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 Pulau
104. Nuggets Pulau
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 Bhallal 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