Kama Indian Bistro

Appetizers

Samosa *V*
Crispy patties filled with mildly spiced potatoes and peas 5.5

****Chilly Crispy Potatoes*** *VG GF*
Indo-American fusion of crispy potato fries coated with chilly garlic flavored tomato sauce 6

****Spinach Kabab*** *VG*
Crisp spinach patties with flavors of onion and garlic 6

Vegetable Pakora *VG*
Assortment of vegetables fritters 5

Mushroom Pakora *VG*
Mushrooms in onion, cilantro, carom seed flavored batter 5

****Sweet Potato Chat*** *VG GF*
Sweet Yam potatoes in tamarind and lime sauce 6

Soups and Salads

Mulligatwany Soup *VGO GF*
Lentil soup flavored with traditional South Indian spices 4

Vegetable Platter *VG GF*
Assortment of fresh cut seasonal vegetables 5

****Bean Sprout Salad*** *VG GF*
Bean sprout with diced tomatoes, onion, cucumber and cilantro in spiced lemon dressing 6

Tandoor - Charcoal Fired Clay Oven

Tandoor is used for slow grilling at moderate temperatures.

Paneer Tikka *GF V*
Marinated cubes of fresh homemade Indian cottage cheese with green peppers, onions and tomatoes 12

Tandoori Paneer Achari *GF V*
Fresh homemade Indian cottage cheese marinated with our homemade pickled spice 12

Tandoori Potatoes *GF V*
Grilled potatoes marinated in yogurt and spices 9

Main Course

Served with complimentary one bowl of rice. Extra Rice - Small bowl 2; Big bowl 3

Makhani / Tikka Masala Sauce *GF VO*
Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture.
Flavored with fenugreek and garam masala *(Paneer, 13, Potatoes 12)*

Kadai (Indian Wok) Masala *GF VO*
Onions, cumin seeds and garlic sautéed in Kadai; enriched with cream tomatoes, yogurt and green bell peppers.
A specialty from the region of Punjab and Pakistan (*Paneer 12)*

Vindaloo *GF*
Hot sauce prepared from red chilies, onions and fresh roma tomatoes; enriched with coconut milk. A specialty from Goa, India (*Potato 12)*

****Kama-Kaze Vindaloo*** *GF*
Vindaloo prepared from Bhut Jolakia (Ghost Peppers), world's hottest chilies (*Potato 14)*

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Taka Tak ***GF VO***
Sauce prepared with onions, Roma tomatoes, garlic mixed together by cutting spoons.
The name of the dish is derived from the rhythmic sounds of the cutting spoons striking the girdle plate
(*Paneer 12, Mushroom 11, Potato 12*)

Saag / Spinach Masala ***GF VO***
Chopped spinach and garlic, simmered and pureed to a smooth texture (*Paneer 13, Mushroom & Corn 12*)

****Achari Masala "Pickled Spices"*** ***GF VO***
Eighteen different types of spices and condiments cooked in slow fire. (*Paneer 13, Potato 12*)

Malai Kofta ***V***
Potato and paneer dumplings stuffed with raisins and butter cooked in special cream sauce 13

Peas and Paneer Bhurjee ***GF V***
Crumbled paneer and peas in onion, tomato and garlic sauce 13

Aloo Gobi "Bhajee" ***GF VGO***
Cauliflower & potatoes with flavors of cumin, garam masala and fenugreek leaves 12

Okra do Piazza ***GF VG***
Crisp Egyptian baby okra sautéed with cumin seeds and onions 13

Eggplant Bharta ***GF VG***
Open fire baked smoke flavored mashed eggplant cooked with onion, fresh roma tomatoes 13

Potato Jeera ***GF VG***
Diced potatoes cooked in cumin (jeera) seeds and tangy mango powder 11

Vegetable Jhalfrazee ***GF V***
Seasonal vegetables sautéed and simmered in a smooth tomato sauce 12

Dal Makhani ***GF VGO***
Black lentils with kidney beans simmered on slow fire for 6 to 8 hours in a makhani sauce 12

Yellow Dal ***GF VG***
Lentils simmered on slow fire with turmeric, tempered with cumin seeds, onion and tomatoes 11

Pindi Channa ***GF VG***
Classical recipe from Rawal-pindi in Pakistan; chick peas cooked in house made special channa masala 11

Rice

Biryani ***GF VO***
Basmati rice slowly cooked in mild spices (*Vegetable Mix 12*)

Kashmiri Pulav ***GF V***
Basmati rice prepared with nuts and raisins 8

Jeera Pulav ***GF VG***
Basmati rice tempered with cumin seeds 6

Plain Steamed Basmati Rice ***GF VG*** 3

Bread

Refined durum flour bread

Nan ***V*** *3*
Butter Nan ***V*** *3.5*

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Garlic Nan *V 3.5*
Amritsari Kulcha *– Nan stuffed with onion, potatoes, paneer V* 5

Whole wheat flour bread

Paratha *– Layered round bread V* 3.5
Cinnamon Sugar Bread *- Layered round bread with cinnamon V* 5.5
Pudina Paratha *– Paratha with mint and spices V* 4
Ajwain mirchi Paratha *– Paratha with carom seeds and chilies V* 4
Roti *– Plain flat round bread V 3*

Extras

Flavored and spiced natural yogurt *GF V*
Spinach 4, Mixed Vegetable Raita 4, Boondi Raita 4, Plain Raita 3

Papadam *VG*
Thin crispy Indian lentil flour flatbread with pepper/cumin 2

Desserts

Gulab Jamun *V*
Round dumplings soaked in sweet syrup 4

Kheer *GF V*
Cardamom flavored cold rice pudding infused with almonds and raisins 4

Kulfi *GF V*
Creamy ice-cream with flavors of pistachio, cardamom and saffron 6

Gajar Halwa *GF V*
Grated carrots cooked in milk with flavors of cardamom; enriched with nuts and raisins 4

Kid Friendly

Nan PBJ 5

Mixed Vegetable FritterS 5

Mushroom Fritters 5

Chilly Crispy Potatoes *GF* 6

Paneer Tikka Masala *GF* 9

Butter Nan 3.5

Cinnamon Sugar Bread 4.5