

VEGETARIAN AND VEGAN MENU

APPETIZERS

- VEGETABLE SAMOSA (2 per order) Potatoes-peas in pastry dough. 7
- SAMOSAS CHAT Vegetable samosa crushed -chick peas- tamarind sauce- yogurt raita. 11
- SPICY POTATOES ** (May take a little longer to cook) French cut potatoes– tandoori spices-oven baked; with cilantro and tamarind sauce. 9
- LENTIL SOUP Yellow lentils -tomatoes, onions and cumin. Served with naan. 11
- BIHARI KABOB VEGAN A blend of vegetables , minced and mixed with spices . Pan seared. 19

All our entrees are served as complete meals with rice, Vegan Roghani Naan, chick pea salad & cilantro chutney. Biryani's are served with yogurt raita & cilantro chutney.

VEGETABLES (These dishes can be prepared Vegan upon your request) Add paneer to any dish 3 / potato 3 / coconut milk 3

- DAAL Yellow lentils -tomatoes, onions and cumin. Served with rice and naan. 17
- SPINACH & LENTIL STEW (DAAL SAAG) Cut spinach, lentils, potatoes, spices. Served with rice & naan. 17
- BIHARI KABOB VEGAN A blend of vegetables , minced and mixed with spices . Pan seared. Served with rice and naan. 19
- VEGETABLE BIRYANI A blend of vegetables - spices -layered basmati rice . Served with yogurt raita. 17
- BAIGAN KA SALAN (EGGPLANT CURRY) Eggplant-potatoes - onions –special blend of spices. Served with rice and naan 17
- VEGETABLE KORMA Mixture of vegetables - onions –curry leaves. Served with rice and naan 17
- VEGETABLE JALFREZI Mixture of vegetables - onions- blend of colorful bell peppers -spices. Served with rice and naan. 18
- MOROCCAN HUMMUS Whole chick peas - tomatoes - spices, similar to chana masala. Served with rice and naan. 17
- GOBI CHANA MASALA Whole chick peas -cauliflower - spices . Served with rice and naan. 17
- ALOO GOBI Potatoes-cauliflower-green peas -spices. Served with rice and naan. 17
- KARAHAI ALOO GOBI Potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. Served with rice and naan 18
- ALOO CHANA Whole chick peas -potatoes - spices. Served with rice and naan 17
- OKRA JALFREZI Cut okra - onions, tomatoes- blend of colorful bell peppers- with gravy or pan seared with dry spices– please specify when ordering. 18
- ACHARI VEGETABLE CURRY Mix of available vegetables –special pickle spices. (Vegetarian) (Can be prepared vegan) 18

SPINACH Add paneer to any dish 3 / potato 3 / coconut milk 3

- SAAG ALOO Spinach -potatoes. Served with rice and naan. 17
- SAAG CHANA Spinach –garbanzo beans. Served with rice and naan. 17
- SAAG PANEER Indian cheese -spinach. Served with rice and naan. 18

PANEER Add paneer to any dish 3 / potato 3 / coconut milk 3

- ACHARI PANEER CURRY Indian cheese –special pickle spices (Vegetarian) 18
- KARAHAI PANEER Indian cheese– ginger –onions-tomatoes-green peppers. (Vegetarian) 18
- SAAG PANEER Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian) 18
- PANEER JALFREZI Indian cheese -onions -bell peppers - spices. Served with rice and naan. (Vegetarian) 18
- MATTER PANEER Indian cheese - green baby peas - spices. Served with rice and naan. (Vegetarian) 18
- PANEER MAKHANI Indian Cheese -rich creamy gravy Served with rice and naan. (Vegetarian) 18
- PANEER TIKKA MASALA Indian Cheese - tomato based gravy. Served with rice and naan. (Vegetarian) 18
- BIHARI COCONUT PANEER CURRY Indian cheese –spices, coconut gravy. Served with rice and naan. (Vegetarian) 19
- PANEER KORMA Indian cheese- onions - rich gravy. Served with rice and naan. 18

KIDS MENU

- PANEER TIKKA MASALA or PANEER MAKHANI Served with rice & Roghani naan. 14
- DAAL– Lentil soup, served with rice & Roghani naan 12

WRAPS

- VEGETABLE WRAP Available only during lunch

SIDES & (SMALL BOWL)

- Roghani Naan 2.00
- Rice 4
- Aloo Gobi 8
- Raita 4
- Daal 8
- Chick Pea Salad 4
- Aloo Matter 8
- Moroccan Hummus 6
- Saag Aloo 8
- Butter Potatoes 6

TEAS & LASSI

- Cardamom Tea 3
- Ginger Tea 3
- Black Lemon Tea 3
- Masala Tea 3
- Mango Lassi 5
- Fountain Drink 3

HOMEMADE DESSERTS— 8 / slice. Specialty Cake Boxes 13. Please check the dessert cooler to see cakes available.

EGGS Add paneer to any dish 3 / potato 3 / coconut milk 3

- EGG BIRYANI—Hard Boiled eggs- spices -layered basmati rice . Served with yogurt raita. 19
- EGGPLANT CURRY WITH EGGS Hard Boiled eggs– eggplant-potatoes - onions –special blend of spices. Served with rice and naan 22
- EGG KORMA Hard Boiled eggs- onions –curry leaves. Served with rice and naan 19
- KARAHİ EGGS Hard Boiled eggs, potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. Served with rice and naan 21
- EGG ALOO DUM Hard Boiled eggs, baby potatoes - green peas-spices. Served with rice and naan 21
- BUTTER EGGS Hard Boiled eggs- rich creamy gravy Served with rice and naan. 19
- EGG TIKKA MASALA Hard Boiled eggs- tomato based gravy. Served with rice and naan. 19
- BIHARI COCONUT EGG CURRY Hard Boiled eggs–spices, coconut gravy. Served with rice and naan. 21

SPINACH Add paneer to any dish 3 / potato 3 / coconut milk 3

- SAAG ALOO Spinach -potatoes. Served with rice and naan. 18
- SAAG CHANA Spinach –garbanzo beans. Served with rice and naan. 18
- SAAG PANEER Indian cheese -spinach. Served with rice and naan. 18
- SAAG CHICKEN Spinach - chicken breast meat. Served with rice and naan. 19
- SAAG WITH FISH/ SHRIMP Spinach -boneless cubes of white fish OR shrimp. Served with rice and naan. Catfish 22 Tilapia 22 Salmon 25 Shrimp 25
- SAAG WITH LAMB Spinach - boneless lamb. Served with rice and naan 23
- SPINACH & LENTIL STEW (DAAL SAAG) Cut spinach, lentils, potatoes, spices. Served with rice & naan. 19

PANEER Add paneer to any dish 3 / potato 3 / coconut milk 3

- CHICKEN PANEER Indian cheese– chicken-baby green peas-spices. Served with rice & naan. 21
- KARAHİ PANEER Indian cheese– ginger –onions-tomatoes-green peppers. (Vegetarian) 18
- SAAG PANEER Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian) 18
- PANEER JALFREZI Indian cheese -onions -bell peppers - spices. Served with rice and naan.(Vegetarian) 18
- MATTER PANEER Indian cheese - green baby peas - spices. Served with rice and naan. (Vegetarian) 18
- PANEER MAKHANI Indian Cheese -rich creamy gravy Served with rice and naan. (Vegetarian) 18
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- BIHARI COCONUT PANEER CURRY Indian cheese –spices, coconut gravy. Served with rice and naan. (Vegetarian) 18

ACHARI DISHES Add paneer to any dish 3 / potato 3 / coconut milk 3 / extra chicken 3 /extra lamb 5

- ACHARI CHICKEN CURRY Boneless chicken breast –special pickle spices 18
- ACHARI FISH CURRY Catfish 22 Tilapia 22 Salmon 25 Shrimp 25
- ACHARI PANEER CURRY Indian cheese –special pickle spices (Vegetarian) 18
- ACHARI LAMB CURRY Boneless lamb –special pickle spices. 23
- ACHARI VEGETABLE CURRY Mix of available vegetables –special pickle spices. (Vegetarian) (Can be prepared vegan) 18

KIDS MENU

- CHICKEN TIKKA PITA POCKETS Chicken breast- onions folded into a toasted naan. Served with fries. 10
- LIGHTLY SPICED CHICKEN TENDERS Served with rice and Moroccan hummus. 8
- CHICKEN TIKKA MASALA or BUTTER CHICKEN Served with rice & Roghani naan. 14
- DAAL– Lentil soup, served with rice & Roghani naan 12
- PANEER TIKKA MASALA or PANEER MAKHANI Served with rice & Roghani naan. 14

WRAPS Add grilled bell peppers 3

- CHICKEN TIKKA PITA POCKETS Chicken breast - onions folded into a toasted roghani naan. Served with oven baked spicy potatoes. 14
- CHICKEN TIKKA WRAP Thin cut chicken breast—romaine lettuce, onions . Served with oven baked spicy potatoes. 14
- LAMB WRAP Thin cut lamb -romaine lettuce, onions . Served with oven baked spicy potatoes 17
- VEGETABLE WRAP Cauliflower, peas cooked in spices, served on toasted Vegan Roghani naan. Served with oven baked spicy potatoes. 14

SIDES & (SMALL BOWL)

- Roghani Naan 2.00
- Rice 4
- Aloo Gobi 8
- Raita 4
- Daal 8
- Chick Pea Salad 4
- Moroccan Hummus 6
- Saag Aloo 8
- Aloo Matter 8
- Butter Potatoes 6

TEAS & LASSI

- Cardamom Tea 3
- Ginger Tea 3
- Black Lemon Tea 3
- Masala Tea 3
- Mango Lassi 5
- Fountain Drinks 3

HOMEMADE DESSERTS— 8 / slice. Specialty Cake Boxes 13 Please check the dessert cooler to see cakes available.