

Banquet at Café of India

52A Brattle Street, Harvard Square

Appetizers:

- **Vegetable Samosa**

Lightly spicy turnovers stuffed with potatoes and green peas

- **Vegetable Pakoras**

Fresh Vegetables deep-fried in chickpea batter

- **Dahi Chicken Chaat**

Cubes of white meat chicken and cucumber delicately tossed in our own sweet and sour tangy yogurt sauce

- **Dahi Shrimp Chaat**

Succulent shrimp and cucumber delicately tossed in spicy yogurt and sweet and sour tangy sauce

Entrée:

- **Tandoori Chicken**

Tender chicken, marinated in yogurt and spices and baked on skewers in our Tandoor oven

- **Rogan Josh**

A specialty from Kashmir. Lean lamb pieces cooked in yogurt, almond, and fragrant spices

- **Saag Paneer**

Cubes of home-made cheese, fresh spinach & spices, garnished with fresh coriander

- **Baingan Bhartha**

Eggplant specialty baked over an open flame, mashed sautéed with onions, garlic, ginger, and other spices and garnished with fresh coriander

- **Dal Makhni**

Black lentils, fresh herbs, and spices, sautéed in butter and garnished with fresh coriander

Dessert:

- **Kheer**

Cooling Rice pudding flavored with cardamom and garnished with pistachios

- **Mango Ice Cream**

Homemade Ice cream made with mangoes and fresh cream sweetened to perfection

The banquet will be served buffet style with an assortment of breads, Basmati rice, Indian beers, red and white wine for \$30.

Hope you will join us!