



## Regional Dishes (continued)

### Snacks

1. Pohe
2. Saboodana khichdi
3. Khaman Dhokla
4. Handavo
5. Muthia
6. Patra
7. Potato vada
8. Dahi vada
9. Pakoras
10. Samosas
11. Kachoris
12. Different kinds of chutneys
13. bread cheese sandwiched rolls
14. Frankie rolls Indian style

### South Indian

1. Upama
2. Kotu to Avial and rasam
3. Sambhar
4. Tamarind rice
5. Coconut rice or lemon rice
6. Idlis
7. Dry chutneys and special Tomato chutney
8. Vadas with different variations.
9. Dal vada
10. Dahi vada
11. Uttapam
12. Dosa
13. Sweets: Payasam

## Regional Dishes (continued)

### Continental

1. Pizza from scratch made to order from Home.
2. Soup to start dinner with (Tomato or mix vegetable.)
3. Lasagna
4. Cutlets (mix veggie) children love them.
5. Any baked veggie with cheese topping
6. Broccoli and cheese baked.
7. Pastas I specialize : with mix veggie or plain, baked with white sauce.
8. Frankie types of rolls with any stuffing for children and they love it.
9. Baked vegetables
10. Salads 8-10 different varieties.
11. Various Chinese items
12. Mix vegetable rice topped with tomato sauce and cheese (baked)

### Breads

Three layer parothas, chapatis, bhaturas, nan, kulchas, puris etc.

### Rice

1. About 15-20 different kinds of pulavs and biriyanis
2. Jeera Rice
3. Quinoa plain or baked

### Sweets

(Following items to sell and not make at home)

1. Ras Malai
2. Kheer
3. Gajar Halwa
4. Barfis
5. Ladoos
6. Kulfi or mix fruits with custard or ice cream
7. Gulab Jamun

### Chaat

(Most of above items made at home on request)

1. Bhel Puri
2. Pani Puri
3. Ragda Patties
4. Dahi Wade
5. Papri Chat
6. Kulfi any flavor. / any other requested sweets.
7. Chaat chutneys made to order

## Regional Dishes (continued)

### Salads

1. Cabbage finely cut and phodni with lemon & green chilies.
2. Carrots grated and made the same way as Cabbage.
3. Radish grated and made with yogurt and phodni.
4. Cucumber grated with yogurt and seasoning.
5. Cucumber and Tomatoes finely cut with jeera salt and little brown sugar.
6. Pumpkin pachadi, or dodka pachadi, or potato raita with phodni.
7. Boondi raita.
8. Grated radish red or white with scallions finely cut & yogurt made in rolls Gujjus call muthia.
9. American salad with sprouted moong and chana.
10. Mix sprouted pulses Salads with seasoned onions or phodni