



We offer a private space and can orchestrate parties to accommodate your special events. Enjoy the company of your special guests while our chefs prepare a menu crafted to your needs and choices. At Maya, you will experience a unique entertainment style in an elegant dining room where our trained staff will be happy to provide you with all our services.

PARTY TRAYS & CATERING AVAILABLE

Call us for more information



www.mayaflavors.com

APPETIZERS

Veg Samosa	9
- Turnovers stuffed with potatoes, green peas and cumin	
Onion Bhajia	9
- Thinly sliced onion fritters	
Lasooni Gobi	9
- Cauliflower in a garlic chili tomato sauce	
Chili Paneer	9
- Cottage cheese cubes in a chilly garlic soy sauce	
Mushroom 65	9
- Mushrooms stir fried with curry leaves, ginger, garlic and red wine	

Kheema Olive Samosa	10
- Minced lamb turnovers with olives	
Chili Chicken	11
- Chicken cooked with three peppers, spring onions, in a chili garlic soy sauce	
Shrimp Balchao	12
- Shrimp cooked with onions, garlic & palm vinegar	
Mango Shrimp	13
- Shrimp cooked with peppers, ginger and mango puree	
Baby Lamb Chops	13
- Baby lamb chops marinated in chefs special recipe	
Konkan Crab	15
- Lump crab meat cooked with mustard seeds, curry leaves, and fresh coconut	

SOUPS

Tomato Basil	7
- Cream of tomato with fresh basil	
Mulligatawny	9
- Fresh vegetables and lentils pureed tempered with cumin	
Saag Pea	9
- Spinach pureed with cardamom, cloves, and peppercorn	
Chicken Shorba	9
- Shredded chicken in a light broth with elbow pasta and fresh herbs	
Crab	13
- Crab meat in a light broth flavored with ginger nutmeg and fresh herbs	

SALADS

Kuchumber	7
- Fresh greens, cucumbers, cherry tomatoes, onions, chick peas with house dressing	
Tandoori Salad	9
- Romaine, cherry tomatoes, pulled grilled chicken, boiled eggs, feta cheese with house dressing	



MAYA
Flavors of India

CHEF'S SPECIALS

Old Delhi Butter Chicken 27
- Bone in grilled chicken cooked in a rich velvety butter sauce

Amritsari Fish Tikka 27
- Salmon, roasted gram flour, carom seeds yogurt ginger and garlic

Malai Salmon 29
- Salmon cooked in a fresh coconut cilantro sauce tempered with mustard seeds and Curry leaves

Malai Halibut 29
- Halibut cooked with mace cardamom in a ginger sauce with fennel seeds

Nasheela Jhingha 27
- Shrimp marinated with lemon and exotic spices

Lamb Shank Roganjosh 29
- Milk-braised lamb shank in Chef's special spices

Adraki Lamb Chops 35
- Chops marinated with ginger mace nutmeg and fennel

{ All specials are served with steamed vegetables and pulao rice. }

Gratuitty: An automatic gratuity charge of 18% will be applied to all checks.



Hariyali Paneer Tikka 19
- Cottage cheese marinated with mint cilantro chutney and fresh herbs

Chicken Tikka 19
- Boneless cubes of white meat chicken marinated in yogurt, ginger garlic, and garam masala

Tulsi Malai Tikka 19
- Boneless cubes of white meat chicken marinated in cardamom, mace, basil & cream cheese cashew paste

Achari Tikka 19
- Cubes of chicken marinated in seasoned pickled spices and roasted in a tandoor

Tandoori Chicken 19
- Bone-in chicken marinated in hung yogurt and exotic spices and herbs

Farmer's Plate 21
- Cauliflower, broccoli, portobello mushroom, sweet potatoes, hung yogurt and tandoori spices


Frontier Kababs 23
- Assortments of chicken tikka malai kabab and tandoori chicken

Sheek Kabab 24
- Minced lamb marinated with onions, peppers, and tandoori spices

Gratuity: An automatic gratuity charge of 18% will be applied to all checks.

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VEGETARIAN

Badami Subz Korma	17
- Farm fresh vegetables cooked in rich almonds cream sauce	
Baingan Bharta	17
- Baked and pureed eggplant cooked with peas and onions	
Baingan Mirchi Ka Salan 	17
- Baby eggplant and long green peppers cooked in a tamarind, sesame, and peanut sauce	
Channa Masala	17
- Chick peas cooked with onion, tomato, ginger, and garlic	
Daal Makhani	17
- Black lentils, kidney beans, ginger cooked overnight and finished with cream	
Daal Palak	17
- Yellow lentils cooked with baby spinach and fresh spices	
Kadai Paneer	17
- Homemade cottage cheese, cooked with bell peppers, onion and tomato	
Kesar Malai Kofta	17
- Veg and cheese dumpling in a saffron flavored cashew nut sauce	
Mutter Mushroom Hara Pyaz	17
- Mushrooms cooked with scallions, peas, fresh herbs and aromatic spices	
Nariyal Wali Bhindi	17
- Okra cooked with onions tomatoes, fresh herbs, and garnished with fresh coconut	
Paneer Butter Masala	17
- Cottage cheese cooked in a rich silky tomato fenugreek sauce with butter	
Saag Paneer	17
- Cottage cheese cooked with baby spinach and ginger	
Tadka Daal	17
- Yellow lentils, tempered with curry leaves and mustard seeds	
Paneer Khurchan	18
- Cottage cheese tossed with juliennes of pepper, onions, tomato and tempered with onion seeds	



{ An All-Time Favorite! }

Chicken Tikka Masala	19
- Cubes of grilled chicken in a silky tomato fenugreek sauce	
Andhra Chicken	19
- Chicken drumsticks cooked in a coconut, black pepper, curry leaves and caramelized onion sauce	
Butter Chicken	19
- Shredded grilled, boneless chicken in a silky tomato fenugreek sauce	
Chicken Badami Korma	19
- Cubes of chicken, cooked in almond sauce flavored with cardamom and mace	
Chicken Cafreal	19
- Cubes of chicken cooked in a sauce made with cilantro, green chili ginger, garlic, and white rum	
Chicken Curry	19
- Cubes of chicken, cooked with traditional Indian spices	
Chicken Ishtu	19
- Chicken and seasonal vegetables cooked in a coconut cream sauce and mild spices	
Chicken Vindaloo 	19
- Cubes of chicken and potatoes cooked in smoked red chili paste and palm vinegar	
Desi Chicken	19
- Bone-in chicken cooked with potatoes, tomatoes, yogurt and whole spices	
Kadai Chicken	19
- Chicken Cubes, cooked with onions, peppers, cherry tomatoes, ginger and whole spices	
Malvani Chicken 	19
- Cubes of chicken cooked with roasted coconut onions bay leaves cloves and nutmeg	


LAMB

Jardaloo Ma Gosht 21
- Pasi preparation of lamb with apricots in a rich caramelized onion sauce

Lamb Badami Korma 21
- Cubes of lamb cooked in an almond sauce flavored with cardamom and mace

Lamb Ishtu 21
- Lamb and seasonal vegetable cooked in a coconut cream sauce and mild spices

Lamb Rogan Josh 21
- Cubes of lamb with Chef's special spices

Lamb Vindaloo  21
- Cubes of lamb and potatoes cooked in a smoked red chili paste and palm vinegar

Lamb Curry 21
- Cubes of lamb cooked with traditional Indian spices

Saagwala Lamb 21
- Lamb cooked with fresh baby spinach, ginger, and mild spices


Tawa Gosht 21
- Lamb cubes cooked with onions, tomatoes, peppers, and aromatic spices on a griddle

Xacuti Lamb 21
- Cubes of lamb cooked with roasted coconut, onions, bay leaves, cloves and nutmeg

Nizami Goat Curry 25
- Bone-in goat cooked in a coconut, black pepper, curry leaves, and caramelized onion sauce

Gratuity: An automatic gratuity charge of 18% will be applied to all checks.



Fish Tikka Jalfrezi	26
- Grilled cubes of salmon cooked with juliennes of onions, peppers, tomatoes, and ginger	
Salmon Saag	27
- Salmon cooked in freshly ground spinach and spices	
Meen Moilee	27
- Grouper cooked in a light sauce of coconut milk, turmeric and ginger	
Sea Bass Malvan	27
- Striped sea bass cooked in a coconut milk, curry leaves, mustard seeds, sauce finished with smoked kudampuli	
Jhinga Ambotik 	27
- Shrimp in a spicy & tangy ginger, tomato, dry red chili tamarind sauce	
Jhinga Jalfrezi	27
- Shrimp stir-fried with mushrooms, onions, peppers, and tomatoes	
Malai Jhinga	27
- Shrimp cooked with a mace cardamom in a ginger coconut sauce with fennel	
Shrimp Saag	27
- Shrimp cooked in freshly ground spinach and spices	
Shrimp Tikka Masala	27
- Grilled shrimp in a silky tomato fenugreek sauce	

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BIRYANIS

Kashmiri Subz Biryani	17
- Basmati rice cooked with perfect mix of Veggies and blend of Spices	
Chicken Biryani	21
- Basmati rice cooked with perfect mix of Chicken and blend of Spices	
Lamb Biryani	24
- Basmati rice cooked with perfect mix of Lamb and blend of Spices	
Goat Biryani	27
- Basmati rice cooked with perfect mix of Goat and blend of Spices	
Shrimp Biryani	27
- Basmati rice cooked with perfect mix of Shrimp and blend of Spices	

NAAN

Naan	4	Aloo Paratha	6
- White flour bread baked in a clay oven		- Soft whole wheat bread stuffed with mild spiced potatoes	
Roti	4	Laccha Paratha	6
- Soft whole wheat bread		- Soft multi layered whole wheat bread lightly topped with butter	
Garlic Naan	5	Peshwari Naan	6
- Soft white flour bread topped with fresh garlic		- Soft white flour bread stuffed with coconut, almonds, cashews, and raisins	
Chili Garlic Naan	5	Rosemary Naan	6
- Soft white flour bread topped with fresh garlic and green chili		- Soft white flour bread stuffed with fresh Rosemary	
Cheese Naan	5	Keema Naan	8
- Soft white flour bread stuffed with fresh cheese		- Soft white bread stuffed with seasoned ground lamb	
Onion Kulcha	5		
- Soft white flour bread stuffed with seasoned chopped onions			

RICE

Plain Rice	3
- Steamed long grain basmati rice	
Lemon Rice	6
- Long grain rice basmati rice tempered with mustard seeds, lemon juice, curry leaves, and peanuts	
Mutter Pulao	6
- Saffron flavored long grain basmati rice cooked with green peas	
Coconut Rice	8
- Rice cooked in base of coconut milk and shredded coconut	

SIDES

Papadam	4
Mango Chutney	5
Mixed Pickles	5
Onion Relish	6
Raita	6
Chana Masala	8
- Chick peas cooked with onion tomatoes ginger and garlic	
Jeera Aloo	8
- Cumin flavored potatoes	
Plain Saag	8
- Fresh spinach cooked with onions ginger garlic and tomato	
Steamed Vegetables	8
Tadka Daal	8
- Yellow lentils tempered with curry leaves and mustard seeds	

DRINKS

Coke Products 3
- *Coca-Cola*

Coffee 3

Madras Coffee 4

Herbal Green Tea 4

Masala Chai 4

Mango Lassi 5
- Creamy drink with mango, yogurt, milk and a little sugar

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STREET KITCHEN

CHAAT CORNER

MUMBAI BITES



BRUNCH

Israeli Shakshuka	14
- Two eggs, in a tomato garlic sauce, tava paratha, samosa, salad tahina, and coffee	
Apna Punjab	14
- Paratha served with chole, dahi, samosa, masala aloo, achar, lassi, and chai	
Bhindi Bazaar	14
- Kheema with fried eggs or kheema ghotala with maska pav, cutting chai, parle G, and khari biscuit	
Aamchi Mumbai	14
- Sheera, upma, vada misal pav with cutting chai, khari biscuit	

Aloo Papdi Chaat	8
- Wheat crisps, potatoes and chickpeas in a yogurt, mint, and tamarind sauce	
Bhel Puri	8
- Puffed rice, flour crisps, tossed with onions, cilantro, tamarind, and green chutney	
Dahi Batata Poori	8
- Masala chickpeas and crisps topped with yogurt, mint, and tamarind chutney	
Dahi Bhalla	8
- Lentil vada soaked in sweetened yogurt served with fresh mint, and tamarind chutney	
Pani Puri	8
- Crisp puri stuffed with potatoes and filled with spicy tamarind, and mint flavored water	
Ragda Patties	8
- Potato and chickpea patties topped with tamarind and mint chutney	
Samosa Chaat	8
- Vegetable samosa topped with chickpea, sweet yogurt, mint and tamarind chutney	

Vada Pav	8
- Indian potato burger served with mint and tamarind chutney and fried chilly	
Kabab Pav	9
- Minced chicken kabab served on a white bread and fresh mint chutney	
Pav Bhaji	10
- Pureed fresh vegetables with butter	
Kheema Pav	12
- Seasoned minced lamb sauté with onions and garam masala, served with soft white bread	

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THALI'S

DESSERTS

DRINKS

Vegetarian Thali	17
- Samosa, saag pannar, malai kofta, tadka daal, basmati rice, raita, papadam, pickles, naan, and kheer	
Indian Wedding Thali	20
- Samosa, butter chicken, lamb rogn josh, tadka daal, basmati rice, raita papadam, pickles, naan, gulab jamun	
Indian Ocean Thali	25
- Samosa, shrimp bhuna, goan fish curry, daal tadka, basmati rice, raita, papadam, pickles, naan, gulab jamun	
Chocolate Cake	8
- A classic chocolate cake anyone would love!	
Gajjar Halwa	8
Gulab Jamun	8
- Dry Milk pastries in a honey and cardamom sauce	
Mango Kulfi	8
- Indian mango ice cream	
Pista Kulfi	8
- Frozen dairy dessert (traditional Indian ice cream)	
Rice Pudding	8
- Rice custard with cinnamon and raisins	
Rasmalai	8
Royal Falooda	12
Coke Products	3
- <i>Coca-Cola</i>	
Coffee	3
Madras Coffee	4
Herbal Green Tea	4
Masala Chai	4
Mango Lassi	5
- Creamy drink with mango, yogurt, milk and a little sugar	

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Flavors of India



21200 ST. ANDREWS BLVD. • SUITE 2
BOCA RATON, FLORIDA 33433



Monday thru Sunday
11 AM - 2:30 PM
(Last Order 2:30 PM)

5 PM - 10 PM
(Last Order 9:30 PM)

CLOSED EVERYDAY
3 PM TO 5 PM

561-717-0999

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APPETIZERS

Veg Samosa - Turnovers stuffed with potatoes, green peas and cumin	9
Onion Bhajia - Thinly sliced onion fritters	9
Lasooni Gobi - Cauliflower in a garlic chili tomato sauce	9
Chili Paneer - Cottage cheese cubes in a chilly garlic soy sauce	9
Mushroom 65 - Mushrooms stir fried with curry leaves, ginger, garlic and red wine	9
Kheema Olive Samosa - Minced lamb turnovers with olives	10
Chili Chicken - Chicken cooked with three peppers, spring onions, in a chili garlic soy sauce	11
Shrimp Balchao - Shrimp cooked with onions, garlic & palm vinegar	12
Mango Shrimp - Shrimp cooked with peppers, ginger and mango puree	13
Baby Lamb Chops - Baby lamb chops marinated in chefs special recipe	13
Konkan Crab - Lump crab meat cooked with mustard seeds, curry leaves, and fresh coconut	15

SOUPS

Tomato Basil - Cream of tomato with fresh basil	7
Mulligatawny - Fresh vegetables and lentils pureed tempered with cumin	9
Saag Pea - Spinach pureed with cardamom, cloves, and peppercorn	9
Chicken Shorba - Shredded chicken in a light broth with elbow pasta and fresh herbs	9
Crab - Crab meat in a light broth flavored with ginger nutmeg and fresh herbs	13

SALADS

Kuchumber - Fresh greens, cucumbers, cherry tomatoes, onions, chick peas with house dressing	7
Tandoori Salad - Romaine, cherry tomatoes, pulled grilled chicken, boiled eggs, feta cheese with house dressing	9

TANDOORI

Hariyali Paneer Tikka - Cottage cheese marinated with mint cilantro chutney and fresh herbs	19
Chicken Tikka - Boneless cubes of white meat chicken marinated in yogurt, ginger garlic, and garam masala	19
Tulsi Malai Tikka - Boneless cubes of white meat chicken marinated in cardamom, mace, basil & cream cheese cashew paste	19
Achari Tikka - Cubes of chicken marinated in seasoned pickled spices and roasted in a tandoor	19
Tandoori Chicken - Bone-in chicken marinated in hung yogurt and exotic spices and herbs	19
Farmer's Plate - Cauliflower, broccoli, portobello mushroom, sweet potatoes, hung yogurt and tandoori spices	21
Frontier Kababs - Assortments of chicken tikka malai kabab and tandoori chicken	23
Sheek Kabab - Minced lamb marinated with onions, peppers, and achari tikka	24

{ An All-Time Favorite! }

CHICKEN


Chicken Tikka Masala - Cubes of grilled chicken in a silky tomato fenugreek sauce	19
Andhra Chicken - Chicken drumsticks cooked in a coconut, black pepper, curry leaves and caramelized onion sauce	19
Butter Chicken - Shredded grilled, boneless chicken in a silky tomato fenugreek sauce	19
Chicken Badami Korma - Cubes of chicken, cooked in almond sauce flavored with cardamom and mace	19
Chicken Cafreal - Cubes of chicken cooked in a sauce made with cilantro, green chili ginger, garlic, and white rum	19
Chicken Curry - Cubes of chicken, cooked with traditional Indian spices	19
Chicken Ishtu - Chicken and seasonal vegetables cooked in a coconut cream sauce and mild spices	19
Chicken Vindaloo  - Cubes of chicken and potatoes cooked in smoked red chili paste and palm vinegar	19
Desi Chicken - Bone-in chicken cooked with potatoes, tomatoes, yogurt and whole spices	19
Kadai Chicken - Chicken Cubes, cooked with onions, peppers, cherry tomatoes, ginger and whole spices	19
Malvani Chicken  - Cubes of chicken cooked with roasted coconut onions bay leaves cloves and nutmeg	19

VEGETARIAN

Badami Subz Korma	17
- Farm fresh vegetables cooked in rich almonds cream sauce	
Baingan Bharta	17
- Baked and pureed eggplant cooked with peas and onions	
Baingan Mirchi Ka Salan 	17
- Baby eggplant and long green peppers cooked in a tamarind, sesame, and peanut sauce	
Channa Masala	17
- Chick peas cooked with onion, tomato, ginger, and garlic	
Daal Makhani	17
- Black lentils, kidney beans, ginger cooked overnight and finished with cream	
Daal Palak	17
- Yellow lentils cooked with baby spinach and fresh spices	
Kadai Paneer	17
- Homemade cottage cheese, cooked with bell peppers, onion and tomato	
Kesar Malai Kofta	17
- Veg and cheese dumpling in a saffron flavored cashew nut sauce	
Mutter Mushroom Hara Pyaz	17
- Mushrooms cooked with scallions, peas, fresh herbs and aromatic spices	
Nariyal Wali Bhindi	17
- Okra cooked with onions tomatoes, fresh herbs, and garnished with fresh coconut	
Paneer Butter Masala	17
- Cottage cheese cooked in a rich silky tomato fenugreek sauce with butter	
Saag Paneer	17
- Cottage cheese cooked with baby spinach and ginger	
Tadka Daal	17
- Yellow lentils, tempered with curry leaves and mustard seeds	
Paneer Khurchan	18
- Cottage cheese tossed with juliennes of pepper, onions, tomato and tempered with onion seeds	
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Fish Tikka Jalfrezi	26
- Grilled cubes of salmon cooked with juliennes of onions, peppers, tomatoes, and ginger	
Salmon Saag	27
- Salmon cooked in freshly ground spinach and spices	
Meen Moilee	27
- Grouper cooked in a light sauce of coconut milk, turmeric and ginger	
Sea Bass Malvan	27
- Striped sea bass cooked in a coconut milk, curry leaves, mustard seeds, sauce finished with smoked kudampuli	
Jhinga Ambotik 	27
- Shrimp in a spicy & tangy ginger, tomato, dry red chili tamarind sauce	
Jhinga Jalfrezi	27
- Shrimp stir-fried with mushrooms, onions, peppers, and tomatoes	
Malai Jhinga	27
- Shrimp cooked with a mace cardamom in a ginger coconut sauce with fennel	
Shrimp Saag	27
- Shrimp cooked in freshly ground spinach and spices	
Shrimp Tikka Masala	27
- Grilled shrimp in a silky tomato fenugreek sauce	

SEAFOOD

LAMB

Jardaloo Ma Gosht	21
- Pasi preparation of lamb with apricots in a rich caramelized onion sauce	
Lamb Badami Korma	21
- Cubes of lamb cooked in an almond sauce flavored with cardamom and mace	
Lamb Ishtu	21
- Lamb and seasonal vegetable cooked in a coconut cream sauce and mild spices	
Lamb Rogan Josh	21
- Cubes of lamb with Chef's special spices	
Lamb Vindaloo 	21
- Cubes of lamb and potatoes cooked in a smoked red chili paste and palm vinegar	
Lamb Curry	21
- Cubes of lamb cooked with traditional Indian spices	
Saagwala Lamb	21
- Lamb cooked with fresh baby spinach, ginger, and mild spices	
Tawa Gosht	21
- Lamb cubes cooked with onions, tomatoes, peppers, and aromatic spices on a griddle	
Xacuti Lamb	21
- Cubes of lamb cooked with roasted coconut, onions, bay leaves cloves and nutmeg	
Nizami Goat Curry	25
- Bone-in goat cooked in a coconut, black pepper, curry leaves, and caramelized onion sauce	
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Kashmiri Subz Biryani	17
- Basmati rice cooked with perfect mix of Veggies and blend of Spices	
Chicken Biryani	21
- Basmati rice cooked with perfect mix of Chicken and blend of Spices	
Lamb Biryani	24
- Basmati rice cooked with perfect mix of Lamb and blend of Spices	
Goat Biryani	27
- Basmati rice cooked with perfect mix of Goat and blend of Spices	
Shrimp Biryani	27
- Basmati rice cooked with perfect mix of Shrimp and blend of Spices	
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Plain Rice	3
- Steamed long grain basmati rice	
Lemon Rice	6
- Long grain rice basmati rice tempered with mustard seeds, lemon juice, curry leaves, and peanuts	
Mutter Pulao	6
- Saffron flavored long grain basmati rice cooked with green peas	
Coconut Rice	8
- Rice cooked in base of coconut milk and shredded coconut	

BIRYANIS

RICE

NAAN

Naan	4		
- White flour bread baked in a clay oven			
Roti	4		
- Soft whole wheat bread			
Garlic Naan	5		
- Soft white flour bread topped with fresh garlic			
Chili Garlic Naan	5		
- Soft white flour bread topped with fresh garlic and green chili			
Cheese Naan	5		
- Soft white flour bread stuffed with fresh cheese			
Onion Kulcha	5		
- Soft white flour bread stuffed with seasoned chopped onions			
Aloo Paratha	6		
- Soft whole wheat bread stuffed with mild spiced potatoes			
Laccha Paratha	6		
- Soft multi layered whole wheat bread lightly topped with butter			
Peshwari Naan	6		
- Soft white flour bread stuffed with coconut, almonds, cashews, and raisins			
Rosemary Naan	6		
- Soft white flour bread stuffed with fresh Rosemary			
Keema Naan	8		
- Soft white bread stuffed with seasoned ground lamb			
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Papadam	4	Jeera Aloo	8
		- Cumin flavored potatoes	
Mango Chutney	5	Plain Saag	8
Mixed Pickles	5	- Fresh spinach cooked with onions ginger garlic and tomato	
Onion Relish	6	Steamed Vegetables	8
Raita	6	Tadka Daal	8
		- Yellow lentils tempered with curry leaves and mustard seeds	
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Coke Products	3	Herbal Green Tea	4
- 		Masala Chai	4
Coffee	3	Mango Lassi	5
Madras Coffee	4	- Creamy drink with mango, yogurt, milk and a little sugar	
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We offer a private space and can orchestrate parties to accommodate your special events. Enjoy the company of your special guests while our chefs prepare a menu crafted to your needs and choices. At Maya, you will experience a unique entertainment style in an elegant dining room where our trained staff will be happy to provide you with all our services.			
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SIDES

DRINKS



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DESSERT

Chocolate Cake

8

- A classic chocolate cake anyone would love!

Gajjar Halwa

8

Gulab Jamun

8

- Dry Milk pastries in a honey and cardamom sauce

Mango Kulfi

8

- Indian mango ice cream



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Pista Kulfi

- Frozen dairy dessert (traditional Indian ice cream)

8

Rice Pudding

- Rice custard with cinnamon and raisins

8

Rasmalai

8

Royal Falooda

12

DESSERT



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DRINKS



MAYA
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Coke Products	3
- <i>Coca-Cola</i>	
Coffee	3
Madras Coffee	4
Herbal Green Tea	4
Masala Chai	4
Mango Lassi	5
- Creamy drink with mango, yogurt, milk and a little sugar	