

## Krisha Indian Cooking School | Popular Menus\*

### Favourite Indian Dishes

- Mulligatawny soup
- Chicken korma (creamy sauce cooked with spices and nuts)
- Saag paneer (curry cooked with spinach and Indian cheese)
- Garlic naan (Indian bread)

### Spicy Samosas & Crispy Pakoras

- Chicken samosas (crispy pastry with spicy minced chicken and potato filling)
- Crispy chicken pakoras
- Sweet and sour tamarind chutney (chutney made with dates, tamarind and spices)
- Coriander and mint chutney
- Masala chai (spicy tea made with ginger and green cardamom)

### Popular Indian Dishes

- Bhatara (puffed bread made with flour and yogurt)
- Aloo tamatar sabzi (curry cooked with potatoes in a spicy tomato sauce)
- Tandoori chicken (chicken marinated with spices and yogurt and baked in an oven)
- Masala chai

### Simply Indian

- Roti (Indian bread)
- Butter chicken
- Coconut chickpea curry
- Vegetable pakoras (veggie fritters made with chickpea flour)

### Vegan Indian Dishes

- Vegetable pakoras (appetizer made with vegetables and chickpea flour)
- Sweet and sour tamarind chutney
- Roti (Indian bread)
- Vegetable korma (creamy sauce made with coconut milk and spices)
- Masala chai

### North & South Indian Curries

- Vegetable korma
- Aloo gobi (curry made with cauliflower and potato)
- Peas pulao (basmati rice with peas and exotic spices)
- Chicken vindaloo (spicy and tangy chicken curry)

\*Subject to change. Please visit [www.krishaindiancookingschool.com](http://www.krishaindiancookingschool.com) for most current menus.