

# Traditional Breakfasts

## FAVOURITES

- ☐ **Pakorاس**  
Fresh vegetables with herbs and spices, dipped in batter and deep fried.
- ☐ **Samosas**  
Crispy triangular shaped pastries with a spicy vegetable filling.
- ☐ **Spring Rolls**  
Crisp vegetables wrapped in filo pastry.

## PARATHAS\*

Flatbread made from wheat shaped as a circle.

- ☐ **Aloo Paratha**  
Potato stuffed paratha.
- ☐ **Gobi Paratha**  
Cauliflower stuffed paratha.
- ☐ **Methi Paratha**  
Made with methi, herbs and spices.
- ☐ **Mixed Paratha**  
Paratha with a mixture of aloo, mooli, methi and onions.
- ☐ **Mooli Paratha**  
Leak stuffed paratha.
- ☐ **Paneer Paratha**  
Paneer stuffed paratha.
- ☐ **Plain Paratha**  
Flatbread made from wheat shaped as a circle.
- ☐ **Sweet Paratha**  
Paratha made with sugar, common during desserts.

## RAITA

- ☐ **Aloo Raita**  
Yoghurt made with small boiled potatoes.
- ☐ **Bhalla Raita**  
Yoghurt made with lentil mixture balls.
- ☐ **Bhundi Raita**  
Yoghurt with bhundi (small yellow balls) made from gram flour and fried.
- ☐ **Carrot & Onion Raita**  
Yoghurt with shredded carrots and chopped onion.
- ☐ **Cucumber & Jeera Raita**  
Yoghurt with cumin seeds and pieces of grated cucumber.
- ☐ **Cucumber & Onion Raita**  
Yoghurt served with onion and grated cucumber.
- ☐ **Cucumber & Tomato Raita**  
Yoghurt with fresh pieces of tomatoes and grated cucumbers.
- ☐ **Cucumber Raita**  
Natural yoghurt served with grated cucumber.
- ☐ **Plain Raita**  
Plain yoghurt.

## PICKLE

- ☐ **Imli**  
Tamarind Chutney
- ☐ **Pickle**  
Mixed Mango // Lemon & Green Chillies

# Traditional Breakfast

(...continued)

## PASTRIES

- ☐ **Eggless Cinnamon Rolls**  
Buttery pastry with cinnamon cooked in swirls.
- ☐ **Eggless Croissants**  
Buttery flaky pastry.
- ☐ **Eggless Mixed Danish Pastry**  
Range of classic Danish pastries.
- ☐ **Eggless Muffins**  
Yeast based large cup cakes.
- ☐ **Eggless Pain au Chocolat**  
Buttery, flaky pastry with a filling of chocolate
- ☐ **Eggless Pain aux Raisins**  
Buttery, flaky pastry with a filling of raisins.