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 served with chana
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 paneer (cheese)
Mattar panner - green peas cooked with paneer (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