

REKHA'S INDIAN KITCHEN

Menu

Salads		S	M	L
Kachumber Salad (vegan)	\$3 \$5 \$8			
Fresh cut onions, sliced tomatoes, cucumbers, peppers tossed in a sweet and tangy date and tamarind sauce.				
Cucumber Raita (vegetarian)	\$3 \$5 \$8			
Fresh mixed herbs, fine cut onions, sliced tomato, cucumber and Greek yogurt.				
Chickpea Salad (vegetarian)	\$3 \$5 \$8			
Fresh cut onions, green apples, chickpeas, cucumbers mixed with a creamy greek yogurt dressing.				
Samosa Chaat (vegan)	\$6			
Warm and cold salad made with samosas, channa masala, various chutneys and spices.				
Appetizers				
Vegetable Samosa (vegan)	\$0.60 each \$7/doz.			
Potatoes & peas flavoured with aromatic spices wrapped in a pastry and deep fried.				
Chicken/Beef Samosas	\$1.50 each			
In house minced beef or chicken, flavoured with aromatic spices wrapped in a pastry and deep fried.				
Papadams (vegan)	\$0.60			
Deep fried Paper thin lentil wafers.				
Chicken 65	\$10			
Deep fried chunks of boneless chicken marinated with special spices, sautéed with bell peppers, onion and fresh curry leaves.				
Tandoori Chicken	\$5			
Chicken leg dry rubbed with herbs and a fresh mint, cilantro, yogurt, ginger, garlic marinade and grilled in a tandoor.				
Rice		S	M	L
Plain Basmati Rice (vegan)	\$5 \$8 \$12			
Steamed basmati rice to perfection				
Jeera Pulao (vegan)	\$5 \$10 \$15			
Basmati rice cooked with cumin, fresh ginger, garlic, mint, cilantro and onions.				
Breads				
Plain Naan (vegan)	\$1			
Bread baked in an oven and finished to a crisp on a griddle.				
Garlic Naan (vegetarian)	\$1			
Bread baked in an oven and finished to a crisp on a griddle with garlic and cilantro.				
Dosas		(Served with Coconut Chutney & Sambhar)		
Plain Dosa (vegetarian)	\$8			
A Golden crispy crepe made from fermented rice and lentil batter. Served with 3 oz. coconut chutney and a 12 oz. sambhar.				
Masala Dosa (vegetarian)	\$10			
A mildly spiced potato stuffing in a crispy Dosa. Served with 3 oz. coconut chutney and a 12 oz. sambhar.				
Onion Dosa (vegetarian)	\$10			
Finely chopped onions and herbs topped on a crispy dosa.				
Mysore Masala Dosa (vegetarian)	\$12			
A spicy red chutney dosa, served with a mildly spiced traditional potato stuffing.				
Set Dosa (vegetarian)	\$10			
A set of soft and spongy dosas cooked with a little butter, topped with coriander leaves.				
Onion Uthappam (vegetarian)	\$12			
A soft fluffy Dosa, topped with onions, peppers, carrots, ginger and cilantro. Served with 3 oz. coconut chutney and a 12 oz. sambhar.				
Sweet Dosa (vegetarian)	\$10			
A crispy thin dosa cooked with ghee and sugar.				
(*The above Dosas can be prepared vegan upon request.)				
Vegetarian Dishes		S	M	L
Spicy Potato (vegan)	\$8 \$12 \$16			
Cubed potatoes tossed in red chilli paste, fresh curry leaves and cilantro. South India.				
Vegetable Poriyal (vegan)	\$8 \$12 \$16			
Seasonal vegetables sautéed with onion, green chillies and curry leaves. South India.				
Lentil Curry (vegan)	\$6 \$8 \$12			
Cooked lentils tempered with mustard, cumin, red chillies, hing, onion and curry leaves. South India.				
Sambhar (vegan)	\$6 \$8 \$12			
Cooked lentils and vegetables tempered with mustard, cumin, red chillies, hing, onions, tomatoes, curry leaves and dry spices. South India.				
Vegetable Coconut Curry (vegan)	\$8 \$12 \$16			
Mixed vegetables cooked with chef's special coconut sauce and mild spices. South India.				
Spicy Pepper Potato (vegan)	\$8 \$12 \$16			
Cubed potatoes tossed in red chilli paste, fresh curry leaves and cilantro. South India.				
Butter Cauliflower (vegan)	\$8 \$12 \$16			
Grilled cauliflower cooked in a tomato-butter cream sauce. North India.				
Channa Masala (vegan)	\$7 \$10 \$15			
Chickpeas sautéed with onions, tomatoes, ginger, turmeric and masala sauce. North India.				
Aloo Gobi (vegan)	\$7 \$10 \$15			
Potatoes and cauliflowers cooked in a mild onion tomato gravy. North India.				
Roasted Eggplant (vegan)	\$8 \$12 \$16			
Mild spices mixed with roasted eggplant, garlic, onion, tomatoes and herbs. South India.				
Paneer Butter Masala (vegetarian)	\$8 \$12 \$16			
Cubed "paneer" (farmer's cheese) cooked in a light tomato cream sauce North India.				
Paneer Tikka Masala (vegetarian)	\$8 \$12 \$16			
Cubed "paneer" (farmer's cheese) cooked with our signature creamy onion tomato sauce and peppers. North India				
Palak Paneer (vegetarian)	\$8 \$12 \$16			
Cubed "paneer" (farmer's cheese) cooked with fresh baby spinach and seasoned with ginger, garlic, garam masala and other spices. This dish is also called Saag Paneer. North India.				
Mutter Paneer (vegetarian)	\$8 \$12 \$16			
Fresh Paneer and green peas cooked in a buttery onion tomato sauce and finished with fenugreek leaves and cardamom. North India.				
Non-Vegetarian Dishes		S	M	L
Butter Chicken	\$8 \$12 \$16			
Boneless white meat chicken marinated and grilled in a tandoor (clay oven) then cooked in a tomato-butter cream sauce. North India.				
Chicken Tikka Masala	\$8 \$12 \$16			
Tender boneless chicken roasted in a tandoor (clay oven) and then cooked with our signature creamy onion tomato sauce and peppers. North India.				
Coconut Chicken Curry	\$8 \$12 \$16			
Chicken breast mildly spiced with turmeric, onion, tomato, ginger, garlic, cilantro & chef's special coconut sauce. South India.				
Pepper Chicken	\$8 \$14 \$18			
Chicken breast cooked in a black pepper, green chilli masala sauce with onions, tomatoes and fresh coriander. South India.				
Pepper Beef	\$8 \$12 \$16			
AAA beef roasted & sliced into a black pepper sauce with onions, peppers, garlic and fresh coriander. South India.				
Chicken Vindaloo	\$8 \$12 \$16			
Chicken cubes prepared in a spicy turmeric-onion sauce with a touch of fresh lemon juice & vinegar. South India.				
Amma's Chicken (Boneless)	\$8 \$14 \$18			
A flavourful chicken dish derived from onions and green chillies along with my Mom's secret spice powder. South India.				
Amma's Chicken (Bone-In)	\$8 \$12 \$16			
A flavourful chicken dish derived from onions and green chillies along with my Mom's secret spice powder. South India.				
Goat Curry (Bone-In)	\$10 \$15 \$19			
Goat spiced with turmeric, onion, poppy seeds, black pepper, ginger, garlic, cilantro & a chef's special coconut sauce.				
Drinks				
Bottled Water	\$1			
Canned Pop	\$1			
Mango Lassi	\$5			
Alphonso Mango Smoothie				

