

COLORS OF INDIA

BREAKFAST *Dosa/ Vada/ Idli served with sambar (Lentil), coconut chutney and tomato chilli chutney*

Crispy crepe made with ground rice and lentils gluten free

Rava Dosa 9.9

Crispy crepe made with ground rice and lentil and onion stuffed with potatoes

Kanda Rava Dosa 11.9

Crispy crepe made with ground rice and lentil stuffed with potatoes

Masala Rava Dosa 11.9

Crispy crepe made with rice and lentil batter with clarified butter

Plain Dosa 9.9

Crispy crepe made with rice and lentil batter stuffed with potatoes

Masala Dosa 11.9

Lentil dumpling deep fry

Vada Sambar 7.9

Lentil dumpling deep fry in yogurt buttermilk

Thair Bara 7.9

Dumpling made with black lentil rice steamed fermented

Idly 7.9

Fried puff balls fills with potatoes onion yogurt date and mint chutney fine gram crunchy
noodle made with gram flour

Sev Batata Puri (6)5.9

Rice puff fresh green chilli red onion tomatoes fresh coriander

Bhel Puri 6.9

Batata Pao (2pcs) 7.9

Puri Bhaji (4pcs) 7.9

Pao Bhaji (2pcs) 7.9

Aloo Parantha (2pcs) with yogurt, pickle 7.9

Gobhi Parantha (2pcs) with yogurt, pickle 7.9

Muli Parantha (2pcs) with yogurt, pickle 7.9

Thepla (4pcs) with yogurt, pickle 7.9

Fluffy soft cake soak and crushed lentil

Vati Khaman Dhokla (4pcs) 6.9

Stuffed legume with potato curry

Kachori Aloo Sabji 7.9

Chickpeas, pickle , salad, fried bread

Bhature Chole (2pcs) 9.9

Tomato onion chilli coriander

Uttapam (2pc) with sambar, chutney 7.9

Dhai Jalebi with yogurt 4.9

Topped with chopped cucumbers tomato onion

Maggi Noodles 7.9

Muesli Yogurt Fruit 5.9

Warm milk banana

Oats 5.9

Cream chocolate fruit

Waffle 6.9

Cucumber tomato cheese

Vegetarian Sandwich 5.9

SOUP OF THE DAY

Cream of tomato with crotons 4.9

Curried pumpkin with shallots 4.9

ENTRÉE (TAPAS)

Crispy potatoes croquettes curry leaves fried onion cashew nut crushed mustard coated with rice flour

Kollam Kofta (4pcs) 7.9 n

Fresh baby spinach ricotta cheese mash potatoes ginger fresh coriander fresh chilli patty

Hara Kebab (4pcs) 8.9

Crispy tangy piquant mustard flavoured cheddar ginger garlic cauliflower and broccoli
Tandoori Fool (5pcs) 7.9

Cup mushroom yogurt spice cheese fresh mint coriander onion capsicum
Tandoori Mushrooms (4pcs) 7.9

Vegetable stuffed pastry steamed serve with homemade chilli sauce
Momos (6pcs) 6.9

Vegetable momos , yoghurt, ginger , garlic cooked in clay oven
Tandoori Momos (6pcs) 7.9

Pastry stuffed with mushrooms, steamed homemade chilli sauce
Mushrooms Momos (6pcs) 6.9

Fine slice of onion, spring onion in chickpeas flour batter deep fry
Onion Bhaji (2 pcs) 6.9

Cottage cheese honey yoghurt gram flour mint chilli flavoured
Surkh Paneer Tikka (4pcs) 9.9

Cottage cheese batter of fresh ground spice dry nuts yogurt
Afgani Paneer Tikka (4pcs) 9.9 n

Chickpeas mince raw mango powder green sultana pine nuts
Kabuli Tiki (4pcs) 7.9 n

Crispy pastry stuffed potatoes peas on chickpeas
Samosa Chat (2pcs) 7.9

Potato patty fresh coriander cumin seed pea flour on chickpeas
Aloo Tikki Chat (2pcs) 7.9

Crispy pastry lentil dumpling yogurt date and mint chutney
Dhai Bhalla Papdi 7.9

Lentil dumpling deep fry
Vada (4 pcs) 7.9

BURGER PARADE *served with spicy potatoes fries*

Vegetables potatoes patty beetroot carrot onion lettuce
Grass Hopper 7.9

Potato cottage cheese patty tomato capsicum cucumber lettuce cheese
Cheese Hopper 7.9

PIZZA *medium size*

Pineapple capsicum marjoram pitted black olive tomato cheese
Tropicana 11.9

Jalapeño capsicum tomato mushrooms black olive cheese
Mexicana 12.9

Greek cheese capsicum red Kalamata olives onion tomato cheese
Kalamata 12.9

Sun dry tomato green olive artichoke fresh parsley cheese
Siciliana 12.9

Cottage cheese tomato capsicum onion cheese
Indiana 12.9

DAKSHANI DHUM *served with sambar (Lentil) coconut chutney and tomato chilli chutney*

Crispy crepe made with ground rice and lentils gluten free
Rava Dosa 10.9

Crispy crepe made with ground rice and lentil stuffed with potatoes
Erulli Rava Dosa 11.9

Crispy crepe made with rice and lentil batter with clarified butter
Plain Dosa 10.9

Crispy crepe made with rice and lentil batter stuffed with potatoes
Udupi Masala Dosa 11.9

Ricotta cheese mustard seeds chilli curry leaf onion tomato
Paneer Dosa 12.9

Lentil dumpling deep fry
Vada Sambar (2pcs) 6.9

Lentil dumpling deep fry in yogurt buttermilk (2pcs)
Thair Vada 6.9

Dumpling made with black lentil rice fermented yogurt
Dhai Idly (2pcs) 6.9

Dumpling made with black lentil rice steamed fermented
Idly (2pcs) One Each 6.9

Lentil and rice dumpling

Vada And Idly Plate 8.9

ALL TIME FAVOURITE

Chickpeas onion tomato ginger fresh coriander deep fried bread pickle

Channa Bhatura (2pcs) 9.9

GUJRATI MASTI

Fried puff balls fills with potatoes onion yogurt date and mint chutney fine gram crunchy noodle made with gram flour

Sev Batata Puri (6pcs) 5.9

Fluffy and soft cake soak and crushed lentil

Sev Khaman Dhokla (4pcs) 6.9

Rice puff balls fresh green chilli madras onion fresh tomatoes fresh coriander

Bhel Puri 6.9

Fresh long coriander called as cilantro gram flour yogurt sesame seed in ball shape

Kothimbir Vadi (4pcs) 6.9

SILIGURI MALL *(Indo-Chinese)*

Sikkim noodle capsicum cabbage carrot onion garlic soya chilli

Chow Mein 12.9

Cottage cheese capsicum green chilli onion carrots soya chilli sauce

Chilli Paneer 12.9

Button mushrooms capsicum red fresh chilli onion soya chilli sauce

Chilli Mushrooms 12.9

Vegetables stuffed pastry stemmed chilli sauce

Momos (6pcs) 6.9

Battered cauliflower soya and sauce

Cauliflower Manchurian 12.9

Cauliflower red capsicum green capsicum onion battered soya

Chilli Honey Dry 8.9

Vegetarian ball made with soya and sauce

Manchurian Veg Balls 19.9

Vegetable stuffed in pastry soya chilli

Vegetable Spring Roll (2pcs) 6.9

Button mushrooms chilli soya capsicum onion

Chilli Mushrooms Dry (8pcs) 7.9

Cottage cheese cubes battered soya red green capsicum onion

Chilli Soya Paneer Dry 10.9

Tofu fried, soya sauce, chilli sauce, beans sprout, capsicum, garlic

Tofu Dry 10.9 and With Sauce 12.9

Fresh vegetable, soya sauce, chilli sauce

Vegetable Fried Rice 12.9

MAINS

Ricotta cheese cashew nut sultana fry creamy saffron gravy

Paneer Kaliyan 20.9 n

Gravy based nuts cream tempered spinach ricotta cheese potatoes dumpling

Awadhi Kofta (4pcs) 21.9 n

Cottage cheese red onion capsicum tomato ginger garlic fresh chilli fresh coriander

Paneer Kuchran 19.9

Cottage cheese cubes baby peas onion tomato ginger garlic

Mattar Paneer 19.9

Cottage cheese sandwich nut creamy gravy ginger garlic

Paneer Pasanda (2pcs) 21.9 n

Cottage cheese cubes baby spinach onion tomato ginger garlic cream

Palak Paneer 19.9

Cottage cheese cubes tossed with capsicum onion tomatoes coriander seeds

Karahi Paneer 19.9

Chickpeas onion tomato green chilli lemon ginger

Pindi Chana 6.9

Yellow split peas onion tomato ginger garlic

Dal Tarka 15.9

Black whole lentil onion tomato ginger cream butter

Handi Ki Dal Makhani 15.9

Kidney beans onion ginger garlic fresh coriander tomatoes

Rajmaha Masala 15.9

Butter milk gram flour mustard curry leafs fresh coriander whole red chilli

Kadi Pakora 16.9

Mushrooms spring onion ginger garlic tomatoes spice

Khumb Hara Piyaz 16.9

Melange of seasonal vegetable beans cauliflower carrot capsicum

Sabzi Tarkari 15.9

Cottage cheese baby spinach tomatoes ginger garlic onion cream

Palak Paneer 19.9

Cottage cheese cubes clay oven cooked onion capsicum tomato

Paneer Tikka Masala 19.9

Mushrooms peas tomatoes spice ginger garlic

Khumb Mattar 17.9

Stuffed bake potatoes cashew nut sultana coconut in creamy gravy

Dum Aloo Kashmiri 18.9 n

Okra made with onion tomato spice ginger garlic

Bhindi Do Pyaz 15.9 v

Okra cut, fenugreek seeds, coconut cream, mustard seeds, curry leafs, shallots round

Vendakka 15.9 v

Fresh jackfruit cooked with tomatoes ginger garlic fresh coriander

Kathal Tarkari (Seasonal) 19.9

Eggplant pulp tomato fresh coriander ginger garlic

Baingan Bhartha 16.9

Cottage cheese cubes butter sauce nuts cream tomato

Paneer Makhani (Nuts) 19.9

Fine crushed mustard leafs onion garlic ginger flavoured with mustard oil

Sarso Ka Saag 15.9

Baby eggplant spiced stuffed tomato ginger garlic

Bagare Baingan (Seasonal) 16.9

Fresh mix vegetable in creamy nut gravy

Vegetable Korma 16.9 n

Fresh mix vegetable coconut milk curry leafs mustard

Appam Korma 16.9

Bitter gourd stuffed potatoes spice onion ginger garlic serve on gravy

Bharela Karela 15.9

Eggplant sautéed and flavoured with mustard seed curry leafs whole red chilli coconut cream

Ennai Kathinkai 17.9 (v)

Potatoes cooked in spicy sauce mustard seeds curry leafs whole chilli

Chettinad Potatoes 16.9

COLORS BANQUET

2 entrée, 4 mains, one rice, naan/ roti, pappadam, salad, riata

One dessert of your choice

Banquet for 4 people or more 24.9 each

THALI

4 curry salad pickle rice yogurt 2 roti pappadam sweet

Gujrati Thali 21.9

4 curry salad pickle rice yogurt 2 roti pappadam sweet

Temil Thali 21.9

4 curry salad pickle rice yogurt naan pappadam sweet

Punjabi Thali 21.9

FLAVOURS OF RICE

Basmati rice mustard seeds red chilli curry leafs lemon and coconut flavoured

Chitranna 4.9 v

Cumin bay leaf pepper corn cinnamon flavoured

Pulao Rice 4.9

Basmati rice no gluten less starch

Steamed Basmati Rice 3.9 v

Seasonal vegetable cooked with basmati rice and Indian aroma spice

Vegetable Biryani 15.9 n

TAWA BREADS AND TANDOORI BREAD

Chappati 1.9

Roti 2.9

Naan 3.9

Garlic Naan 3.9

Butter Naan 4.9

Aloo Kulcha 4.9

Paneer Kulcha 5.9

Kashmiri Naan 5.9

Missi Roti 3.9

Makki Ki Roti 3.9

ACCOMPANIMENTS

Kachumber Salad 3.9

Green Salad 4.9

Onion Salad 3.9

Raita Cucumber 3.9

Raita Cucumber Carrots 3.9

Pickle 2.9

Mango Chutney 3.9

Pappadam South (2pcs) 1.9

Paddam Black Pepper (2pcs) 1.9

DESSERT

Gulab Jamun (2pcs) 3.9

Rasmalai (2pcs) 4.9

Mango Kulfi 4.9

Pista Kulfi 4.9

Gajrela (Carrot Halwa) 4.9

Moong Dal Halwa 4.9

Saboodana Kheer 4.9

Note: **V** Vegan **m** mild, **M** medium **H** hot **EH** extra hot

Beverage: order from our beverage menu

COLORS OF INDIA

BEVERAGE

Non alcoholic beverages

Butter milk sweet and salted

Plain Lassi 4.9

Butter milk with mango pulp sweet

Mango Lassi 5.9

Milkshake with Almonds & nuts puree and black pepper

Thandhai 5.9

Fruits glucose with soda water

Roo E' Hafza 4.9

Thumps Up 3.9

Limca 3.9

Fanta/ Cock /Sprit /Lift 3.9

Masala Tea 3.9

Madras Coffee 3.9

Cappuccino/ Latte/ Flat White /Black Coffee 4.9

SPECIAL FROM COLORS OF INDIA between 9pm to 10 pm

Wok piping hot full cream milk jalebi

Jalebi Karahi Milk (2pcs) 9.9

ALCOHOLIC BEVERAGES

Butter milk sweet with Baileys Baileys Lassi 7.9

Butter milk mango pulp vodka Mango Vodka Lassi 8.9

USA.....

Jack Daniel 700ml	59.9
Jim Beam 700ml	59.9
Indian.....	
Amrut fusion	69.9
Amrut single malt 700ml	59.9
Old monk 700ml	59.9
Scotch & Rum	
Glenfiddich 700ml	69.9
Johnny walker red label 700ml	49.9
Johnny walker black label 700ml	59.9
J &B scotch 700ml	49.9
Dimple 700ml	90.9
Chivas Regal 700m	69.9
Bundaberg 700ml	49.9
Remy Martin VSOP 700ml	90.9
Gin & Vodka & Tequila.....	
Canadian Club 700ml	59.9
Gordons London Dry 700ml	59.9
Beefeater London Dry 700ml	59.9
Bombay Sapphire London Dry Gin 700ml	59.9
Absouut Vodka 700ml	49.9
Simrnoff Red Level 700ml	49.9
Jose Cuervo Tequila 700ml	69.9
Wine Red /White.....	
Villa Maria (Sauvignon Blac)	22.9, one standard drink 5.9
Stoneleigh (Sauvignon Blac)	23.9, one standard drink 6.9
Oyster Bay (Sauvignon Blac)	35.9 only bottle
Jacob Creek Reserve chardonnay	26.9, only bottle
McGuigan (the plain Riesling)	19.9, one standard drink 4.9
Wolf Blass yellow tail (Merlot)	19.9, one standard drink 4.9

George Wyndham (cabernet sauvignon)	19.9, one standard drink 4.9
George Wyndham (Shiraz)	19.9, one standard drink 4.9
Moet and Chandon BRUT	89.9 bottle
Beer.....	
Corona extra	6.9
Heineken	6.9
Crown lager	6.9
Asahi super	6.9
Peroni Nastro	6.9
Pure Blonde	6.9
King Fisher Lager	5.9
Strongbow Apple cider	4.9