

Botiwalla Restaurant Week pre-fixe menu (Lunch & Dinner). \$19.00.

Appetizer Options:

Masala Potatoes

-Crispy fingerling potatoes tossed with salt, chaat masala, lime juice, and cilantro. Served with sweet and spicy Maggi ketchup.

Bhel Puri

-Puffed rice, flour crisps, onion, cilantro, and crunchy chickpea noodles tossed with green chutney and tamarind chutney. An Indian street food classic

SPDP

-Savory puffed flour crisps (puris) stuffed with potatoes, onions, cilantro, and crunchy chickpea noodles (sev), drizzled with sweet yogurt and tamarind chutney. Mindblasting.

Roll Options:

Chicken Tikka

-Chargrilled boneless Joyce Farms chicken marinated in yogurt, lime juice, kashmiri chilli paste, and north Indian spices. Served with desi slaw, onions, cilantro, & chutney, wrapped in a hot buttered naan.

Boti Lamb

-Lamb marinated in black pepper, curry leaf, dark soy, ginger, garlic, and vinegar. Served with onions, cilantro, green chutney, and desi slaw wrapped in a hot butter naan.

Paneer Tikka

-Paneer (Indian farmer's cheese) marinated in yogurt, lime juice, Kashmiri chill paste, and north Indian spices, chargrilled with onions and bell peppers. Served with desi slaw, onions, cilantro, and green chutney wrapped in a hot buttered naan.

Dessert Options:

Mango Lassi

-Chilled yogurt drink with sweet mango pulp and cardamom.

Icecream Walla Ice Cream

-Choice of Indian Mango, Strawberry Malai, Badam Milk or Chai Biscuit

Kheer

- a pudding made by boiling milk and sugar with [rice](#), flavoured with [cardamom](#) & [pistachios](#)