

Pop Up Restaurant Night: Indian Wednesday, October 24, 2012

PRE-ORDER REQUIRED BY SUNDAY, 10/21

Call 532-4300 or stop by Mr. P's to place your order

To start:

- _____ Mulligatawny Soup \$4 (V)
Lightly curried soup with lentils, carrots, leeks, and roasted apples

- _____ Palak Paneer Samosas \$6 (V)
Four fried pastries filled with traditional paneer cheese and garlicky spinach, served with roasted tomato sweet neem chutney

- _____ Tandoori Wings \$6
Five jumbo chicken wings in a masala marinade, served with a mint yogurt dipping sauce

Entrees:

- _____ Number 1 - Navratan Korma (V) \$12
Prepared with "9 gems" including vegetables, fruits, nuts, cheese and lentils, in a creamy curry gravy

- _____ Number 2 - Tikka Biryani \$12
Boneless chicken prepared with a variety of aromatic spices, including cardamom, coriander, clove, cumin and served with onions

- _____ Number 3 - Beef Vindaloo \$12
Traditional beef curry made with red chilis, tamarind, and ginger

All entrees served with basmati rice and gluten-free naan

Dessert:

- _____ Gulab Jamun (GF) \$4
Small fried roundels of dough and milk (similar to a doughnut hole) soaked in a cardamom-sugar syrup

Name:

Dine In or Take Away

Approximate Time:

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