

# appetizers

Traditional Clay Oven

Asian Starter's

Le Italienne...



## “Flames N Fumes of Charcoal....”

### Paneer Makai Ke Kebab

Grated cottage cheese & corn mashed and marinated in Indian spices, skewered & cooked on hot charcoal

### Subz Seekh Kabab

Unique melange of vegetables mince skewered and cooked in clay oven

### Adraki Kali Mirch Paneer Tikka

Cottage cheese laced with spiced hung curd with prominence of ginger and corn black pepper, skewered and golden browned on hot coal lit clay oven

### Bharwan Tandoori Aloo

Barrel shaped potatoes stuffed with melange of cheese, dry fruits and select spices

### Barbeque Mushrooms

Mushroom heads stuffed with gingered spinach mash, skewered and cooked in clay oven

### Malai Soya Chaap

Soya chaap marinated in yoghurt dressing cooked over charcoal grill

### Badami Broccoli

A Fusion of nutty flavoured cream & cheese with tender broccoli florets

## Asian Starters

### Lemon Grass Paneer

Stir fried cottage cheese tossed in hot chilli sauce with lemon grass

### Tempura Salt N Pepper

Assortment of exotic fresh vegetable chunks, deep fried in fluffy tempura batter served accompanied with red hot chilli and garlic sauce.

### Siricha Potato

Seasme potato satay with hot & tangy sauce

### Cigar Rolls

Crispy vegetable roll with sweet chilli black bean & creamy schezwan sauce

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## Le Italienne...

### Crispy Thread Paneer

Batter cottage cheese & deep fried & tossed with sesame seeds

### Corn Cheese Nuggets

Mini cheese rolls crumb fried

### Falafel with Hummus

Two ways process of Garbanzos beans, crispy fried and smooth texture served topped with paprika powder and evoo

### Spinach & Corn Croquettes

Spinach & Corn mix altogether with Italian spices, Cheese & deep fried.