian cookies - Nankhatai
Authentic Indian traditional cardamom spiced eggless shortbread cookies.

Snacks:

Indian Fusion Trail mix - *sweet tangy mildly spiced* (V, NF)
Cereal mix, raisins, chickpea crisps, fried spiced lentils, fennel seeds & homemade spice mix.

Chicken masala (DF, GF, NF)
Chicken cooked in onion, tomatoes, herbs, house special spices.

Chocolate nutella Strawberry Dessert (sweet and savory) (GF)
Nutella & fresh strawberries.

Date Nuts Rolls (GF)
Mixed nuts and raisins roasted in ghee and mixed in Date paste, cardamom and rolled in Poppy seeds. Naturally sweet.