

Praana

VEGETARIAN

Restaurant



By Paheli

FAST FOOD

Samosa

\$8

Triangular pocket of fried dough filled with spiced potato and peas

Pani Puri

\$9

Puchkas - Tiny Bombs of Bengal served with flavored water

Dahi Puri

\$9

small fried semolina balls filled with yogurt, chutney and spices

Dahi Bhalla

\$10

Soft and fluffy lentil fritters dunked in yogurt and topped with chutneys!

Kachori from

\$12

Rajasthan

Crispy fried kachori filled with potatoes, moong dal, yogurt, spices and chutney

Onion Bhajia

\$10

CHAAT STATION

Samosa Chaat

\$12

Crunchy samosa is served with spicy chickpea or Ragda with yogurt and chutneys!

Delhi Wali Aloo

\$12

Tikki Chaat

A spicy, tangy and super delicious snack of crispy Freshly Made potato patty topped with chutneys, curd, chaat masala

Aloo Papdi Chaat

\$12

A popular street food from North India where deep fried flour cracker are topped with a variety of toppings

Cut Mirchi Chaat

\$12

A Popular Andhra dish of crispy chili fritter stuffed with a tangy filling and served with onions and chaat masala

Mumbai Ki Bhel

\$12

Scrumptious grilled sausage chunks topped with our Fries

Palak Chaat

\$12

Baby Spinach Leaf Pakora tossed in sweet yogurt chutney and chaat masala

Blokhra's Dhokla

Suji ka Dhokla is a soft, fluffy, steamed savory cake

\$12



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SANDWICHES

Mumbai Sandwich \$10

This famous Indian Street Food is made with green chutney, butter, potatoes, tomatoes, cucumbers, onions, grated cheese, and chaat masala.

Cucumber/Tomato Sandwich \$10

Chili Cheese Toast \$11

A White Bread Toast toasted & topped with Paneer, Amul Cheese, Tomato onions chaat masala and slices of avocado

Dabeli From Gujarat \$10

a spicy potato mixture combined with onions, cilantro, garlic chutney, crunchy peanuts and pomegranate seeds

Vada Pao Of \$10

Aamchi Mumbai

fluffy buns, referred to as Pav, stuffed with a fried batter coated potato dumpling fritter called Batata Vada and laced with spicy and sweet chutneys.



Stuffed Kulcha \$12

Punjab University Pakwan Ka Stuffed Kulcha Chola with tomato onions and chutney

Kati Rolls from \$10

Kolkata

Paneer Wrap - Indian McDonald

Veg Burger \$12

Comes with Masala Or Shakarkand Fries

PUNJAB KA SWAD

Chole Bhatura \$14

Chole Bhature is a spicy tangy chickpea curry that is served with leavened fried bread.

Aloo Puri with \$14 Suji Ka Halwa

Served with Raita on the side

Kulcha Chole \$14

Served with Pickle, onion, lemon on the side.

Parul Ki Pao \$14 Bhaji

blend of spicy mashed vegetables served with butter toasted buns



Pakora Kadhi \$16

Tangy and flavorful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry

Rajma Chawal \$16

Kidney beans are simmered in an aromatic curry base consisting of bold North Indian spices, herbs, onions and tomato

Paneer Bhurji With \$12

Tawa Parantha

A popular Indian dish which has scrambled paneer (Indian cottage cheese) cooked with onion, tomatoes and spices!

Stuffed Parantha \$12

Platter

Aloo/Gobi/Mooli or Paneer(+ \$1.00)

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THE SOUTH INDIAN AFFAIR



Plain Dosa

\$11

Plain Dosa is a South Indian breakfast delicacy in the form of a crepe made from rice and lentils complemented by chutney, sambar or any gravy

Masala Dosa

\$13

Dosa served with flavorful spiced potato curry

Mysore Dosa

\$12

Dosa with a spread of Spice Robust Red Chili Garlic Chutney

Mysore Masala Dosa

\$14

Mysore Dosa served with potato masala filling

Cheese Dosa

\$14

Cheese dosa is a popular South Indian rice & lentil crepe topped with sauce or curry, crunchy veggies, fresh herbs and plenty of cheese

Rava Dosa

\$12

Rava dosa is a thin crisp fried crepe made with semolina, rice flour, spices and ghee.

Pesarattu

\$12

Pesarattu pesara attu, pesara dosa (mung bean dosa), or cheeldo is a crepe-like bread, originating in Andhra Pradesh, India

Pesarattu Upma

\$14

Pesarattu is a crepe that is made from green lentil and rice which is stuffed with some savoury upma making a wonderful combination

Deccan Dosa

\$14

Idli Sambar

\$10

a South Indian breakfast meal where soft fluffy steamed cakes known as idli are served with sambar, a vegetable lentil stew

Vada Sambar

\$12

Medu Vada are crisp, fluffy & delicious donut shaped lentil fritters from South Indian Cuisine. Vada with Coconut Chutney or Tiffin Sambar

Pongal

\$10

A steaming hot bowl of rice mixed with dal!

Gongura

\$12

Mirchi Bhajji

Mirchi Bajji is a popular South Indian street fried snack made with gram flour, spices and green chilies

Gobi 65

\$14

Gobi 65 is a delicious crisp fried appetizer made with cauliflower, spices, yogurt and herbs

Hyderabadi Veg

\$16

Biryani



Praana



INDO ASIAN CORNER

Sweet Corn Soup

\$8

A delicious soup made from fresh American sweet corn, scallions, herbs and spices

Chili Paneer

\$14

an Indo-Chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce

Veg Fried Rice

\$12

This classic Veg Fried Rice recipe is made with a hearty mix of fresh vegetables, green onions, seasonings and spices

Momos of New Delhi

\$8

Momos are a type of steamed dumpling that originated in Tibet became a foodie favorite in New Delhi street food scene

Veg Spring Rolls

\$8

These flaky crisp spring rolls are filled with lightly seasoned crunchy vegetables

Hakka Noodles

\$14

Indian Chinese Style Noodles tossed with cabbage carrots bell peppers onion vinegar soya sauce and a tangy sauce

Assorted

\$14

Manchurian

Our Assorted Manchurian has tamura like knots of Cauliflower, Broccoli, Mushrooms tossed in chef special Manchuriann sauce

Schezwan Fried Rice/Noodles

\$14

Schezwan Fried Rice or Noodles is an Indo-Chinese dish in which cooked rice or noodles are stir-fried with a few sauces, seasoning, protein, and veggies

Vegan Dumplings

\$9

DESSERTS

Jalebi

\$8

Add Rabdi \$2.00

Halwa

\$8

Choice of Gajjar/Moong Dal or Sujji

Gulab Jamun

\$8

With Ice Cream Add \$2.00

Rasmalai

\$8

Indian dessert made of soft cottage cheese dumplings soaked in a fragrant milk syrup

Kheer

\$8