



**Bangles**  
Indian cuisine

**DINNER**  
**MENU**

**DINNER SERVED DAILY**  
Starting 5:30 pm



# BANGLES 3 COURSE CHEF'S TASTING \$27

## 1<sup>st</sup> Course (Choose One)

**Honey Gem Mango Feta Cheese Salad** Honey Gem with cucumber, radish, mango, feta cheese balls, candied walnuts & cilantro agave dressing

**Roasted Fennel Curry Leaf Soup** Roasted pureed fennel flavored with curry leaf & touch of coconut milk

**Pan Seared Scallops** Pan seared scallops on beets uppuma cooked with spiced cumin agave sauce

**Vegetable Pakora** Seasonal Vegetables rubbed with chickpea flour, ginger, garlic, fennel, lightly fried & served with eggplant chutney

## 2<sup>nd</sup> Course (Choose One)

**Masala Dosa** Classic dosa filled with mashed potatoes, spiced with onions, mustard, turmeric & cashew nuts

**Paneer & Peas Dosa** Filled with seasoned farmers cottage cheese, mixed with fresh peas & cilantro

**Seasonal Uttapam** Topped with sautéed vegetables and spices

**Moong Lentil Dosa** Fine paste of moong lentils, onions, ginger, chilies, filled with potato masala

## 3<sup>rd</sup> Course (Choose One)

**Lamb Pepper Fry** Slow cooked with onions, tomatoes, ginger, garlic, mint & cardamom, served with lemon rice

**Kerala Chicken Curry** Boneless thigh meat cooked with roasted spices & fresh coconut, served with lemon rice

**Kadai Prawn Masala Local** Shrimps cooked with onion-tomato gravy finished with coconut milk, served with dosa

**Kadai Vegetable** Peppers, Mushrooms, Squash along with Seasonal vegetables cooked in onion-tomato gravy, served with naan

**Malai Kofta** Seasonal vegetable cheese balls cooked in mildly spiced creamy sauce, served with butter naan

(Sides – Basmati rice, Coconut rice, Lemon rice, Yogurt rice, Naan, Roti)

## SOUP

**Sprout Moong Salad** Homemade sprouted lentils, ginger, fresh coconut, cilantro & lemon vinaigrette dressing \$6

**Honey Gem Mango Feta Cheese Salad** Honey Gem with cucumber, radish, mango, feta cheese balls, candied walnuts & cilantro agave dressing \$7

**Roasted Fennel Curry Leaf Soup** Roasted pureed fennel flavored with curry leaf, touch of coconut milk \$6

**Kozhi Milzhagu Saaru** Slow cooked chicken broth soup with aromatic Indian spices \$7

**Rasam** Spicy broth of tomatoes, peppercorn, garlic, cumin, tamarind & lentils \$4

## CHAAT

*Savory snacks flavored with tangy spices typically called "a street food sensation" in India*

**Bhel Puri** Puffed rice mixed with diced mangoes, potatoes, onions, cilantro and tomatoes; served with mint and tamarind chutneys \$7

**Dahi Puri** Small hollow crispy puri filled with yogurt, mashed potatoes, cilantro; served with mint and tamarind chutneys \$7

**Pani Puri** Small hollow crispy puri served with coriander mint flavored water, tamarind chutney, spiced potatoes & chickpeas \$7

**Samosa Chole** Fried pastry filled with spiced potatoes, onions, peas and lentils presented with garbanzo beans and tamarind chutney \$7

## SMALL PLATES

**Pan Seared Scallops** Scallops pan seared with spiced cumin agave sauce, served with beets uppuma \$8

**Masala Calamari** Tender calamari sautéed with mild spices & coconut milk \$8

**Vegetable Pakora** Seasonal vegetables rubbed with chickpea flour, ginger, garlic, fennel, lightly fried & served with eggplant chutney \$6

**Idly Sambar/Vada Sambar** Lentil/Rice dumplings served with sambar & chutneys \$6

**Dahi Vada** Lentil fritters covered with seasoned yogurt decorated with mint & tamarind chutneys \$6

**Curry Leaf Fried Chicken** Boneless free range chicken spiced and marinated in yogurt overnight, served with raita \$8

**Samosa** Homemade savory pastry filled with spiced mashed potatoes, green peas; served with cilantro & tamarind chutneys \$6

**Gobi Fry** Marinated Cauliflower florets coated with seasoned chick pea flour \$6

## TANDOOR

*Marinated in a great combination of aromatic spices and cooked in a clay oven*

**Baluchi Murg Tikka** Boneless chicken marinated in yogurt, ginger & cream cheese \$11

**Saffrani Macchi** Local fish coated with saffron, ginger, mint, green chilies & roasted gram flour; served with dahi mint \$12

**Bhatti Jhinga** Fresh shrimps marinated in cardamom, cloves, yogurt, caraway & lime \$12

**Tandoori Chicken** Chicken on bone marinated in yogurt, chilies, aromatic spices & lime \$11

**Tandoori Seekh** Kebab Skewered fresh minced lamb with coriander, cumin, cardamom & cashew nuts \$12

**Laal Mirch Paneer Kebab** Fresh cottage cheese marinated in chili powder, turmeric, yogurt & spices \$10

**Bangles Assorted Kebab Platter** Chef's assortment of kebabs \$16

## ENTREES

**Murgh Makhni** Chicken cooked with fresh tomatoes pureed with coriander, cumin, garam masala & a touch of cream, served with naan \$16

**Kerala Chicken Curry** Boneless thigh meat cooked with roasted spices & fresh coconut, served with lemon Rice \$16

**Lamb Kofta** Minced lamb meatballs cooked with Indian spices and cashew nuts, served with uttapam \$17

**Lamb Pepper Fry** Slow cooked with onions, tomatoes, ginger, garlic, mint & cardamom; served with lemon rice \$17

**Madras Fish Curry** Local fish cooked with shallots, tomatoes, garlic, coconut & curry leaves; served with basmati rice \$17

**Kadai Prawn Masala** Local shrimps cooked with onion-tomato gravy finished with coconut milk, served with dosa \$17

**Dhal Makhni** Slow flamed black lentils cooked with tomatoes, methi leaves & garlic; served with butter naan \$13

**Channa Bhatura** Garbanzo masala served with puffy wheat bread \$15

**Kadai Vegetable** Peppers, Mushrooms, Squash along with Seasonal vegetables cooked in onion-tomato gravy, served with naan \$14

**Malai Kofta** Seasonal vegetable cheese balls cooked in mildly spiced creamy sauce, served with butter naan \$15

(Additional sides – Basmati rice, Coconut rice, Lemon rice, Yogurt rice, Naan, Roti \$3)

## BIRIYANI

*Dum style – Food tightly sealed and cooked over a slow fire*

**Hyderabadi Biryani** Aged basmati rice cooked dum style with aromatic spices (Chicken-daily/Lamb-weekends), served with raita \$15/\$17

**Vegetable Biryani** Aged basmati rice cooked dum style with aromatic spices, served with raita \$13



## **DOSA & UTTAPAM**

*Dosa – Thin savory rice and lentil crepe served with fresh coconut/ tomato chutneys & sambar(lentil dipping soup)*

*Uttapam – Rice and lentil pancake served with fresh coconut/ tomato chutneys & sambar(lentil dipping soup)*

**Plain Dosa** Thin rice and lentil crepe \$9

**Cheese dosa** Thin crepe filled with mild cheeses \$11

**Masala Dosa** Classic Dosa filled with mashed potatoes, spiced with onions, mustard, turmeric & cashew nuts \$12

**Seasonal Spring Dosa** Thin spread of mashed potatoes with a layer of sautéed spiced vegetables \$13

**Egg Dosa** Dosa spread with egg and spices \$13

**Paneer & Peas Dosa** Filled with seasoned farmers cottage cheese, mixed with fresh peas & cilantro \$13

**Moong Lentil Dosa** Fine paste of moong lentils, onions, ginger, chilies, filled with potato masala \$12

**Paper Masala** Thin, crispy oversized dosa with a side of potato masala \$13

**Panner & Peas Uttapam** Topped with authentic spices, farmers cottage cheese & peas \$13

**Seasonal Uttapam** Topped with sautéed vegetables and spices \$13

**Onion Uttapam** Topped with caramelized onions & cilantro \$12

**Rava Masala** Crispy semolina wheat dosa with spiced creamy potatoes & cashews \$12

**Onion Rava Masala** Semolina wheat dosa on caramelized onions with spiced creamy potatoes & cashews \$13

## TANDOORI BREADS

**Naan** Flat leavened bread made of white flour and baked to perfection in a tandoor (Plain \$3, Garlic/Butter \$3.5)

**Whole Wheat Roti** Unleavened whole wheat bread \$3

**Paratha** Layered whole wheat bread (Plain \$3, Sprinkled with mint \$3.5)

**Cheese Kulcha** Naan stuffed with cheddar & cottage cheese \$4

**Truffle Naan** Leavened bread drizzle of truffle oil \$4

**Tawa Paratha** Layered bread cooked on flat grill \$4

## DESSERTS

**Coconut & Fennel Custard** Fennel infused coconut flan \$7

**Red Beet Halwa Saffron Payasam** Sweet reduced beets, saffron, vermicelli & raisins \$6

**Gulab Jamun** Fried milk dumpling soaked in cardamom sweet syrup \$5

**Rasamalai** Sweet cottage cheese patties, cardamom, rose water and pistachios \$5

## BEVERAGES

**Madras Coffee** South Indian coffee made with milk \$4

**Coffee** \$3

**Masala Chai** Spiced milk tea made by brewing black tea with aromatic Indian spices and herbs \$4

**Mango Lassi** Cold drink with sweetened mango pulp mixed with yogurt and cream \$4

**Soda** Coke, Diet Coke, Pepsi, Diet Pepsi & Sprite \$3

**Bottled Water** Still or Sparkling \$5



## BANGLES INDIAN CUISINE

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