



*Kammilis Kitchen*

KAMMILIS KITCHEN

MENU

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[www.kammiliskitchen.com](http://www.kammiliskitchen.com)

# TIFFINS



## PLAIN IDLY

Steamed South Indian rice cakes made from fermented rice and black gram batter.



## Ghee Karam Idly

Steamed rice & lentil patties topped with homemade ghee, served with sambar and chutneys



## Sambar Idly

Steamed rice and lentil patties soaked in Sambar (lentil soup)



## Plain Dosa

Fermented crepe made from lentils & rice.



## Onion Dosa

A fermented crepe made from lentils & rice and stuffed with onions.



## Ghee Karam Dosa

A fermented crepe made from lentils & rice, coated with a homemade butter & chilli power.



## Butter Dosa

A fermented crepe made from lentils & rice, coated with a homemade butter



## Egg Dosa

A fermented crepe made from lentils & rice and egg & indian spices.





## Double Egg Dosa

A fermented crepe made from lentils & rice and double eggs & indian spices.



## Masala Dosa

A fermented crepe made from lentils & rice, coated with a potato masala



## Mysoore Masala Dosa

A fermented crepe made from lentils & rice, coated with a homemade chilli paste and potato masala.



## Poori

Fried all purpose flour bread served with potatoes cooked with caramelized onions, tomatoes and spices.



## Mysore Bonda

Fried dumplings made with flour, yogurt and spices.



## Paneer Dosa

A fermented crepe made from lentils & rice, coated with a homemade butter & chilli power.



## Medu Vada

Deep-fried lentil donuts (famous in South India) served with sambar and chutneys

# SNACKS



## ONION SAMOSA

All purpose flour shell stuffed with onions & veges.



## Aloo Samosa Big

All purpose flour shell stuffed with potatoes, pea and fried.



## Mirchi Bajji

Green chilis coated with chickpee flour and indian spices and deep fried



## Punugulu

Black lentils and rice flour and deep fried.



## Ingredients To Green Chillies

Chillies stuffed with onions & peanuts, battered and deep fried Desi style.





## Potato Baji

Potatoes mix with chickpee & rice flour and indian spices in deep fried.



## Banana Baji

Green banana with chickpee & rice flour and indian spices in deep fried.



## Onion Pakoda

Onions mix with chick pee flour and indian spices in deep fried.

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# APPETIZERS



## Chicken 65

Boneless Chicken pieces marinated and fried  
,mixed with sauce



## Chilli Chicken

Boneless chicken marinated with Indian  
spices and sautéed with an Indo-Chinese  
chilli sauce.



## Chicken Majestic

Spiced, battered & fried white meat sauteed  
with red chillis, spices and cilantro



## Chicken RR

Deep fried chicken sauteed in spices, yougart,  
cilantro.



## Paneer Chilli

Indian cottage cheese marinated with spices  
and sautéed red chilli sauce



## Paneer 65

Cheese fried with Indian spices



## Veg manchurian

Cauliflower florets mixed with spices tossed in work with seasoning sauces



## Gobi manchurian

Cauliflower florets fried with spicy seasoning until crispy



# CURRIES



## Paneer Tikka Masala

paneer cooked in cream and tomato gravy with combination of onion and peppers



## Chicken Tikka

Chicken marinated in yogurt and spices and then served in a tomato cream sauce



## Mixed Veg And Paneer

Cottage cheese cubes and green peas and veges cooked in a mild cream sauce



## Butter Chicken

Chunks of chicken grilled in a clay oven, then cooked in a light, creamy tomato sauce with house-special butter.



## Chole Chana Masala

Chick pee beans cooked well in a light creamy tomato sauce with bell peppers and onions.





## Palak Paneer

Indian cottage cheese cooked with fresh spinach, spices and cream



## Paneer Butter Masala

Homemade cottage cheese(paneer) simmered in a tomato gravy with heavy cream.



## Dal Tadka

Split lentils, plenty of aromatic spices and herbs



## Chicken Curry

Chicken cooked with ground spices and fresh curry leave paste



## Goat/Lamb Curry

Choice of meat Goat/Lamb cooked with ground spices and fresh curry leave paste

# WRAPS



## Chicken Butter Wrap

Chicken, butter, oil, onions, ginger, garlic, tomato paste, garam masala, red chili powder, kasuri methi, cumin powder, salt, black pepper, fresh cream, salad leaves, Greek yogurt, cucumber, tomato, mint leaves, pita bread or tortillas, olive oil<sup>12</sup>.



## Chicken Tikka Wrap

Chicken, Greek yogurt, ginger, garlic, red chili powder, garam masala, lemon juice, salt, oil, butter, flour tortillas, onions, tomatoes, lettuce, mint chutney, yogurt sauce.



## Paneer Butter Wrap

Paneer, butter, oil, onions, ginger, garlic, tomatoes, green chilies, garam masala, red chili powder, turmeric, salt, fresh cream, lettuce, tortillas or wraps.



## Paneer Tikka Wrap

Paneer, Greek yogurt, ginger, garlic, red chili powder, garam masala, lemon juice, salt, oil, flour tortillas, onions, tomatoes, lettuce, mint chutney, yogurt sauce





## Naans

Thin bread made of all purpose flour and garlic & indian spices.



## Garlic Naan

Thin bread made of all purpose flour.



## Plain Naan

Thin bread made of all purpose flour and butter.



## Butter naan

# INDO CHINESE



## Veg Noodles

Homemade street style Hakka noodles tossed with veggies.



## Egg Noodles

Homemade street style Hakka noodles tossed with a choice of veggies, egg.



## Chicken Noodles

Homemade street style Hakka noodles tossed with a choice of veggies, egg, chicken.



## Paneer Noodles

Homemade street style Hakka noodles tossed with a choice of veggies, paneer



## Mushroom Noodles

Homemade street style Hakka noodles tossed with a choice of veggies, egg, mashroom.



## Veg Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies





## Egg Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies, eggs



## Chicken Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies, eggs, chicken.



## Paneer Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies, paneer.



## Mashroom Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies, eggs, mashroom



## Double Egg Chicken Fried Rice

Indo-Chinese style fried rice cooked in a special pan with veggies, double eggs, chicken.



# BIRYANI



## Chicken Dum Biryani

Basmati rice cooked with marinated chicken, fresh herbs, spices and a homemade Biryani masala on Dum over low heat.



## Chicken Fry Biryani

Basmati rice cooked with marinated fried chicken, fresh herbs, spices and a homemade Biryani masala on Dum over low heat.



## Mutton Biryani

Basmati rice cooked with fresh marinated baby goat, herbs, spices and a homemade Biryani masala on Dum over low heat.



## Mixed Veg Dum Biryani

Basmati rice cooked with marinated Califlower, Beans, Pottato and Carrot and a homemade Biryani masala on Dum over low heat.



## Prawns (Shrimp) Fry Biryani

Basmati rice and marinated fresh shrimp cooked with fresh herbs, spices, a homemade Biryani masala and a choice of Avakai, Gongura, tangy Tamarind leaves or Ulavacharu paste on Dum over low heat.



## Paneer Fry Biryani

Basmati rice cooked with marinated fried panner fresh herbs,



# DRINKS

Indian Chai.



Tea



Water Bottle .



Mango Lassi



Chikoo Lassi



Special Milkshake made out of  
Chickoo and Icecream & milk.

# DESSERT



## Gulab Jamun

Pastry balls made from milk dough fried until golden brown and served in a sugary syrup with cardamom.



## Rasmalai

Snowy cottage cheese patties soaked in rosewater flavoured milk and garnished with pistachio nuts.



**HALAL FOOD**