





blue  
ginger  
bar - restaurant

## menu

no onion and garlic

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## NO ONION NO GARLIC

### STARTERS

<b>Plain Mogo</b>	5.45
Fried cassava served with chilli-salt powder & lemon wedge	
<b>Masala Mogo</b> <span>m</span>	7.45
Cassava tossed in our house special sweet & sour sauce	
<b>Methi Gota</b> <span>m</span>	8.25
Traditional bhajia made with fresh fenugreek & gram flour	
<b>Chilli Paneer</b> <span>m</span>	9.25
Cottage cheese cubes tossed in our house special sweet & sour sauce	
<b>Tandoori Paneer Tikka</b> <span>m</span>	10.45
Marinated cottage cheese cooked in clay oven	
<b>Honey Chilli Potatoes</b> <span>m</span>	7.45
Crispy new potatoes tossed in honey chilli sauce	
<b>Crispy Corn-n-Spinach</b> <span>m</span>	8.45
Dust fried corn & spinach tossed with chilli flakes	
<b>Crispy Bhindi-n-Spinach</b> <span>m</span>	8.45
Dust fried okra & spinach tossed with chilli flakes	
<b>Salt-n-Pepper Vegetables</b> <span>m</span>	8.25
Crunchy seasonal vegetables tossed with dry chilli salt & pepper	
<b>Dahi Puri Chaat</b>	6.45
Crispy round puffs stuffed with chickpeas, potatoes, yoghurt & topped with tamarind chutney	
<b>Pani Puri</b>	4.95
Crispy round puffs stuffed with potatoes & brown chickpeas; served with spicy masala water	
<b>Sev Papdi Chaat</b>	6.45
Crunchy wafers garnished with a combination of potatoes, chickpeas & tamarind chutney	

### MAINS

<b>Paneer Tikka Masala</b> <span>n</span>	9.45
Grilled cottage cheese simmered in traditional creamy tomato sauce	
<b>Methi Corn</b> <span>m</span>	8.95
Fresh fenugreek & sweet corn in masala gravy	
<b>Aloo Matar</b> <span>m</span>	8.95
Baby potatoes cooked with green peas and tomato gravy	
<b>Dry Jeera Aloo</b> <span>m</span>	8.95
Potatoes tossed with fresh cumin seeds	
<b>Palak with Corn/Paneer/Aloo or Mixed Vegetables</b>	8.95
spinich cooked in the selection	
<b>Sweet-n-Sour Vegetables</b>	8.95
seasonal vegetable cooked in sweet-n-sour sauce	
<b>Spicy Vegetable Makhni</b> <span>s</span>	8.95
Seasonal vegetables cooked with fresh tomato, green chillies & cream	
<b>Stir-Fried Vegetables in Soya Sauce</b>	8.95
chinese vegetable mix with soya sauce	
<b>Moong Dal Tadka</b> <span>m</span>	8.45
Combination of three lentils tempered with cumin & whole red chillies	
<b>Dal Saag</b> <span>m</span>	8.45
Moong dal lentils simmered with fresh spinach	

### RICE

<b>Vegetable Biryani</b>	9.45
<b>Vegetable Hakka Noodles</b>	7.95
<b>Vegetable Fried Rice</b>	6.85
<b>Steamed Rice</b>	4.25
<b>Pilao Rice</b>	4.50

\* dishes marked with n contain nuts m medium spicy s spicy

## ZERO SPICE

### VEGETARIAN STARTERS

<b>Potato Chips</b>	4.25
Fried potato chips served with tomato ketchup	
<b>Plain Mogo</b>	5.45
Fried cassava served with lemon wedges	
<b>Methi Gota</b>	8.25
Traditional bhajia made with fresh fenugreek & gram flour	
<b>Salt-n-Pepper Mogo</b>	8.45
Crispy cassava tossed with green & red bell peppers	
<b>Honey Crispy Potatoes</b>	7.45
Crispy new potatoes tossed in honey sauce	
<b>Crispy Bhindi-n-Spinach</b>	8.45
Dust fried okra & spinach	
<b>Crispy Corn-n-Spinach</b>	8.45
Dust fried corn & spinach	
<b>Sesame Honey Paneer</b>	9.25
Cottage cheese tempered with sesame & honey	
<b>Vegetable Spring Rolls</b>	6.25
Mini chinese favourites served with tomato ketchup	

### NON-VEGETARIAN STARTERS

<b>Salt-n-Pepper Chicken</b>	10.45
Fried chicken tossed with spring onions	
<b>Sesame Honey Crispy Chicken</b>	9.45
Sesame coated honey glazed boneless chicken	
<b>Salt-n-Bell Pepper Prawns</b>	16.75
Battered king prawns tossed with spring onion	
<b>Salt-n-Pepper Fish</b>	10.45
Crispy deep fried fish cooked with bell peppers	

### VEGETARIAN MAINS

<b>Dry Aloo Jeera</b>	8.95
Baby potatoes tempered with cumin seeds	
<b>Saag Paneer/ Aloo/ Corn/ Mushroom</b>	8.95
Creamy spinach puree cooked with garlic & one choice of vegetable	
<b>Stir Fried Vegetables in Garlic Sauce</b>	8.95
Fresh seasonal vegetables tossed in garlic sauce	
<b>Moong Dal Tadka</b>	8.45
Yellow lentil tempered with crushed garlic & cumin	
<b>Vegetable Fried Rice</b>	6.85
<b>Egg Fried Rice</b>	6.85
<b>Vegetables Hakka Noodle</b>	7.95

### NON-VEGETARIAN MAINS

<b>Chicken Korma</b> <span>n</span>	10.45
Succulent chicken malai tikka simmered in creamy coconut-cashewnut sauce	
<b>Saag Murgh</b> <span>n</span>	10.45
Succulent chicken malai tikka simmered in creamy spinach puree	

