

Menu of Indian Vegetarian foods

Aloo (Potato)

1. Jeera Aloo
2. Aloo Peas curry
3. Dum Aloo
4. Aloo Nuggets (Soya)

Eggplant

5. Bharta
6. Stuffed Eggplant
7. Eggplant with Onion
8. Fried Eggplant
9. Aloo Eggplant curry

Okra

10. Stuffed Okra
11. Fried Okra
12. Okra with Onion
13. Okra with Potatoes

Bitter Guard

14. Stuffed Bitter Guard
15. Fried Bitter Guard
16. Bitter Guard with Potatoes

Squash

17. Squash Curry
18. Squash with Onion and Tomato
19. Squash with potatoes
20. Squash Kofta (fried balls of squash in curry)

Spinach

21. Spinach Paneer (cottage cheese)
22. Spinach with Potatoes
23. Spinach with Daal (lentils)
24. Spinach with Soya Nuggets
25. Spinach with Onion and Tomatoes

White Chickpeas

26. Gravy Chickpeas
27. Masala chickpeas
28. Dry chickpeas

Black Chickpeas

29. Gravy Chickpeas
30. Masala Chickpeas
31. Dry Chickpeas
32. Chickpeas with Potato

Pumpkin

33. Light Sweet-Sour Pumpkin
34. Curry Pumpkin
35. Pumpkin with Onion and Tomatoes
36. Pumpkin Kofta

Green Beans

37. Green Beans with potatoes
38. Green beans with Tomato and Onions
39. Fried String beans

40. **Mixed Vegetable Kofta Curry**

Green Pepper

41. Green pepper with Potato
42. Green pepper with mixed vegetable
43. Stuffed green pepper
44. Green pepper with Onion and Tomato

Cauliflower

45. Cauliflower with Potato
46. Cauliflower with Peas
47. Steamed Cauliflower
48. Mixed vegetable with Cauliflower

Cabbage

49. Cabbage with Peas
50. Cabbage with Potato
51. Cabbage with Onion and Tomato

Red Kidney Beans (Rajma)

52. Rajma Curry
53. Dry Rajma

Paratha (Indian baked bread)

54. Plain Paratha
55. Aloo Paratha (Potato)
56. Gobi Paratha (Cauliflower)
57. Mooli Paratha (Radish)
58. Onion Paratha
59. Paneer Paratha (Cottage Cheese)
60. Masala Paratha (Salt & Pepper)
61. Peas Paratha

Daal (Lentils)

62. Moong Dal
63. Toor Dal
64. Chana Dal
65. Sambar Dal
66. Green Dal
67. Black Makhni Dal

South Indian dishes

68. Masala Dosa (Rice pancake with masala aloo)
69. Plain Dosa (Ground Rice pancake plain)
70. Iddly (Steamed Rice saucers)
71. Upma (Steamed and fried Suji dish with spices)
72. Fry Rice (With traditional south Indian spices)
73. Sambar (Hot Lentil curry with mixed vegetables and special spices, curry leaves and drumsticks)
74. Rasam (Hot spicy soup)

Non Vegan Items

75. Curd Curry (Kardi)
76. Curd Aloo
77. Curd with ginger and garlic

Paneer (cottage cheese)

78. Palak Paneer
79. Mutter Paneer
80. Makhni Paneer
81. Paneer Aloo
82. Paneer Kofta
83. Paneer with Onion and Tomato
84. Green Pepper Paneer

Raita (Yogurt Varieties)

85. Boondi Raita
86. Mixed Vegetable Raita
87. Cucumber Raita
88. Lassi (Sweet drink) various flavors
89. Dahi Bhalla (Fried lentil balls in yogurt)

Indian Chinese Dishes

90. Mixed vegetable fried Rice (Carrots, Broccoli, spring onions, corn, peas, chopped green beans, cabbage)
91. Mixed vegetable noodles in Soya, Ginger and Garlic sauce
92. Vegetable Manchurian (Hot and spicy)
93. Vegetable sweet corn soup
94. Vegetable Hot and Sour soup
95. Dry Spicy mixed vegetables with hot spices, onions, garlic, and Ginger.
96. Soya balls with Spicy mixed masala (Hot)
97. Sweet and sour vegetable
98. Chilly Paneer

99. Vegetarian Pasta**100. Dhokla****Rice Dishes**

101. Peas Pulao
102. Jeera Rice
103. Mix Vegetable Pulao
104. Nuggets Pulao
105. Khichdi
106. Vegetarian Biryani

Fenugreek Dishes

107. Methi Aloo (Fenugreek & Potato dry)
108. Methi Matar (Fenugreek & Green peas)
109. Methi Gajar (Fenugreek & Carrots)

Vegetarian Snacks

110. Aloo Pakora
111. Gobi Pakora
112. Onion Pakora
113. Paneer Pakora
114. Egg Plant Pakora
115. Bread Pakora
116. Pani Puri
117. Dahi Papri Chat
118. Dahi Bhalla Chat
119. Aloo Tikki
120. Bhel Puri

Sweet Dishes

121. Kheer (Sweet Rice pudding)
122. Fruit Custard
123. Shahi Tukra
124. Suji Halwa
125. Mixed fruit cream
126. Rabri
127. Gajar Halwa
128. Besan Halwa
129. Kulfi

Indian Sauces (Chutney)

130. Corriander and Mint
131. Coconut chutney
132. Sweet and sour Tamarind chutney
133. Mango Chutney
134. Tomato Chutney
135. Garlic & Ginger chutney