

# Verdure / Vegetarian

<b>Dal Makhani - Bombay Spice Special</b>	€ 7,00
Lenticchie nere cotte a fuoco lento con burro e panna per quel sapore unico Black lentils cooked with butter and cream and simmered on low heat for that unique flavor	
<b>Baingan ka bharta - Bombay Spice Special</b>	€ 7,50
Purea di melanzane arrosto cotta con spezie <b>(Con o senza panna)</b> Roasted eggplant mash cooked with spices <b>(With or without cream)</b>	
<b>Navratan Korma</b>	€ 7,50
Verdure miste cotte con salsa di anacardi (frutta secca), panna, ananas, uvette e mandorle Mixed vegetables cooked with cashew nut paste, cream, pineapple, raisins and almonds	
<b>Palak Paneer</b>	€ 9,00
Paneer (formaggio Indiano) cotto con spinaci e salsa di curry Chunks of paneer (Indian cheese) cooked with spinach in a curry sauce	
<b>Paneer Butter Masala</b>	€ 9,00
Cubetti di paneer cotti in una densa salsa cremosa con burro, salsa di pomodoro e panna Paneer cooked in a thick creamy sauce with butter, tomato sauce and cream	
<b>Malai Kofta</b>	€ 9,00
Polpette di paneer e frutta secca cotti in salsa cremosa di curry, anacardi e panna Koftas (fried balls) made of paneer and dry fruits cooked in a rich creamy sauce	
<b>Matar Paneer - Dhaba style (Medio piccante / Medium spicy)</b>	€ 9,00
Cubetti di Paneer cucinati con i piselli ed i pomodori con salsa al curry piccante Paneer cubes cooked with green peas and tomatoes in a spicy curry sauce	
<b>Aloo Gobi (Meno piccante / Less spicy)</b>	€ 7,00
Cavolfiore e patate cotte con pomodori freschi, spezie e curry Cauliflower and potatoes cooked with fresh tomatoes, spices and curry	
<b>Chana Masala (Meno piccante / Less spicy)</b>	€ 6,50
Curry indiano fatto cucinando i ceci in una salsa piccante composta da cipolla e pomodoro Indian curry made by cooking chickpeas in a spicy onion and tomato gravy	
<b>Chole Peshawari</b>	€ 7,50
Ceci cotti in salsa cremosa con panna, anacardi (frutta secca), peperoni e cipolle Chickpeas cooked in a creamy sauce with cream, cashew nut, peppers and onions	
<b>Rajma Masala</b>	€ 6,50
Fagioli rossi in un sugo spesso con varie spezie indiane Red kidney beans in a thick gravy with many Indian spices	
<b>Aloo Masaledar</b>	€ 6,50
Patate cotte con peperoni e aromatizzate con cumino e semi di senape Potatoes cooked with peppers and flavored with cumin and mustard seeds	
<b>Saag Aloo</b>	€ 7,00
Spinaci cotti con patate in una leggera e cremosa salsa al curry Spinach cooked with potatoes in a light and creamy curry sauce	
<b>Tadka Dal</b>	€ 6,50
Le lenticchie gialle sono bollite e infine temperate con spezie ed erbe fritte in olio o burro chiarificato Yellow lentils are boiled and lastly tempered with spices & herbs fried in oil or ghee	
<b>Methi Malai Matar</b>	€ 8,00
Piselli cotti in salsa cremosa di panna, anacardi e foglie di fieno greco Peas cooked in a creamy cream sauce of cashews and fenugreek leaves	