



LITTLE  

indian



COOL FROM HEAT

Butter Milk (Chhass).....	60/-
Lassi (Sweet / Salted).....	70/-
Jal Jeera.....	50/-

INDIAN SOUPS

Cream of Tomato / Vegetables / Mushroom / Palak.....	110/-
Spinach and Carrot Soup.....	110/-
Broccoli and Coriander Soup.....	120/-
Carrot and Ginger Soup.....	110/-



INDIAN STARTERS

Chatpati Moong Tikki.....	170/-
Masaladar Methi Tikki.....	170/-
Vegetable Kurkuri.....	180/-
Palak Cheese Rolls.....	155/-
Baby Corn/ Mushroom Koliwada.....	215/-
Stuffed papad Rolls.....	180/-
Aloo Corn Tikki.....	170/-
Paneer Corn Tikki.....	180/-
Paneer Chatpata.....	205/-
Cheese Corn Balls.....	215/-
Palak Corn Croquets.....	180/-
Corn Pakoda.....	170/-

TANDOORI STARTERS

Roomali Masaladar.....	190/-
Locha Naan.....	190/-
Paneer Tikka.....	190/-
Afghani Paneer Tikka.....	205/-
Hariyali Paneer Tikka.....	190/-
Paneer Reshmi Tikka.....	190/-
Tandoori Aloo Gobi.....	180/-
Tandoori Mushroom.....	205/-
Tandoori Baby Corn.....	215/-
Vegetable Seekh Kabab.....	205/-
Hariyali Seekh Kabab.....	205/-
Tandoori Platter A'La Chef.....	480/-



INDIAN MAIN COURSE

Paneer Tikka Masala	230/-
Cubes of skewered grilled paneer simmered in spicy tomato gravy	
Panner Makhnwala	230/-
Cubes of paneer cooked in tomato gravy	
Paneer Butter Masala	240/-
Diced of paneer delicately cooked in mild onion brown gravy	
Raneer Rahra	230/-
Cubes of paneer and minced paneer cooked in onion brown gravy	
Paneer Tawa pe	250/-
Morsel of paneer cooked in a chef special tomato gravy	
Paneer Shahi Korma	230/-
A royal paneer curry delicately cooked in mild onion brown gravy	
Paneer Methi Masala	240/-
Fresh paneer with fenugreek leaves blended with herbs, spiced in onion brown gravy	
Panner Pasanda	275/-
Minced of fresh mix vegetables enveloped with paneer and serve in aromatic gravy	
Panner Kadai	275/-
Cubes of paneer with green capsicum cooked in the traditional kadai style in onion brown gravy	
Panner Noorani	250/-
Fresh chopped paneer sauteed with bean sprout and cooked in a tomato gravy	
Paneer Jaipuri	240/-
Fresh paneer finger with juliennes vegetables and roasted papad cooked in onion brown gravy	
Paneer Kolhapuri	240/-
A favorite of maharashtrians - paneer cubes quite on the spicy side in tomato gravy	
Paneer Bhurjee	250/-
A dry preparation of grated paneer sauteed with butter and spiced with chopped onion and tomato	
Hari Safedi	230/-
Cubes of paneer, cooked with garlic Indian spiced in spinach gravy	
Chef Specical Paneer	300/-
Morsel of paneer cooked in chef special gravy	
Subzi Makhmali	240/-
Minced of fresh vegetable delicately cooked in mild tomato gravy	
Subzi Nizami Handi	240/-
Diced of mix vegetable with onions, potatoes and capsicum cooked in spinach gravy	



INDIAN MAIN COURSE

Subzi Noorani.....	250/-
Diced of assorted fresh vegetables cooked in a tomato gravy	
Subzi Kadai.....	250/-
Cubes of mix vegetables cooked in the traditional kadai style in onion brown gravy	
Subzi Bhuna Masala.....	240/-
Assorted fresh vegetable blend with indian spiced, cooked in tomato gravy	
Subzi Makhanwala.....	250/-
Mixed vegetable cooked in tomato gravy	
Subzi Kofta Guljari.....	240/-
Dumpling of vegetable cooked with dry fruit in tomato gravy	
Subzi Kolhapuri.....	240/-
A favourite of Maharashtrians-mixed vegetable quite on the spicy side in tomato gravy	
Subzi Tawa pe.....	240/-
Cubes of paneer and minced paneer cooked in onion brown gravy	
Subzi Kheema Masala.....	240/-
Minced of fresh vegetables delicately cooked in mild onion brown gravy	
Subzi Jaipuri.....	240/-
Julienne vegetables and roasted papad, Cooked in onion brown gravy	
Subzi Jalfrazie.....	240/-
Mixed vegetables pan cooked with onion, capsicum in tangy gravy	
Malai Kofta.....	240/-
This preparation of richly flavored dumpling of paneer in cashew nut gravy	
Methi Mutter Malai.....	240/-
Garden fresh green peas with fenugreek leaves blended with herbs and creamy gravy	
Navrattan Korma.....	240/-
An exotic Combination of vegetables, fruits and dry fruits in cashew nut gravy	
Dum Aloo Punjabi.....	240/-
Potatoes stuffed with mixed vegetables and served in tomato gravy	
Jeera Aloo.....	130/-
Sauteed diced potato and flavored with cumin	
Mushroom Green Peas Masala.....	240/-
Diced of mushroom cooked in a tomato gravy with green peas	
Chote Bhutte Shimla ke.....	240/-
Diced of baby corn and capsicum, tomatoes, cooked in thick onion brown gravy	



LENTILS (DAL)

Dal Makhani.....	180/-
Dal Tadkewali.....	155/-
Dal Panchvati.....	155/-
Dal Fry.....	130/-

KADI

Dahi Kadi Pakoda.....	155/-
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RICE PREPARATION

Steamed Rice.....	130/-
Jeera Rice.....	130/-
Peas Pulao.....	145/-
Hare Bhare Pulao.....	155/-
Subzi Dum Biryani.....	250/-
Palak Khichdi.....	190/-
Dal Khichdi.....	190/-



ROTI

Tandoori Roti.....	30/-
Naan / Kulcha.....	40/-
Baby Kulcha.....	35/-
Roomali Roti.....	45/-
Ajwaini Roti.....	50/-
Cheese Naan / Garlic Naan.....	100/-
Methi Roti / Pudina Roti / Missi Roti /Khasta Roti.....	40/-
Roti Basket.....	325/-

ROTI MAKHAN MARKE

Tandoori Butter Roti.....	35/-
Butter Naan / Kulcha.....	50/-
Butter Baby Kulcha.....	50/-
Butter Cheese Naan/ Garlic Naan.....	110/-
Butter Roomali Roti.....	50/-
Lachhedar Paratha.....	60/-
Ajwaini Paratha.....	60/-
Methi Paratha/ Pudina Paratha/ Missi Paratha.....	50/-
Stuffed Kulcha / Paratha.....	70/-
Onion/ Potato/ Paneer/ Mixed veg/ Cheese	
Roti Basket with Butter.....	170/-



*Taxes as applicable
Extra Butter will be charge separate Rs. 5/- Per Piece

ACCOMPANIMENTS

Mixed vegetables Raita.....	145/-
Pineapple Raita.....	130/-
Cucumber Raita.....	120/-
Onion Raita.....	120/-
Palak Raita.....	100/-
Boondi Raita.....	110/-
Green Salad.....	110/-
Masala Papad (Roasted/ Fried) (2Pcs.).....	70/-
Papad (Roasted) (2Pcs.).....	25/-
Papad (Fried) (2Pcs.).....	35/-



CHINESE SOUPS

Vegetables Manchow Soup.....	120/-
Vegetables Sweet Corn Soup.....	120/-
Vegetables Hot and Sour Soup.....	120/-
Vegetables Clear Soup.....	120/-
Corn and Peppar Soup.....	120/-
Vegetables Collon Soup.....	130/-
Vegetables Talimoon Soup.....	130/-
Tom yam Soup.....	130/-

CHINESE STARTERS

Chinese Roll.....	215/-
Veg. Spring Roll.....	240/-
Veg. Dragon Roll.....	240/-
Veg. Dragon Szechwan.....	240/-
Crispy Vegetables.....	250/-
Crispy Potatoes.....	230/-
Paneer, Baby Corn, Mushroom Sauteed.....	275/-
Sprout and Corn Delight.....	250/-
Golden Fried Baby Corn.....	265/-
French Fries.....	205/-



CHINESE MAIN COURES

Veg. Manchurian (Dry/ Gravy).....	240/-
Szechwan Chilly (Dry/Gravy).....	265/-
Baby Corn Mushroom Chilly(Dry/Gravy).....	275/-
Paneer Manchurian (Dry / Gravy).....	265/-
Paneer Chilly (Dry/ Gravy).....	265/-
Paneer Hong Kong (Dry/ Gravy).....	230/-
Paneer Szechwan (Dry/Gravy).....	240/-
Paneer in Hot Black Garlic Sauce.....	265/-
Paneer in Green Garlic Sauce.....	265/-
Paneer in Hot Garlic Sauce.....	265/-
Paneer in Hot Sweet Garlic Sauce.....	265/-
Stir Fried Vegetables (Dry/Gravy).....	275/-

In hot garlic sauce/green garlic/black bean/pepper/sweet garlic hot black garlic/oyster sauce

RICE

Vegetables Korean Fried Rice.....	240/-
Vegetables Singapore Fried Rice.....	240/-
Vegetables Fried Rice.....	205/-
Vegetables Szechwan Fried Rice.....	230/-
Combination Fried Rice.....	255/-
Vegetables Triple Szecgwan Fried Rice (Half/ Full).....	255/- 480/-



NOODLES

Vegetables Korean Noodles.....	240/-
Vegetables Singapore Noodles.....	240/-
Vegetables Hakka Noodles.....	205/-
Vegetables Szechwan Hakka Noodles.....	215/-
Vegetables Chow Mein.....	265/-
Vegetables Chinese Chopsuey.....	265/-
Vegetables American Chopsuey.....	265/-

BAKED ITEMS

Vegetables Au - Gratin.....	265/-
Diced of mixed vegetables, pineapple and mix with white sauce and baked with cheese	
Crème Baked Vegetables.....	265/-
Garden fresh mixed vegetables, pineapple and mix with white sauce and bakes with cheese	
Baked Corn Palak.....	250/-
Stir Fried American corn and spinach with white sauce and baked with cheese	





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