

no onion, no garlic

NEEHEE'S ORTHODOX MENU
OFFERS NO ONION OR GARLIC

PANI PURI

C1 PANI PURI (8 PC) ●●●

Poori with spice potato and black chickpeas, mint-cilantro water, sweet-spicy water

C2 PANI PURI BASKET (40 PC) ●●●

Poori with a mixture of potato, black chickpeas, moong beans, boondi (made from sweetened fried chickpea flour), spicy-tangy water, sweet-spicy water

BHEL PURI

C3 BHEL PURI ●●●

Puffed rice (murmura), onions, tomato, potato, black chickpeas, green chili pepper, cilantro, cilantro-mint chutney, sweet chutney, garlic chutney, sev and spices

C4 SPECIAL BHEL PURI ●●●●

The same as bhel puri but with the addition of peanuts, chana dal (fried lentils), bondi (chickpea flour balls), chana chor garam (flattened black chickpeas)

C5 JHAAL MURI ●●●●

Puffed rice, mustard oil, peanuts, green chili peppers, tomato, onions, cucumber, cilantro and spices – a Kolkata delight

C6 SUKHA BHEL ●●●●

This bhel is served with chutney on the side

C8 DAHI PURI (8 PC) ●●●●

Bite size wheat balls, filled with potatoes, onions green-sweet chutney, beaten yogurt and sev

C9 SEV BATATA PURI ●●●●

Fried flat papdis, potato, onions, chana dal, mint-cilantro chutney, sweet chutney and topped with sev



C4

SAMOSA

C12 SAMOSA (2 PC) ●●●

Fried pastry filled with spiced potato and green peas, served with mint-cilantro chutney and sweet chutney

C13 DAHI SAMOSA CHAAT ●●●●

Three samosas, mashed and topped with green-sweet chutney, beaten yogurt, onions and sev

TIKKI

C16 ALOO TIKKI ●●●●

Two fried potato croquettes, topped with green-sweet chutney, yogurt, onions and sev

C19 VEGETABLE CUTLETS ●●●●

Spiced potatoes and mixed veggies, shaped into heart shaped croquettes and deep fried

KACHORI

C20 KHASTA KACHORI (2 PC) ●●●●

Spiced crispy hollow wheat shells, filled with onions, potatoes, green-sweet chutney, onions and sev

C22 BHEL KACHORI (2 PC) ●●●●

Spiced crispy hollow wheat shells, filled with bhel puri and topped with green-sweet-garlic chutney



J1

CHAAT SPECIAL

C25 PAPDI CHAAT ●●●●

Flat wheat crackers topped with white chickpeas, potatoes, sweet-green chutneys, yogurt onions and sev

C26 BHALLA PAPDI CHAAT ●●●●

Enjoy the papdi chaat with the addition of bhalla to get the soft and crunchy feel

C27 NEEHEES SPECIAL CHAAT ●●●●

Triangle wheat crackers topped with puffed rice, tomatoes, chickpeas, sweet-green chutney, yogurt and mozzarella cheese

C28 DELHI CHAAT ●●●●

Flat wheat crackers, bhalla, moong beans, peanuts, onions, green-sweet chutney, beaten yogurt sev

C29 DAHI WADA (2 PC) ●●●●

Two moist lentil doughnuts seasoned in betan yogurt sprinkled with red chili powder and sweet chutney

C30 KHAMAN DHOKLA (6 PC) ●●●●

Steamed chickpea flour savory cakes, 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 chick peas 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

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 chickpeas 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 wedge

SANDWICHES

J1 BOMBAY VEG GRILL ●●●●

Layer of tomato, cucumber, beet and potato with spicy sandwich chutney and mozzarella cheese

J2 CHUTNEY VEG GRILL ●●●●

Chopped onions, tomatoes, green bell peppers, carrots and cabbage mixed with mozzarella cheese and spicy sandwich chutney

J3 PANEER VEG GRILL ●●●●

Shredded paneer, and corn kernels mixed with spicy sandwich chutney and mozzarella cheese

J6 MUMBAI COLLEGE GRILL ●●●●

Layer of tomato, green bell pepper, potato, onions, with spicy sandwich chutney and mozzarella cheese

ROADSIDE BURGERS

B2 SAMOSA PAV ●●●●

Mashed samosa and chutney on a bun

B4 DABELI ●●●●

Bun filled with sweet and spicy potato mixed, peanuts, onions, sev, sweet and garlic chutney

B5 ALOO TIKKI BURGER ●●●●

Our signature veggie patty with tomato, onion, spicy chutney, cheddar cheese



M4

STREET MEALS

M4 PURI BHAJI ●●●●

Gently spiced potato cubes with hint of turmeric

M6 MINI GUJARATI THALI ●●●●

A combination of three roti, eggplant and potato curry, mixed vegetable curry, steamed Basmati rice, and our signature sweet and spicy gujarati dal

M8 ALOO PARATHA ●●●●

Whole wheat flat bread stuffed with spiced mashed potato, served with plain yogurt and pickle

M9 GOBI PARATHA ●●●●

Whole wheat flat bread stuffed with spiced grated cauliflower, served with plain yogurt and pickle

M10 PANEER PARATHA ●●●●

Whole wheat flat bread stuffed with spiced grated paneer, served with plain yogurt and pickle



M8

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 idlys cubes tossed with onion, tomato, spices and curry leaves

E5 MINI IDLY SAMBHAR & GHEE ●●●●

Small munchchin sized, 16 idlys dipped in sambhar, topped with ghee and fresh cilantro

E6 IDLY FRITTERS ●●●●

Idly strips dipped in vada batter and fried until crisp, served with sambhar and chutney

DOSAS

D1 PLAIN DOSA ●●●●

A light golden thin crepe made of fermented rice and lentil batter

D2 PAPER DOSA ●●●●

3 1/2 feet long golden thin crepe

D3 CHEESE DOSA ●●●●

Plain Dosa topped with mozzarella cheese

D4 GREEN CHILI & CHEESE ●●●●

Plain Dosa topped with spicy green chili and mozzarella cheese



E4

- VEGAN OPTIONAL
- VEGAN
- SPICY
- GLUTEN FREE
- CONTAINS NUTS

#neehees

