



GHOST KA KAMAL (LAMB)

Lamb Do Piyyaza

Lamb slices with onion, curry, and Indian spices

Lamb with Bhindi Masala

Lamb cooked with okra and Indian curry spices

Keema Baigan

Chopped lamb with Indian curry and eggplant

Kashmiri Rogan Josh

Lamb cubed cooked in onion, ginger, cumin, yogurt and Indian spices

Lamb Stew

Lamb cubes cooked in onion, tomato sauce and Indian herbs

Ghost Elachi Pasand

Lamb marinated in onion, ginger, cumin, yogurt and Indian herbs

Ghost Bhuna Masala

Lamb cooked in onion, tomato sauce with green and red peppers

Goan Ghost Vindaloo

Lamb cooked in onion, tomato, red chili paste, vinegar and Indian spices

Saag Ghost

Lamb cubes cooked in fresh spinach with onion tomato sauce

Keema Mattar Lababdar

Minced lamb sautéed with green peas, onion, tomatoes and mild spices. Garnished with coriander leaves



MAGIC OF THE EARTH (VEGETARIAN)

Allo Gobi

Cauliflower and potato cooked in fresh tomato onion sauce with Indian spices

Khatta Meetha Baingan

Eggplant in sweet and sour sauce

Dal Makni

Kidney beans and black lentils cooked with cream and Indian herbs

Khum Matter Paneer

Homemade cottage cheese, green peas and mushrooms cooked in cashew sauce with onion tomato

Bhindi Masala

Fresh okra cooked in garlic and ginger flavor with onion tomato sauce

Chana Masala

Chick peas cooked in onion tomato sauce with cumin flavor

Navaratan Korma

Nine mixed fresh garden vegetables cooked in cashew creamy sauce with onion and tomatoes

Palak Paneer

Fresh chopped spinach, tofu and cottage cheese cooked with Indian spices

Shabnam Curry

Homemade cottage cheese potatoes cooked in fresh mushrooms, red and green peppers, cumin with creamy sauce

Malai Kofta

Homemade cottage cheese, potatoes, cashew balls, cooked in mild creamy sauce