

## HOUSE SPECIALITIES

SERVED WITH RICE

<b>PONGAL AVIAL (HAS NUTS)</b> .....	<b>14</b>
Rice and lentils served with vegetables and cooked in coconut sauce and spices	
<b>SPECIAL UPPUMA (HAS NUTS)</b> .....	<b>10</b>
Cream of wheat cooked with fresh vegetables and garnished with nuts	
<b>CHANNA BATURA</b> .....	<b>16</b>
Large puffy bread served with chickpeas curry	
<b>POORI BHAJI (HAS NUTS)</b> .....	<b>10</b>
Whole wheat bread, fried and puffed, served with potatoes and chickpeas curry	
<b>TANDOOR VEGETABLES</b> .....	<b>16</b>
Assortment of fresh vegetables marinated and barbequed in a clay oven (paneer, pineapple, broccoli, cauliflower, apples, tomato, green and red peppers and onions)	

## DESSERTS

<b>MANGO SUFFLE</b> .....	<b>6</b>
Mango pulp, cream and sugar	
<b>MOONG DAL HALWA (HAS NUTS)</b> .....	<b>6</b>
Split yellow lentil, milk, nuts and ghee	
<b>KHEER</b> .....	<b>5</b>
Indian rice pudding	
<b>GULAB JAMUN</b> .....	<b>5</b>
Reduced milk balls served in rose flavored sugar syrup and a touch of cardamom	
<b>RASMALAI (HAS NUTS)</b> .....	<b>5</b>
Most famous dessert of homemade cheese served with reduced milk and pistachio	
<b>GAJJAR HALWA (HAS NUTS)</b> .....	<b>6</b>
A grated carrot pudding studded with pistachio nuts and reduced milk	
<b>KULFI</b> .....	<b>7</b>
Rich Indian ice cream made of thickened milk, topped with cardamom. Choice of mango, pistachio or malai	
<b>SHAHI TUKDA (HAS NUTS)</b> .....	<b>6</b>
Rich bread pudding with dry fruits, flavored with cardamom	
<b>ICE CREAM</b> .....	<b>5</b>
Different flavors of mango, rose or vanilla	

## PULLAVS

RICE SPECIALITIES

<b>VEGETABLE BIRIYANI</b> .....	<b>12</b>
Specially cooked basmati rice embedded with a rich mix of vegetable curry, garnished with lemon pickle and served with raita	
<b>BISI BELLE BATH (HAS NUTS)</b> .....	<b>11</b>
Rice cooked with lentils, garden fresh vegetables and spices	
<b>BAGALA BATH</b> .....	<b>11</b>
A cool soothing rice dish prepared with fresh homemade yogurt, ground pepper and mustard seeds	
<b>TAMARIND RICE (HAS NUTS)</b> .....	<b>10</b>
Rice garnished with tamarind and a blend of spices and nuts	
<b>LEMON RICE (HAS NUTS)</b> .....	<b>10</b>
Lemon flavored rice tempered with mustard seeds, red chillies and curry leaves	

## INDIAN BREAD

<b>POORI (2 PCS)</b> .....	<b>4</b>
Deep fried whole wheat fluffy bread	
<b>CHAPATHY (2 PCS)</b> .....	<b>3</b>
Thin soft whole wheat bread	
<b>BATURA</b> .....	<b>4</b>
Deep fried large puffy bread	
<b>NAAN / TANDOORI ROTI</b> .....	<b>3</b>
Light and fluffy white flour bread, baked in tandoor and buttered	
<b>PLAIN PARATHA</b> .....	<b>4</b>
Whole wheat flat Indian bread	
<b>ALOO OR MINT PARATHA</b> .....	<b>5</b>
Multi layered whole wheat bread, baked in tandoor	
<b>GARLIC NAAN</b> .....	<b>5</b>
Light and fluffy white flour bread, stuffed with garlic, baked in tandoor and buttered	
<b>JALAPENO AND CHEESE NAN</b> .....	<b>5</b>
Light and fluffy white flour bread, stuffed with jalapeno and cheese, baked in tandoor	
<b>ONION KULCHA</b> .....	<b>5</b>
White bread with onion filling, baked in tandoor	
<b>AMRITSAR KULCHA</b> .....	<b>5</b>
White bread with potato filling, cauliflower and garlic	
<b>ASSORTED BREAD BASKET</b> .....	<b>9</b>
Assortment of three breads, plain naan, roti and garlic naan	



# Woodlands

PURE VEGETARIAN INDIAN CUISINE

**11.30 AM - 3.00 PM**

**5.00 PM - 9.00 PM**

**FULL SERVICE CATERING  
AVAILABLE**

**WE ONLY OFFER CARRY OUT**

**301-434-4202**

**301-408-2200**

 [woodlandsrestaurants.com](http://woodlandsrestaurants.com)

 [Woodlands Restaurant](#)

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We cater for all occasions including weddings, birthdays, anniversaries, religious ceremonies and much more...

We offer on-site dosa parties.

Special Request Available for vegan, gluten free and nut free options.  
Please ask the manager for more details.

## CURRIES

SERVED WITH RICE

<b>AVIAL</b> .....	16
Garden fresh vegetables, cooked in a coconut sauce and spices	
<b>PALAK PANEER</b> .....	16
Fresh homemade cheese cooked in a creamy spinach sauce	
<b>PANEER LABABDAR</b> .....	16
Homemade cheese dish cooked in aromatic spicy Indian flavors and red gravy and the garnished with lots of cream and shredded ginger	
<b>PANEER MAKHANI (HAS NUTS)</b> .....	16
Cubes of homemade cheese cooked in a rich tomato and cream sauce with a dust of fenugreek	
<b>KADAI PANEER</b> .....	16
Homemade cheese with an irresistible flavor with the blend of green bell peppers dried fenugreek leaves and cardamom.	
<b>MALAI KOFTA (HAS NUTS)</b> .....	16
Croquettes of fresh cheese and vegetables simmered in a light creamy sauce, topped with nuts and raisins	
<b>PALAK KOFTA (HAS NUTS)</b> .....	16
Shallow fried spinach dumplings cooked in creamy sauce	
<b>CHANA MASALA</b> .....	16
Chickpeas slowly simmered with pomegranate seeds, cooked with onions tomatoes and spices	
<b>GOBI MUTTER</b> .....	16
Fresh cauliflower and peas cooked with ginger, tomatoes and mild spices	
<b>LASUNI GOBI</b> .....	16
As its name suggests, it uses two main ingredients: gobi (cauliflower) and lasun (garlic). It comprises of fried cauliflower florets coated with tangy and spicy sauce concoction	
<b>NAVARATNA KORMA (HAS NUTS)</b> .....	16
Assortment of fresh garden vegetables cooked with dry fruits in a light creamy sauce	
<b>BHINDI DO PIAZA</b> .....	16
Fresh okra simmered with diced onions, tomatoes lightly spiced	
<b>DAL MAKHANI</b> .....	14
Black lentils, red kidney beans simmered with tomatoes, ginger, garlic and onions, finished with cream	
<b>JEERA ALOO</b> .....	14
Cubes of potatoes smothered and simmered with cumin, herbs and spices	
<b>SMOKE EGGPLANT BHARTHAL</b> .....	16
Smoked eggplant simmered and cooked with spices	
<b>VEGETABLE JALFREZI</b> .....	16
Fresh seasonal vegetables cooked with onions, peppers and tomatoes in a spicy sauce	
<b>MUSHROOM MUTTER</b> .....	16
Mushrooms and peas in a spiced tomato curry with a touch of fenugreek leaves	
<b>TADKA YELLOW DAL</b> .....	14
Yellow lentils tempered with onions and mild spices	
<b>GUTHI VANKI</b> .....	16
"Hyderabadi Special" eggplant pan seared with spicy herbs and glazed in dry spices	

## DOSAI

SERVED WITH SAMBAR AND COCONUT CHUTNEY

<b>SADA DOSAI</b> .....	9
Thin rice crepe	
<b>MASALA DOSAI</b> .....	10
Crepe filled with potatoes, onions and cashew filling	
<b>MYSORE DOSAI (HAS NUTS)</b> .....	11
Crepe with a layer of hot chutney	
<b>MYSORE MASALA DOSAI</b> .....	12
Crepe layered with chutney, potatoes, onions and cashew filling	
<b>ONION DOSAI</b> .....	11
Crepe with onion topping	
<b>ONION MASALA DOSAI (HAS NUTS)</b> .....	12
Wheat lentil crepe grilled with onions, chillies and with potatoes, onions and cashew filling	
<b>BUTTER MASALA DOSAI (HAS NUTS)</b> .....	12
Wheat lentil crepe with potatoes, onions and cashew filling cooked in butter	
<b>SADA RAVA DOSAI</b> .....	12
Wheat lentil crepe	
<b>SPECIAL RAVA MASALA DOSAI (HAS NUTS)</b> .....	13
Wheat lentil crepe grilled with onion, potatoe filled cashew filling	
<b>PAPER DOSAI</b> .....	14
Large thin crepe rolled and crispy	
<b>PAPER MASALA DOSAI (HAS NUTS)</b> .....	14
Large thin crepe with potatoes, onions and cashew filling	
<b>WOODLANDS SPECIAL SPRING DOSAI (HAS NUTS)</b> .....	15
Crepes filled and rolled with vegetable mix and hot chutney	
<b>JAIPUR PANEER DOSAI</b> .....	15
Crepes filled with homemade cheese, peas, onions, coriander and exotic spices	

## UTHAPPAM

<b>PLAIN UTHAPPAM</b> .....	9
Indian style pancake made of rice	
<b>MASALA VEGETABLE UTHAPPAM</b> .....	11
Indian style pancake made of rice with potatoes and peas filling	
<b>TOMATO AND PEAS UTHAPPAM</b> .....	11
Pancake with tomatoes and peas topping	
<b>ONION AND PEAS UTHAPPAM</b> .....	11
Pancake with onions and peas topping	
<b>ONION AND HOT CHILLIE UTHAPPAM</b> .....	11
Pancake with onions and chillies topping	
<b>VEGETABLE UTHAPPAM</b> .....	11
Pancake with tomatoes, peas, carrots, chillies and onion topping	
<b>SHREDDED COCONUT UTHAPPAM</b> .....	11
Pancake topped with fresh coconut	

## INDIAN AND CHINESE

<b>VEGETABLE SPRING ROLL</b> .....	6
Crispy pastries filled with vegetables	
<b>HOT AND SOUR SOUP</b> .....	6
Clear soup with hot Chinese sauces and Indian spices	
<b>GOBI MANCHURIAN</b> .....	16
Dry cauliflower fritters with corn flour cooked in spicy manchurian sauce	
<b>VEGETABLE FRIED RICE</b> .....	12
A Chinese style vegetable rice dish cooked with scallions, carrots and bell peppers	
<b>CHILI PANEER</b> .....	16
Indo-Chinese with homemade cottage cheese, marinated with ginger and garlic paste, stir fried with capsicum, onions and Chinese sauces	
<b>VEGETABLE NOODLES</b> .....	12
Stir fried noodles, veggies and spices	

## APETIZERS

<b>IDDLY (2 PCS)</b> .....	6
Steamed rice and lentils cake served with sambar and coconut chutney	
<b>PALAK CHAT</b> .....	8
Crispy spinach mixed with fresh tomatoes, onions, tamarind sauce and chaat masala - Served cold	
<b>PAPADI CHAT</b> .....	6
Flour crisps garnished with chickpeas, potatoes, yogurt and mixed with tamarind and a splash of mint chutney	
<b>PANI PURI</b> .....	7
Crispy wheat shells with potatoes and chickpeas filling served with spicy water	
<b>BHEL PURI (HAS NUTS)</b> .....	6
Rice puffs, gram flour crisps, tossed with cilantro, tamarind chutney and onions	
<b>PAV BHAJI</b> .....	8
Spicy vegetable curry with toasted bread roll	
<b>MEDHU VADA</b> .....	6
Fried lentil donuts served with sambar and coconut chutney	
<b>DAHI VADA</b> .....	6
Lentil donuts dipped in yogurt and tamarind sauce	
<b>PANEER PAKORA</b> .....	7
Marinated paneer deep fried and stuffed with mint chutney	
<b>TANDOOR PANEER TIKKA</b> .....	8
Homemade cheese marinated and grilled in mild spices, seared in tandoor	
<b>ONION BHAJIA</b> .....	7
Golden fried discs of finely chopped onions dipped in chickpeas batter and deep fried	
<b>IDDLY / VADA</b> .....	6
Combo	
<b>RASA VADA</b> .....	6
Lentil donuts dipped in rasam	
<b>GOAT CHEESE ALOO TIKKI</b> .....	8
Potato stuffed with goat cheese, green chilli and sauce	
<b>VEGETABLE SAMOSA (HAS NUTS)</b> .....	6
Crispy turnovers stuffed with mildly spiced potatoes and green peas	
<b>VEGETABLE PAKORA</b> .....	6
Battered fried assortment of onions, cauliflower and potatoes	
<b>CHILLI PAKORA</b> .....	6
Chilli dipped in chickpeas flour and deep fried	
<b>MASALA VADA (2 PCS)</b> .....	6
Fried flat donut made with lentils, onions and spices	
<b>SAMOSAS CHAT (HAS NUTS)</b> .....	8
Samosa split open and covered with spicy chickpeas, minced onion, cilantro, yogurt and tamarind sauce	
<b>INDIAN SPINACH SALAD (HAS NUTS)</b> .....	7
A delicious spinach salad with apples, nuts, raisins and chutney dressing with honey	

## SOUP

<b>TOMATO SOUP</b> .....	6
Mildly spiced light tomato soup, flavored with herbs	
<b>RASAM</b> .....	5
A traditional South Indian spicy soup	
<b>VEGETABLE SOUP</b> .....	6
An authentic South Indian soup of lentils, diced with vegetables and flavored with herbs	