



# VAUGHAN FLAVOURS LUNCH MENU \$20.00

Unit # 4,6150 Hwy 7,  
905-856-8288  
kraveindian.com  
@krave\_indian

ALL PRE-FIXED MENU ITEMS WILL BE SERVED PREPLATED ON A PLATTER/ THALI AS PER YOUR CHOICE OF DISHES.

## APPETIZERS (ANY 1)

### HAND-MADE SAMOSA (1 PC.)

Potato & pea samosas with a unique blend of spices.

### PYAAZ KI KACHORI (1 PC.)

Jodhpur style spicy onion and potato pastry.

### KALE PAKORAS (2 PCS)

Kale and vegetable pakoras.

## MAINS (ANY 3 - 1 NON-VEG AND 2 VEG.)

### BUTTER CHICKEN

Tandoori chicken tikka cooked in mild creamy tomato sauce.

### CHICKEN CURRY

Chicken cooked in traditional homestyle curry made with onion-tomato and ginger-garlic base.

### CHICKEN TIKKA MASALA

Tandoori Chicken tikka cooked with green peppers, onions, spices in yogurt and onion-tomato sauce.

### SHAHI PANEER

Cottage cheese cooked in mild tomato-cream and fenugreek sauce with nuts and raisins.

### BUTTER PANEER

Cottage cheese cooked in mild tomato-cream sauce.

### PANEER TIKKA MASALA

Tandoori Paneer tikka, cooked with green peppers, onions, spices in yogurt and onion-tomato sauce.

### ALOO GOBHI

Potato and cauliflower curry with onion-tomato curry base.

### PALAK PANEER

Spinach and cottage cheese cooked in onion-tomato curry.

### DAL PANCHRATNA

5 kinds of lentils cooked together and tempered with ghee, cumin, asafoetida, garlic, chilli and cilantro.

### DAL MAKHANI

Black lentils and red kidney beans slow-cooked with ginger-garlic and spices.

ALL MAINS ARE SERVED WITH SAFFRON RICE (4 OZ), TANDOORI NAAN OR  
ROTI AND BOONDI RAITA.

## DESSERT (ANY 1)

### GULAB JAMUN

Fried milk dumplings dipped in cardamom sugar syrup

### DOUBLE KA MEETHA

Layers of milk bread soaked in syrup and topped with Rabri.

A 15% gratuity will be charged for groups of 5 or more \***(V)-VEGAN**





# VAUGHAN FLAVOURS DINNER MENU \$25.00

Unit # 4,6150 Hwy 7,  
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**ALL PRE-FIXED MENU ITEMS WILL BE SERVED PREPLATED ON A PLATTER/ THALI AS PER YOUR CHOICE OF DISHES.**

## APPETIZERS (ANY 1)

### SAMOSA CHAAT

1 pc. of Potato & pea samosa, topped chickpeas, chutneys and garnishes

### PYAAZ KI KACHORI (1 PC.)

Jodhpur style spicy onion and potato pastry.

### KALE PAKORAS (2 PCS)

Kale and vegetable pakoras.

## MAINS (ANY 4 - 2 NON-VEG AND 2 VEG.)

### BUTTER CHICKEN

Tandoori chicken tikka cooked in mild creamy tomato sauce.

### CHICKEN CURRY

Chicken cooked in traditional homestyle curry made with onion-tomato and ginger-garlic base.

### CHICKEN TIKKA MASALA

Tandoori Chicken tikka cooked with green peppers, onions, spices in yogurt and onion-tomato sauce.

### SAFED MURGH

A Rajasthani preparation of chicken cooked in white gravy and spices.

### SHAHI PANEER

Cottage cheese cooked in mild tomato-cream and fenugreek sauce with nuts and raisins.

### BUTTER PANEER

Cottage cheese cooked in mild tomato-cream sauce.

### PANEER TIKKA MASALA

Tandoori Paneer tikka, cooked with green peppers, onions, spices in yogurt and onion-tomato sauce.

### ALOO GOBHI

Potato and cauliflower curry with onion-tomato curry base.

### PALAK PANEER

Spinach and cottage cheese cooked in onion-tomato curry.

### GATTE KI SUBZI

A staple regional vegetarian dish made with Gatte (Bengal gram flour dumplings) cooked in semi-spicy yogurt curry.

### SEV TAMATAR KI SUBZI

A sweet & spicy preparation from Rajasthan.

### DAL PANCHRATNA

5 kinds of lentils cooked together and tempered with ghee, cumin, asafoetida, garlic, chilli and cilantro.

### DAL MAKHANI

Black lentils and red kidney beans slow-cooked with ginger-garlic and spices.

**ALL MAINS ARE SERVED WITH SAFFRON RICE (4 OZ), TANDOORI NAAN OR ROTI AND BOONDI RAITA.**

## DESSERT (ANY 1)

### GULAB JAMUN

Fried milk dumplings dipped in cardamom sugar syrup

### DOUBLE KA MEETHA

Layers of milk bread soaked in syrup and topped with Rabri.

A 15% gratuity will be charged for groups of 5 or more **\*(V)-VEGAN**

