GUJARATI MENU



| Appetizers

- Kothimbir Vadi
- Sev Khamani
- Vegetable Cutlets
- Khichu
- Dhokla
  (Khatta Dhokla, Sandwich, Khaman)
- Patra
- Khandvi
- Dahi Vada
- Kachori
  (Lilva, Corn, Khasta, Dal)
- Gota
  (Methi, Spinach, Dakor, Kela)
- Vada
  (Dal, Batata, Corn, Sabudana)



- Gughra Kachori
- Pattice
  (Surti, Farali)
- Bhajiya
  (Aloo, Gobi, Onion, Spinach)
- Doodhi Muthiya
- Makai/Bajra Vada





Main Course: Vegetables

- Undhiyu
- Bharela Bhinda
- Stuffed Cherry Potato and Baby Eggplant
- Tindora Batata
- Cabbage Kachu Paku
- Sooki Bhaji
- Kaju Karela
- Batata Ringan Rasawalu Shak
- Cauliflower and Potato Subzi
- Gatta Curry
- Sev Tomato Nu Shak
- Paapdi Daana Ringan
- Ringan No Oro
- Marcha Nu Shak
- Turya Patra
- Valor Muthiya Nu Shaak
- Chori Muthiya

| Main Course: Lentils

- Mango Chatako
- Desi Channa
- Paanch Kathol
- Sprouted Moong
- Surti Vaal
- Red Chora
- Gujarati Daal
- Gujarati Kadhi
- Dudhi Channa
- Rasawala Moong
- Dal Dhokli
- Moong Daal Tadka
- Tuvar Daal Lachka



| Rice Dishes

- Moong Daal Khichdi
- Vaghareli Khichdi
- Fada Khichdi
- Peas Pulao
- Basmati Rice







| Breads & Accompaniments

- Rava Meda Poori
- Pooran Poli
- Bajri Rotla
- Bhakri
- Rotli
- Methi Thepla
- Masala Bhakri

| Desserts

- Rava Shira
- Fruit Shrikhand
- Halwa
- Kesar Sutar Feni
- Pista Ghari
- Kesar Pista Shrikhand
- Mohanthal
- Fada Lapsi
- Sagoon Kansar
- Gundar Pak
- Monogram Penda
- Doodhi Halwa
- Churma Ladoo
- Fruit Salad
- Basundi
- Vedmi