

LUNCH & DINNER

LOVASH 2 for \$ 20 MENU

Choice of One Appetizer

Vegetable's Pakoras-Mixed vegetables, dipped in gram flour and fried to perfection

Tandoori Chicken Samosas- Pastry stuffed with tandoori chicken, herbs and spices

Vegetables Samosas - Pastry stuffed with potatoes herbs and spices

Namak Pare - Crisp pastry puffs accompanied with spinach deep

Shami Kebabs - Mince lamb patties

Aloo Tikki Chole - Potatoes cakes served with chana



2- Entrees

All Entrees Served with Rice, Salad and Naan

Choice of Chicken or Beef or Fish

Lamb or Shrimp add \$ 3.00

KORMA- exquisitely blended herbs spices mild sauce prepared with cashews, raisings and dressed with cream.

SAAG - fresh spinach, delicately cooked with fresh garlic , onions, herbs and spices .

JALFRAIZE - (Indian stir fry) prepared with ground spices and sautéed vegetables .

VINDALOO - originated in the island of Goa . A truly balance tasted of hot and sour sauce

CURRIES - freshly blend of onions, tomatoes, ginger, garlic, and fresh herbs cooked in simmer flame

ROGAN JOSH - a classic touch of Mughal's ground spices and herbs.

TIKKA MASALA SAUCE - Chef's creation consist of sundried tomatoes with touch of cream,tempered with fresh herb and species.

Vegetarian Entrees

Palak panner -spinach with panner (cheese)

Mattar panner -green peas cooked with panner (cheese)

Vegetables curry or Korma- fresh mixed vegetables

Chana Masala - chick peas cooked in masala sauce

Aloo Gobi - cauliflower cooked with potatoes, herbs and spices

Bengan Bhurta - roasted eggplant cooked with onions , tomatoes and herbs

Dal Special - A variety of specially prepared lentils



236 South Street Philadelphia