

Menu Planner / Suggested Menus

By Anand Lila devi dasi

East-West Lunch for Special Occasions

Rice with Mixed Vegetables
Malai Kofta
Spicy Curried Chickpeas and Fried Bread
Strawberry Banana Smoothie
Vanilla Butter Cake

East-West Snack Party

Vegetable Cutlet
Corn Bhel
Pav Bhaji
Chewy Carob Oatmeal Squares

Western Mini-Party

Spinach Cheese Pasta
Potato Pizza
Bread Twists
Banana Caramel Cream

Pizza Party

Pizza
Zucchini Boats
Strawberry Layer Cake

Western Dinner

Minty Sesame Flavored Noodles
Vegetable Soup
Carrot Pineapple Cake

Simple Western Dinner

Tomato Soup
Simple Home Style Bread
Creamy Cookies

Travels

Stuffed Bun
Vanilla Cookies

South Indian Lunch

Coconut Rice
South Indian Yogurt Soup
Carrot Supreme
Chana Dal Patties
Lentil and Jaggery Stuffed Sweet Flatbreads

Weekend Brunch

1. Cauliflower Balls in Tomato-Soy Sauce (Manchurian), Fried Rice and Apple Raisin Crackle
2. Burritos and Caramel Topping Cake
3. Griddle Fried Cheese Stuffed Wheat Bread (Paneer Paratha), Pickled Carrots and Milk Fudge
4. Ajwain Flavored Wheat Flour Bread (Ajwain Paratha), Malai Kofta and Lemon Coconut Bread
5. Griddle Baked Wheat Flour Flatbreads (Chapatis) and Baby Potatoes in Tomato-Yogurt Sauce (Dum Aloo)
6. Ajwain Flavored Wheat Flour Bread (Ajwain Paratha) and Khoya Paneer Korma
7. Griddle Baked Wheat Flour Flatbreads (Chapatis) and Bell Pepper and Paneer Flavored with Fenugreek Leaves
8. Methi Paratha and Potato Curry
9. Griddle Baked Wheat Flour Flatbreads (Chapatis) and Bell Pepper in Spicy Gravy

Indian Style Daily Breakfast

1. Flattened Rice Pilaf
2. Semolina Vegetable Pudding and Herbal Coffee
3. Corn Bhel and Strawberry Banana Smoothie
4. One Meal Paratha
5. Cheesy Veggie Flatbreads
6. Grilled Bread with Eggplant Tomato and Cheese
7. Khichari and Tomato Yogurt Salad

Indian Style Daily Lunch

1. Griddle Baked Wheat Flour Flatbreads (Chapatis) and Royal Cauliflower
2. Griddle Baked Wheat Flour Flatbreads (Chapatis), Baked Eggplant Puree (Baigan Bharta), Mung dal and Tomato Yogurt Salad
3. Vangi Bhat (Eggplant Rice) and Tomato Yogurt Salad
4. Vegetable Pulao and Potato Curry
5. Plain Boiled Rice, Sodhi and Pan Fried Okra
6. Griddle Baked Wheat Flour Flatbreads (Chapatis) and Spinach Curd Cheese (Palak Paneer)
7. Plain Boiled Rice and Kadhi Pakoda
8. Plain Boiled Rice, Mung Dal and Carrot beans and Zucchini Mix

For further details please contact

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**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**