

NAVARATNA

PURE VEGETARIAN RESTAURANT

AUTHENTIC INDIAN CUISINE



Certified
VAAD Hakashrus of
Fairfield County
Connecticut



Lunch Box To Go \$8.95

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Stamford, CT 06901

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www.navaratnact.com



WE DO CATERING FOR ALL OCCASSIONS

AARAMBAM (APPETIZER)

PLAIN IDLI	6.95
Steamed rice and lentil pancake	
PODI IDLI	7.50
Mini steamed rice pancake tossed with gun powder and ghee	
SAMBAR IDLI	8.50
Steamed rice and lentil pancake in sambar	
MEDU VADA	7.50
Lentil doughnuts with onion, ginger and green chili	
RASA VADA	8.50
Lentil doughnut soaked in spicy south Indian soup	
SAMBAR VADA	8.50
Lentil doughnut soaked in sambar	
THAYIR VADA	8.50
Lentil doughnut soaked in yogurt	
IDLI VADA COMBO	7.50
Idli vada served with sambar, chutney	
ALOO BONDA	7.95
Batter fried potato balls	
NAVARATNA KI BHAJIA	10.95
Crispy batter fried assorted vegetables	
URULAI ROAST	9.50
Fingerling potato seasoned with South Indian spices	
KAAVI POO VARUVAL	8.50
Spicy batter fried cauliflower with curry leaf flavor	
MIRCHI PAKODA	7.95
Batter fried spicy chilies	
GObI MALLIGAI	8.95
Crispy cauliflower marinated with mint and cilantro	
HARA BAHARA KEBAB	8.50
Spinach, paneer and green chili	

SALAD - \$7.95

SHATWAR SPROUT SALAD
Blanched asparagus, lettuce, onions and mung bean sprouts
COUSCOUS SALAD
Couscous, onion, bell pepper, olives with lemon dressing
SALAD BOWL
Chickpeas, cucumber, onion, tomato and feta cheese

MUMBAI STREET CHAAT WALA

BAINGAN CHAAT	7.95
Batter fried eggplant with tamarind chutney	
DAHI ALOO POORI	7.95
Mini poori, with chickpeas, potatoes, mint, yogurt, tamarind	
SAMOSA	5.95
Pastry stuffed with green peas, potatoes	
SAMOSA CHAAT	8.95
Pastry stuffed with potatoes and green peas, topped with yogurt, mint and tamarind	
ALOO TIKKI CHAAT	8.95
Potato patties, chickpeas, mint, yogurt, tamarind and onion	

CHAARU (SOUP) - \$5.95

RASAM
Home style spicy tamarind, tomato soup
HOT AND SOUR SOUP
With mixed vegetables
MULLIGATAWNY SOUP
Creamy coconut curry flavored lentil soup
SWEET CORN VEGETABLE SOUP
Indo Chinese style sweet corn vegetable soup

NAVARATNA DOSA DELIGHTS

PLAIN DOSA/ MASALA	9.25/10.25
Rice and lentil crepe	
BUTTER PAPPER ROAST/ MASALA	10.25/11.50
Thin crispy crepe with clarified butter	
MYSORE DOSA/MASALA	10.25/11.25
Spicy chutney layered in thin rice lentil crepe	
ANDHRA KARA DOSA/ MASALA	10.25/11.25
Rice crepe with red chilies, garlic and tamarind paste	
MADURAI MALLI DOSA/ MASALA	10.25/11.25
Rice crepe smeared with cilantro and mint	
HOT GARLIC DOSA/ MASALA	10.25/11.25
Crepe smeared with chili and garlic	
SPRING ROLL DOSA	11.50
Crepe with shredded cabbage, red and green pepper soy sauce	

CHETTINAD PODI DOSA	11.50
Rice crepe with spicy gun powder	
PANEER SPRING ONION DOSA	11.50
Rice crepe with cottage cheese and scallions	
CHEESE DOSA/MASALA	10.50/11.50
Rice crepe with mozzarella cheese	

HOUSE SPECIALS

PESARATTU	12.95
Andhra style green mung dal and ginger crepe	
PONDICHERY DOSA	11.95
Spicy crepe stuffed with potato and onion masala	
CHEESE PONDICHERY DOSA	12.95
Spicy crepe stuffed with potato, onion masala and mozzarella cheese	

RAVA SPECIALS

RAVA SADA/ MASALA	11.95/12.95
Crispy semolina crepe	
RAVA MYSORE MASALA	12.95
Spicy semolina crepe stuffed with potatoes	
RAVA ANDHRA/MASALA	11.95/12.95
Spicy semolina crepe stuffed with chili, garlic, tamarind paste and potato	
RAVA ONION DOSA	11.95
Spicy semolina crepe with onions	
RAVA SPECIAL DOSA	12.95
Semolina crepe with cashew nut, raisin, coriander and carrot	
CHEESE RAVA DOSA	13.95
Crispy semolina crepe with mozzarella cheese	

UTTAPPAM

Thick rice pancake with the choice of following served with Sambar and Chutney	
PLAIN	9.50
ONION	10.50
TOMATO CHILLI	10.50
MIXED VEGETABLES	11.95
CHEESE	12.95

SOUTH INDIAN CURRY-\$14.95**(Served with Basmati Rice)****ALLEPY VEGETABLE CURRY**

Chef signature mix vegetable with coconut mango curry

PARAPPU URUNDAI KOZAMBU

Home style steam lentil balls with South Indian curry

ENNAI KATHRIKAI

Baby eggplant cooked with tamarind and peanut, sesame seeds gravy

GUTHI VEANKAI KURA

Stuffed baby eggplant with Indian spices and tamarind sauce

VEGETABLE NILGIRI KORMA

Vegetable cooked in cilantro, mint with flavored coconut curry

BHINDI CHETTINAD

Okra cooked in spicy chettinad sauce

VATHAL KOZHAMBU

South Indian Style curry with potato or okra

MIRCHI KA SALAN

Authentic Hyderabad curry with long hot chili, peanut, sesame seed, coconut, tamarind and southern spices

BHAGARA BAINGAN

Baby eggplant cooked in tamarind, peanut and sesame seeds

AVIAL

Mixed vegetables cooked with coconut and yogurt

NORTH INDIAN CURRY-14.95**(Served with Basmati Rice)****PALAK PANEER**

Homemade cheese cooked in spinach puree and spices

ACHARI ALOO

Pickled flavor spicy potato

SHAHI PANEER

Cottage cheese, cashew nut, raisin in creamy almond sauce

PANEER TIKKA MASALA

Cottage cheese, onion, bell pepper cooked in creamy tomato sauce

NAVARATNA KORMA

Assorted vegetables cooked in creamy almond sauce

KADAI VEGETABLE (Add Paneer \$1.95)

Mixed Vegetable, onion, tomato, bell pepper

MALAI KOFTA

Cottage cheese, potato, raisins, cashew nut balls in creamy almond sauce

BHINDI DO PIAZA

Okra sautéed with onion, green and red pepper

VEGETABLE VINDALO

Goan style spicy and tangy vegetable curry

DEWANI HANDI

Spinach with baby eggplant, broccoli, Indian herbs and spices

CHANA MASALA

Chick peas with onion and tomato sauce

DAL MAKHANI

Slow cooked black lentil with onion and tomato sauce

TADAKA DAL

Yellow lentil tempered with cumin seed

ALOO GOBI

Potato, cauliflower, onion and tomato

RICE VARIETIES**TAMARIND RICE 8.50**

South Indian style tamarind flavored rice with peanut and cashew nut

LEMON SADAM 8.50

Fresh lemon flavored rice with peanut and cashew nut

COCONUT RICE 8.50

Coconut flavored rice tempered with mustard seed, curry leaves, peanut and cashew nut

THAYIR SADAM 8.50

Yogurt rice with mustard seed and curry leaves

BISIBELA HULIYANA 9.95

Sambar rice with peanut and cashew nut

VEGETALE FRIED RICE 10.95

Mixed vegetable fried rice with soy sauce

CHETTINAD BIRYANI 11.95

Rice and vegetable with special chettinad spices

BREAD CORNER**VEECHU PARATHA 4.75**

Multi layered bread

PESHAWARI PARATHA 5.95

Cashew nut, coconut and raisin stuffed whole wheat bread

CHAPATHI 3.75

Whole wheat flour soft bread

POORI MASALA 10.95

Deep fried whole wheat puffy bread served with potato masala

CHOLE BHATURA 10.95

Deep fried soft bread served with chickpeas curry

ALOO PARATHA 5.50

Whole wheat potatoes stuffed bread

POORI 4.95

Deep fried whole wheat puffed bread

BHATURA 4.95

Deep fried soft bread

SIDE DISHES**PAPPAD (2pcs) 3.50****MIXED PICKLE 3.00****MANGO CUTNEY 3.00****RAITA 3.00****INDO CHINESE****CHILI PANEER 10.95****BABY CORN MANCHURIAN 10.95****GOBI MANCHURIAN DRY 10.95****CHILLI IDLI 9.95****KIDS MENU****CONE DOSA 5.50**

Thin rice crepe

FRENCH FRIES 4.50**BUTTON IDLI WITH GHEE 5.95****SOUTHERN PIZZA 6.50**

Thick rice pancake topping with cheese and vegetable

BEVERAGES**MANGO LASSI 4.95****SWEET LASSI 4.75****SALT LASSI 4.75****NEER MORU (BUTTER MILK) 4.75****SODA 2.00****MILK SHAKE 5.50**

(VANILLA, LYCHEE, MANGO)

ROSE MILK 5.50**MINT COOLER 3.95****DESSERTS****RASAMALAI 5.50**

Spongy cottage cheese served in creamy custard sauce

ICE CREAMS 5.50

Mango, Vanilla, Coconut

KHEER 5.50

Indian Style rice pudding

GULAB JAMUN 5.50

Cheese balls in honey syrup

CARROT HALWA 5.50

Carrot with milk, cashew, raisins

KULFI 5.95

(Traditional Indian ice cream)

Mango, Pista, Malai