

# MENU



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## Appetizers

### *Masala Vada*

A popular crispy, flavorful South Indian street food made using masala and ground chana dal.

### *Turmeric Lemon Drop*

This slightly sweet lemonade mock-tail blends fresh lemon and orange juices with ginger and turmeric notes to create a tasty antioxidant, immunity-boosting beverage.

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## Starters

### *Chilled Tomato Soup*

This chilled soup combines red and orange heirloom tomatoes with coconut milk, bell pepper, and cumin lending a superb taste and creamy texture.

### *Kachumber Salad*

A simple, yet refreshing, chopped salad using cucumbers, onions, tomatoes, and lemon dressing adds crunchy, fresh, and cooling tones.

### *Naan & Raita*

Baked flatbread served with chilled crème fraîche, cucumber, and cilantro mix gives the palate a chance to cleanse and reset.

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## Main Entrées

### *South Indian Chicken Curry*

Good curries start out with a solid base of spices and this dish is no exception. This chicken curry is a juicy, flavorful, and well-spiced dish.

### *South Indian Vegetable Curry*

Carrots, courgettes, green beans, and potatoes mixed with a spiced coconut curry sauce.

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## Sides

### *Steamed Basmati Rice*

Basmati rice steamed and laced with strands of saffron

### *Roasted Cauliflower with Indian Spice*

This golden cauliflower roasted with fragrant spices has a rich aroma that is the perfect accompaniment to the entrée.

### *Saag Aloo*

This traditional Indian dish combines spinach, potatoes, and spices to make a delectable nutritious side.

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## Dessert

### *Gajar Halva Carrot Pudding*

A sweet, carrot-based pudding with coconut milk, spices, and sugar garnished with dried fruit.

### *Coffee and Tea Service*

Decaffeinated available including sugar and cream.