



## VEGAN MENU

(Contains no dairy)

### Appetizers

<b>BHEL POORI</b>	5
Rice puffs, chick-pea flour vermicelli, diced potatoes & onions mixed with tangy sauces	
<b>SEV BATATA POORI</b>	7
Chick peas and potatoes stuffed in wheat shells with sweet & sour sauce and vermicelli on top	
<b>MASALA PAPAD</b>	4
Deep fried lentil wafers topped with diced onions, peppers, & cilantro	
<b>PAKORAS</b>	6
Assortment of deep-fried golden brown bell peppers, cauliflower, onion, spinach and potatoes in chick-pea batter	
<b>PAKORA MANCHURIAN</b>	8
Spinach Pakoras sauted in manchurian sauce	
<b>MIRCHI PAKORA</b>	6
Deep fried finger hot pepper fritters	
<b>BHINDI AMCHUR</b>	8
Deep fried wafer thin slices of okra sprinkled with tangy spices	

### Tandoori (Specialties from Gaylord's traditional Charcoal Claypit)

<b>VEGETABLE KABAB</b>	14
Vegetable cutlets rolled on a skewer & cooked	

### Vegetarian

<b>CHANNA PINDI</b>	12
Tender chick-peas, cooked and simmered in fresh tomato sauce and numerous spices	
<b>ALOO BENGAN</b>	11
Cubes of fresh eggplant and potatoes slowly simmered in rich seasoned curried sauce	
<b>BOMBAY ALOO</b>	10
Potatoes sauteed with cumin seeds, spices, and fresh cilantro	
<b>BHINDI</b>	12
Tender lightly deep-fried okra with fresh sauteed tomatoes and onions	
<b>BENGAN BHARTHA</b>	13
Tender mashed eggplant blended with sauteed onions, and tomatoes	
<b>GOBHI MANCHURIAN</b>	14
Batter dipped cauliflower cooked in manchurian sauce	
<b>YELLOW DAL</b>	12
Thick lentil soup made of moong chana dal sauteed with spices	
<b>DAL PALAK</b>	12
Seasoned spinach & lentils cooked to perfection	
<b>SAAG ALOO</b>	11
Sauteed fresh spinach and potatoes	
<b>BHINDI TADKA</b>	12
Bhindi (Okra) sauted with fresh herbs & spices	
<b>KARHAI SAAG</b>	12
Sauteed fresh spinach sauteed in wok	
<b>ALOO GOBHI</b>	12
A mouth-watering blend of cauliflower and potatoes seasoned to perfection	
<b>SHIMLA ALOO</b>	11
Blend of potatoes, bell pepper & tomato cooked to perfection	

### Savory Rice Dishes

<b>WHITE RICE</b>	4
Basmati rice boiled to perfection	

### Roti (Wheat Wonders) *BREADS LIKE YOU HAVE NEVER TASTED BEFORE!*

Gaylord takes pride in presenting an assortment of special Indian breads cooked in our clay ovens. Traditionally, meals in India are eaten with bread. Try one or more of these palate-pleasers and you'll understand why!

<b>ROTI</b>	3
Round whole wheat flour bread	
<b>PUDINA PARATHA</b>	4
Nan bread stuffed with mint leaves	
<b>RUMALI ROTI</b>	4
Large paper thin unleavened bread prepared on an inverted wok	
<b>RAJASTHANI ROTI</b>	5
Whole wheat bread, stuffed with spiced mustard greens	

### South Indian Delights

Served with coconut chutney and sambar (a spicy lentil vegetable soup with a touch of tamarind)

<b>IDLY</b>	10
Steamed Rice Patties (3 pcs)	
<b>MEDHU VADA</b>	10
Fried lenthil donuts (3 pcs)	
<b>UTHAPPAM</b>	
Indian style pancake, made from ground rice and lentils,	
<b>ONION &amp; HOT CHILLI UTHAPPAM</b>	15
Topped with onion and green chili	
<b>TOMATO &amp; PEAS UTHAPPAM</b>	15
Topped with tomato and peas	
<b>VEGETABLE UTHAPPAM</b>	15
Topped with tomato, peas, carrot & onion	