

# gluten free @ neehee's

## TIKKI

**C16 ALOO TIKKI** ●●  
Two fried potato croquettes, topped with green-sweet chutney, yogurt, onions and sev

**C17 TIKKI CHOLE**  
Two fried potato croquettes, topped with chole, green-sweet-garlic chutney, onions and sev



**C18 RAGDA PATTIES** ●●  
Two fried potato croquettes, topped with warm ragda, green-sweet-garlic chutney, onions, sev

**C19 VEGETABLE CUTLETS** ●●  
Spiced potatoes and mixed vegies, shaped into heart shaped croquettes and deep fried

## CHAAT SPECIALS

**C29 DAHI WADA (2 PC)** ●●  
Two moist lentil doughnut seasoned in betan yogurt sprinkled with red chili powder and sweet chutney

**C30 KHAMAN DHOKLA (6 PC)** ●●  
Steamed chickpea flour savory cake, seasoned with mustard seeds, sesame seeds, coconut and green chilis

**C31 IDLY CHAAT** ●●  
Fried idly cubes topped with green-sweet chutney, yogurt, boondi and sev

**C32 ALOO CHAAT** ●●  
Fried potatoes seasoned with spicy masala, green-sweet chutney and fresh lime juice

**C33 CHANA CHAAT** ●●  
Boiled white chickpeas, black chickpeas and moong beans, onions, tomato, green chilis and fresh lime juice

**C34 SWEET POTATO CHAAT** ●●  
Fried sweet potatoes seasoned with spicy masala, green-sweet chutney fresh lime juice



## DESI CHINESE SOUP

**S3 SWEET CORN SOUP** ●●  
Creamy sweet corn soup with hint of spice

## ★ DESI CHINESE GRAVY

**G3 EGGPLANT CUBES GARLIC SAUCE** ●●  
Eggplant cubes cooked with thick spicy garlic gravy

**G4 EXOTIC VEG IN BLACK BEAN SAUCE** ●●  
A medley of vegetables cooked in our signature black bean gravy

**G5 SWEET & SOUR VEGETABLE** ●●  
Enjoy vegetables with little sweet, little sour and little spicy with our thick orange chili gravy



## ★ DESI CHINESE RICE

**R1 VEG FRIED RICE** ●●  
Basmati rice tossed with cabbage, carrots, onions, bell peppers, mushrooms, water chestnuts and soy chili sauce

**R2 BURNT GINGER RICE** ●●  
Gingered flavored basmati rice tossed with peas, cabbage, carrots, ginger flakes with ginger sauce

**R3 SCHEZWAN FRIED RICE** ●●  
Basmati rice tossed with spicy sczechuan sauce, cabbage, carrots, bell peppers, mushroom and water chestnuts

## PAKODA

**P1 MIX VEG PAKODA (8PC)** ●●  
Chopped veggies mixed with spiced chickpea flour batter and deep fried

**P2 METHI GOTA (8 PC)** ●●  
Chopped spinach and fenugreek leaves mixed with spiced chickpea flour and deep fried

**P3 ONION PAKODA (8 PC)** ●●  
Sliced onions mixed with chickpea flour and deep fried



**P4 BATATA VADA (8 PC)** ●●  
Spiced mashed potato balls, dipped in chickpea flour batter and deep fried

**P5 MIRCHI BHAJIA (6 PC)** ●●●  
Hot chili peppers dipped in chickpea flour batter and deep fried

**P6 CUT MIRCHI (4 PC)** ●●●  
Banana peppers deep fried in chickpea flour, then sliced and topped with spiced crushed peanuts, onions and lime wedges

## SOUTH INDIAN

**E1 IDLY SAMBHAR** ●●  
Steamed rice and lentil cakes served with sambhar and chutney

**E2 VADA SAMBHAR** ●●  
Fried lentil savory doughnuts served with sambhar and chutney

**E3 IDLY VADA PLATTER** ●●  
Combination of idly and vada served with sambhar and chutney



**E4 TAWA IDLY** ●●  
Fried idly cubes tossed with onion, tomato, spices and curry leaves

**E5 MINI IDLY SAMBHAR & GHEE** ●●  
Small munchin sized, 16 idly dipped in sambhar, topped with ghee and fresh cilantro

**E6 IDLY FRITTERS** ●●  
Idly strips dipped in vada batter and fried till crisp, served with sambhar and chutney

- VEGAN OPTIONAL
- VEGAN
- SPICY
- NO ONION, GARLIC
- CONTAINS NUTS

\* Please note:  
Desi Chinese dishes  
include soy sauce; our  
soy sauce is not a  
gluten free ingredient.

#neehees