

# REKHA'S INDIAN KITCHEN

## Menu

Salads		S	M	L
<b>Kachumber Salad</b> (vegan)	\$3	\$5	\$8	
Fresh cut onions, sliced tomatoes, cucumbers, peppers tossed in a sweet and tangy date and tamarind sauce.				
<b>Cucumber Raita</b> (vegetarian)	\$3	\$5	\$8	
Fresh mixed herbs, fine cut onions, sliced tomato, cucumber and Greek yogurt.				
<b>Chickpea Salad</b> (vegetarian)	\$3	\$5	\$8	
Fresh cut onions, green apples, chickpeas, cucumbers mixed with a creamy greek yogurt dressing.				
<b>Samosa Chaat</b> (vegan)	\$6			
Warm and cold salad made with samosas, channa masala, various chutneys and spices.				

  

Appetizers	
<b>Vegetable Samosa</b> (vegan)	\$0.60 each \$7/doz.
Potatoes & peas flavoured with aromatic spices wrapped in a pastry and deep fried.	
<b>Chicken/Beef Samosas</b>	\$1.50 each
In house minced beef or chicken, flavoured with aromatic spices wrapped in a pastry and deep fried.	
<b>Papadams</b> (vegan)	\$0.60
Deep fried Paper thin lentil wafers.	
<b>Chicken 65</b>	\$10
Deep fried chunks of boneless chicken marinated with special spices, sautéed with bell peppers, onion and fresh curry leaves.	
<b>Tandoori Chicken</b>	\$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
<b>Plain Basmati Rice</b> (vegan)	\$5	\$8	\$12	
Steamed basmati rice to perfection				
<b>Jeera Pulao</b> (vegan)	\$5	\$10	\$15	
Basmati rice cooked with cumin, fresh ginger, garlic, mint, cilantro and onions.				

  

Breads	
<b>Plain Naan</b> (vegan)	\$1
Bread baked in an oven and finished to a crisp on a griddle.	
<b>Garlic Naan</b> (vegetarian)	\$1
Bread baked in an oven and finished to a crisp on a griddle with garlic and cilantro.	

  

Dosas		S	M	L
<b>Plain Dosa</b> (vegetarian)	\$8			
A Golden crispy crepe made from fermented rice and lentil batter. Served with 3 oz. coconut chutney and a 12 oz. sambhar.				
<b>Masala Dosa</b> (vegetarian)	\$10			
A mildly spiced potato stuffing in a crispy Dosa. Served with 3 oz. coconut chutney and a 12 oz. sambhar.				
<b>Onion Dosa</b> (vegetarian)	\$10			
Finely chopped onions and herbs topped on a crispy dosa.				
<b>Mysore Masala Dosa</b> (vegetarian)	\$12			
A spicy red chutney dosa, served with a mildly spiced traditional potato stuffing.				
<b>Set Dosa</b> (vegetarian)	\$10			
A set of soft and spongy dosas cooked with a little butter, topped with coriander leaves.				
<b>Onion Uthappam</b> (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.				
<b>Sweet Dosa</b> (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
<b>Spicy Potato</b> (vegan)	\$8	\$12	\$16	
Cubed potatoes tossed in red chilli paste, fresh curry leaves and cilantro. South India.				
<b>Vegetable Poriyal</b> (vegan)	\$8	\$12	\$16	
Seasonal vegetables sautéed with onion, green chillies and curry leaves. South India.				
<b>Lentil Curry</b> (vegan)	\$6	\$8	\$12	
Cooked lentils tempered with mustard, cumin, red chillies, hing, onion and curry leaves. South India.				
<b>Sambhar</b> (vegan)	\$6	\$8	\$12	
Cooked lentils and vegetables tempered with mustard, cumin, red chillies, hing, onions, tomatoes, curry leaves and dry spices. South India.				
<b>Vegetable Coconut Curry</b> (vegan)	\$8	\$12	\$16	
Mixed vegetables cooked with chef's special coconut sauce and mild spices. South India.				
<b>Spicy Pepper Potato</b> (vegan)	\$8	\$12	\$16	
Cubed potatoes tossed in red chilli paste, fresh curry leaves and cilantro. South India.				
<b>Butter Cauliflower</b> (vegan)	\$8	\$12	\$16	
Grilled cauliflower cooked in a tomato-butter cream sauce. North India.				
<b>Channa Masala</b> (vegan)	\$7	\$10	\$15	
Chickpeas sautéed with onions, tomatoes, ginger, turmeric and masala sauce. North India.				
<b>Aloo Gobi</b> (vegan)	\$7	\$10	\$15	
Potatoes and cauliflowers cooked in a mild onion tomato gravy. North India.				
<b>Roasted Eggplant</b> (vegan)	\$8	\$12	\$16	
Mild spices mixed with roasted eggplant, garlic, onion, tomatoes and herbs. South India.				
<b>Paneer Butter Masala</b> (vegetarian)	\$8	\$12	\$16	
Cubed "paneer" (farmer's cheese) cooked in a light tomato cream sauce North India.				
<b>Paneer Tikka Masala</b> (vegetarian)	\$8	\$12	\$16	
Cubed "paneer" (farmer's cheese) cooked with our signature creamy onion tomato sauce and peppers. North India				
<b>Palak Paneer</b> (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.				
<b>Mutter Paneer</b> (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
<b>Butter Chicken</b>	\$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.				
<b>Chicken Tikka Masala</b>	\$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.				
<b>Coconut Chicken Curry</b>	\$8	\$12	\$16	
Chicken breast mildly spiced with turmeric, onion, tomato, ginger, garlic, cilantro & chef's special coconut sauce. South India.				
<b>Pepper Chicken</b>	\$8	\$14	\$18	
Chicken breast cooked in a black pepper, green chilli masala sauce with onions, tomatoes and fresh coriander. South India.				
<b>Pepper Beef</b>	\$8	\$12	\$16	
AAA beef roasted & sliced into a black pepper sauce with onions, peppers, garlic and fresh coriander. South India.				
<b>Chicken Vindaloo</b>	\$8	\$12	\$16	
Chicken cubes prepared in a spicy turmeric-onion sauce with a touch of fresh lemon juice & vinegar. South India.				
<b>Amma's Chicken (Boneless)</b>	\$8	\$14	\$18	
A flavourful chicken dish derived from onions and green chillies along with my Mom's secret spice powder. South India.				
<b>Amma's Chicken (Bone-In)</b>	\$8	\$12	\$16	
A flavourful chicken dish derived from onions and green chillies along with my Mom's secret spice powder. South India.				
<b>Goat Curry (Bone-In)</b>	\$10	\$15	\$19	
Goat spiced with turmeric, onion, poppy seeds, black pepper, ginger, garlic, cilantro & a chef's special coconut sauce.				

  

Drinks	
<b>Bottled Water</b>	\$1
<b>Canned Pop</b>	\$1
<b>Mango Lassi</b>	\$5
Alphonso Mango Smoothie	

