

SIDES

SAMBAR (V)	2
South Indian lentil stew with assorted vegetables	
MASALA ALOO (V)	2
Mashed potatoes and onions	
RASAM (V)	2
Traditional South Indian spiced tomato soup	
PAPADUM (V)	2
Deep fried South Indian crackers	
PICKLE (V)	1
Indian Vegetable Pickle	
MANGO CHUTNEY (V)	1
Sweet mango relish	
RAITA	2
Cucumber tomato in yogurt	
PURI (V)	2
Deep fried whole wheat puffy bread	
CHAPATHI (V)	2
Whole wheat grilled bread	
BHATHURA	2
White flour deep fried bread	
PLAIN RICE (V)	3
White rice served with papadum and pickle	

ORGANIC

MOONGDAL DOSA (V)	9
Lentil and rice crepes	
KALE TOMATO CRANBERRY UTTAPAM (V)	9
Lentil and rice pancake topped with kale, tomato and cranberry	
ALT SANDWICH (V)	9
Avocado, roman lettuce, tomato, veganaise, served over choice of bread	

VEG CLUB SANDWICH	9
Mozzarella, tomato, lettuce, alfalfa sprouts, mustard sauce, served over choice of bread	
TOFU SANDWICH (V)	9
Tofu, lettuce, tomato, cucumber, pesto sauce served over choice of bread	
TOFU SALAD (V)	9
Mixed greens, cucumber, cherry tomato, tofu, dried apricots with raspberry dressing	
SPROUT WALNUT SALAD (V)	9
Sprouts, cranberry, walnut, lettuce, green apple with sesame orange dressing	
PAPAYA AVACADO SALAD (V)	9
Green papaya, beans, carrots, avocado with sweet chilly dressing	

DESSERTS

GULAB JAMUN	2
Milk dumplings soaked in sweet syrup	
RASMALAI	3
Cheese cakes dipped in sweet reduced milk with pistachio	
PAYASSAM	2
Vermicelli cooked in sweet milk and nuts	
MOONG DAL HALWA	3
Sweet lentil pudding	
KULFI	3
Homemade ice cream	

BEVERAGES

MANGO LASSI	3
Mango yogurt drink	
ROSE LASSI	3
Rose flavored yogurt drink	
MASALA LASSI	3
Salted Yogurt drink with herbs	
MASALA TEA	2
MADRAS COFFEE	2



Vegetarian Indian Restaurant
Serving Vegan and Organic options

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Please inquire for catering
SUN- THUR 11 AM - 8 PM
FRI- SAT 11AM - 10 PM

(V) Indicates Vegan

STARTERS

IDLI SAMBAR (V)	4
Steamed Rice Cakes served with Sambar and Coconut Chutney	
VADA SAMBAR (V)	4
Lentil Doughnut served with Sambar and Coconut chutney	
IDLI VADA SAMBAR	5
Combination of Steamed Rice Cakes and Lentil Doughnuts served with Sambar	
DAHI VADA	5
Lentil Doughnut Soaked in Yogurt	
VEG SAMOSA (V)	3
Potatoes stuffed in flaky pastry dough and fried	

CHAATS

ALOO TIKKI CHAAT	5
Potato cutlet topped with chick peas, yogurt, and sweet chutney	
SAMOSA CHAAT	5
Samosa topped with chick peas, yogurt, and sweet chutney	
ALOO PAPRI CHAAT	5
Potatoes & chips served with yogurt sweet and spicy chutney	
BHELPURI (V)	5
Puffed rice with potatoes, tomato, onions, peanut, sweet and spicy chutney	
SEV PURI	5
Crispy chips topped with potatoes, tomatoes, onions, sweet and spicy chutney	
PANI PURI (V)	5
Crispy puffed shells stuffed with seasoned potatoes served with spicy mint water	

SPECIALITIES

VEG BURGER	5
Vegetable patty, lettuce, tomato, and onion	

PAV BHAJI	7
Spicy vegetables and potatoes served with butter toasted bun	
WADA PAV	6
Potato dumplings batter fried served with bun and chutney	
PURI BHAJI (V)	8
Deep fried puffed bread served with potato curry	
CHANNA BHATURA	8
Puffed bread served with spicy chick peas	
HALWA PURI	8
Puffed bread served with saffron wheat pudding	
VEGETABLE HAKKA NOODLE	8
Noodles stir fried with mix vegetables	
VEGETABLE FRIED RICE (V)	8
Rice stir fried with mixed vegetables	
VEGETABLE MANCHURIAN (V)	8
Mix Vegetable dumplings cooked in spicy Manchurian Sauce	
PANEER CHILLI	8
Cottage cheese cooked in Chinese style	

BALAJI THALI

3 Vegetables, Sambar, Rasam, Yogurt , rice, roti, papadum, pickle and dessert

DOSA – Served with Sambar and chutney

PLAINDOSA (V)	5
Rice and lentil savory crepes	
MASALA DOSA (V)	6
Dosa stuffed with mashed seasoned potatoes	
MYSORE MASALA DOSA (V)	7
Dosa stuffed with spicy chutney and seasoned potatoes	
PANEER DOSA	8
Dosa stuffed with cottage cheese	

RAVA SADA DOSA (V)	6
Crepe made with semolina, , ginger and green chillies	
RAVA MASALA DOSA (V)	7
Rava dosa stuffed with potatoes and onions	

UTTAPAM – Served with Sambar and chutney

PLAIN UTTAPAM (V)	6
Rice and lentil pancakes	
ONION AND GREEN CHILLY UTTAPAM	7
Pancakes topped with onions and green chillies	
PANEER UTTAPAM	8
Pancakes topped with cottage cheese	

PARATHAS – Served with yogurt, butter and pickle

ALOO PARATHA	6
Whole wheat bread stuffed with seasoned potatoes	
GOBI PARATHA	6
Whole wheat bread stuffed with seasoned cauliflower	
METHI PARATHA	6
Whole wheat bread stuffed with seasoned fengureek	

RICE –Served with papadum and pickle

LEMON RICE	5
Lemon flavored rice	
YOGURT RICE	5
Rice mixed with seasoned yogurt	
SAMBAR RICE (V)	5
Rice mixed with sambar	
VEG BIRYANI	8
Mixed vegetables cooked with rice	