

LUNCH

LOVASH 2 for \$ 25 MENU

*12:00 PM to 4:00 PM Takeout and Dine-In Only

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 and Naan
Choice of 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 paneer - 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



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