

Diwali Meu \$75 Gujarati Thali

Bataka Vada ane Ambli ni chutney

Spiced potato mash dipped in besan batter, deep fried and served with tamarind chutney

Drakhsh nu athanu, Kakdi and mung Kachumber , Papad

Grapes pickled with fenugreek and chili, salad of cucumber and soaked yellow split mung, papad

Palak Methi Muthiya ane lila vatana nu shak

Fenugreek and spinach dumplings in a textural sauce of braised fresh pigeon peas and peas, coriander and spices

Dahi wali Choli

Small red choli beans cooked in yogurt and spices

Kobi no Sambharo

Stir fried cabbage with mustard seeds and green chili

Gali Dal

Toor dal cooked with spices, jaggery and dried mangosteen

Bhat ane Rotli

Basmati rice with ghee and whole meal rotli with ghee

Keri ni Barfi

Alphonso almond reduced milk and pistachio fudge like preparation

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Bataka Vada ane Ambli ni chutney

Spiced potato mash dipped in besan batter and deep fried and served with tamarind chutney

Dhokla

Fermented rice and channa dal batter steamed, served with peanut oil

Makai ni Khichadi

Coarsely ground corn tempered with curry leaf, mustard, spices

Drakhsh nu athanu, Kakdi and mung Kachumber , Papad

Condiments of grapes pickled with fenugreek and chili, salad of cucumber and soaked yellow split mung, papad

Palak Methi Muthiya ane lila vatana nu shak

Fenugreek and spinach dumplings in a textural sauce of braised fresh pigeon peas and peas, coriander and spices

Makhana Fansi nu Shak

Lotus seed and french beans cooked with melon seeds sauce and spices

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Dahi wali Choli

Small red choli beans cooked in yogurt and spices

Kobi no Sambharo

Stir fried cabbage with mustard seeds and green chili

Gali Dal

Toor dal cooked with spices, jaggery and dried mangosteen

Bhat and Rotli

Basmati rice with ghee and whole meal rotli with ghee

Dudhi Halwo and Rose Ice cream

Long melon Halwa cooked with reduced milk and almonds served with Rose Ice cream

Keri ni Barfi

Alphonso almond reduced milk and pistachio fudge like preparation