

NEW DELHI AUGUST 14.
ENTIRE DELHI KEPT AWAKE TO WITNESS THE HISTORIC EVENT OF
USHERIKG IS THE FREEDOM OF INDIA
ATTHE HOUR OF MIDNIGHT.

NATION WAKES TO

NEW LIFE

Mr. Nehru Calls For Big Effort From People

"INCESSANT STRIVINGS
TASK OF FUTURE"

Assembly Members Take

Solemn Pledge
WILD SCENES OF JUBILATION
IN DELHI





Anglo Indian Times

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India's first taste of foreign flavors dates back to time immemorial when trade relations with the Egyptians. Greeks and Romans presented her with all the wonderful aromatic herbs and spices that we employ in the cuisine today. This also includes the very dear and romantic saffron. Later came the Arab traders who, whilst trading with the Southern Kingdoms, brought along coffee, pistachios & asafoetida.

Then in early 1600's came the British. In 1604, they set up the East Indian Trading Company and by 1773 colonization began. The Raj enjoyed a good 87 years in India and is to date remembered for setting up the railroad system in the country. Even though this locomotive system did not give birth to a new kind of cuisine, it became the biggest and most major channel to spread regional cuisines around the country. Street vendors could be heard on every station nook and corner selling what are today the most popular food items found all over the country.

THE FLAVORS. THE SPICES. THE AROMA...BE A WITNESS.

SOUP, SALAD & WRAPS

Pin Co	SOUP OF THE DAY Please ask from our friendly staff.	\$6.00
1	TOMATO SHORBA Made from fresh tomatoes, seasoned with spices.	\$6.90
	CEASAR SALAD Fresh Romain lettuce, croutons dressed with parmesan cheese	\$7.90
	and boiled egg. Add on Tandoori Chicken*	\$3.00
	FRESH GREEN SALAD Seasonal vegetables	\$6.50
	PANEER WRAP Cottage cheese cubes, rolled with homemade naan bread.	\$12.50
	CHICKEN TIKKA WRAP* Boneless chicken tikka, rolled with homemade naan bread.	\$12.90
	LAMB SEEKH KEBAB WRAP	\$14.00

*Chef's Recommendation.

Lamb seekh kebab, rolled with freshly homemade naan bread.

India, a country that is steeped in heritage and tradition, is well known all over the world for its spices. It was the nerve center of the spice trade and it is these very spices that led to various countries invading India as well as the discovery of the America by Columbus. Some of the major spices that are found in India are mentioned here. Spices, something that none of us can go without these days, have ruled over the minds and hearts of men and women for quite a while now. Even today, spices would be perhaps one of the foremost things that most of the world would associate with the sub-continent.

PEPPER: Pepper is known as the 'King of all spices' and with reason. This is one of the spices that were responsible for making Indian spices famous during the medieval times. Pepper is derived from the berries of the pepper tree, and they come mainly in two varieties, black pepper and white pepper.

CUMIN: Cumin is widely used in Indian kitchens, mainly as a flavoring agent and as a condiment in certain dishes. Evidence of Cumin usages have been found to date from the second millennium B.C.





APPETIZERS

	1
SAMOSA (2 pcs) Triangle pastry filled with vegetables, subtly flavoured with spices.	\$7.90
SAMOSA CHAAT Hot samosa with combination of sweet & tangy flavor to make more delicious taste.	\$8.50
PAPRI CHAAT Crunchy, tangy, hot and sweet flavours combined to make delicious papri chaat.	\$8.50
ONION BHAJI Hot selling appetizer, best served with 'Indian Masala Tea'.	\$9.50
SPRING ROLL Mixed copped vegetables rolled in a thin pancake and fried to perfection.	\$10.00
PORTABELO MUSHROOMS Portabelo mushrooms filled with cheese and spinach deep fried to perfection. Served with french fries.	\$12.50
CHICKEN WINGS* Chicken wings marinated with herbs and spices, deep fried	\$10.00

TENDER CHICKEN STRIPS Cajun marinated tender chicken fillets with honey mustard

and fried to perfection.

\$12.00 CALAMARI

Squid rings marinated with parsley, lime juice and spices, deep fried.

MASALA PAPAD \$5.00

Papadum served with sprinkles of tomato, coriander, onion & chaat masala.

(Served after 3.00pm)

NACHOS (Choice of Vegetable / Chicken)	\$9.90 / \$10.90
Tortilla chips served with melted cheese, chilli corns,	
guacamole & sour cream.	

CHILLI CHICKEN DRY* \$20.00

Boneless chicken stir fried with sliced onion, capsicum and green chilies.

*Chef's recommendation.

to perfection.

Anglo Indian Times

\$10.50





BBQ TANDOOR VEGETARIAN

HARA BHARA KEBAB

Mix of spinach, green peas, potato, coriander, ginger, green chillies with Indian spices to taste. Served with homemade mint chutney.

PANEER TIKKA*

Home made cottage cheese marinated with yoghurt and spices grilled in tandoor. Served with homemade mint chutney.

IN BUMBA TANDOORI BROCCOLI

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Crowds In Festiv

NEW CABINET OF INDIA

Fourteen Members

PANDIT NEHRU TO EN

Broccoli marinated with our chef's special homemade recipes and grilled in tandoor to perfection.

TANDOORI VEGETABLE SALAD

Fresh seasonal vegetables marinated with our chef's special homemade recipes and grilled in tandoor to perfection.

BBQ TANDOOR NON VEGETARIAN

CHICKEN TIKKA* \$16.00 Succulent boneless chicken pieces marinated in yoghurt and spices, grilled in tandoor.

CHICKEN MALAI KEBAB

Boneless chicken pieces marinated in mild creamy mixture of special Indian spices, grilled in tandoor.

TANDOORI CHICKEN*	Half	\$17.00	
Spring chicken marinated with yoghurt, lime juice	Full	\$32.00	
and Indian spices, grilled in tandoor.			

LAMB SEEKH KEBAB

Minced lamb marinated with ginger, garlic and exotic spices, grilled in tandoor.

TANDOORI NON VEGETABLE PLATTER*

Mixed combination of chicken, lamb, fish and prawn marinated with special spices and grilled in tanddor.

TANDOORI SALMON TIKKA*

Salmon pieces marinated and grilled in tandoor.

FISH SHASHLIK

Fish pieces marinated with spices, skewered with capsicum, onions, tomatoes, grilled in tandoor.

*Chef's recommendation.

\$14.00 ENTHUSIAS BOMBAY

\$14.00

\$16.00

\$14.50

\$16.00

\$18.00

\$36.00

\$24.00

\$16.50

MAY BOMB PROSPER"

Festive Mood

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d Governor's Mess





MAIN COURSE VEGETARIAN

\$16.00
\$16.00
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\$12.00
\$12.00
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\$14.00
\$12.00
\$12.00
\$14.00
\$15.00
\$14.00
\$12.00

MAKHNI PASTA Pasta made in butter and tomato gravy with the fusion of Indian spices.

*Chef's recommendation. The smells, the flavors and colors of Indian cuisine enjoy universal appeal and can be found all over the world. The latest contribution by Indians living in UK to Indian Cuisine is Chicken Tikka Masala. In fact this humble chicken tikka masala has replaced the steak and kidney pie as the spicy staple for the British army. The Anglo British Food Standards Agency has estimated that Indian food accounts for two-thirds of all eating out and is enjoyed by at least 2.7 million people a week. The Indian food industry is valued at a whopping £3.2 billion that is ¾ of a fraction of all dining in the country. This trend is repeating itself in nations across the world where they have either adopted Indian cuisine or allowed it to influence their regional cookin

\$15.00

AT THE HOUR OF MI cheered the momentous er

MAIN COURSE NON VEGETARIAN

CHICKEN TIKKA MASALA* India's all time favourite and very popular in the UK. BUTTER CHICKEN

Shredded tandoori chicken cooked with tomatoes, butter and cream. (Introduced to the world of cuisine by an Old Delhi restaurant during the era

Crowds In F

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NEW CABINET OF INDIA

Fourteen Members

PANDIT NEHRU TO BE PREMIER

NEW DELLIF August 14.
The new Cabinet of India
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consist of the following
backs devalued a habin pro-

Mrs. Naidu's Message

"Go Forward . And Pri ATTLEES

ANGLO INDIAN - CHICKEN JALFREZI*

Chicken pieces cooked with exotic spices in medium gravy. ANGLO INDIAN - COUNTRY CAPTAIN CHICKEN*

Stir fried flour coated chicken and cooked with onion, garlic, ginger, tomato with the fusion of raisins and Indian spices.

CHICKEN MAKHNI PASTA

Creamy chicken pasta made in butter and tomato gravy with the fusion of Indian spices.

RAGRA MUTTON

Marinated lamb pieces cooked with exotic spices on simmer heat until the lamb pieces gets tender.

INDIAN RAILWAY MUTTON CURRY* \$19.00 A popular lamb curry served presently by Indian railways.

LAMB VINDALOO An authentic, spicy, hot, sharp and tangy lamb dish with potatoes.

LAMB ROGAN JOSH* A rich lamb curry from Kashmir, delicately flavoured with exotic spices.

FISH MASALA Fish chunks cooked with onion, tomatoes, a semi dry spicy lip smacking dish tempered with curry leaves.

GOAN FISH CURRY* \$17.00 Fish cooked with lime juice, garlic and special Goan spices.

MUSTARD FISH CURRY Fried fish chunks cooked in mustard oil and paste with tomatoes, onion, and Indian spices to give a unique mustard flavor.

BRITISH CONNECTION Vinegarate marinated fish fillet battered, crumbed fried served with madras curry sauce and french fries.

MADRAS PRAWN CURRY* \$22.00

The authentic piquant spicy prawn curry dish. Very popular in India and UK.

KARAHI PRAWN Prawns cooked in tomato gravy with capsicum and Indian spices. Cinnamon is a spice derived

*Chef's recommendation

from that of a flavoring agent to a medicinal agent. Cinnamon oil can also be

estive Mood

\$18.00

\$18.00

\$18.00

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MAY BOMBAY

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Governor's M

GOOD WISH

\$16.00

from the bark of an evergreen

\$22.00

ENTIRE DELHI KEPT AWA
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USHERING IN THE PREED
ATTHE HOUR OF MIDNIGHT.
Unprecedented memos of enthusis
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Crowds In Festive

Fourteen Members

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"Go Forward In Train

And Prosperity ATTLEES MESS FREE INDIA



*Chef's recommendation



Crowds In Festive Mood

on depart Governor's Message

DIDVANT / DICE

BIRYANI / RICE		
CHICKEN DUM BIRYANI* Marinated chicken pieces cooked with basmati rice in a sealed pot in tandoor.	\$18.00	を
MUTTON DUM BIRYANI* Succulent lamb cubes cooked with basmati rice in a sealed pot in tandoor.	\$20.00	- 1000 PM
SEAFOOD DUM BIRYANI* Marinated seafoods cooked with rice in a sealed pot in tandoor.	\$22.00	
VEGETABLE DUM BIRYANI Fresh vegetables cooked with basmati rice in a sealed pot in tandoor.	\$16.00	
KASHMIRI PULAO Boiled long grain Indian basmati rice with dry fruits and saffron.	\$10.00	A 100 TO
SAFFRON RICE Boiled basmati rice flavoured with saffron.	\$6.00	Wall of the same
JEERA RICE Boiled basmati rice tossed with cumin seeds.	\$5.00	A STATE OF THE PARTY OF THE PAR
STEAM BASMATI RICE Boiled long grain Indian basmati rice.	\$3.50	
INDIAN BREADS / RAITA	a.	
TANDOORI ROTI	\$3.50	
LACCHA PARATHA	\$4.50	
PLAIN NAAN	\$4.00	
BUTTER NAAN	\$4.50	1
GARLIC NAAN	\$4.50	1
CHEESE NAAN	\$5.50	4
CHILLI CHEESE NAAN	\$6.00	
MISSI ROTI	\$5.00	
Traditional missi roti is an Indian bread made with combination of wheat flour, gram flour & seasonal spices.		
KASHMIRI FRUIT NAAN Famous Kashmiri naan stuffed with dry fruits - a great authentic taste.	\$6.00	The second
KULCHA (potato or onion)	\$5.50	No.
MASALA KULCHA (with Indian spices)	\$6.00	清
MIX RAITA Yoghurt with onion, green chillies, tomatoes - a great creamy taste.	\$6.00	The Park of
CUCUMBER RAITA Yoghurt with grated cucumber - a creamy dip delight.	\$6.00	相
BOONDI RAITA Boondi, tiny fried gram flour balls dipped in yoghurt.	\$6.00	



SET LUNCH MENU

Monday to Friday - 11am to 2.30pm

DAY SPECIAL SET MEAL (A)	\$19.00	F TENT
Choice of: 1 dish (vegetable or non-veg.) - accompanied with yellow daal, plain naan, steam rice and seasonal fruit.		1000
DAY SPECIAL SET MEAL (B) Choice of:	\$22.00	200
2 vegetable dishes or 2 non-veg. dishes or 1 veg. and 1 non-veg dish - accompanied with plain naan, steam rice, seasonal fruit and dessert.		THE STATE OF
DESSERTS		
PHIRNI Phirni is a wonderful, creamy dessert made with ground rice combined with milk, cream, sugar and saffron strands for flavouring.	\$8.00	
RASMALAI One of the favourite Indian milk based dessert soaked in milk and garnished with saffron.	\$8.00	liny in it
GULAB JAMUN A soft centered milk based round dumplings dessert dipped and served in hot sugar syrup.	\$7.00	
BEVERAGES		
Coke Coke Light Coke Zero Sprite Ice Tea Soda Tonic Water Ginger Ale Bitter Lemon Still Mineral Water Sparkling Mineral Water	\$5.00	1 10
Lime Juice Lemon Lime Bitter Apple Juice Orange Juice Tomato Juice Cranberry Juice Pineapple Juice	\$6.50	a y de ser la deser l
Fresh Lime Soda - Choice of Sweet, Salted, Mixed	\$6.50	5 ()
Mango Lassi	\$7.00	E FOO
Chilled Lassi - Sweet or Salted	\$6.00	Prope
Chach - Buttermilk Fine chopped green chillies, ginger and coriander leaves grind together and mix with butter milk. Added salt and black pepper to perfection.	\$6.50	to C
Masala Tea Masala Ice Tea	\$5.00	t deed f (fill)
Earl Grey Tea Cammomile Tea	\$5.00	Take.
English Breakfast Tea Peppermint Tea		
Coffee Coffee Espresso	\$4.00	-
Double Espresso Coffee	\$5.50	V.

Cappuccino | Coffee Latte | Hot Chocolate

Iced Coffee | Iced Coffee Latte

Anglo Indian Times Park Care the Park

\$5.50

\$6.00